



# GRAPE-TO-GLASS

wines worth sharing

## Pol Roger Brut Vintage 2015

<b>Grape Varietals:</b>	60% Pinot Noir & 40% Chardonnay
<b>Winery &amp; Cellars:</b>	Epernay - France
<b>Chef de Cave:</b>	Dominique Petit - *(retired March 2018)
<b>Chef de Cave:</b>	Damien Cambres - *( since April 2018)



A vintage champagne must above all else be balanced. This balance depends on the right blend of fruit parcels and perfect acidity with the ability to age. Those who have the patience to age their champagnes are rewarded with a more complex, richer wine.

The many different hand-picked parcels were sourced from Montagne de Reims and Côte des Blancs were fermented in stainless steel tanks, with each varietal and village-parcel kept separate until final blending. The wine then underwent a full malolactic fermentation. Secondary fermentation took place in bottle at 9°C in their deepest cellars (33 metres below street level) where the wine was kept until it underwent riddling by hand, which is rare in Champagne. The very fine and persistent elegant mousse, a signature for which Pol Roger is renowned, owes much to these deep, cool cellars.

This Brut Vintage 2015 is made from a traditional house blend of 60% Pinot Noir and 40% Chardonnay from 20 Grands and Premiers crus vineyards, located in 'Montagne de Reims' and 'Côte des Blancs' areas of Champagne. Produced in limited quantities this Brut Vintage has been aged for 6 years in their cellars before being disgorged, dressed and released.

On the nose your senses will be charmed by the decisive floral and apple-pastry notes. On the palate, be prepared for incredible complexity, with a controlled explosion of roasted apples, peach skin, fresh vanilla-cream-pastry notes and a hint of dried spice and toasted hazelnuts. The palate has excellent depth of flavour and nicely balanced by a backbone of fruit acidity which also complements the generosity of character and highlighting the signature mousse. The finish is pleasingly long and persistent, with a well-integrated precise dosage of 7g/L crafting an elegant Champagne. *Treat yourself - this wine is definitely worth sharing.*

This Pol Roger Champagne 'Brut' Vintage 2015 has 12.5% Alc./vol. Dosage of 7g/L. Chill gently and serve in a generously shaped flute, or a narrow aromatic wine glass at 8° - 10°C.

### Cellaring Potential:

Drinking perfectly well this season; and will mature nicely for another 8 - 10 years.

### Food Pairing Suggestions:

Perfect wine pairing with roast chicken, turkey, lamb cutlets, pork and crackling with apple sauce, baked crab and lemon gnocchi, plus with vanilla cream pastry desserts - enjoy.

***A generous 'Brut Vintage' Champagne with a precise touch of elegance.***

