

CHAMPAGNE  
**POL ROGER**

BRUT  
VINTAGE

2006



### THE « CUVÉE »

The 2006 Brut Vintage from Champagne Pol Roger is made from the traditional house vintage blend of 60% Pinot Noir and 40% Chardonnay from 20 Grands and Premiers crus vineyards in the Montagne de Reims and the Côte des Blancs. Produced only in limited quantities the Brut Vintage 2006 has been aged for 8 years in our cellars before being disgorged and released onto the market.

### VINIFICATION & MATURATION

The must undergoes two débourbages (settling), one at the press house immediately after pressing and the second, a débourbage à froid, in stainless steel tanks at 6°C over a 24 hour period. A slow cool fermentation with the temperature kept under 18°C takes place in stainless steel with each variety and each village kept separate. The wine undergoes a full malolactic-fermentation prior to final blending. Secondary fermentation takes place in bottle at 9°C in the deepest Pol Roger cellars (33 metres below street level) where the wine is kept until it undergoes remuage (riddling) by hand, a rarity in Champagne nowadays. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool and damp cellars.

### TASTING NOTES

The 2006 Brut Vintage from Champagne Pol Roger is an attractive deep golden colour with a continuous thread of lingering bubbles.

The nose is instantly powerful and complex, revealing the maturity of the wine, developing aromas of quince and apple, combined with richer notes of dried fruits.

The palate shows a creamy, voluptuous and well-balanced structure. The long-lasting aftertaste boasts sumptuous almond nuttiness balanced with citrus freshness. The wine has a full-bodied structure, and pleasing maturity, without detracting from the overarching delicacy.

### FOOD PAIRINGS

A pure delight of a Champagne to be savoured by itself or as an aperitif with foie gras on toasted brioche fingers. It is also the undisputed partner of rich dishes such as chicken supreme with chanterelle mushrooms or sweetbreads cooked with morels.



• — [www.polroger.com](http://www.polroger.com) — •

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*Nos emballages peuvent faire l'objet d'une consigne de tri* 