



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Pol Roger 2015

|                           |         |
|---------------------------|---------|
| Usual Price               | £84.99  |
| Discount Price (inc. VAT) | £79.99  |
| Code                      | POLR235 |

The Brut Vintage 2015 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 2015 has been aged for in the house's deep cellars before being disgorged and released onto the market. A highly sophisticated and balanced Vintage Champagne, which is complex and rich before any extending ageing. Alluring, charming and distinctly Pol Roger in style.

### Tasting Notes:

The Brut Vintage 2015 displays a lovely golden hue with silver highlights. The subtle first nose opens with notes of fleshy ethereal hints of rose petals. Expressive and full of freshness, the bouquet is reminiscent of patisserie, pastries and dried nuts. It then evolves to reveal aromas of honey and apple jelly. The palate is round and elegant. A slight zesty quality sets off the notes of brioche, patisserie and toast, combined with liquorice and dried nuts. The silky texture is accompanied by a lovely lingering acidity right through to the finish.





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| Specification     |   |
|-------------------|---|
| Vinification      | The must undergoes two débouages (settling), one at the press house immediately after pressing and the second, a débouage 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. |
| ABV               | 12.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink now through to 2030   |
| Country           | France  |
| Region            | Champagne   |
| Area              | Épernay   |
| Type              | Champagne   |
| Grape Mix         | 60% Pinot Noir, 40% Chardonnay  |
| Genres            | Fine Wine   |
| Vintage           | 2015  |
| Style             | Brut  |
| Body              | Rich, full flavoured and toasty   |
| Producer          | Champagne Pol Roger   |
| Producer Overview | Champagne Pol Roger was a favourite champagne among many British Army Regiments and of Sir Winston Churchill.   |
| Closure Type      | Cork  |
| Food Matches      | a gourmet champagne to be enjoyed as an aperitif or to accompany the entire meal  |