HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Pol Roger 2016 Vintage Champagne



Price	£115.00
Code	POLR255

The Brut Vintage 2016 from Champagne Pol Roger is made from the traditional house vintage blend of 60% Pinot Noir and 40% Chardonnay from 20 Grand and Premier Crus vineyards in the Montagne de Reims and the Côte des Blancs. 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:

On the nose this wine is lively and refined. Notes of citrus peel, candied lemon and fresh brioche. On the palate the complexity presents itself. A distinctively Pol Roger Vintage character of red fruit coupled with earthy tones, hazelnuts and marmalade. Fresh acidity and firm structure.

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Specification	
Vinification	The must receives two settlings (débourbages), firstly at the press house and secondly in stainless steel tanks at 6°C for 24 hours. Limited quantities produced, using only grapes from Côte des Blancs and Montagne de Reims' Premier Cru and Grand cru Vineyards. Each variety is kept separate until the final blend. Fermentation happens in the coolest cellars Pol Roger has to offer in order to slow down bottle (second) fermentation. These cellars are about 33 metres below ground level, with temperatures of 9°C. Aged on Lees for 5 and half years as well as full malolactic fermentation. Disgorged November 2022.
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2030
Country	France
Region	Épernay
Type	Champagne
Grape Mix	60% Pinot Noir, 40% Chardonnay
Genres	Fine Wine
Vintage	2016
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	Drink with lighter canapes or a great accompaniment with rich umami flavoured dishes.