Champagne Pol Roger White Foil NV



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

Champagne Pol Roger is one of the few `Grand Marques` houses still in family control, having celebrated its 150th anniversary. The house is one of the smaller houses, with 87 hectares of vineyards on prime sites in the Vallée d`Epernay and the Côte des Blancs. The cellars lie in the chalk below the streets of Epernay, allowing the slow maturation and creation of fine, persistent bubbles which are the hallmark of Pol Roger champagnes. They produce Non-vintage Champagne, Vintage Champagnes and in exceptional years they make their Prestige Cuvée in honour of Sir Winston Churchill.

Tasting Notes

Once harvested, the grapes are immediately and delicately pressed, from which point the wine is made by traditional method with maturation in the cool cellars 33 metres below for at least 4 years on lees. Aromas of white flowers, green apples, brioche and a hint of minerality precede a vigorous flavour dominated with stone fruits and a touch of nuttiness. A lovely honey ripeness compliments a lively lemony acidity making this a much beloved wine as it was indeed Sir Winston Churchills favourite champagne.

Food

Perfect as an aperitif, but will accompany shellfish, crab and even spicy dishes.

Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Noir (34%) Chardonnay (33%) Pinot Meunier (33%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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