CHAMPAGNE
POL ROGER

Brut Réserve



The « Cuvée »

All the know-how of our firm is revealed in its ability to reproduce each year a blend which is consistent in style and in quality. Elegant and refined, the cuvée Brut Réserve is the champagne of all occasions.

The Brut Réserve is a blend in equal parts of the three champenois grape varieties: pinot noir, pinot meunier and chardonnay from 30 different crus. 25% reserve wines are used to produce this cuvée:
- The Pinot Noir (bringing structure, body and power) is mainly produced from some of the best crus of the Montagne de Reims.
- The Pinot Meunier (ensuring freshness, roundness and fruitiness) is issued from several crus from the Vallée de la Marne and from the Epernay area.
- The Chardonnay (adding its aromatic complexity, finesse, elegance and lightness) comes from Epernay and some of the best crus of the Côte des Blancs.

After four years ageing in our cellars, its style combines complexity, balance and distinction.

Vinification & Maturation

Once harvested, the grapes are immediately and delicately pressed. The must undergoes a first débourbage (settling) at the press house and a second in our winery, à froid (at 6°C) over a 24 hour period. The alcoholic fermentation takes place at a low temperature (18°C) in temperature-controlled stainless steel vats, with each variety and the production of each village kept separate until final blending. All our wines go through a malolactic fermentation. After tasting, blending and bottling, the secondary fermentation (prise de mousse) and maturing take place in the cool atmosphere of our cellars located 33 metres below street level. Each bottle is given a traditional remuage (hand riddling) before disgorging and dosage, and the wines rest for a minimum of three months before being released.

Tasting notes

Pol Roger Brut Réserve diplays a beautiful golden straw coloured hue, as well as abundant and fine bubbles. With a powerful and attractive nose, it first delivers aromas of fruit (pear, mango ...) and then releases light flavours of honeysuckle and white jasmine, lingering on vanilla and brioche notes. Behind a frank and dynamic attack, the wine encompasses a nice harmony and a pleasant freshness, whilst preserving some structure. On the palate, flavours of cooked fruit (quince jelly, apricot jam) happily mingle with fragrances of beeswax and acacia honey. The long-lasting aromas, composed of both fruity (candied orange peel, tangerine...) and spicy notes (cardamom, anis) is outstanding.

Food pairings

The structure and vinosity, elegance and freshness, captured in this Brut Réserve offer an

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

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optimum balance between power and finesse, making it a remarkable wine to be served as an apéritif, or to accompany a whole meal.