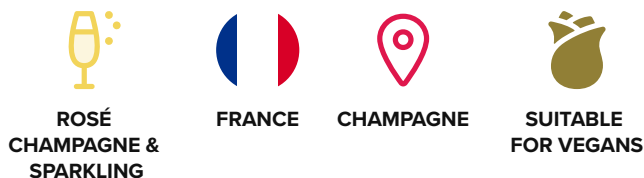


Pol Roger

Brut Rosé Vintage 2018



VINEYARD

Pinot Noir - Chalk based terrior, Chardonnay also Chalk based with Marl and Limestone

VITICULTURE

Chardonnay drawn from some 20 Premier and Grands crus on the Montagne de Reims and the Côte des Blancs. In order to obtain its delicate colour and subtle nose 15% Pinot Noir, from selected vineyards in Bouzy, Ambonnay and Cumieres, is vinified “en rouge” and added to the blend prior to the second fermentation.

VINIFICATION

Alcoholic fermentation at 18 degree Celsius in thermo-regulated stainless steel tanks. Grape varieties and vintages are vinified separately before final blending. Malolactic fermentation is carried out on all the wines of the House

SIZE	75cl
VINTAGE	2018
ABV	12.5%
GRAPE VARIETIES	Pinot Noir (60%), Chardonnay (40%)
CLOSURE	Natural Cork
SKU CODE	B5146118
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.05
TOTAL ACIDITY	3.82g/l Tartaric
RESIDUAL SUGAR	7.95g/l
SKU	B5146118