Pol Roger

Brut Rosé Vintage 2018



SIZE 75cl **VINTAGE** 2018

12.5% ABV

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/I Tartaric

RESIDUAL SUGAR 7.95g/l

SKU B5146118









CHAMPAGNE & SPARKLING

CHAMPAGNE

FOR VEGANS

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

