Brut Réserve

Champagne Pol Roger

Generous, finely balanced Champagne with ripe pear, citrus, brioche and a long, fresh finish.

Country	France
Region	Champagne AOC
Grapes	Chardonnay, Pinot Noir, Meunier
Vintage	NV
Alcohol	12.5% ABV
Bottle size	750 ml
Style	White sparkling, Brut, rich and fresh
Farming	Sustainable practices
Suitability	Vegan and vegetarian



Tasting note

Ripe pear and citrus aromas open into white flowers, brioche and a gentle honeyed note. Fine bubbles give a creamy texture, while bright acidity keeps the palate fresh. Rounded and generous, with enough depth for food and the elegance to serve as an aperitif.

The producer

Founded in 1849 and based in Épernay, Pol Roger remains a family Champagne house. Six generations have maintained its focus on consistency and long cellar ageing. Brut Réserve brings together wines from around thirty crus, combining the character of all three classic Champagne grapes.

Winemaking

Equal parts Chardonnay, Pinot Noir and Meunier are blended with 25% reserve wines. Fermentation takes place in stainless steel, followed by malolactic fermentation. The wine spends four years ageing in the cellars, with hand riddling before disgorgement and further rest before release.

Food pairing

Smoked salmon, gougères, roast chicken or buttery seafood dishes.