

Pol Roger

Brut Reserve Magnum



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE



SUITABLE
FOR VEGANS

TASTING NOTE

Crisp and elegant, lightly lemony Champagne with a wonderful balance between the apples and pears on the one hand and the biscuits and bread on the other.

VITICULTURE

Brut Réserve: A harmonious blend of 30 base wines from diverse vineyards, vintages, and grape varieties. Pinot Noir adds depth and structure from Montagne de Reims villages. Chardonnay lends elegance from Epernay and Côte des Blancs. Pinot Meunier brings youthful freshness from Vallée d'Epernay.

VINIFICATION

The classic house-style: a blend of 30 base wines from 2 vintages, equal parts of Pinot Noir, Chardonnay, and Pinot Meunier. Pinot Noir brings body, Chardonnay offers elegance, and Pinot Meunier adds youthfulness. A perfect aperitif aged for at least 3 years before release.

FOOD MATCHING

The structure and vinosity, elegance and freshness of this Champagne makes it a remarkable wine to be served as an apéritif, or to accompany a whole meal.

SIZE	150cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (34%), Pinot Meunier (33%), Pinot Noir (33%)
CLOSURE	Natural Cork
SKU CODE	613680NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	613680NV