



CHAMPAGNE  
**POL ROGER**

AS SEEN IN  
**Wine & Spirits**  
Top 50 Most Popular  
Restaurant Wines  
APRIL 2016

**#15**

**Most Popular Sparkling Wines**

**Brut Reserve 'White Foil'**

*The flagship of Champagne Pol Roger. It is certainly the most complicated to produce every year.*

It is traditionally a blend of equal parts Pinot Noir (body and depth), Pinot Meunier (freshness and vigorous fruit) and Chardonnay (elegance and finesse) and is sourced exclusively from juice from the “cuvée” (first pressing).

The still wines are fermented in stainless steel at a cool 45°F to retain freshness. Each final blend contains a minimum of two vintages with the youngest components being a minimum of three years old.

Average dosage for the “White Label” is 8g per liter.

The Brut Reserve “White Foil” represents the style of the house: rich, elegant, complex, deeply flavoured. The vinosity and the expression of a blend of Champagne terroirs are critical to the style of Pol Roger.

The champagnes from Pol Roger are not made for toasts and special celebrations only but for drinking at all times through the day and evening. Champagnes for life not for life-style!

