





CHAMPAGNE POMMERY BRUT ROYAL



TASTING NOTES

Champagne Pommery Brut Royal. This cuvée reflects the hallmark Pommery style: lively, fresh, and refined through a classic Champagne blend of Chardonnay, Pinot Noir, and Pinot Meunier. These grapes are sourced from 40 carefully selected crus across the CÃ'te des Blancs, Montagne de Reims, and surrounding areas. It offers elegance and smoothness on the palate, supported by fine, persistent bubbles. The grapes are gently pressed and fermented in stainless steel tanks, with secondary fermentation in bottle. Extended ageing in Pommery's chalk cellars enhances the wine's balance, finesse, and signature mousse.

Food Matches

Mussel Shooters, White Truffle & Linguine with Lobster

REGION



Champagne

Champagne is a region in the north-east of France famous the world over for its sparkling wine of the same name and concentrated around the towns of Reims, Epernay and Ay. Vines are cultivated near the northern-most extreme of latitude for viticulture, and the cool climate results in the high acidity... Read More

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GRAPE



Chardonnay

Chardonnay is arguably the best known and most versatile white grape variety in the wine world. Its traditional homeland is that of Burgundy, where it is responsible for such names as Chablis, Meursault and Puligny-Montrachet to name but a few, but it has also found success in almost every wine-prod... Read More

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