



POL ROGER ROSE VINTAGE



	Wine Type	Champagne
	Vintage	2018
	Style	Full Bodied Rosés
	Country	France
	Region	Champagne
	Grower Name	Pol Roger
	Grape Variety	Pinot Noir Chardonnay
	ABV	12.50
	Closure	Natural Cork
	Allergens	Sulphites
	Method	
	Product SKU	POLROGROSE18

TASTING NOTES

Pol Roger Rose 2018. Crafted exclusively in vintage years, using a blend of 50% Pinot Noir and 35% Chardonnay from 20 Grands and Premiers Crus, with an additional 15% Pinot Noir vinified as red wine to achieve its rose hue. The wine undergoes two stages of settling, followed by slow, cool fermentation in stainless steel tanks, with each grape variety and village vinified separately. Full malolactic fermentation is completed before blending. Secondary fermentation takes place in bottle and aged before release, ensuring finesse, structure, and ageing potential.

Food Matches

Grilled Salmon, Duck Breast with Raspberry Glaze & Strawberry & Balsamic Arugula Salad

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



Pinot Noir

Pinot Noir is the grape variety used in all quality red wines from Burgundy, and as a varietal wine in several parts of the New World, most notably New Zealand, California and Chile. It is also one of the three grape varieties commonly used in the production of Champagne and other traditional method... [Read More](#)

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