

THE  
OXFORD  
WINE  
COMPANY

## Pol Roger Réserve, Champagne 150cl

£99.00



<b>Vintage:</b>	NV
<b>Bottle Size:</b>	150cl
<b>Alcohol %:</b>	12.50%
<b>Country:</b>	France
<b>Description:</b>	A lovely fresh nose. Very typical style on the palate, a blend of equal parts Chardonnay, Pinot Noir and Pinot Meunier. Rich, flavoursome, but with a trace of elegance; lovely balance. Very good.
<b>Cepages:</b>	Pinot Noir, Chardonnay
<b>Group:</b>	Champagne
<b>Sub group:</b>	
<b>Colour:</b>	Non-Vintage
<b>Closure:</b>	Cork
<b>Producer:</b>	Pol Roger
<b>Website:</b>	<a href="http://www.polroger.co.uk">www.polroger.co.uk</a>
<b>Organic/Bio Status:</b>	
<b>Food / cocktail match:</b>	This is the perfect aperitif Champagne.
<b>Food / cocktail recipe:</b>	
<b>Press</b>	"That lovely floral bouquet is immediately familiar to regular drinkers of Pol Roger; it opens out to you, with notes of acacia and honey. I find it a totally and utterly 'more-ish' Champagne." Serena Sutcliffe MW
<b>Awards</b>	Bronze Medal Winner International Wine Challenge 2009
<b>Other Info:</b>	A blend of equal parts of Chardonnay, Pinot Noir and Pinot Meunier this is a lively yet elegant Champagne. Each component receives a minimum of 3 years aging. All bottles are hand riddled and rested after disgorgement