



# HOUSE OF TOWNEND

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## Pol Roger Blanc de Blancs 2015

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<b>Usual Price</b>	£100.00
<b>Discount Price (inc. VAT)</b>	£89.00
<b>Code</b>	POLR240

The Pol Roger Blanc de Blancs 2015 is an exceptional vintage Champagne produced in limited quantities. Crafted exclusively from Chardonnay grapes, sourced from Grand Cru vineyards in the Côte des Blancs, it has been aged in the house's deep, cool cellars, for 6 years before being released. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool and damp cellars.

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### Tasting Notes:

The Blanc de Blancs 2015 is notable for its very pale gold hue, delicately tinged with green tints and set off by a steady bead of fine bubbles. The first nose is expressive and powerful, offering up an array of fragrances blending lemon zest and pastry. Its creamy evolution creates a lovely, luscious character. After breathing, the wine exudes complex aromas of mocha and cocoa, followed by notes of confectionery and fresh butter combined with the scent of orange zest with a remarkable elegance. The palate reveals buttery notes with hints of patisserie. Hazelnut liqueur and toasted overtones then gradually come through to complete this aromatic profile, which is imbued with a lovely tangy freshness. This is a rich, luscious champagne combining power and finesse.

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## Specification

**Vinification** The must undergoes two débouages (settling), one at the press house immediately after pressing and the second, a débouage à froid, in stainless steel tanks at 6°C over a 24 hour period. A slow cool fermentation with the temperature kept under 18°C takes place in stainless steel with each variety and each village kept separate. The wine undergoes a full malolactic-fermentation prior to final blending. Secondary fermentation takes place in bottle at 9°C in the deepest Pol Roger cellars (33 metres below street level) where the wine is kept until it undergoes remuage (riddling) by hand, a rarity in Champagne nowadays.

<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2038
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Épernay
<b>Type</b>	Champagne
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Fine Wine, Sparkling
<b>Vintage</b>	2015
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Champagne Pol Roger
<b>Producer Overview</b>	Champagne Pol Roger was a favourite champagne among many British Army Regiments and of Sir Winston Churchill.
<b>Closure Type</b>	Cork