

**Palate Press**

The online wine magazine



**Pol Roger Champagne Extra Cuvée de Réserve Brut**

WHO: Pol Roger

WHAT: Champagne Blend

WHERE: Champagne, France

WHEN: N.V.

Very pale gold color with tiny bubbles. Light toast, baked apples, and mandarin oranges waft up from the glass. On the palate, it opens with soft yeasty bread and apple flavors, adding sweet oranges and almonds on the mid-palate. The mousse is very active, mouth-filling, the acids bright. It is a pretty wine. Drink it with stone crabs. Highly recommended. DH

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