

## **Pol Roger Brut Reserve "White Foil"**

WHO: Pol Roger  
WHAT: Sparkling white  
WHERE: Champagne, France  
WHEN: N/V

Very pale yellow with a caramel tinge, with small and moderately active bubbles. Lovely, nose, deep with an underlying umami richness beneath fresh pears and apples. Tart apples lead on the palate, driven as much by bright acids as apple flavors. The apple is paired with buttered crusty bread. Sweeter, softer pears come out on the mid-palate and the bread flavors deepen, giving hints of freshly-baked rye bread. The finish lingers nicely, highlighting the deeper flavors of the wine. Drink with seared scallops. Highly recommended. DH

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