

### THE « CUVÉE »

The 2018 Brut Vintage from Champagne Pol Roger is made from the traditional house vintage blend of 60% Pinot Noir and 40% Chardonnay from 20 Grands and Premiers crus vineyards in the Montagne de Reims and the Côte des Blancs.

Produced only in limited quantities the Brut Vintage 2018 has been aged in our deep cellars before being disgorged and released onto the market.

### VINIFICATION & MATURATION

The must undergoes two débourbages (settlings), one at the press house immediately after pressing and the second, a débouillage 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. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool and damp cellars.



### TASTING NOTES

The colour is a crystalline pale yellow, punctuated by a very fine effervescence that is expressed through a delicate and very elegant string of bubbles.

The first nose, subtle on the approach, is a little closed. It gradually opens with notes of fresh fruit, exotic fruits (especially pineapple) and white peach. The evolution in the glass is very discreet, barely perceptible. With aeration, there are notes of fresh butter and pastry cream that rise from the glass.

The palate is characterized by its roundness and volume while presenting a beautiful aromatic freshness. It has the breadth and length for which Pol Roger is renowned. In line with the nose, the palate has notes of pastry, which gives it a lot of character. The finish is a little tangy with hints of lemon and citrus, which leave a nice sensation of freshness and foreshadows promising ageing potential.

