

# CHAMPAGNE POL ROGER

## BRUT VINTAGE



### THE « CUVÉE »

The 2004 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 2004 has been aged for 8 years in our 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 débourbage 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 wine displays a very attractive white gold colour, it is bright and full of intensity with a continuous thread lingering bubbles. The nose, mineral, elegant and complex, delivers notes of white flowers and fresh quinces. The attack on the palate reveals an intense and refined liveliness. Delicate toasted flavours of acacia honey and pear enhance the balance and complexity of the wine without detracting from its delicacy. The long and steady aftertaste highlights delicious notes of citrus fruit (fresh grapefruit).

### FOOD PAIRINGS

A pure delight of a Champagne to be savoured by itself or as an aperitif with foie gras on toasted brioche fingers. It is also the undisputed partner of rich dishes such as chicken supreme with chanterelle mushrooms or sweetbreads cooked with morels.



• — [www.polroger.com](http://www.polroger.com) — •

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