

CHAMPAGNE

Pol Roger

ROSÉ VINTAGE

2008



Sensuality



delicacy

THE « CUVÉE »

The Pol Roger Rosé Vintage is based on our Brut Vintage (60% Pinot Noir, 40% Chardonnay) to which we add, before the bottling and second fermentation, approximately 15% of still red wine (Pinot Noir) from the best crus of the Montagne de Reims. Produced only in limited quantities, the Brut Rosé Vintage 2008 is aged 7 years in our cellars before being 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 bright pink colour glitters with a lively stream of fine and persistent bubbles, presaging the delicate mousse on the palate. The initial nose offers fine aromas of raspberry and redcurrant; if allowed to develop in the glass, the wine reveals notes of wild strawberry bolstered by the seductive and characteristic scents of Pinot Noir.

On the palate the harmonious blend of red fruit notes carries through, offering an outstanding balance of freshness supported by some hints of citrus fruit, as well as a rich structure.

The wine has a great generous structure in the mouth, the elegant structure complemented by intensity of flavour.

FOOD PAIRINGS

The Brut Rosé Vintage 2008 is the ideal choice to accompany fish such as grilled salmon or even sushi. It also marries perfectly with fruit tarts and other fruit desserts; try pairing with a forced rhubarb fool, the sharpness of the fruit complementing the elegant structure of the wine.



• — www.polroger.com — •

DEPUIS 1849, EXCELLENCE & INDÉPENDANCE

Nos emballages peuvent faire l'objet d'une consigne de tri 