

CHAMPAGNE

Pol Roger

BRUT VINTAGE

2008



Full-bodied
charm



THE « CUVÉE »

The Brut Vintage 2008 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 2008 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 Brut Vintage 2008 displays a bright yellow-gold colour enhanced by a continuous thread of lingering bubbles.

The nose, instantly elegant, exudes delicate scents of citrus fruit (tangerine) announcing a beautiful fresh.

ness. Later it reveals an outstanding aromatic complexity with hints of peaches, apricots and almonds.

The palate first reveals a very creamy and full-bodied texture. The immediate impression of freshness gives way to an unctuous and well-balanced structure offering aromas of fresh biscuits and ripe fruit (apricots).

This is a rich champagne of strong character, with vinosity, keeping nevertheless all its elegance and delicacy, it is the very soul of Pol Roger.

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 — •

DEPUIS 1849, EXCELLENCE & INDÉPENDANCE

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