



BRUT ROSÉ VINTAGE 2002

ASSEMBLAGE : 50% Pinot Noir - 35% Chardonnay & 15% Red wine of Champagne

VINTAGE ACCORDING TO POL ROGER

A Vintage Champagne must, above all else, be a balanced Champagne. This balance depends on the right blend of healthy grapes, a good potential alcohol and correct acidity. The first criterion for declaring a Vintage wine is its capacity to age. Devotees who have the patience to age their Champagnes are rewarded with a much more complex and richer wine.

THE STORY OF THE VINTAGE

2002 was a generally warm year with a particularly mild winter, average rainfall and few climatic problems apart from a few spring frosts and hail showers. Despite a very hot summer the effects of drought were minor. Rains at the end of August and beginning of September came to the rescue. From the 10th September the rains were replaced by warm, sunny weather concentrating the sugars and producing very healthy grapes. The harvest began on the 12th September for the most forward parcels and ran until the last bunches were brought in on 28th September. This was a very ripe harvest reaching an average of 10.5% vol with acidity at 7.2 H₂SO₄/l.

THE « CUVÉE »

Pol Roger do not make a non vintage rosé, preferring to release only in vintage years. The Brut Rosé Vintage is produced from a blend of 50% Pinot Noir and 35% Chardonnay drawn from some 20 Premiers and Grands crus on the "Montagne de Reims" and the "Côte des Blancs".

In order to obtain its delicate colour and subtle nose 15% Pinot Noir, from the same vintage and from the same vineyards in « Montagne de Reims », is vinified "en rouge" and added to the blend prior to the second fermentation.

VINIFICATION AND MATURATION

The must undergoes two *débourbages* (settling), one at the press house immediately after pressing and the second, a *débourbage à froid*, takes place in stainless steel tanks at 6° C over a 24 hour period. Fermentation takes place in stainless steel tanks kept to temperatures not exceeding 18° C, with each variety and each village kept separate until final blending. The wine undergoes a full malolactic fermentation. Secondary fermentation takes place in bottle at 9° C in the lowest 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

A delicate, soft pink with Pol Roger's hallmark fine mousse. The nose is fresh, lively and fruity. First impressions are of red fruits, strawberry and raspberry, with a fresh but lingering bouquet. This is followed by warmer notes of wheat and dried cereals. Powerful and vinous in the mouth, the wine develops a fleshy texture underpinned by a firm backbone promising a long life.

FOOD PAIRINGS

Well matched by poached salmon or cold roast beef and, of course, fruit based desserts.

TECHNICAL DATA

Flowering: Chardonnay 14th June
 Pinot Noir 16th June

Harvest: 12th to 28th September

Total area under vine: 30911 hectares (for the AOC region)

AOC volume: 12000 kg/ha authorised

Available: 75cl Bottle

