



CHAMPAGNE
POL ROGER

Maison Pol Roger announces the launch of its newest cuvée, the Pol Roger Brut Vintage 2018



THE POL ROGER VINTAGE

Champagne's geographical location engenders capricious weather. For this reason, since their foundation in 1849 Pol Roger has observed the tradition of not releasing a vintage-dated champagne unless the climatic conditions permit the production of grapes of outstanding ripeness.

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 more complex and richer wine.

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.





THE STORY OF THE VINTAGE

After an exceptionally wet and gloomy end to 2017, temperatures dropped to their lowest point during a cold February. This was accompanied by some snowfall, but also some welcome sunshine after months of grey weather.

Then, from April to June, a combination of sunshine and temperatures above the ten-year average led to a rapid development of the fruit.

Full flowering was recorded on the 30th of May for the Chardonnay, followed by the 2nd of June for the Pinot Noir and the 3rd of June for the Meunier — a total of ten days ahead of the ten-year average.

July and August saw a continuation of the Summer conditions that had prevailed since April. The vines continued to develop at a steady pace, meaning that by harvest time they were in perfect condition; bunches were abundant with sugar and aromatic levels were well above average.

The harvest began on the 20th of August and was spread over nearly 4 weeks. It took place in sunny Summer weather, at times with particularly low morning temperatures. This is the fifth harvest to have started in August in fifteen years.

The average potential alcohol content of the musts is 10.2% ABV and the average acidity 5.9 gH²SO₄/L.

TASTING NOTE

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. 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.

