

CHAMPAGNE
POL ROGER

BLANC DE BLANCS
ÉDITION VINOOTHÈQUE

2004



THE « CUVÉE »

Since its 175th anniversary, Pol Roger has decided to offer a very limited range of older vintages from its iconic cuvées. After the original disgorgement, these bottles were then returned to the famously deep and cool Pol Roger cellars for additional extended maturation where they have rested undisturbed until their release. Not only do these bottles have a label, cap and collar based on a historic Pol Roger design, they also have been dressed by hand and arrive in an elegant wooden box.

Blanc de Blancs 2004 is a champagne made exclusively from Chardonnay selected from the finest Crus of the Côte des Blancs: Oiry, Chouilly, Cramant, Avize and Oger. Produced in limited quantities, this cuvée has matured for 10 years prior to disgorgement.

VINIFICATION & MATURATION

Once harvested, the grapes were quickly and gently pressed. A first settling was carried out at the pressing centre, followed by a second cold settling in our winery. Alcoholic fermentation took place at low temperature in temperature-controlled stainless-steel vats, where the grape varieties and crus were vinified separately before final blending. Malolactic fermentation was carried out as for all our wines. After tasting, blending and bottling, the wine was aged in our cool, 33-metre-deep cellars. All the Vinotheque bottles went through hand riddling (remuage) in the traditional way before disgorgement and dosage.

TASTING NOTES

The wine's delicate pale gold hue is flecked with silvery white tints and highlighted by fine, delicate bubbles. The nose gradually unfolds to reveal aromas of fresh and dried fruits, accompanied by notes of hazelnut liqueur and coconut. With aeration, more developed notes of fruit jellies and marzipan emerge, set off by hints of citrus. The overall impression is enveloping and slightly buttery, carried by a spicy freshness with delicate hints of mint, revealing finesse and subtlety. Beautifully balanced, the palate unites freshness and roundness in a

timeless style. Expressing all the richness of a Blanc de Blancs that has stood the test of time, it reveals flavours of fresh butter and honey. Citrus notes unfold in a patisserie-like expression, reminiscent of citrus tart and lightly candied citrus fruit, adding lusciousness and depth. The wine's impressive freshness - remarkable after more than 20 years of ageing - underpins a bright, elegant and slightly saline finish that gracefully prolongs the tasting enjoyment.



• — www.polroger.com — •

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