



### THE « CUVÉE »

The Brut Blanc de Blancs 2009 is exclusively made from Chardonnays selected from the Grands Crus of the Côte des Blancs : Oiry, Chouilly, Cramant, Avize and Oger. Produced in limited quantities, this Cuvée has been aged for 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 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 Blanc de Blancs 2009 boasts a pale yellow gold colour with a continuous thread of lingering bubbles.

Its nose instantly expands scents of flowers and citrus fruit indicative of its elegance and complexity. As the wine opens up in the glass, it exudes hints of fresh butter and acacia honey.

The palate is dominated by a firm backbone revealing the mineral character of the great "terroirs" from the Côte des Blancs.

The balance and the long-lasting aftertaste of this champagne will win over the most demanding amateurs.

### FOOD PAIRINGS

Excellent as an aperitif, but has enough structure to accompany fish such as John Dory, turbot or monkfish.

