# CHAMPAGNE POL ROGER

## THE « CUVÉE »

The Brut Vintage 2009 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 2009 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 immediatly 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 seperate. 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

Pol Roger Brut Vintage 2009 is instantly appealing with its gorgeous lively effervescence. Fine bubbles sprinkled with silver glints carry a persistent stream.
The nose, rich and elegant, opens up with delicate aromas of white fruit and apricot.
As the wine warms in the glass, it exudes scents of white nectarines and quince jelly mingled with brioche and pastry fragrances.
The palate, extremely delicate and subtle, boasts a stunning balance on an opulent and creamy structure evolving towards dried fruit. It is a masterpiece of harmony.

## FOOD PAIRINGS

The Brut Vintage 2009 enhances fine dishes of distinctive character, like chicken with a foie gras stuffing, capon with morel mushrooms, chicken supreme...