

### THE « CUVÉE »

Champagne Pol Roger created their Prestige Cuvée in homage to Sir Winston Churchill mindful of the qualities that he sought in his champagne : robustness, a full-bodied character and relative maturity. The exact blend is a closely guarded family secret but it is undeniable that the composition would meet with the approval of the man to whom it is dedicated : "My tastes are simple, I am easily satisfied with the best". Pinot Noir predominates, providing structure, breadth and robustness whilst Chardonnay contributes elegance, finesse and subtlety. Composed exclusively of grapes sourced from Grands Crus Pinot Noir and Chardonnay vineyards which were already under vine during Churchill's lifetime. Cuvée Sir Winston Churchill is only made in the very best vintages and is always released later than the other vintage dated Champagnes from Pol Roger, marking Churchill's appreciation for older wines.



### VINIFICATION & MATURATION

The must undergoes two débourbages (settlings), one at the press house immediately after pressing and the second, a débouillage 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

Old gold hue with gorgeous grey tints and a stream of lovely fine bubbles.

The first nose exudes generous aromas of pastry with hints of vanilla and brioche, followed by subtle fragrances of sweet spice as it opens up. The bouquet then develops to reveal an array of dried fruit and candied exotic fruit mixed with notes of banana and papaya.

The wine is honest and lively on entry, giving way to an attractive and opulent texture with a lovely balance. We are then treated to an extraordinary explosion of flavours, elegantly blending roasted almonds, acacia honey, hazelnut liqueur and gingerbread. This wonderful harmony is underpinned by a structure that shows a smooth, creamy and round character.

Well-structured with a superb aromatic persistence, this vintage 2012 is remarkable for its complexity and power.

