# CHAMPAGNE **POL ROGER**

## CUVÉE SIR WINSTON CHURCHILL

2018



### THE « CUVÉE »

Champagne Pol Roger created its Prestige Cuvée as a tribute to Sir Winston Churchill and reflecting of the qualities he sought in his champagne : a firm structure, a full-bodied character and relative maturity. The exact blend is a closely guarded. family secret, but there is no doubt that the composition would have met with the approval of the man to whom it is dedicated: "My tastes are simple, I am easily satised with the best". Composed exclusively of grapes sourced from Grands Crus Pinot Noir and Chardonnay vineyards, this cuvée is produced in very small quantities and only in the very best vintages. Pinot Noir predominates, providing structure, breadth and firmness, while Chardonnay contributes elegance, nesse and subtlety.

### **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 before nal blending. The second fermentation takes place in bottle at 9°C in Pol Roger's deepest cellars (33 metres below street level), where the wine is kept until it undergoes remuage (riddling) by hand, a rarity in Champagne today. The very ne and persistent mousse for which Pol Roger is renowned owes much to these deep, cool and damp cellars

#### TASTING NOTES

The brilliant golden hue and delicate bubbles of this 2018 are a testament to the champagne's long ageing in the Champagne House's deepest cellars. The well-balanced nose is still shy but already shows a lovely polish. Notes of white flowers, citrus and dried apricot mingle with aromas of blond tobacco and gently peppered sweet spices. On the palate, the wine is clean with a vibrant freshness. Minerality and tension are interwoven in a structure that is both complex and elegant. The build of the palate is both energetic and rened. The aromas of blood orange and pastry are beautifully complemented by a hint of fresh raspberry. The nish is long, generous and full of promise.





