

CHAMPAGNE  
**POL ROGER**

ROSÉ  
VINTAGE - 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.

The Pol Roger Rosé Vintage cuvée is based on a blend of our Brut Vintage (60% Pinot Noir and 40% Chardonnay) and around 15% red wine (Pinot Noir) from the finest crus of the Montagne de Reims. Produced in limited quantities, the Rosé Vintage 2004 cuvée matured for nearly 10 years in our cellars before being riddled and disgorged.

### 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 glows with an intense, luminous salmon-pink hue with coppery tints, delicately lifted by fine bubbles. The nose opens with aromas of juicy orange and wild and Gariguetta strawberries, accented by sweet, clove-like spices, with a subtle suggestion of sangria. Lively and sparkling, the palate combines notes of orange, clementine and elderflower with remarkable freshness and vibrancy. The long, saline finish leaves a lingering, refreshing impression, extended by echoes of fruit and spice, giving this champagne a charming, characterful expression.



• — [www.polroger.com](http://www.polroger.com) — •

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