



By appointment to  
Her Majesty The Queen  
Champagne Supplier  
Pol Roger & Cie

CHAMPAGNE  
**POL ROGER**  
**BRUT VINTAGE 2002**  
60% Pinot Noir - 40% Chardonnay

#### VINTAGE ACCORDING TO POL ROGER

A Vintage Champagne must, above all else, be a balanced Champagne. This balance depends on the right blend of healthy grapes, a good potential alcohol and correct acidity. The first criterion for declaring a Vintage wine is its capacity to age. Devotees who have the patience to age their Champagnes are rewarded with a much more complex and richer wine.

#### THE STORY OF THE VINTAGE

2002 was a generally warm year with a particularly mild winter, average rainfall and few climactic problems apart from a few spring frosts and hail showers. Despite a very hot summer the effects of drought were minor. Rains at the end of August and beginning of September were followed by fine dry sunny weather starting on the 10th September and continuing through the vintage. The harvest commenced on the 12th September for the most forward parcels with the last bunches brought in on the 28th September. A vintage characterised by remarkable levels of ripeness (with an average of 10.5% ABV) and a good level of acidity (7.2 H<sub>2</sub>SO<sub>4</sub>g/l). The latest in a great line of ripe vintages; following 1959, 1982 and 1990.

#### VINIFICATION AND 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 until final blending. The wine undergoes a full malolactic fermentation. 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.

#### THE CUVÉE

The 2002 Brut Vintage 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 2002 has been aged for 9 years in our cellars before being released onto the market, bottled

with a dosage of 8g/l, and released in bottle, Magnum and Jeroboam.

#### TASTING NOTES

“Pale yellow gold with a fine stream of steady bubbles. Still very young and understated on the nose but some autolytic development and huge potential. Great weight and power on the palate with a creamy, rich structure, fully balanced with very poised acidity. Very fine and very long. Tremendous potential for mid and long term ageing.” James Simpson MW

#### FOOD PAIRINGS

Due to the distinctive character of the Brut Vintage 2002 it pairs beautifully with a range of fine food; for example pan-roasted turbot with beurre blanc or richer dishes such as Poussin with truffle creamed potato served with roasting juices.

#### TECHNICAL DATA

Flowering: Chardonnay 14th June

Pinot Noir: 16th June

Harvest: 12th to 28th September

Total area under vine: 30911 hectares (for the AOC region)

AOC volume: 12000 kg/ha authorised

Available: 75cl Bottle, 150cl Magnum and 3L Jeroboam

