



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

CHAMPAGNE POL ROGER

BRUT VINTAGE 2004

60% Pinot Noir - 40% Chardonnay

VINTAGE ACCORDING TO POL ROGER

Champagne's geographical location engenders capricious weather. For this reason, since their foundation in 1849 Pol Roger have observed the tradition of not releasing a vintage-dated champagne unless the climatic conditions permit the production of grapes of outstanding ripeness. 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 more complex and richer wine.

THE STORY OF THE VINTAGE

The first days of 2004 began under the snow and in the cold, but an unusual mildness set in from 5th January. Apart from a few short sharp periods of cold in February and March, this mild and dry weather continued until the spring. Full flowering started on 14th June for the Chardonnay and on 18th June for the Pinot Noir. A wet and cool August retarded the maturation of the grapes but the warmth and sunshine during the first three weeks of September encouraged an exceptional development of the bunches and the grapes were very healthy at the time of the harvest. The earliest parcels were picked on the 18th September with the latest on the 2nd October in excellent sunny conditions. A record crop with healthy ripe grapes picked at a potential average degree of 9.6% and total acidity: 7.1 H₂SO₄g/l.

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 2004 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 2004 has been aged for 8 years in our cellars before being disgorged and released onto the market.

TASTING NOTES

The wine displays a very attractive pale straw colour. The nose is mineral and elegant with complex aromas of white flowers, quince and subtle brioche overtones. On the palate the wine is intense yet retains a sense of delicacy with balanced notes of stone fruit, acacia honey and citrus underpinned by a fine thread of acidity. Excellent freshness and persistence, with ample concentration and richness to develop over the next 3-7 years.

FOOD PAIRINGS

A pure delight of a Champagne to be savoured by itself or as an aperitif with foie gras on toasted brioche fingers. It is also the undisputed partner of rich dishes such as chicken supreme with chanterelle mushrooms or sweetbreads cooked with morels.

TECHNICAL DATA

Flowering : Chardonnay 14th June, Pinot Noir 18th June

Harvest : 18th September to 10th October

Total area under vine :
31,200 hectares (for the
AOC region)

AOC volume : 14000
kg/ha authorised

Dosage : 9g/l
Available: 75cl Bottle ;
150cl Magnum, 300cl
Jeroboam

