



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

# CHAMPAGNE POL ROGER

## BRUT VINTAGE 2008

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

Following some frost in December, the beginning of 2008 was marked by mild and humid weather conditions. However, by contrast, March and April were cool and rainy, even hit by spells of snow and frost. Good temperatures in May rapidly boosted growth. The summer months were characterised by extremely variable weather, with storms in July, cool weather and limited sunny periods in August. The « *Véraison* » (changing of colour and onset of ripening) started in early August and by this point, the conditions in the vineyard were outstanding. September brought excellent weather, and the picking started on 15th September in sunny conditions. The grapes were healthy, and the sugar/acidity balance, perfect.

### 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 2008 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 2008 has been aged for 8 years in our cellars before being disgorged and released onto the market.

### TASTING NOTES

Excellent purity and refinement on the nose, very focused. Autolytic complexity, toasted bread and pastry, but also red fruits and a hint of spice. The palate shows excellent depth of fruit but also a very firm, taut acidity to complement the richness. Long and persistent finish, very well integrated dosage and built for the long-haul. More refined than the 2002 (and a very different style) was at this stage of its development. Drink 2018 – 2040.

### TECHNICAL DATA

Dosage : 7g/l

Available: 75cl Bottle ; 150cl Magnum, 300cl Jeroboam

Disgorgement date: 17<sup>th</sup> October 2016

