POL ROGER

Excellence and independence since 1849

BRUT VINTAGE 2009

ASSEMBLAGE : 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 has 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

After a particularly cold winter, spring 2009 started with fairly mild temperatures, permitting the vines to avoid frost damage. In spite of some storm spells, this suitable weather pattern boosted the vegetation. June and July were also affected by weather variations, but August became sunny, dry and hot, with cool nights, leading to a favourable and quick evolution in maturity. Harvesting started on September 8th in excellent sunny conditions and lasted till September 21st. The grapes were then perfectly healthy. The 2009 crop is characterised by a potential average degree over 10% and a total acidity close to 7,5H2SO4 g/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 2009 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.

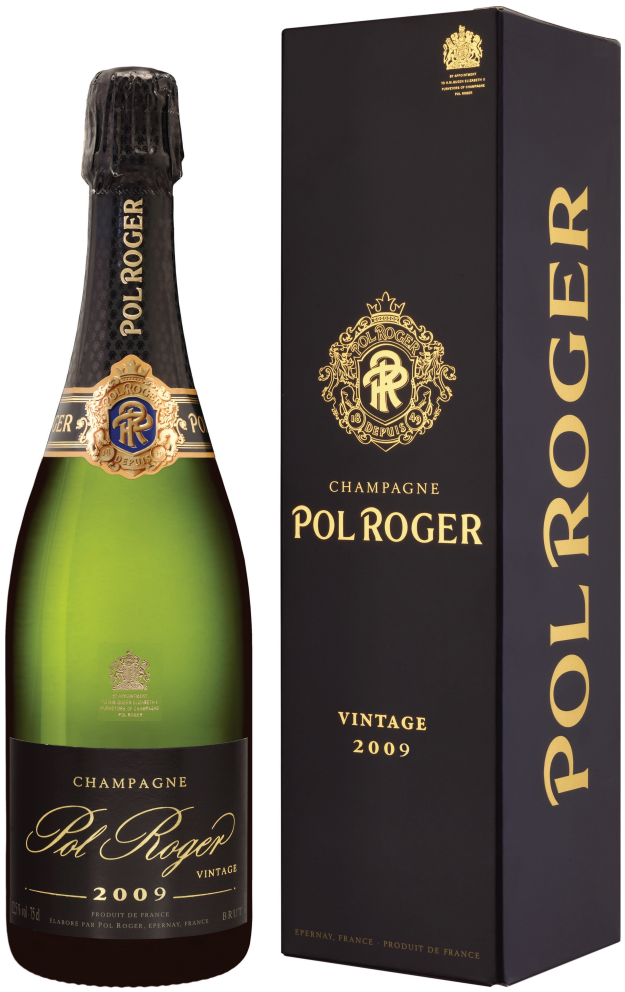
Produced only in limited quantities the Brut Vintage 2009 has been aged for 8 years in our cellars before being disgorged and released onto the market.

TASTING NOTES

The Pol Roger Brut Vintage 2009 is instantly appealing with its gorgeous lively effervescence. Fine bubbles sprinkled with silver glints carry a fine persistent stream.
The nose, rich and elegant, opens up with delicate aromas of white fruit and apricot.
As the wine warms in the glass, it exudes scents of white nectarines and quince jelly mingled with brioche and pastry fragrances.
The palate, extremely delicate and subtle, boasts a stunning balance on an opulent and creamy structure evolving towards dried fruit. It is a masterpiece of harmony.

TECHNICAL DATA

- Dosage : 7gr/l
- Availability : 75cl bottle, 150 cl magnum, 300cl jeroboam



IMP. J. BILLET - DAMERY