



BRUT ROSE VINTAGE 2008

65% Pinot • 35% 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

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 (settling), 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 »

Pol Roger does not make a Non-Vintage Rosé, preferring to release only in vintage years. The Brut Rose Vintage is produced from a blend of 50% Pinot Noir and 35% Chardonnay drawn from some 20 Premiers and Grands crus on the "Montagne de Reims" and the "Côte des Blancs". In order to obtain its delicate colour and subtle nose 15% Pinot Noir, from selected vineyards in Bouzy, Ambonnay and Cumieres, is vinified "en rouge" and added to the blend prior to the second fermentation.

TASTING NOTES

The bright pink colour glitters with a lively stream of fine and persistent bubbles, presaging the delicate mousse on the palate.

The initial nose offers fine aromas of raspberry and redcurrant; if allowed to develop in the glass, the wine reveals notes of wild strawberry bolstered by the seductive and characteristic scents of Pinot Noir.

On the palate the harmonious blend of red fruit notes carries through, offering an outstanding balance of freshness, supported by some hints of citrus fruit, as well as a rich structure.

The wine has a great, generous texture in the mouth, the elegant structure complemented by intensity of flavour.

TECHNICAL DATA

Dosage : 8gr/l
Available in 75cl bottles

