POL ROGER

Excellence and independence since 1849

ROSÉ VINTAGE 2018

ASSEMBLAGE : 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

After an exceptionally wet and gloomy end to 2017, temperatures dropped to their lowest point during a cold February. This was accompanied by some snowfall, but also some welcome sunshine after months of grey weather.
Then, from April to June, a combination of sunshine and temperatures above the ten-year average led to a rapid development of the fruit.
Full flowering was recorded on the 30th of May for the Chardonnay, followed by the 2nd of June for the Pinot Noir and the 3rd of June for the Meunier — a total of ten days ahead of the ten-year average.
July and August saw a continuation of the Summer conditions that had prevailed since April. The vines continued to develop at a steady pace, meaning that by harvest time they were in perfect condition; bunches were abundant with sugar and aromatic levels were well above average.
The harvest began on the 20th of August and was spread over nearly 4 weeks. This took place in sunny Summer weather, at times with particularly low morning temperatures.
This is the fifth harvest to have started in August in fifteen years. The average potential alcohol content of the musts is 10.2% ABV and the average acidity 5.9 gH^2SO4/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 »

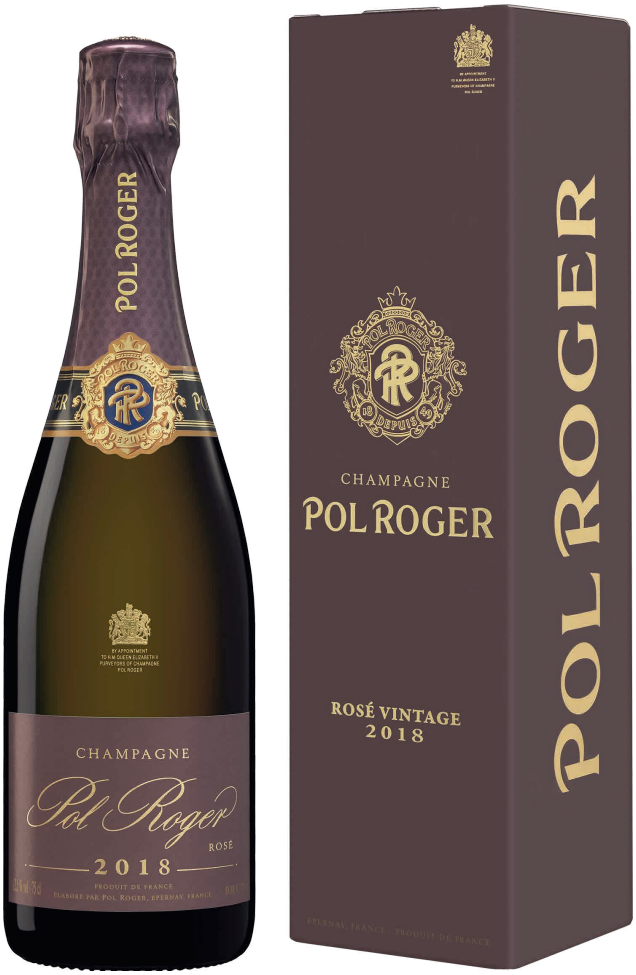
Pol Roger does not make a Non-Vintage Rosé, preferring to release only in vintage years. The Brut Rose Vintage 2018 is produced from a blend of 50% Pinot Noir and 35% Chardonnay drawn from some 20 Premiers and Grands crus on the "Montagne de Reims" and the "Côte des Blancs". In order to obtain its delicate 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 NOTE

Pale salmon with delicate pink hues. Great intensity of colour with a fine and persistent effervescence.
The nose is intense and reminiscent of a basket of red fruits where raspberry, redcurrant and blackcurrant mingle, with the added nuances of exotic mango and papaya. With time and air, the floral aromas of rose and honeysuckle then dominate.
Mouth-filling on the palate with some sophistication and an impressive length. Despite the obvious ripeness on the palate, the wine has a terrific freshness and very present acidity suggesting a bright future for this cuvée.

TECHNICAL DATA

Dosage : 8g/l
Availability : 75cl bottles



IMP. J. BILLET - DAMERY