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Pol Roger Champagne 'Brut' Vintage 2008

Grape Varietals: 60% Pinot Noir, 40% Chardonnay
Growing Region: Epernay, France
Chef de Cave: Dominique Petit

1908 - 2008 'celebrating the centenary of Sir Winston Churchill's first champagne order'. Due to Champagne's weather having a balanced fragility - since the foundation Pol Roger in 1849 - they have observed a 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 balanced.

During the 2008 growing season, at the time of veraison, which started in early August, the conditions in the vineyard were outstanding. September brought excellent weather, and hand-picking started on the 15th in ideal sunny conditions. The grapes were healthy, and with a perfect sugar - acidity balance.

After the must underwent two *débourbages* (*settling*s) over a 24-hour period. The juice had a slow cool fermentation with the temperature kept under 18°C. Fermentation took place in stainless steel tanks, with each varietal and each village-parcel kept separate until final blending. The wine then underwent a full malolactic fermentation. Secondary fermentation took place in bottle at 9°C in their deepest cellars (33 metres below the street level) where the wine was kept until it underwent *remuage* (*riddling*) by hand, which is a rarity in Champagne. The very fine and persistent elegant mousse a signature for which Pol Roger is renowned owes much to these deep, cool cellars.

This Brut Vintage 2008 is made from a traditional house blend of 60% Pinot Noir and 40% Chardonnay from 20 Grands and Premiers crus vineyards, located in the 'Montagne de Reims' and the 'Côte des Blancs' areas of Champagne. Produced in limited quantities this 2008 Brut Vintage has been aged for 8 years in their cellars before being disgorged, dressed and released.

As you pour into a generously shaped flute, the fine beading and glow will hypnotize. Lifting off from the wine, your senses will be charmed by the excellent purity and decisive refinement. On the palate, be prepared for incredible complexity, with a controlled explosion of stone fruits, toasted bread and fresh pastry notes and a hint of dried spice. The palate has excellent depth of flavour perfectly balanced by a backbone of uplifting acidity which to complement the richness and generosity of character and showcasing the signature beading. The finish is pleasingly long and persistent, with a well-integrated dosage of 7g/L resulting in stunningly elegant the precise Champagne.

This Pol Roger Champagne 'Brut' Vintage 2008 has 12.5% Alc. Chill gently and serve in a generously shaped flute at 8-10°C.

Cellaring Potential:

Approachable and drinking well this season; though will appreciate another 2-3 years and will hold nicely for another 15-18 years.

Food Pairing Suggestions:

Perfect wine with roasted chicken, turkey, lamb cutlets, pork and crackling with apple sauce, plus homemade cheesecakes and nut-focused desserts - *enjoy*.

The best 'Brut Vintage' Pol Roger Champagne I have tasted...

