



GRAPE-TO-GLASS

wines worth sharing

Pol Roger 'Sir Winston Churchill' Brut Vintage 2012

Grape Varietals:	Pinot Noir & Chardonnay
Growing Region:	Epernay - France
Chef de Cave:	Damien Cambres - (since April 2018)

This Prestige Cuvée is a homage to Sir Winston Churchill; mindful of the qualities he desired in his champagne: robust, full-bodied and maturity. The exact blend is a closely guarded family secret - though Pinot Noir dominates, providing structure, breadth and a robust nature, while Chardonnay contributes elegance and finesse. Composed exclusively from 'Grand Cru' Pinot Noir and Chardonnay vineyards which were under vine during Churchill's lifetime. Cuvée 'Sir Winston Churchill' is only made in the very best vintages and always released later than other vintage Pol Roger Champagnes.

The 2012 vintage is the 19th release, produced in very small quantities and after 7.5 years of lees ageing. The must undergoes two 'débourbages' (settlings), one 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 took place in stainless steel with each varietal and village parcel kept separate. The wine underwent a full malolactic fermentation prior to blending. Then the all-important secondary fermentation takes place in bottle at 9°C in the deepest Pol Roger cellars where the wine is kept until it undergoes remuage (riddling) by hand, which is today a rarity in Champagne. The very fine and persistent mousse for which Pol Roger is renowned owes much to their deep, cool cellars.

This 2012 has its characteristic authority that one has come to expect of this iconic cuvée. An impeccably refinement presenting a lifted verve and leaving a memorable impression.

Your glass will display a radiant pale gold enhanced by an uninterrupted thread of beading heralding an enthusiasm and charm to your senses. The forward aromas present accents of tropical fruits, apples, toasted nuts, wild honey and a hint of brioche. On the broad and engaging palate, the complex flavours unfold onto a rich tapestry and baked apple pastry, vanilla cream and numerous threads of almonds, hazelnuts, pistachio and allspice. This grand cuvee is kept elevated and fresh due to a firm seam of natural acidity, giving agility a silky texture and resulting in a notable character. *Treat yourself - a wine worth sharing.*

This Pol Roger Cuvée 'Sir Winston Churchill' Brut Vintage 2012 has 12.5% Alc./vol. Disgorged in July 2020, with a dosage of 7g/L. Chill gently and serve in an aromatic wine glass at 10° - 11°C.

Cellaring Potential:

Complex and ready to be enjoyed this season; and over the next 9 - 10 years.

Food Pairing Suggestions:

Perfect wine pairing with slow roasted chicken or turkey, lamb cutlets, pork with crackling and apple sauce, vegetarian gnocchi, plus truffle-brie on toast- *enjoy.*

Power & refinement, from a Champagne that will command your attention.

