



GRAPE-TO-GLASS

wines worth sharing

Pol Roger 'Sir Winston Churchill' Brut Vintage 2013

Grape Varietals:	Pinot Noir & Chardonnay
Winery & Cellars:	Epernay - France
*Chef de Cave:	Dominique Petit - *(retired March 2018)
*Chef de Cave:	Damien Cambres - *(since April 2018)



The 2013 vintage is the 20th release of this Prestige Cuvée, 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, and only made in the very best vintages.

After diligent vinification and a precise blending of the still-base-wine components, the all-important secondary fermentation took place in bottle at just above 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, which today is a rarity in Champagne. The very fine and persistent mousse for which Pol Roger is renowned owes much to their deep, cool cellars.

This 2013 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.

A radiant gold enhanced by an uninterrupted fine perlage signalling with enthusiasm a treat for the senses. The hypnotic aromas of gingerbread biscuits, apple pie, peaches, pistachio, wild honey and a hint of brioche. The broad and confident palate has a complex symphony of flavours, a sensory smorgasbord of baked apple pastries, vanilla biscuits, peach tart and elevated notes of hazelnuts, pistachio and dried ginger nuances. This richly engaging grand cuvée is kept elevated and vibrant due to an articulate citrus core, ensuring a silky texture and resulting in a distinguished character. *This wine is definitely worth sharing.*

This Pol Roger Cuvée 'Sir Winston Churchill' Brut Vintage 2013 has 12.5% Alc./vol. Disgorged in July 2021, and with a dosage of 7g/L. Chill gently and serve in generously curved flute or an aromatic shaped wine glass at 10°- 11°C.

Cellaring Potential:

Complex and ready to be enjoyed this season; and will age gracefully for the next 12 - 15 years.

Food Pairing Suggestions:

Perfect wine pairing with beer-battered white fish, seasoned roast chicken or turkey, tender lamb cutlets, pork with crackling and apple sauce, vegetarian gnocchi, plus aged truffle-brie on toast - *enjoy.*

*A Champagne that will command your attention
with a complex symphony of sensations.*

