

THE  
OXFORD  
WINE  
COMPANY

## Pol Roger Vintage, Champagne

£79.00

**Vintage:** 2009

**Bottle Size:** 75cl

**Alcohol %:** 12.5%

**Country:** France

**Description:** The nose opens with floral rose notes and warms to toasted brioche. The mouth is full and fresh with spicy floral notes underpinned with candied yellow fruit.

**Cepages:** Pinot Noir, Chardonnay

**Group:** Champagne

**Sub group:**

**Colour:** Vintage & Prestige Cuvée

**Closure:** Cork

**Producer:** Pol Roger

**Website:** [www.polroger.co.uk](http://www.polroger.co.uk)

**Organic/Bio Status:**

**Food / cocktail match:** The Brut Vintage enhances fine dishes of distinctive character, like chicken with a foie gras stuffing, capon with morel mushrooms and chicken supreme.

**Food / cocktail recipe:**

**Press** 'Big, rich mouth, and large bubbles on the excitement of opening then the tiny bubbles get into their steady pattern. Nose has iced bun, fresh nuts, Cox's apples, blossom; the palate is amazingly complex - fresh and crisp with delicious tart notes of grapefruit peel, that punctuate the ripe, pure fruit core. Luscious with a crisp finish that had notes of meringue. Yes please!' - The Buyer

**Awards**

**Other Info:** This Brut Vintage follows the traditional Pol Roger formula of 60% Pinot Noir and 40% Chardonnay from up to 20 Grand and Premier Cru vineyards in the Montagne de Reims, the Grand Vallée de la Marne and



the Côte des Blancs.

The must undergoes two débourbages (settling), one at the press house immediately after pressing and the second, a débourbage à oid, 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.