

THE « CUVÉE »

Champagne Pol Roger created their Prestige Cuvée in homage to Sir Winston Churchill mindful of the qualities that he sought in his champagne : robustness, a full-bodied character and relative maturity. The exact blend is a closely guarded family secret but it is undeniable that the composition would meet with the approval of the man to whom it is dedicated : "My tastes are simple, I am easily satisfied with the best". Pinot Noir predominates, providing structure, breadth and robustness whilst Chardonnay contributes elegance, finesse and subtlety. Composed exclusively of grapes sourced from Grands Crus Pinot Noir and Chardonnay vineyards which were already under vine during Churchill's lifetime. Cuvée Sir Winston Churchill is only made in the very best vintages and is always released later than the other vintage dated Champagnes from Pol Roger, marking Churchill's appreciation for older wines.

VINIFICATION & MATURATION

The must undergoes two débourbages (settlings), one at the press house immediately after pressing and the second, a débourage 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. The wine undergoes a full malolactic-fermentation prior to final blending. 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.

TASTING NOTES

The 21st vintage of the Cuvée Sir Winston Churchill is an alluring mid-yellow-gold with a fine stream of bubbles, both characteristics of the length of time this wine has spent in the famously cool Pol Roger cellars.

The nose opens with notes of spices and pepper. A good intensity of black fruit follows, showing the fine concentration and density of the wine. The complexity is obvious: a bouquet of dried fruit and hazelnut overlaid with notes of exotic fruits. The aromas are particularly open and impressive.

On the palate, candied fruit notes accompany hints of pastries, brioche and cocoa, broad and mouth-filling. Delightfully structured, the large proportion of Pinot Noir gives the roundness and gravity that one expects from this cuvée. Despite the wine's relative youth, it is starting to show some smoky weight and good grip with broad, rich and long acidity. Full bodied and generous, the wine culminates with terrific length. Drink now or over the next 20 years.

