



CHAMPAGNE  
**POL ROGER**

# POL ROGER

## Cuvee Sir Winston Churchill 2009



<b>Category:</b>	WINE
<b>Style:</b>	CHAMPAGNE
<b>Variety:</b>	VINTAGE
<b>Region:</b>	EPERNAY
<b>Vintage:</b>	2009
<b>Volume:</b>	750ml
<b>Vineyard:</b>	As the wine warms in the glass, it becomes more powerful and the nose develops complex nuances of toasted nuts, acacia blossom and honeycomb. The palate is round and creamy supported by notes of fresh fruit. The structure is opulent, underpinned by fabulous balance. The finish is long and powerful.
<b>Vinification:</b>	The must undergoes two dbourbages (settlings), one at the press house immediately after pressing and the second, a dbourbage froid, in stainless steel tanks at 6C over a 24hour period. A slow cool fermentation with the temperature kept under 18C 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 9C in the deepest Pol Roger cellars.
<b>Appearance:</b>	The wine has an inviting, bright golden hue, and a fine, regular stream of bubbles.
<b>Bouquet:</b>	At first the refined nose exudes subtle hints of brioche and sweet spice combining with citrus flavours and floral fragrances.
<b>Cellaring:</b>	10 Years
<b>Food Match:</b>	SEAFOOD/LIGHT CHICKEN

### Technical Analysis:

<b>Alcohol:</b>	12.50%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	48139		