



CHAMPAGNE  
**POL ROGER**

# POL ROGER Blanc De Blancs Vintage 2008



<b>Category:</b>	WINE
<b>Style:</b>	CHAMPAGNE
<b>Variety:</b>	VINTAGE
<b>Region:</b>	CHAMPAGNE
<b>Vintage:</b>	2008
<b>Volume:</b>	750ml
<b>Vineyard:</b>	The 2008 Brut Blanc de Blancs is exclusively made from Chardonnays selected from the Grand Crus of the Cote des Blancs: Oiry, Chouilly, Cramant, Avize and Oger. Produced in limited quantities, this Cuvée has been aged for 7 years in our cellars before being released onto the market.
<b>Vinification:</b>	The must undergoes two settlings, one at the press house immediately after pressing and the second in stainless steel tanks at 6C over 24 hours. 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 (33 metres below street level) where the wine is kept.
<b>Appearance:</b>	The wine displays a pale yellow-gold colour with delicate green glints and a remarkable effervescence in the glass.
<b>Bouquet:</b>	On the nose, the first notes are of pink grapefruit coupled with almond, imparting a delightful freshness and delicacy to the wine, which progressively yield to aromas of white flowers and apricot.
<b>Palate:</b>	On the palate, the texture is invigoratingly fresh and zesty, typical of this outstanding vintage. The wine is harmoniously well-balanced and full bodied. Initially flavours of green apple and citrus fruit prevail, however these give way to creamy aromas of butter and meringue, contributing to an overall impression of outstanding complexity. The finish is characterised by an enchanting vivacity and long-lasting aromas.

### Technical Analysis:

**Packaging:** 1 x 750ml      **Hancocks Product:** 48147