



CHAMPAGNE
POL ROGER

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Cuvée Sir Winston Churchill 2008



Category:	WINE		
Style:	CHAMPAGNE		
Variety:	VINTAGE		
Region:	EPERNAY		
Vintage:	2008		
Volume:	750ml		
Vinification:	The must undergoes two dbourbages (settlings), one at the press house immediatly after pressing and the second, a dbourbage froid, in stainless steel tanks at 6C over a 24 hour period. A slow cool fermentation with the temperature kept under 18C takes place in stainless steel with each variety and each village kept seperate. 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 met		
Appearance:	The opulent golden colour of the wine is enlivened by a fine, harmonious stream of bubbles.		
Bouquet:	At first, the rich nose boasts notes of white owers and freshly baked brioche aromas. As the wine warms in the glass, it exudes scents of dried fruits and toasted almonds and hazelnuts, combining with a hint of orange zest.		
Palate:	On the palate, the wine is immediately powerful and yet exquisitely well-balanced; refreshing flavours of citrus fruit, notably grapefruit, are coupled with creamy notes of pastry.		
Technical Analysis:			
Alcohol:	12.50%	Packaging:	1 x 750ml
Hancocks Product:	48148		