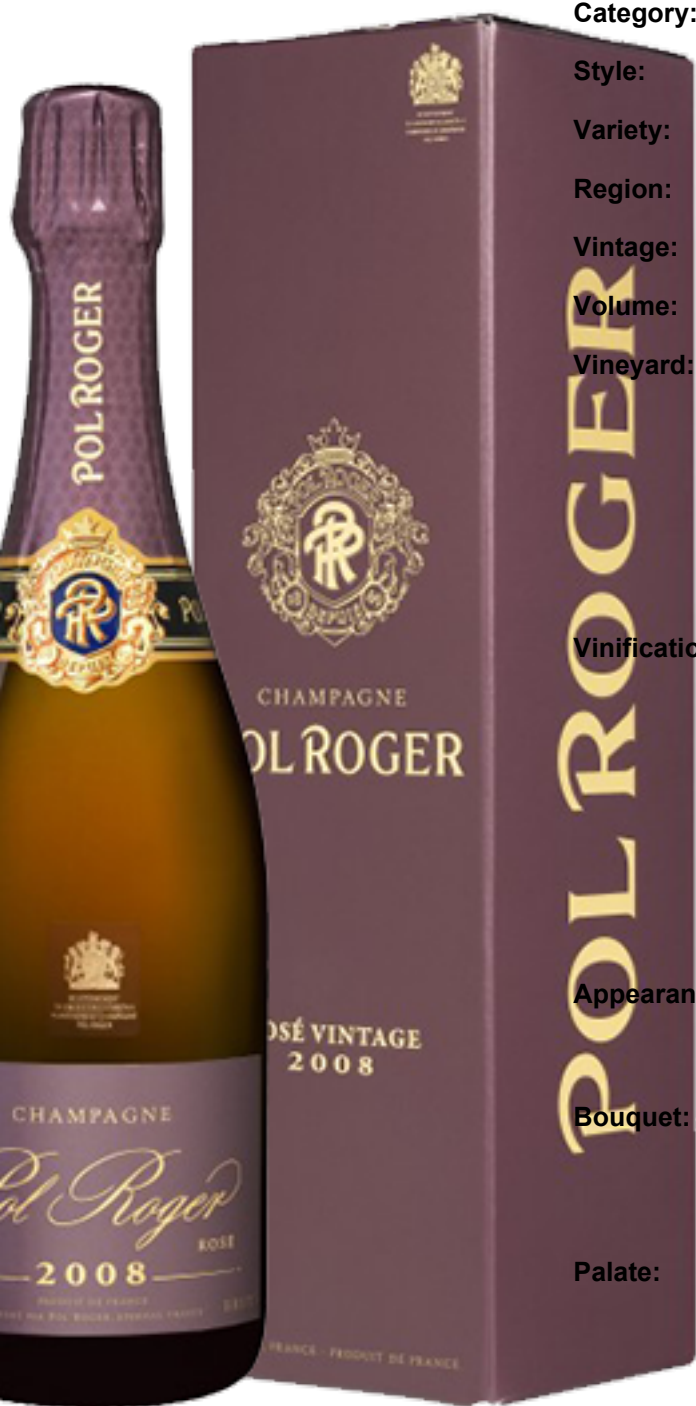




CHAMPAGNE
POL ROGER

POL ROGER Brut Rose Vintage 2008



Category:	WINE
Style:	CHAMPAGNE
Variety:	VINTAGE
Region:	CHAMPAGNE
Vintage:	2008
Volume:	750ml
Vineyard:	The Pol Roger Rose Vintage is based on our Brut Vintage (60% Pinot Noir, 40% Chardonnay) to which we add, before the bottling and second fermentation, approximately 15% of still red wine (Pinot Noir) from the best crus of the Montagne de Reims. Produced only in limited quantities, the Brut Rose Vintage 2008 is aged 7 years in our cellars before being released onto the market.
Vinification:	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.
Appearance:	Bright pink colour glitters with a lively stream of fine and persistent bubbles, presaging the delicate mousse on the palate.
Bouquet:	The initial nose offers fine aromas of raspberry and redcurrant; if allowed to develop in the glass, the wine reveals notes of wild strawberry bolstered by the seductive and characteristic scents of Pinot Noir.
Palate:	On the palate the harmonious blend of red fruit notes carries through, offering an outstanding balance of freshness supported by some hints of citrus fruit, as well as a rich structure. The wine has a great generous structure in the mouth, the elegant structure complemented by intensity of flavour.

Technical Analysis:

Packaging: 1 x 750ml **Hancocks Product:** 48258