CHAMPAGNE
POL ROGER

Brut
Vintage - Édition Vinothèque
2004



The « Cuvée »

Since its 175th anniversary, Pol Roger has decided to offer a very limited range of older vintages from its iconic cuvées. After the original disgorgement, these bottles were then returned to the famously deep and cool Pol Roger cellars for additional extended maturation where they have rested undisturbed until their release. Not only do these bottles have a label, cap and collar based on a historic Pol Roger design, they also have been dressed by hand and arrive in an elegant wooden box.
Brut Vintage 2004 is a champagne made from the House's traditional blend of 60% Pinot Noir and 40% Chardonnay from 20 Grands Crus and Premiers Crus in the Montagne de Reims and Côte des Blancs regions. Produced in limited quantities, the cuvée matured for 10 years in our cellars prior to disgorgement.

Vinification & Maturation

Once harvested, the grapes were quickly and gently pressed. A first settling was carried out at the pressing centre, followed by a second cold settling in our winery. Alcoholic fermentation took place at low temperature in temperature-controlled stainless-steel vats, where the grape varieties and crus were vinified separately before final blending. Malolactic fermentation was carried out as for all our wines. After tasting, blending and bottling, the wine was aged in our cool, 33-metre-deep cellars. All the Vinotheque bottles went through hand riddling (remuage) in the traditional way before disgorgement and dosage.

Tasting notes

Intense yellow-gold hue with bright highlights and fine, delicate bubbles. The nose releases concentrated aromas of candied fruit, cocoa and mocha, complemented with aeration by subtle pastry notes and even hints of dulce de leche. On the palate, the wine displays remarkable presence and vinosity, a reflection of its venerable age. Notes of citrus, orange and candied lemon are beautifully set off by a touch of honey. This is a refined champagne with a big, generous finish.