CHAMPAGNE
POL ROGER

Blanc de Blancs
Édition Vinothèque

2002



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.
Blanc de Blancs 2002 is a champagne made exclusively from Chardonnay selected from the finest Crus of the Côte des Blancs: Oiry, Chouilly, Cramant, Avize and Oger. Produced in limited quantities, this cuvée has matured for 10 years 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

Delicate pale gold hue with crystalline glints and fine bubbles. The nose already shows a complex stylistic signature and an explosion of aromas wrap around the palate. Lemon, orange, cocoa and tobacco leaves, complemented by a hint of liquorice and menthol, impart a remarkable freshness to this champagne now in its third decade. On the palate, roundness and volume come together in perfect harmony. Once again, freshness dominates, as if this eternally youthful wine has defied the passage of time. An elegant, complex texture is underpinned by a distinct minerality, while notes of white fruit are lifted by subtle aromas of lightly toasted buttery brioche and just a hint of cigar. This nuanced wine presents the purest, most noble expression of the Chardonnay grape.