



THE « CUVÉE »

The Brut Chardonnay 1998 from Champagne Pol Roger is a classic blanc de blancs, vinified 100% from Chardonnay grapes selected from the Grands Crus of the Côte des Blancs: Cramant, le Mesnil, Oger, Avize and Oiry. Made in only limited quantities the Brut Blanc de Blancs 1998 has been aged for 7 years in the Pol Roger cellars before being released onto the market.

VINIFICATION & MATURATION

Although a number of other champagne houses have staked their reputation on the maturing of their wines in oak barrels, Champagne Pol Roger abandoned this approach in 1930 favouring instead concrete and more recently stainless steel. In 2001 and again in 2004 the expansion of the stainless steel armoury in Pol Roger's cellars has continued this manoeuvre. The preference for stainless steel rests on a respect for maintaining the quality of the fruit by judicious temperature control of the musts during clarification and vinification. This technique goes some way in explaining not only the remarkable finesse of Pol Roger's champagnes but also their clean, direct and honest character.

TASTING NOTES

The colour of this Chardonnay is clear gold with greenish tints with a burst of transparent bubbles.

The nose reveals aromas of yellow fruits (quince, apricot, peach), stewed citrus fruits (orange, lemon) mixed with hints of almond, dough and apple which evolve into a suggestion of toasted brioche. In the background there are delicate hints of coffee. As the wine opens up in the glass, notes of fresh vegetables and violets, aniseed, liquorice and vetiver dominate.

FOOD PAIRINGS

The pairing of Champagne and food rests on discovering the complementary characters of the dish and the wine. It depends mainly on the matching of flavours and textures between the two: dishes with fresh subtle flavours would tend to fare better with champagne of a light, almost ethereal character; whereas savoury dishes with warm powerful flavours would need a fleshy and structured champagne with a denser texture. Champagne Pol Roger's Brut Chardonnay 1998 works best as a refined apéritif in the fresh air of garden or when matched with the produce of the sea at the dining table: try warm oysters, grilled lobster, cockles... such dishes which marry firmness with tenderness. Crustaceans should ideally be steamed and accompanied with a light sauce. Fish (preferably with little fat but delicate "marine" aromas) should be grilled and prepared as simply as possible and Under no circumstances should be smoked.

