

CHAMPAGNE
POL ROGER

**BRUT
VINTAGE**

1998



THE « CUVÉE »

The 1998 Brut Vintage from Champagne Pol Roger is made from the traditional house vintage blend of 60% Pinot Noir and 40% Chardonnay hailing from 20 grand and premier cru vineyards in the Montagne de Reims, the Grand Vallée de la Marne and the Côte des Blancs. Made in only limited quantities the Brut Vintage 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 is golden with pink reflections, with a dense and persistent mousse. The nose hints at ripe and dried fruits, nougat, coffee, butter and wood. As the wine evolves in the glass underlying toasted notes develop with even a hint of muskiness. The great potential of the wine is implied rather than expressed at this stage. It finishes with a degree of freshness indicative of the 1998 vintage.

In the mouth the wine is at once fleshy and ample yet delicate. The finish is long but refreshing with a certain opulence. There are fresh aromas of stewed citrus which give the wine some sensuality. The general impression is one of fine balance between power and finesse. A champagne of considerable class.

FOOD PAIRINGS

Champagne Pol Roger's Brut Vintage 1998 is ideal for the dining table: for fine dishes with gentle, luxurious flavours... in fact all sumptuous dishes associated with tactile sensations (fatty, granular, firm, luxurious, melting) as well as interesting flavours which imply freshness, fruitiness, heat and softness...

Try crustaceans as lobster, lightly offset by one or two fresh mild spices which do not mask the delicate taste and texture... even rich or fatty fishes. Or again try all sauces made from a base of butter or cream lifted by mild spices (pink peppercorns, saffron, nutmeg, paprika, cinnamon sticks) accompanied with fresh vegetables.

The rule should be that with complex wines, you need complex flavours and textures: try the 1998 with oscietra caviar whose supple but ever so slightly resistant texture, and taste at once of iodine and fruitiness, produce a shock to the palate but a shock which is infinitely agreeable.



www.polroger.com

DEPUIS 1849, EXCELLENCE & INDÉPENDANCE

Nos emballages peuvent faire l'objet d'une consigne de tri 