CHAMPAGNE
POL ROGER

Cuvée
Sir Winston Churchill



The « Cuvée »

Champagne Pol Roger created their Prestige Cuvée in homage to Sir Winston Churchill mindful of the qualities that he sought in his champagne : robustness, a full-bodied character and relative maturity.

The exact blend is a closely guarded family secret but it is undeniable that the composition would meet with the approval of the man to whom it is dedicated : "My tastes are simple, I am easily satisfied with the best". Pinot Noir predominates, providing structure, breadth and robustness whilst Chardonnay contributes elegance, finesse and subtlety.

Composed exclusively of grapes sourced from Grands Crus Pinot Noir and Chardonnay vineyards which were already under vine during Churchill's lifetime. Cuvée Sir Winston Churchill is only made in the very best vintages and is always released later than the other vintage dated Champagnes from Pol Roger, marking Churchill's appreciation for older wines.

Vinification & Maturation

The must undergoes two débourbages (settlings), one at the press house immediatly after pressing and the second, a débourbage à froid, in stainless steel tanks at 6°C over a 24 hour period. A slow cool fermentation with the temperature kept under 18°C takes place in stainless steel with each variety and each village kept seperate. The wine undergoes a full malolactic-fermentation prior to final blending. Secondary fermentation takes place in bottle at 9°C in the deepest Pol Roger cellars (33 metres below street level) where the wine is kept until it undergoes remuage (riddling) by hand, a rarity in Champagne nowadays. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool and damp cellars.

Tasting notes

The wine displays a mid golden yellow colour and continuous stream of delicate bubbles. An elegant and powerful nose with toasted brioche over fresh quince, peach and apricot with an underlying floral character and high toned cinnamon spice with hints of lime leaf. A balanced palate with weight, power, a velvety texture and a long persistent pure acidity. With weight and complexity characteristic both of the terroir and vintage. A long aftertaste with a light touch of citric acidity bringing together a wine of undeniable majesty. Already drinking well now and will continue to improve over the medium term.

Food pairings

The weight, balance and mineral freshness means that this champagne could be served with Parmigano Reggiano matured for 18 months, a stuffed capon « façon demi-deuil » or sweetbreads cooked with morels.