



SIR WINSTON CHURCHILL 2006

ASSEMBLAGE : Pinot Noir and Chardonnay

SIR WINSTON CHURCHILL AND CHAMPAGNE POL ROGER – A LASTING FRIENDSHIP

The relationship between Champagne Pol Roger and Sir Winston Churchill dates back to a providential meeting at a luncheon given by the British Ambassador to France some months after the liberation of Paris at which was served the sumptuous 1928 vintage of Pol Roger. Attending the lunch was the beautiful Odette Pol-Roger as well as the Prime Minister, Winston Churchill, with whom she struck up an instant rapport. A friendship was born which continued until Churchill's death, creating links between the Pol-Roger and Churchill families which are still as strong to this day.

The pressures of his post sadly prevented Churchill ever paying a visit to 44 Avenue de Champagne, the home of Champagne Pol Roger, but he nonetheless proclaimed it "the most drinkable address in the world". As recompense for breaking his promise to visit he sent Odette a copy of his Memoirs inscribed "Cuvée de Réserve, mise en bouteille au Château de Chartwell". He even named one of his racehorses "Pol Roger" and the filly strode to victory at Kempton Park in 1953, Coronation Year.

THE STORY OF THE VINTAGE

The first three months of 2006 were very dry, followed by two months of heavy rainfall. Without a spring frost, the development of the vines was promising. A warm and sunny June provided optimal conditions for flowering. August was cold and humid, however, it was followed by warmth and sunshine in September, which encouraged an exceptional development of the bunches and the grapes were very healthy at the time of the harvest.

The earliest parcels were picked on 6th September and the latest on 25th September.

The 2006 vintage displayed a potential average degree of 10.2% and total acidity: 7H2SO4g/l.

VINIFICATION AND MATURATION

The must undergoes two *débourbages* (settlings), one at the press house immediately 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 separate. 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.

THE "CUVÉE SIR WINSTON CHURCHILL"

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.

TASTING NOTES

The wine displays a gorgeous white gold colour enhanced by a continuous thread of tiny bubbles announcing a lively effervescence.

The delicate nose exudes scents of butter and brioche. Flavours of almonds and hazelnuts mingle with refined fragrances of yellow fruits dominated by the freshness of citrus fruits (tangerines).

Then the wine opens up with savours of nougat and pistachio nuts.

On the palate, the attack is fresh and reveals a perfect balance between acidity and suppleness.

The aromas are reminiscent of the sweetness of cooked fruits associated with hints of almonds, dried fruits and quinces.

As the wine warms in the glass, it turns more rounded. Its silky texture is supported by a stunning length.

TECHNICAL DATA

Dosage: 8gr/l

Available : 75cl bottle, 150 cl magnum

