



HOUSE OF TOWNEND

Pol Roger Sir Winston Churchill 2015

Usual Price	£255.00
Discount Price (inc. VAT)	£205.00
Code	POLR245

The 21st release of this iconic wine, Cuvée Sir Winston Churchill is only ever made in great vintages, and always produced in the style that Winston Churchill liked so much: a robust, mature and full-bodied Champagne that develops incredible depth with age. Another great release from the exciting 2015 vintage.

Tasting Notes:

White flowers and brioche notes on the nose with more dried fruit with warm toasted almonds and hazelnuts with an attractive hint of orange zest. The palate is powerful, exquisitely balanced, and citrus fresh.





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Specification

Vinification

The must undergoes two débourbages (settlings), one at the press house immediately after pressing and the second, a débouillage 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 until final blending. The wine undergoes a full malolactic fermentation, and is matured for eight years on the lees. 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.

ABV 12.5%

Size 75cl

Drinking Window Drink now through to 2038

Country France

Region Champagne

Area Épernay

Type Champagne

Grape Mix 60% Pinot Noir, 40% Chardonnay

Genres Fine Wine, Sparkling, Vegan, Vegetarian

Vintage 2015

Style Brut

Body Rich, full flavoured and toasty

Producer Champagne Pol Roger

Producer Overview Champagne Pol Roger was a favourite champagne among many British Army Regiments and of Sir Winston Churchill.

Closure Type Cork

Food Matches A pure delight of a Champagne to be enjoyed by itself or as an aperitif with canapes. It is also the undisputed partner of rich dishes such as chicken supreme with chanterelle mushrooms or lobster.

Press Comments

Deep golden straw colour. Full-bodied, meaty nose with lots of impact. Lovely, filigree mousse – very well judged for its impact on the palate. Flavours reach every bit of the palate. Quite a charmer! Definitely already approachable – in fact it tastes as though it would already have been pretty nice last year! A fine, succulent representative of this dry, ripe year. Pretty gorgeous actually. Maybe it won't be the longest-lasting Churchill but it's hugely satisfying now." Jancisrobinson.com Feb 2023