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 attactive 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 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 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.comFeb 2023