



CHAMPAGNE

POL ROGER

Vintage 2019, an exceptional vintage of power, freshness and harmony

Pol Roger is unveiling its Vintage 2019, a new expression of its historic champagne. This latest release joins the distinguished line of great vintage years ending in “9” — 1959, 1969, 1979, 1989, 1999 and 2009 — which have marked the history of Champagne. Born from a year of contrasting weather conditions that ultimately proved remarkable, Vintage 2019 reveals an exceptional harmony of power, freshness, balance, and aromatic richness.



A champagne rooted in the history of Pol Roger

Since 1849, Pol Roger has produced vintage champagnes only in years when the grapes have attained an exceptional level of maturity, while preserving the balance essential for wines with true ageing potential. Above all, a vintage is defined by the harmony between richness and freshness, combining a high level of maturity with a structuring acidity. With time, these wines gradually disclose all the complexity that nature has bestowed upon them.



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"The Pol Roger Vintage embodies the history of our Maison. We make a vintage champagne only in years when the conditions are right to create fine wines that can be aged for a long time. The 1895 vintage was the first to impress Sir Winston Churchill, whose earliest recorded order, placed in 1908, already included this iconic champagne. Each vintage tells the story of a unique year, while being part of a family tradition passed down through six generations. Against this backdrop, 2019 stands out as a truly remarkable vintage year," says Hubert de Billy, member of the family's fifth generation.

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2019: a unique vintage in the history of the Champagne region

The 2019 growing season is remembered for its highly contrasting weather patterns. After a mild winter and a cool, rainy spring, flowering began on 18 June, slightly later than the ten-year average. The summer brought two heat waves, with temperatures climbing to nearly 43°C.

Despite these extreme conditions, the vines demonstrated an extraordinary ability to adapt. Rainfall in August restarted the ripening process, allowing the grapes to achieve a level of maturity rarely seen, while preserving exceptional freshness. Harvested between 10 and 24 September under ideal conditions, the grapes were perfectly healthy and remarkably expressive.

The tastings of the three Champagne grape varieties (Pinot Noir, Chardonnay and Meunier) revealed a remarkable aromatic quality, defined by purity of fruit, expressive aromas and perfect maturity, without any hint of excess. All the grapes, whether from Pol Roger's own vineyards or from its partner growers, were of an exceptionally consistent level of quality, giving Pol Roger's oenologists a particularly wide and refined palette with which to create their blends.

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According to Pol Roger's Chef de caves, Damien Cambres, *"never before had the Champagne region seen such maturity alongside such perfect health and freshness."*

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Readings taken in the vat room confirmed the exceptional character of the vintage. The average potential alcohol was 10.7% ABV, a level well above the average of previous harvests. Even more striking was the consistency of this maturity throughout the harvest, with less than two-tenths of a degree separating the first day of harvest from the last.

This richness was matched by an equally remarkable freshness. The average acidity was 6.62 g/L, almost a gram higher than in 2018, while the average pH was 3.07. The latter indicator, which is closely monitored in Champagne due to its influence on freshness and ageing potential, remained exceptionally low given the high level of maturity achieved.

This rare balance between excellent maturity and firm acidity was one of the defining characteristics of this vintage. All the indicators pointed to the same conclusion: 2019 brought together a set of qualities rarely seen together in the Champagne Region and promised exceptional ageing potential.

Tasting: the foundation of the Pol Roger signature style

At Pol Roger, the creation of a vintage champagne begins long before the blending process. From the moment the musts arrive in the vat room, they are systematically tasted. Each tank compartment is evaluated separately to identify the most precise aromatic expressions.



This practice of tasting the wines guides every stage of the winemaking process. During alcoholic fermentation, each vat is monitored and tasted daily. Further tastings take place at the end of the alcoholic fermentation and again after malolactic fermentation. It is through these successive tastings that the identity of the future vintage gradually begins to emerge.

Vinification in pursuit of precision

True to its style, Pol Roger vinifies each grape variety and cru separately in temperature-controlled stainless steel vats. All the wines undergo malolactic fermentation using a co-inoculation method, which allows the malolactic fermentation to begin during the early stages of alcoholic fermentation. This early initiation of malolactic fermentation encourages a natural transition between the two fermentations, while preserving the wines' freshness and aromatic precision.

Particular attention is also paid to the work on the lees, which can last for up to eight weeks. Each vat is tasted to determine the ideal length of time the wine is in contact with its lees. This meticulous monitoring adds texture, volume and depth to the wines while preserving their natural freshness.

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“Tasting guides every decision we make. At each stage, it allows us to understand the expression of each wine, to perceive what the vintage has to tell us, and identify the nuances, complementarities and balances that will shape the identity of the final blend. In 2019, this process proved to be particularly interesting and rewarding. The quality of the wines was consistently very high, providing us with both remarkable freedom and particularly high standards in the crafting of the blend. Such a situation is relatively rare: the quality of each wine was so high that any adjustment to the blend could be made with complete confidence and peace of mind. Our task was to reveal the identity of the vintage without altering its true nature,” adds Damien Cambres.

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Pol Roger Vintage 2019: the expression of a great year

Pol Roger remains committed to its heritage and draws on its historic sourcing area around Épernay. The Vintage 2019 is produced entirely from Premier Cru and Grand Cru grapes, selected from some of Champagne's finest terroirs: the Montagne de Reims (including Ambonnay, Bouzy and Verzenay), the Grande Vallée de la Marne (including Cumières, Hautvillers and Mareuil-sur-Aÿ), and the Côte des Blancs (including Avize, Chouilly and Vertus).

The blend is composed of 63.5% Pinot Noir and 36.5% Chardonnay. As always at Pol Roger, there is no fixed formula; the final blend emerges through successive tastings, with the aim of expressing the character of the vintage as faithfully as possible. In 2019, the particularly pronounced freshness and acidity of the Chardonnays led the Maison to slightly increase the proportion of Pinot Noir, lending greater volume, roundness and depth to the whole.

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“2019 is one of those rare years when all the elements came together perfectly. Nature simultaneously delivered maturity, freshness, aromatic richness and exceptional fruit health. This champagne perfectly illustrates Pol Roger's ability to craft wines that are generous, precise and profoundly elegant,” notes Hubert de Billy.

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After more than six years of ageing in the cool, quiet depths of the Pol Roger cellars, the Vintage 2019 emerges with a distinct personality.

Although still young, this wine already displays impressive power and complexity, revealing a nobility that suggests remarkable ageing potential, worthy of Pol Roger's greatest vintage champagnes.

Tasting notes

This wine has a delicate pale gold hue flecked with silvery tints, a lovely radiance and purity, and persistent streams of fine bubbles.

The first nose is subtle and precise, opening with an array of fresh yellow fruit aromas, pineapple, lemon and yellow peach, complemented by delicate hazelnut overtones. With aeration, the bouquet deepens to reveal aromas of papaya, mango, mirabelle and black plums, set off by a hint of deliciously tart strawberry. An elegant mineral and iodised thread lends length to the bouquet, enriched by spicy and menthol notes, and a subtle hint of panettone.

The palate is instantly seductive in its freshness, precision and balance. On entry, the wine is lively and clean cut, showing good volume and a harmonious vinosity carried by flavours of citrus, blood orange, candied lemon and grapefruit. The natural tension of the vintage brings energy and definition, while the iodised and saline notes reinforce the impression of depth and savouriness.

Technical data

- **Blend:** 63.5% Pinot Noir – 36.5% Chardonnay
- **Origin and terroirs:** 100% Premier and Grand Cru grapes from the Montagne de Reims, Grande Vallée de la Marne and the Côte des Blancs
- **Harvest:** 10-24 September 2019
- **Dosage:** 7 g/l
- **Ageing:** more than 6 years in the Pol Roger cellars, 33 metres underground
- **Availability:** in 75 cl bottles, 150 cl magnums and 300 cl jeroboams

