POL ROGER

EPERNAY, FRANCE

POL ROGER, a ‘Champenoise’ from Ay, founded his Champagne house in Epernay in 1849. Over the next 50 years, until his death in 1899, he built his business into one of the most respected wines in Champagne. This recognition is the fruit of the firm’s unswerving dedication to two essential values: excellence and independence. Each of the wines that bear our name is treated as an impeccable ambassador of our history.

For five generations, the descendants have been equally demanding, remaining loyal to the strategy initiated from the very beginning by the firm’s founder. Excellence means rigorous selection of the vine growers the firm works with, but also strict selection of the grapes bought from them. Family members keep a close eye on all the operations, including details of vinification; it also means the family, in complete independence, chooses the blends that gives birth to the wines. Its cellars, extending to 7km, lie on three levels in the chalk below Epernay and are among the coolest and deepest in the region, contributing no doubt to the persistent mousse of small bubbles that distinguishes all Pol Roger Champagnes.

Pol Roger is among the smallest of the great Champagne houses, but ranks with the very highest in terms of prestige and an uncompromising reputation for quality. It remains proudly independent, one of a very select brand of Grandes Marques still remaining in family hands.

DRINK THIS WHEN:

“The wide range of our Champagnes allows us to select one of them for whatever the occasion, event or season. As Sir Winston Churchill said: ‘In victory I deserve it, in defeat I need it!’” – Dom, 12

DISTRIBUTED BY
Samuel Smith & Sons Pty Ltd,
Eler Valley Road, Augusta, SA, 5553
08 9362 3000, www.samsncom

CHAMPAGNE

Pol Roger

MOST POPULAR VINTAGE

POL ROGER 2002 BRUT VINTAGE

‘2002 is presently my favourite vintage. The wines quickly revealed the potential of this crop and now the release of the Pol Roger 2002 Brut Vintage confirms this statement. Its delicate nose develops aromas of yellow fruit with citrus fruit hints. On the palate, the flavours of biscuit and butter mingle with toasted notes. This Champagne combines power and elegance, and an outstanding harmony and purity.’

Dom, 2010