

THE « CUVÉE »

The Pol Roger Vintage 2019 cuvée is made exclusively with grapes from the finest Premier and Grand Cru vineyards of 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).

VINIFICATION & MATURATION

Once harvested, the grapes were quickly and gently pressed. A first settling took place at the pressing facility, followed by a second (cold) settling in our vat room for 24 hours. Alcoholic fermentation took place at low temperatures in temperature-controlled stainless steel vats, with each variety and each cru kept separate until final blending. Malolactic fermentation was carried out as it is for all our wines. After tasting, blending and bottling, the second fermentation and ageing took place in the cool environment of our cellars, located 33 metres below ground. Here, the champagne underwent the traditional riddling-by-hand process before disgorgement and dosage. The wines then rested for at least six months before being shipped.



TASTING NOTES

With a delicate pale gold hue flecked with silvery tints, the wine has a lovely radiance and purity, threaded with persistent streams of fine bubbles. The first nose is subtle and precise, with an array of fruity aromas dominated by yellow fruits (fresh pineapple, lemon, yellow peach), complemented by hints of dried fruit and nuts, especially hazelnut. With aeration, the bouquet deepens to reveal exotic fruits (papaya, mango), along with notes of Mirabelle and red plum, and a touch of deliciously tart strawberry. The aromatic complexity builds steadily, supported by a mineral, iodised structure and lifted by spicy and menthol notes, with a delicious hint of panettone. The palate is fresh and immediately elegant. On entry, the wine is lively and clean cut, with good volume and a harmonious vinosity carried by citrus flavours (orange peel, blood orange, candied lemon, grapefruit). The tension, underpinned by a fine acidity, brings energy and precision. The wine's iodine and saline quality adds contrast and definition, creating a subtle savoury edge, while the lift of candied lemon neatly frames its intensity. The balance between freshness, roundness and length is remarkable, giving the impression of a bright, youthful character. A long, fresh finish that naturally invites another sip. Even in its very early youth, this champagne shows impressive intensity and complexity with a nobility that hints at remarkable ageing potential, worthy of the finest wines of a standout vintage.

