

POL ROGER

2020 YEAR IN REVIEW

January

CONSTRUCTION OF A NEW PRODUCTION BUILDING IN THE HEART OF THE HISTORICAL CITY OF EPERNAY



Created by Pol Roger in 1849, the eponymous house moved to Epernay in 1851 to produce and distribute its champagnes for almost 170 years. Proud of its central location in Epernay, the management and its family descendants have been thinking for several years about an expansion project to improve the production facilities while remaining located in its historical headquarters. In close collaboration with CICAL Synergies and Giovanni Pace Architecture, they have been thinking about the design and construction of a new building that respects the proximity of the Avenue de Champagne, a UNESCO World Heritage Site, and the requirements of the Bâtiments de France architects. This project with a surface area of almost 195 000 square feet

(18 000 m²) on four levels will mobilize nearly a hundred people. Work began in January 2020 and will be completed by the end of 2022. This new building, will enable Pol Roger to modernize and extend its production facilities (disgorgement, wine and dry goods storage, packaging and shipment).

January

RELEASE OF VINTAGE 2009 OF CUVEE SIR WINSTON CHURCHILL

Each new vintage of the Sir Winston Churchill cuvée is an exciting episode that recalls the long history of friendship between the two families on either side of the Channel. Since 1975, the House has been producing this prestigious cuvée only in exceptional years. Made from a blend of Pinot Noir and Chardonnay Grands Crus, this is the 18th vintage of this outstanding cuvée.



Exclusively made from Chardonnays selected from the Grands Crus of the Côte des Blancs, the Blanc de Blancs 2013 has been aged for 6 years in our cellars before being released onto the market.



Produced in limited quantities, this cuvée is immediately captivating in the glass, with an enticing pale golden colour and persistent thread of fine bubbles. On the nose there are notes of buttery pastry, meringue and white flowers, underpinned by a zesty freshness. On the palate, the cuvée is mouth-filling and opulent yet restrained. Complex aromas of citrus fruit and brioche balance beautifully. The finish is impressive and seductive with notes of dried peach and hazelnut.

April

NEW VINTAGE BLANC DE BLANCS

August
-
September

HARVEST

The first grapes were picked in the Pol Roger vineyards on Friday August 21st. 2020 marks the sixth year during which the harvest began in August (2003, 2007, 2011, 2015 and 2018). This long picking from August 21st to September 6th allowed for a very fluid harvest by managing the arrival of the grapes at the pressing centres. The sanitary state of the grapes was excellent with average degrees between 10.2° and 10.5° depending on the grape variety. Now that the harvest is over, it is a great relief to see that despite the uncertainty due to the Covid-19 pandemic, this new harvest was a success. The vins clairs tasted are promising, well-balanced and characterized by an aromatic expression based on the fruit with a nice freshness. See you in a few years for the tasting...



The 2013 Brut Vintage from Champagne Pol Roger is made from the traditional house vintage blend of 60% Pinot Noir and 40% Chardonnay from 20 Grands and Premiers Crus vineyards in the Montagne de Reims and the Côte des Blancs. Produced only in limited quantities the Brut Vintage 2013 has been aged for 7 years in our cellars before being disgorged and released onto the market.

October

RELEASE OF
BRUT
VINTAGE 2013

November

CHAMPAGNE POL ROGER WELCOMES BASTIEN COLLARD DE BILLY AS GENERAL SECRETARY

In the early 1990's, Hubert and Evelyne de Billy, as the fifth generation of the family, joined Christian de Billy and Christian Pol-Roger to work for the Champagne House founded by Pol Roger in 1849. Bastien Collard de Billy is now the first



of the sixth generation to join Pol Roger. After graduating from Sciences Po Bordeaux (2008) and Sciences Po Paris (2010), Bastien worked for five years as a lawyer in business law firms in Paris. In 2017, he was appointed as a mergers and acquisitions lawyer at the headquarters of Pernod Ricard and, subsequently, held the same position with the cognac and champagne subsidiary of the group. At Pol Roger, he will coordinate the work of the different parts of the business and will take part in strategic decisions alongside Laurent d'Harcourt and the members of the Executive Board. Bastien will also fly the flag on several export markets where he will continue to pass on the values of the House while consolidating historical connections with Pol Roger's long-standing partners.

" I am very proud to bring the skills I acquired in highly demanding companies to our cherished family business. It is a great honour to introduce a new chapter of a House that has managed to pass on, generation after generation, the same demanding culture of quality. "