



CHAMPAGNE
POL ROGER

The Pol Roger Vintage 2002 Collection

Pol Roger has an unrivalled reputation for its Vintage Champagnes; produced only in the best years and from the best vineyards. 2002 continues to be acclaimed as one of the great Pol Roger Vintages, the latest in an historic line.

In celebration of this exceptional vintage, Pol Roger have revealed **The Pol Roger Vintage 2002 Collection**, containing two bottles each of the Pol Roger Blanc de Blancs 2002, Pol Roger Brut Vintage 2002 and Pol Roger Rosé 2002, all housed in a beautiful oak case; a definitive range of Pol Roger Vintage champagne showcasing the remarkable quality of this vintage.

Only 100 cases have been produced and each contains a commemorative booklet with a Pol-Roger family tree, individually hand-signed by Hubert de Billy, fifth generation family member. This dates back to Monsieur Pol Roger who founded the house in 1849 and to this day the house remains small, family-owned, fiercely independent and unrivalled in its reputation for quality.

The 2002 Vintage

2002 was a generally warm year with a particularly mild winter, average rainfall and few climactic problems apart from a few spring frosts and hail showers. Despite a very hot summer the effects of drought were minor. Rains at the end of August and beginning of September were followed by fine dry sunny weather starting on the 10th September and continuing through the vintage. The harvest commenced on the 12th September for the most forward parcels with the last bunches brought in on the 28th September. It was a vintage characterised by remarkable levels of ripeness (with an average of 10.5% ABV) and a good level of acidity (7.2 H₂SO₄g/l).



Pol Roger Blanc de Blancs 2002

The 2002 Blanc de Blancs is exclusively made from Chardonnays selected from the Grands Crus of the Côte des Blancs ; Oiry, Chouilly, Cramant, Avize and Oger.

Pol Roger Brut Vintage 2002

The 2002 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.

Pol Roger Brut Rosé 2002

The Brut Rosé Vintage is produced from a blend of 60% Pinot Noir and 40% Chardonnay drawn from some 20 Premiers and Grands crus on the "Montagne de Reims" and the "Côte des Blancs". In order to obtain its delicate colour and subtle nose 13% Pinot Noir, from the same vintage and Grand crus vineyards in Chouilly, is vinified "en rouge" and added to the blend prior to the second fermentation.

