



OUR HISTORY

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POL COURONNE · HOUSE TIMELINE

1887 2013 2016 2017 2019 2020 Pol Couronne is Partnership with Export partnership the starred exported abroad in Japan Foundation Acquisition of Opening of the Launch of the (United States, restaurant Le the house by showroom in of the Pol United Kingdom, Envol Bleu cuvée, Pavillon Ledoyen the fifth Couronne downtown in collaboration Our cuvées 75-25 Germany, Sweden) generation Reims House and Millésime 2008 with an artist from Reims are served in the Elysée Palace

OUR HISTORY OF THE HOUSE

It was in Hautvillers - the cradle of champagne - that Pol Auguste Couronne founded the House in 1887.

Since 2013, this heritage and this identity, which always testify the same respect for nature, viticulture and traditional know-how, is in the hands of the fifth generation embodied by Jean-Baptiste Prévost.

Established in Reims, Pol Couronne benefits from the prestige of "the Coronation City".

The vineyard was my playground when I was a child, I used to watch my grandfather labor the land.

Jean-Baptiste Prévost



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OUR LOCATION POL COURONNE · THE CORONATION CITY



In 2016, Pol Couronne opened its Showroom at 11 Cours Jean-Baptiste Langlet in Reims.

This strategic location allows the House to shine in the Coronation City by showing its champagnes to the public through oenological workshops: tastings, masterclasses and sabering workshops.

Located a few steps from the Notre-Dame de Reims Cathedral, Pol Couronne is strongly attached to the spirit of the Coronation City, which is reflected in its champagnes such as L'Envol Bleu, a cuvée made in collaboration with Iemza, a local artist.

OUR CUVÉES POL COURONNE · THE CLASSICS

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THE JEWEL OF CHAMPAGNE

« Our cuvées reflect the terroir of Champagne and its three thirds of Pinot Noir, Pinot Meunier and Chardonnay. »

Jean-Baptiste Prévost

The vineyards offer a diversity of grape varieties that we skilfully exploit. We have carefully selected the best grapes to create fine and balanced champagnes. It is this know-how and these refined aromas that make Pol Couronne Brut a great house.



BRUT





OUR CLASSICS

POL COURONNE BRUT

GRAPE ARIETIES 35% Pinot Meunier

34% Chardonnay

31% Pinot Noir

ROBE

FOOD PAIRINGS

Pale gold

Fine bubble

AROMAS

VINIFICATION

Stone fruits

42 months on lees minimum

Disgorgement 2018

Best before 2025

Citrus

Wildflowers

Aperitif

Ravioli of prawns

Risotto with green asparagus and mushrooms

OSAGE





OUR CLASSICS POL COURONNE BRUT ROSE

GRAPE

33% Pinot Meunier

27% Chardonnay

26% Pinot Noir

14% Coteaux Champenois

36 months on lees minimum

Disgorgement 2019

Best before 2025

ROBE

FOOD PAIRINGS

Copper reflections

Thin and light bubble

AROMAS

VINIFICATION

Fruity (cherry, plum, raspberry)

Tangy finish

Aperitif

Iberian ham platter

Red fruit mousse

Raspberry charlotte cake

DOSAGE



OUR CUVÉES POL COURONNE · THE GRANDS CRUS

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IN SEARCH OF PERFECTION

« Powerful and delicate at the same time, our Grands Crus are blended exclusively from grapes from the best Champagne vines. »

Jean-Baptiste Prévost

Ideally located, our vineyards produce high quality grapes. It is our Pinots Noirs, located in Bouzy and Ambonnay and our Chardonnay, located in Avize in the Côte des Blancs that allow us to make champagnes of unparalleled finesse.



CUVÉE 75 25 BLANC DE BLANCS MILLÉSIME 2012

OUR GRANDS CRUS

POL COURONNE 75 25

75% Pinot Noir

25% Chardonnay

ROBE

Shiny gold

Fine and creamy mousse

AROMAS

VINIFICATION

Red fruits

Disgorgement 2018

Best before 2028

Peach

Toasted

FOOD PAIRINGS

Salmon in Bellevue

Quail with grapes

Dry cheeses

Chocolate cake

42 months on lees minimum





OUR GRANDS CRUS

POL COURONNE BLANC DE BLANCS

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GRAPE /ARIETIES 100% Chardonnay

VINIFICATION

42 months on lees minimum

Disgorgement 2018

Best before 2028

ROBE

Pale gold, silvery reflections

Fine and lively bubble

AROMAS

Lemon

Granny Smith Apple

Brioche

FOOD PAIRINGS

Scallop Carpaccio

Seafood platter

Tuna tartar sauce

Ceviche

DOSAGE

Extra Brut: 5g / liter



OUR GRANDS CRUS

POL COURONNE MILLESIME 2012

GRAPE /ARIETIES 50% Chardonnay

50% Pinot Noir

VINIFICATION

42 months on lees minimum

Disgorgement 2016

Best before 2028

ROBE

Yellow gold

Fine and abundant bubble

AROMAS

Roasted

Dried fruits

Mineral

FOOD PAIRINGS

Lobster feuillantine

Veal grenadine with morels

Comté cheese (36 months old)

OOSAGE



OUR CUVÉES POL COURONNE · WINES OF EXCEPTION



DEVELOPED WITH EXCEPTIONNAL MASTERY

« Our exceptional cuvées, condensed with all our know-how, represent our dynamic vision and redefine what a great champagne is. »

Jean-Baptiste Prévost

True to our values, it is the subtle alliance of ancestral know-how and modern viticulture techniques that allows Pol Couronne to produce these intense and atypical cuvées.







ROSÉ DE SAIGNÉE

POL COURONNE ENVOL BLEU

79% Pinot Noir 21% Chardonnay

42 months on lees minimum

Disgorgement 2018

Best before 2028

ROBE Shiny gold Fine bubble

AROMAS

VINIFICATION

Fruity (peach, lemon)

Toasted

Mineral

FOOD PAIRINGS Aperitif

Smoked meats

Foie gras

Dry cheeses



POL COURONNE ROSE DE SAIGNEE

GRAPE VARIETIES

100% Pinot Noir

VINIFICATION

42 months on lees minimum

Short berry maceration

Disgorgement 2018

Best before 2028

ROBE

Ruby

Fine foam

AROMAS

Red fruits (morello cherry)

Exotic fruits (mango)

Grille Charl Dark

Grilled red meat

Charlotte with pink biscuits from Reims

Dark chocolate

DOSAGE





POL COURONNE PARCELLAIRE MILLÉSIME 2017

GRAPE VARIETIES

100% Pinot Meunier

VINIFICATION

42 months on lies minimum

Disgorgement october 2021

ROBE

Luminous yellow gold

Fine and persistent bubble

AROMAS

Candied white and yellow fruits

FOOD PAIRINGS

Foie gras half-cooked

Roast poultry

Truffle

DOSAGE

Extra-brut: 4g / liter



POL COURONNE PARCELLAIRE MILLÉSIME 2017

50% Chardonnay 35% Pinot Noir 5% pinot Meunier VINIFICATION

Millesime 2008 10% aged in oak barrels DOSAGE

0g / liter

ROBE Luminous

Fine effervescent bubbles

AROMAS

Vanilla, roasted coffee, honey, sweet spices

Refined sea food cuisine: lobster feuillantine, caviar toast





OUR INTERNATIONAL PRESENCE







IN 2019

 Exports of our champagnes to many countries around the world: Germany, Italy, United Kingdom, Iceland and Finland.

IN 2020

- Exports to Japan
- Creation of the "Envol Bleu" cuvée in collaboration with the artist from Reims Iemza

LEGEND

- Strong presence abroad
- Weak presence abroad

OUR PARTNERS







SAINT-JAMES

ASSAGGIO

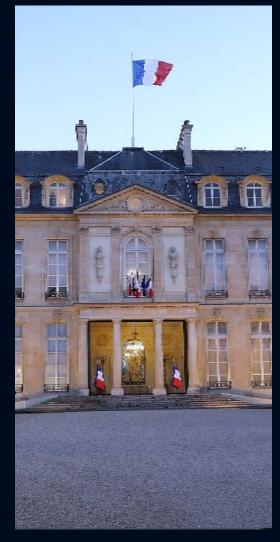
ALLENO

Paris

Paris

Paris

OUR PARTNERS







ÉLYSÉE

BOULINGRIN HIPPODROME

Paris

Reims

REIMS







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