

Damien Cambres succeeds Dominique Petit as cellar master of Champagne Pol Roger

On Monday April 2nd, forty-three-year-old Damien Cambres, will become Pol Roger's new cellar master. He will succeed Dominique Petit who retires at the end of March, after 19 years spent in the Champagne House.

Born in Châlons-en-Champagne, Damien Cambres completed the national diploma in oenology. He has a great experience in Champagne wine-making, having spent 20 years in the wine producers' co-operative business. From 1997 to 2012, he honed his skills at Feuillatte's, first in the lab and then covered the whole production. Later, he joined the group Gouttes d'Or Union as production manager before being promoted general manager, a post he occupied until 2017.

Before handing over the reins to his successor, Dominique Petit sought to pass on to him the know-how and philosophy of the family-owned company, renowned worldwide for the quality and style of its champagnes. « Floral, elegant and subtle wines drawing their quintessence from a long ageing on lees », explains Dominique Petit. No doubt Damien Cambres will aim to ensure and perpetuate the qualitative requirement of the Pol Roger champagnes.

Pol Roger's dedication to excellence

Since its foundation in 1849 by Pol Roger, this family-owned company has passed on a remarkable know-how ensuring the purity, elegance and refinement of its champagnes. Independent and demanding, Maison Pol Roger produces wines whose exceptional quality and consistency are unanimously acknowledged by professionals all over the world. Each year Pol Roger sells some 1,7 million bottles, of which over 84% are exported.