

The 2025 Harvest: a fine vintage on the cards



A remarkable year

2025 is already shaping up to be one of the most remarkable years of the first quarter of this century: the hottest since 2000, surpassed only by 2003.

It is also the eighth time since 2003 that the grape harvest has begun in August, and the fourth time that the grapes have been of exceptional quality despite such an early start. At Pol Roger, the first musts arrived in the vat room on 22 August. Their reception, staggered over a little more than two weeks, took place in an atmosphere that was animated yet calm, buoyed by the ideal weather conditions: cool temperatures, constant sunshine, a few welcome showers of rain, and grapes in remarkable health.

Beyond the heat, 2025 will be remembered above all as a year of balance, marked by particularly favourable weather conditions at every key stage of the growing cycle:

- **A rapid flowering in June**, supported by generous sunshine and dry weather at the start of the period, which helped prevent coulure or millerandage, followed by a more delicate period at the end of flowering, which ended up reducing yields.
- **Welcome rainfall in July**, bringing 110 mm of water, among the highest levels ever recorded for the month, helping the vines avoid water stress and providing the grape berries with essential nutrients.
- **A return of hot weather and dry conditions in August**, eliminating any risk of rot and stabilising the maturity of the berries.

“If we were to sum up this year, it would be that we had everything... at just the right moment,” adds Damien Cambres, Chef de caves.

Highlights:

- **Yields** are generally in line with appellation expectations, though slightly below early estimates, mainly due to the small size of the clusters and berries. This feature, however, holds real promise for quality: delivering greater aromatic concentration, good acidity and a well-balanced structure.
- Thanks to careful monitoring of the berry tastings, together with acidity and sugar analyses, we were able to pinpoint the moment of **aromatic maturity** for each varietal.
- **The average potential** alcohol content for the vat room is 10.8% vol. across all varietals: 10.7% for Pinot Noir, 11.3% for Chardonnay and 10.5% for Meunier.
- **Total acidity averaged** 6.5g/l H₂SO₄ for the vat room: 6g for Chardonnay and 7g for the two black grape varieties. While this figure may seem a little on the low side for Chardonnay, there is no cause for concern. Acidity alone does not determine the future freshness or ageing potential of the wines. Indeed, tastings of the grapes before harvest, as well as of the musts on their arrival in the vat room, showed excellent freshness.

A vintage shaping up to be of outstanding quality

The quality of the juices received confirms our initial impressions and indicates excellent potential across all three varietals, marked by a lovely aromatic expression. 2025 is shaping up to be a great year, especially for the black grape varieties, with highly promising profiles.

Our first impressions are as follows:

- **Pinot Noir and Pinot Meunier:** remarkable richness of fruit paired with refined aromatic complexity.
- **Chardonnay:** perfectly ripe, predominantly lemon, citrus notes.



The 2025 vintage comes as a delightful surprise. Seldom have we seen such consistent weather throughout the year, with every key stage of the growing cycle unfolding under excellent conditions. On arrival in the press room, the grapes showed remarkable quality and health, with a natural balance of aromatic concentration and freshness. The juices already reveal real precision and an elegant tension, giving us every reason to believe in the great potential of this 2025 vintage. Damien Cambres



Now the vinification work takes over, with the tasting of the vins clairs (base wines) in December as the next milestone, leading up to that singular moment at Pol Roger known as 'La Cuvée': the highlight of the blending process, where intuition and memory come together to perpetuate the Pol Roger style and confirm the potential of this vintage.

Laurent d'Harcourt, Chairman of the Board, remarks with a smile: "2025 holds a promise. In the vineyards and in the cellars, the entire Pol Roger team is working tirelessly to realise its full potential. The work goes on, with the patience that every great wine demands. This 2025 harvest is the fruit of unwavering dedication in the vineyard. It is a well-earned reward for our partner winegrowers and our team, and a great source of satisfaction for Damien Cambres, our Chef de caves, and Lucile Perard, our vineyard and supply relations manager, both of whom are clearly excited by the quality of the grapes brought in."



[Discover the 2025 harvest at Pol Roger on video](#)

