



# Pol Roger Vintage 2000 OFFER

St John's Anniversary Special Label

"This Pol Roger Vintage 2000 has been specially selected by the Master, Professor Christopher Dobson and the P D G of Pol Roger, Patrice Noyelle, to mark the 500th Anniversary of the Foundation of the College. Whilst perfectly suited for drinking in 2011, this champagne will continue to mature well over the next five years."





## Single Case Two to Four Cases Five Cases Plus

 Per case of 6 bottles
 £280.00
 £262.00
 £244.00

 Per case of 3 magnums
 £297.00
 £279.00
 £260.00

Price includes VAT, duty and delivery.



REGISTERED CHARITY NO: 1137428

### **POL ROGER**

#### ORDER FORM

#### Last Orders 2nd December 2011

| Per case of 6 bottles Per case of 3 magnums                 | Qty Required | Sub Total |
|---|--------------|-----------|
| Per case of 6 bottles                                       | Qty Required | Sub Total |
|   | Qty Required | Sub Total |
|   |              |           |
|   |              |           |
| Delivery Name & Address:  If different than invoice address |              |           |
|   |              |           |
| Contact Tel No:   |              |           |
|   |              |           |
|   |              |           |
| Address:  |              |           |

Please make cheques payable to St John's College with your bank card number and expiry date on the back of the cheque.

Please Send to:

W. A. Brogan, Catering and Conference Office, St John's College, Cambridge CB2 1TP

t: 01223 338615 • e: Catering@joh.cam.ac.uk www.joh.cam.ac.uk



### The St John's 500th Anniversary Bottling of Pol Roger Brut Vintage 2000

Pol Roger is one of the few remaining great family-owned Champagne houses. Founded by M. Pol Roger in 1849, the house found favour immediately with the British palate. At the Pol Roger headquarters; 44 Avenue de Champagne, which Churchill described as "The world's most drinkable address", stocks mature in some of the deepest and coolest cellars in the region. This low temperature famously contributes to the extremely fine bubbles for which Pol Roger is known.

Pol Roger, above all, specialise in Vintage Champagnes, selecting grapes both from their own extensive vineyard holdings as well as from their long term grape suppliers to make a wine that both reflects the character of the specific Vintage as well as the style of the House. 2000 was a Vintage that "came right" at the last minute, thanks to sunny conditions for the flowering in June and then a dry and sunny August and September. The grapes were picked in sound condition and, almost immediately, the Pol Roger family saw that they had the ripeness, potential and acidity to produce a great Vintage Champagne.

With a blend of 60% Pinot Noir and 40% Chardonnay, allied to rigorous winemaking in a battery of small temperature



controlled stainless steel tanks followed by long ageing on the lees, the Vintage 2000 is perfectly suited for drinking through 2011 to celebrate the 500th Anniversary but will also continue to mature well over the next five years.

"I adore Pol Roger and served the Vintage 2000 at my 50th birthday celebrations this year when it went down a storm. Although it will last for ages, the 2000 is quintessential Pol Roger, showing all the hallmarks of this wonderful house. It's crisp, fruity, delicately honeyed and absurdly accessible."

Jonathan Ray, Wine Editor of the Daily Telegraph

#### Pol Roger Brut Vintage 2000 Offer

Pol Roger and St John's are offering you the opportunity to purchase this special Anniversary Bottling of the Pol Roger Brut Vintage 2000 in both bottle and magnum format. This stock is individually gift packed, carries the exclusive Anniversary Back Label and is available in cases of six bottles or of three magnums. Price includes VAT, duty and delivery.





Call the Catering and Conference Office on 01223 338615

or email: Catering@joh.cam.ac.uk

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