

Dom Pérignon

Vintage 2015

UNWAVERING PRESENCE

BLEND

The quest for Harmony is expressed through the ideal balance between the two varietals. In 2015, this harmony took shape with a composition of 49% Chardonnay and 51% Pinot Noir.

GRAPE SOURCING

Dom Pérignon has the exclusive privilege of being able to select grapes from all 17 Grands Crus and the Hautvillers Premier cru.

WINEMAKING

The winemaking philosophy of Dom Pérignon is minimalist, without artifice, and considers oxidation as an enemy. The blending, the founding element of Dom Pérignon's uniqueness, is guided by timeless principles. A slow and prolonged maturation on lees is imperative to elevate Dom Pérignon among the most complex wines.

Harvest:

2015 was an atypical and bewildering year, rather mild as a whole, nonetheless punctuated by some brutal changes in the weather. After a winter within normal ranges and an early spring bordering on freezing, 2015 experienced an exceptionally long drought beginning in the latter half of spring. Fortunately, the second half of August marked the end of the drought with the return of rain that kick-started maturation. For Dom Pérignon, the harvest began on September 7th under a welcoming sun. The good health of the grapes allowed a calmly executed picking schedule over nearly three weeks.

Tasting the grapes revealed a beautiful generosity without excess.

MATURATION

8 Years

DOSAGE

5 g/litre (Extra Brut)

FINAL RESULT

Nose:

Initially somewhat somber, with roasted notes and cacao powder. The nose then gradually opens, like a floral bouquet. Linden leaves, jasmine and finally peony, highlighting the spicy dimension of the wine, with anise and cardamom. A vegetal and fruity freshness massages the overall sensation with chlorophyll, orange peel and green papaya.

Palate:

The wine is broad and horizontal. It spreads across the palate, delicate then generous. Tactile. It caresses and stimulates at the same time, more on the sides of the tongue than the tip. Flesh of fresh peach and nectarine envelop sculpted bitter notes of citrus and gentian.

