Champagne Dom Pérignon Vintage 2018



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

Dom Pérignon is only available as a vintage. Only the best grapes are selected. Each vintage is unique and reinterprets the unique character of the seasons. Dom Pérignon reinvents itself with each vintage, always taking risks. Even to the point of not declaring a vintage. In the 17th century, the monk Dom Pierre Pérignon nurtured an ambition to create “the best wine in the world”. This bold and visionary mind even went as far as to earn himself a place at the table of the Sun King, who was won over by the quality of his wine. This vision is tangible through the subtle balance that characterizes the House Champagnes – an alliance of ripeness, vibrancy, lightness and intensity – giving the wine the potential to age with suppleness and elegance.

Tasting Notes

Dom Pérignon 2018 is a beautifully poised Champagne, combining ripe fruit richness with the house’s signature precision and finesse. Aromas of citrus, white peach and ripe apple are layered with floral, brioche and subtle toasted notes. The palate is concentrated yet energetic, with creamy mousse, bright acidity and a fine mineral backbone. Hints of almond, spice and smoky reduction add complexity, leading to a long, elegant finish with impressive freshness and depth.

Food

This will pair well with shellfish, canapes and as an aperitif.

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (58%) Pinot Noir (42%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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