

DOM PÉRIGNON

BRUT VINTAGE CHAMPAGNE



Vintage

Grape Variety Chardonnay, Pinot Noir
Country / Region France, Champagne

12.5% | Cork | 75cl | Gluten Free, Vegetarian

Tasting Note

Key 1

The nose is full and varied, mingling flowers with fruit, and the vegetal with the mineral. Energy dominates on the palate. After a welcoming opening, the wine quickly becomes vibrant and then literally explodes with a surge of effervescence and tonicity. Focused by acidic and bitter notes, the finish brings a penetrating tautness marked by ginger, tobacco and toasted accents.

Food Pairing

Fish | Shellfish | Cheese

Producer

Dom Pérignon is a vintage champagne only. Each vintage is a creation, singular and unique, that expresses both the character of the year, and the character of Dom Pérignon. After at least eight years of elaboration in the cellars, the wine embodies the perfect balance of Dom Pérignon, the Plénitude of harmony. It is named after Dom Pérignon, a Benedictine monk who was an important quality pioneer for Champagne wine but who, contrary to popular myths, did not discover the Champagne method for making sparkling wines

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Taste Key

White/Rosé: 1 = Driest | 9 = Sweetest
Red: A = Light-bodied | E = Full-bodied

