

Dom Perignon - in giftbox - Brut | Champagne France (CHAMPAGNE) – 2012

Vinification

This wine ages for about 7 years on its lees. It went through full malolactic fermentation and has been aged in stainless steel tanks.

Taste

Dom Pérignon ended up being equipped with an amazing choice of exciting and versatile building blocks for the 2012 cuvée, especially on the Pinot Noir front with the wines from these villages looking very strong; Aÿ, Verzenay, Bouzy and Hautvillers. A vintage of both freshness and density, the nose is so welcoming with DP's hallmark smoky charm, deeply fruity. The wine's most unique feature is the scintillating or tingling sensation that takes over and energises the rich, round and compact palate. It is almost as if its electrically charged as this nervousness and vibrancy bring such an exciting dynamism on the long, deliciously succulent palate.

General information

Type: Sparkling wine

Grape varieties: Pinot Noir (51%), Chardonnay (49%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 8°-10°C

pdf.general.flavour-profile: Complex dry

