

FAMILY WINE MERCHANTS SINCE 1906

Dom Perignon

 Price
 £207.00

 Code
 DOMP240

The Dom Perignon brand is named after the blind Benedictine monk, Dom Perignon, who was believed to have invented the Champagne process at the Abbey of Hautvillers in France in the early 1700's. Since debunked by history, the brand is now owned by Moet et Chandon and continues to evoke the epitome of fine, deluxe vintage wines and remains sought after for its evocative label and bottle design as well as its rich complex flavours.

Tasting Notes:

The sweetness of tropical fruit instantly shines on the nose. It then cedes to more temperate notes, the tingle of orange zest, and the mist of a mandarin orange. The wine breathes, revealing its freshness. The wine immediately imposes its ample presence on the palate, full and massive. It is generous, firm and controlled. Then it contracts, letting the wine vibrate with spices and pepper.





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| Specification | |
|-------------------|---|
| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2028 |
| Country | France |
| Region | Champagne |
| Area | Épernay |
| Туре | Champagne |
| Grape Mix | 46% Pinot Noir, 54% Chardonnay |
| Genres | Fine Wine, Vegan, Vegetarian |
| Vintage | 2013 |
| Style | Brut |
| Body | Rich, full flavoured and toasty |
| Producer | Moët & Chandon |
| Producer Overview | Moet & Chandon's Champagne brand and family were active in Champagne since the 15th century, although the Champagne House Moët et Chandon was not founded until 1743 by Claude Moët. Today it owns 1,150 hectares (2,800 acres) of vineyards, and annually produces approximately 28,000,000 bottles of champagne. Of those 1,150 hectares of rich chalk soil, 50% are grands crus and 25% are premiers crus. |
| Closure Type | Cork |
| Food Matches | Our favourite is with smoked salmon blini's or oysters, but also try it with cold poached fish such as salmon, or asian cuisine. |