

Dom Pérignon Rosé, Champagne

£315.00



Vintage: 2005

Bottle Size: 75cl

Alcohol %: 12.50%

Country: France

Description: Initial floral and perfumed notes blossom rapidly, leading to aromas of orange peel and dried fruits which bring to mind the scent of ripe harvests and woody spices. In the mouth, the wine reveals a fullness of texture coupled with a remarkably balanced structure that is both sophisticated and clear-cut. This complex richness of aromas, radiating warmth, creates a vibrant finish underlined with the merest hint of astringency.

Cepages: Chardonnay

Group: Champagne

Sub group:

Colour: Rosé

Closure: Cork

Producer:

Website: www.domperignon.com

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards

Other Info: The name Dom Perignon is synonymous with not just Champagne itself, but with quality. Dom Pérignon (1638 1715) was a monk and cellar master at the Benedictine abbey in Hautvillers. He is credited with the invention of Champagne itself. Although that is not strictly true, his name is forever linked with the bubbles. Upon tasting his (accidental) creation for the first time, he exclaimed "Everyone, come quickly, I am

tasting stars. Today, Dom Perignon is one of the finest vintage Champagnes money can buy. Between 1921 and 2003, Dom Perignon has only produced 40 vintages. Insistence on quality means that production only takes place in the very best years. Always aged for several years on the yeast lees, DP has plenty of biscuity and bready aromas, and lots of fruit. To put it simply: sheer decadence.