



VINTAGE 2010

Dom Pérignon



HARSH.
CONTRASTED.
PERILOUS.

FOR 2010, DECLARING A
VINTAGE WAS A DAUNTING
CHALLENGE.

Dom Pérignon Vintage 2010 was a bold wager, the fruit of an unwavering commitment to expressing nature, coupled with the freedom that makes audacious endeavors possible. Dom Pérignon Vintage 2010 is a wager that has been won thanks to inspiration and to the mastery that comes from experience.

The passage of time has revealed the grandeur of this vintage of which Dom Pérignon is among the very few to bear witness.





LIKE MUCH HOPED-FOR RECOGNITION,
DOM PÉRIGNON VINTAGE 2010 IS A FITTING REWARD.



DOM PÉRIGNON'S CREATIVE AMBITION IS A CONSTANT QUEST FOR HARMONY AS A SOURCE OF EMOTION.

In this harmony, Dom Pérignon plays out its aesthetic and sensorial values: precision, intensity, touch, minerality, complexity and completeness, a way of embracing and sustaining the note. Every creative process faces constraints. For Dom Pérignon, this means always a vintage wine. An unyielding commitment to express the grapes of a single and the same year, whatever the challenges, even if this means accepting that in some years a vintage will not be declared.

Time is an integral part of the Dom Pérignon equation. The time for maturation on the lees, in the darkness of the cellars, allowing each vintage to flourish. For Dom Pérignon Vintage 2010, this slow metamorphosis demanded nearly a decade.





PURSUING AN IDEAL

This ideal is not something to be contemplated, it is something to be achieved. It demands active forces to bring the creative process to its culmination. In 2004, it took humility to attend to the harmony of nature. In 2003, there was the risk of the unknown. And revisiting classicism in 2008 was nothing short of insolent...

Dom Pérignon Vintage 2010 is the fruit of intuition and mastery, a mastery nurtured by experience, passed on and reproduced.





PINOT NOIR, THE ESSENCE OF THE CHALLENGE FOR THE 2010 VINTAGE

"Over the weekend of September 4-5, despite nobody in Champagne yet having any concerns, we had an intuition that we might have to sacrifice part of the harvest in order to save the best parcels and try to make a Dom Pérignon vintage." Vincent Chaperon, Chef de Cave

2010. Winter was rigorous, spring dry and late. After a particularly sunny decade, such freshness was surprising. Summer was hot, but not excessively so. Then, two days of diluvian rain brought this ideal trajectory to a halt. In just a few days, botrytis mold developed on the grapes, mainly on the pinot noir.

This triggered a race against the clock. The grapes were not yet fully mature, but a decision had to be made – and made quickly. Dom Pérignon deployed its full resources to trace a precise map delimiting the maturity and health of each parcel in its vineyards. This expert vision of the situation gave us the possibility of saving excellent plots of pinot noir grapes. But every minute counted, and the challenge of declaring a vintage was on...





MASTERY THAT COMES FROM EXPERIENCE

The grape picking was drastic and the sacrifices painful. Dom Pérignon decided to focus exclusively on the grapes the botrytis had spared. Each day, specific parcels were selected and the grapes meticulously sorted, based on discerning observations and an intimate knowledge of the terroir.

Executed with great precision, this inspired decision proved correct. When the vendange was over, a portion of the harvest had been lost, but the pinot noir grapes that had been saved were absolutely glorious.

They echoed the chardonnay grapes, which had benefited from a complete maturation. They showed richness, concentration and balance – actually the best in the past 30 years.

Once assembled, the two grape varieties were intense, yet balanced in both structure and texture, dialoguing in complete unison. The challenge was met, and Dom Pérignon declared a vintage quite literally “saved from the waters”.





VIGOROUS AND GRACEFUL

Two superposed landscapes unfold simultaneously on the nose, an English garden after the rain and a tropical grove. Floral freshness and luminous softness fuse to reveal the vitality of sap surging from earthy depths.

The scent affirms itself on the palate, tracing a solid, welcoming presence. Amplitude, generosity and firmness compose a harmonious balance, accompanied by a peppery vibration until the silvery reverberations of a lustrous finish. The striking contrasts of this perilous year seem to express themselves with unexpected assurance and modesty, swaying with surprising serenity.



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THE REWARD



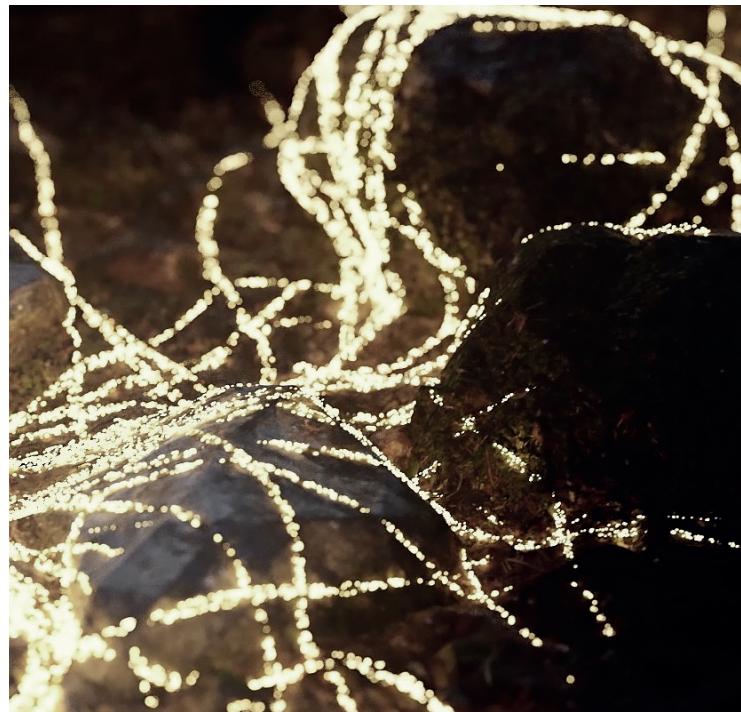
THE SEASONS

With the lowest temperatures since 1996, the first part of the year contrasted with the entire decade. Winter frosts and a cool spring were reminders of the vineyard's northerly latitude. The summer was hot, but not excessively so, and infrequent rain confirmed a particularly dry year. Suddenly, in mid-August, everything changed. The equivalent of two months of rain fell in just two days. With the heat and the water, maturation was fast and generous, but the harvest began with botrytis mold attacking the pinot noir grapes. As in 1995, the grapes had an elevated balance, at the same time sweet and acidic, but some parcels had to be left out and others sorted in order to bring out the best in a vintage rich in contrasts.



THE NOSE

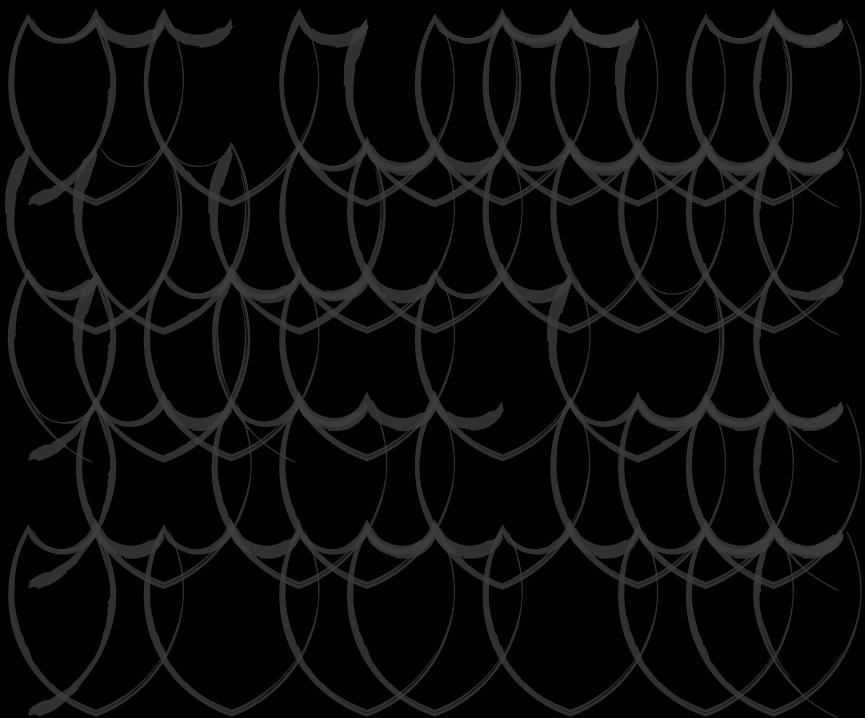
The luminous sweetness of tropical fruit – green mango, melon, pineapple – instantly shines. It then cedes to more temperate notes, the tingle of orange zest, the mist of a mandarin orange. The wine breathes, revealing its freshness. The bloom after the rain. A tactile sensation of peony, jasmine and lilac.



THE PALATE

The wine immediately imposes its ample presence, full and massive. A sappy sensation dominates as the tactile is rapidly overtaken by the aromatic. The body unfolds: generous, firm and controlled. Then it contracts, letting the wine vibrate with spices and pepper.

The energy is sustained to a scintillating, saline finish.



Dom Pérignon