

*Dom Pérignon* ELEVATED TO ITS SECOND LIFE

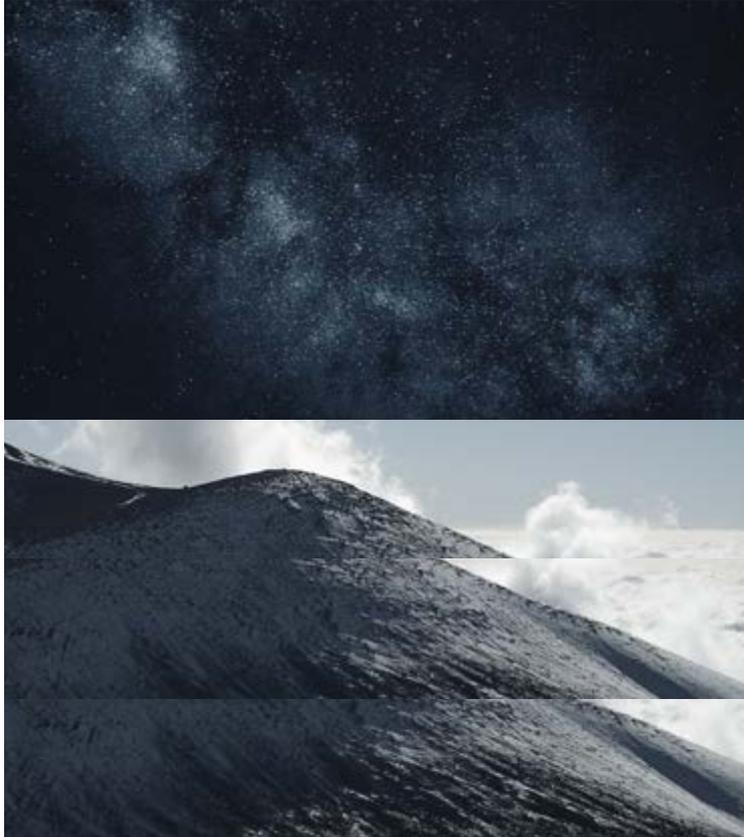
# PLÉNITUDE 2

DOM PÉRIGNON

ELEVATED TO

ITS SECOND LIFE





Dom Pérignon is always a vintage wine and can only be produced from the grapes of a single year. It takes no fewer than eight years of patient elaboration to reach its aesthetic ideal. In the darkness of the cellars, inside the bottles, the wine has gone through an active transformation in contact with the yeast, reaching the Harmony that forever signs a Dom Pérignon.



For each vintage and from its inception, a limited number of bottles are set aside in the cellars, predestined for longer maturation. With this extra time, the inner activity in the bottle increases. The yeast transfers its energy to the wine... a mysterious transfer of life.

After close to 15 years, expansion of energy reaches its peak and Dom Pérignon rises to an apex of essential, radiant vitality in its state of Plénitude. Elevated to new heights, it unfurls across every dimension – wider, deeper, longer, more intense – and gifted further with an extended longevity.





DOM PÉRIGNON  
IS PATIENTLY ELEVATED  
TO A NEW SUMMIT OF EXPRESSION.  
WE CALL THIS ELEVATION  
PLÉNITUDE 2,  
THE SECOND LIFE  
OF DOM PÉRIGNON.



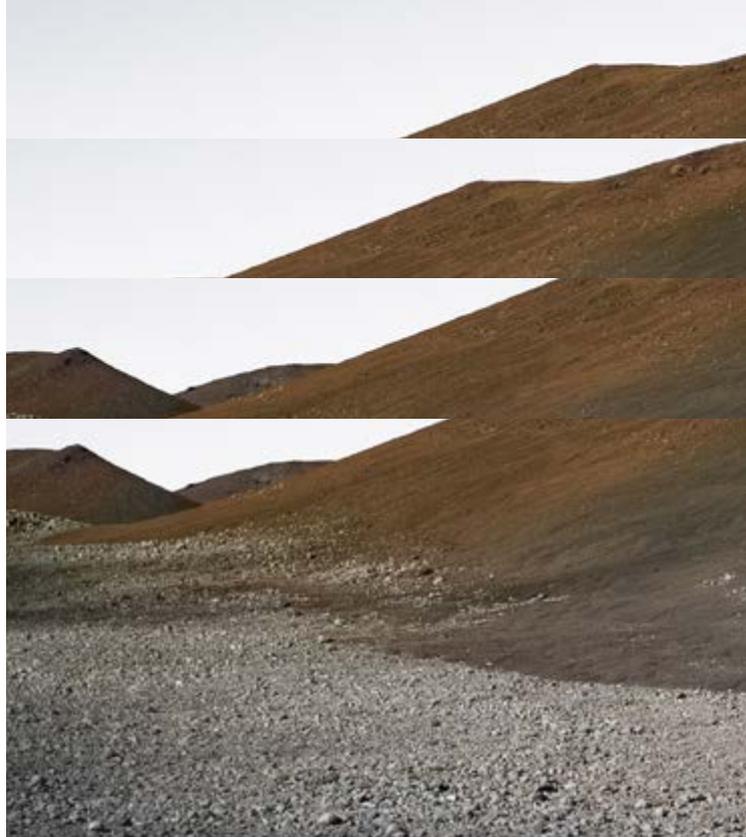
# DOM PÉRIGNON VINTAGE 2003-PLÉNITUDE 2, BEARING WITNESS TO HISTORY... AND CLIMATE CHANGE



Being able to revisit the 2003 vintage and intimately discover its plenitude is truly a gift. Even more than when the champagne was first released in 2010, this is a chance to share the creative venture that has always nourished Dom Pérignon's quest.

2003 is a year that will remain forever ingrained in the memory of Champagne, **THE YEAR WHEN EVERYTHING CHANGED**. While the effects of climate change had been observed since the late 1980s, they became brutally tangible in 2003, definitively capturing our collective attention.

The combination of a severe frost in the spring – resulting in the loss of 70% of the potential chardonnay grape harvest from the Côte des Blancs – and a scorching August heatwave that people still recall, imposed **THE EARLIEST HARVEST IN THE HISTORY OF CHAMPAGNE SINCE 1822**.



Champagne began to pick grapes on August 21 amidst total surprise and great precipitation. The grapes harvested were perfectly ripe and healthy. Too healthy, one might be tempted to ask...? Like 2010, and indeed like all extreme and atypical vintages, 2003 dictated an engagement with the rhythms of nature and taking risks. Rather than submission,

**BOLD AND CREATIVE ACTION MADE IT POSSIBLE TO EXIST  
AND EXPRESS THE UNIQUENESS OF THE YEAR.**





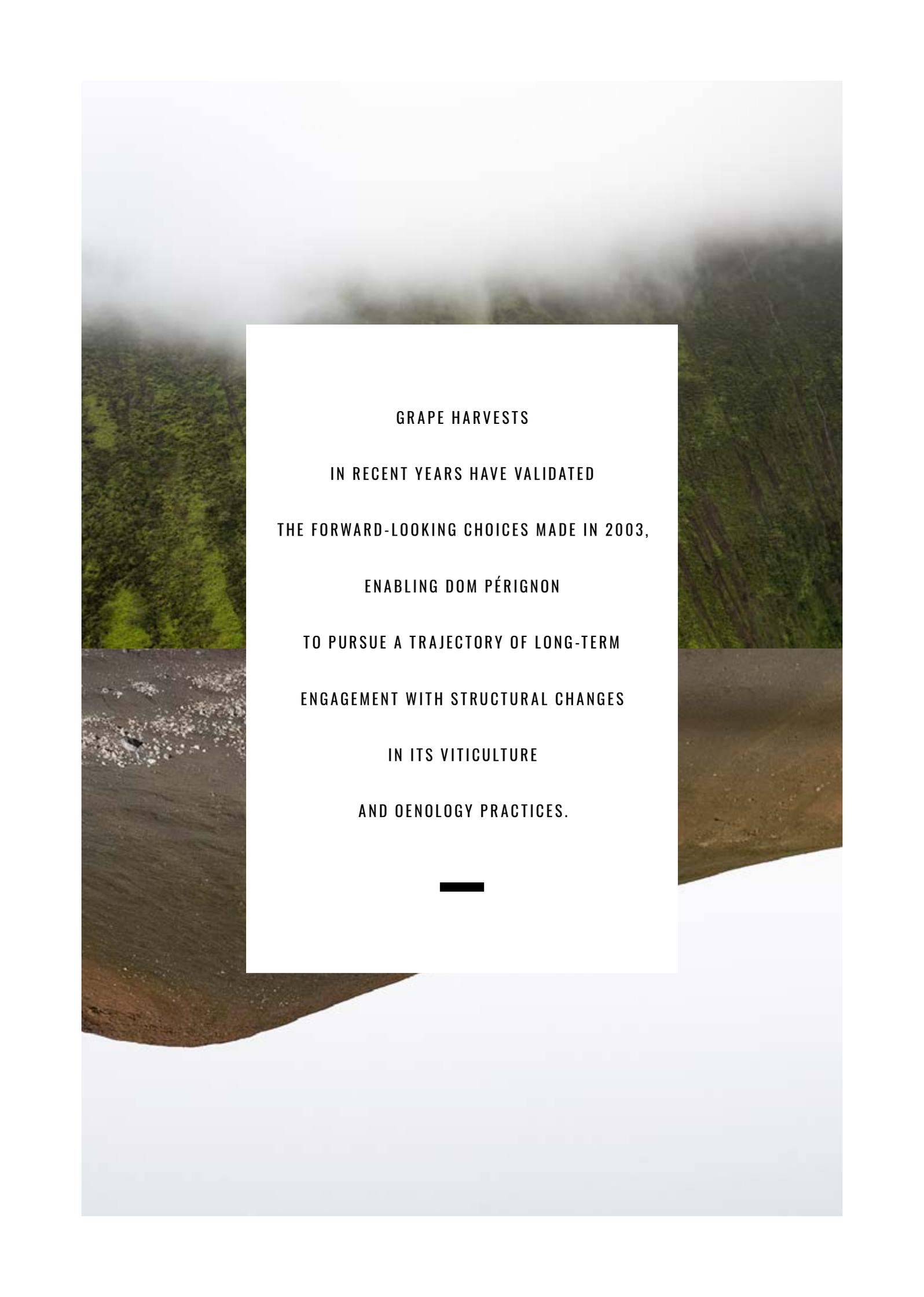
**2003 PERFECTLY ILLUSTRATES DOM PÉRIGNON'S  
CONCEPTION OF TAKING RISKS.**

This is not recklessness, but quite to the contrary an approach inspired by **INTUITION**. A spark ignited when knowledge is applied to face of the reality of a situation.

**THE SPARK** that leads to unexplored technical paths to reach a precisely articulated aesthetic ideal. This is exactly what Dom Pérignon did in 2003. For the first time, the juice was allowed to oxidize and darken in the press, thus lightening the overly imposing tannic structure. Then the pinot noir was increased to previously untried proportions in our assemblage in order to balance the chardonnays, which had a character that was more Burgundy than Champagne.

Dom Pérignon was one of very few houses to interpret 2003. And now Dom Pérignon Vintage 2003-Plénitude 2 offers a chance for a new experience of this vintage, a rereading of history.

**SINCE 2003, DOM PÉRIGNON HAS ACCOMPANIED NATURE** and assimilated changes in the Champagne region's climate. The Maison has seized an opportunity to trend towards an ever-greater intensity in its champagnes, while taking up the challenge of preserving freshness.

An aerial photograph of a vineyard, showing rows of grapevines and a dirt path. The image is partially obscured by a white rectangular text box in the center. The background is a soft-focus landscape with green foliage and a misty or hazy sky.

GRAPE HARVESTS  
IN RECENT YEARS HAVE VALIDATED  
THE FORWARD-LOOKING CHOICES MADE IN 2003,  
ENABLING DOM PÉRIGNON  
TO PURSUE A TRAJECTORY OF LONG-TERM  
ENGAGEMENT WITH STRUCTURAL CHANGES  
IN ITS VITICULTURE  
AND OENOLOGY PRACTICES.



# VINTAGE 2003 AND VINTAGE 2003-PLÉNITUDE 2: A COMPELLING DIALOGUE



It took eight years of elaboration for Dom Pérignon Vintage 2003 to reach its desired harmony. Then, even more patient waiting was necessary to elevate this vintage to its second life after a full 17 years of maturation.

The bouquet of Dom Pérignon Vintage 2003 reveals itself in a spiral. It expresses the rich and meaty maturity of freshly picked apricot. Floral notes accompany candied fruit. The palate is physical, vertical and deep, **WITH THE CHARACTERISTIC MINERALITY OF THE VINTAGE.**





**ADDITIONAL YEARS OF MATURATION AFFIRM  
THE DOM PÉRIGNON SIGNATURE.**

The second life of the Vintage 2003 has an insolent freshness. Transferring their energy, the lees have infused it with vibrancy. The enveloping flow is magnified, an unabashed embrace. The elegantly bitter finish of the Vintage 2003 has elongated. The taste persists, lasting as a new saline sensation creates an even more flavorful dimension on the palate.



## THE SEASONS

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After a particularly harsh, dry winter, early April brought severe frosts that caused significant losses.

**GOING FROM ONE EXTREME TO THE OTHER**, temperatures began rising in late May to reach exceptional highs – a heat wave that brought the Champagne region its hottest summer in fifty-three years and the driest in a decade.

With ripening accelerated by the heat and low grape yield, to everyone's surprise, harvesting began on August 21. It was the earliest Champagne harvest since 1822, producing a ripe and healthy crop. Ultimately, the contrasting weather conditions during the year resulted in remarkably luscious, highly concentrated grapes, recalling the legendary vintages of 1947, 1959 and 1976.



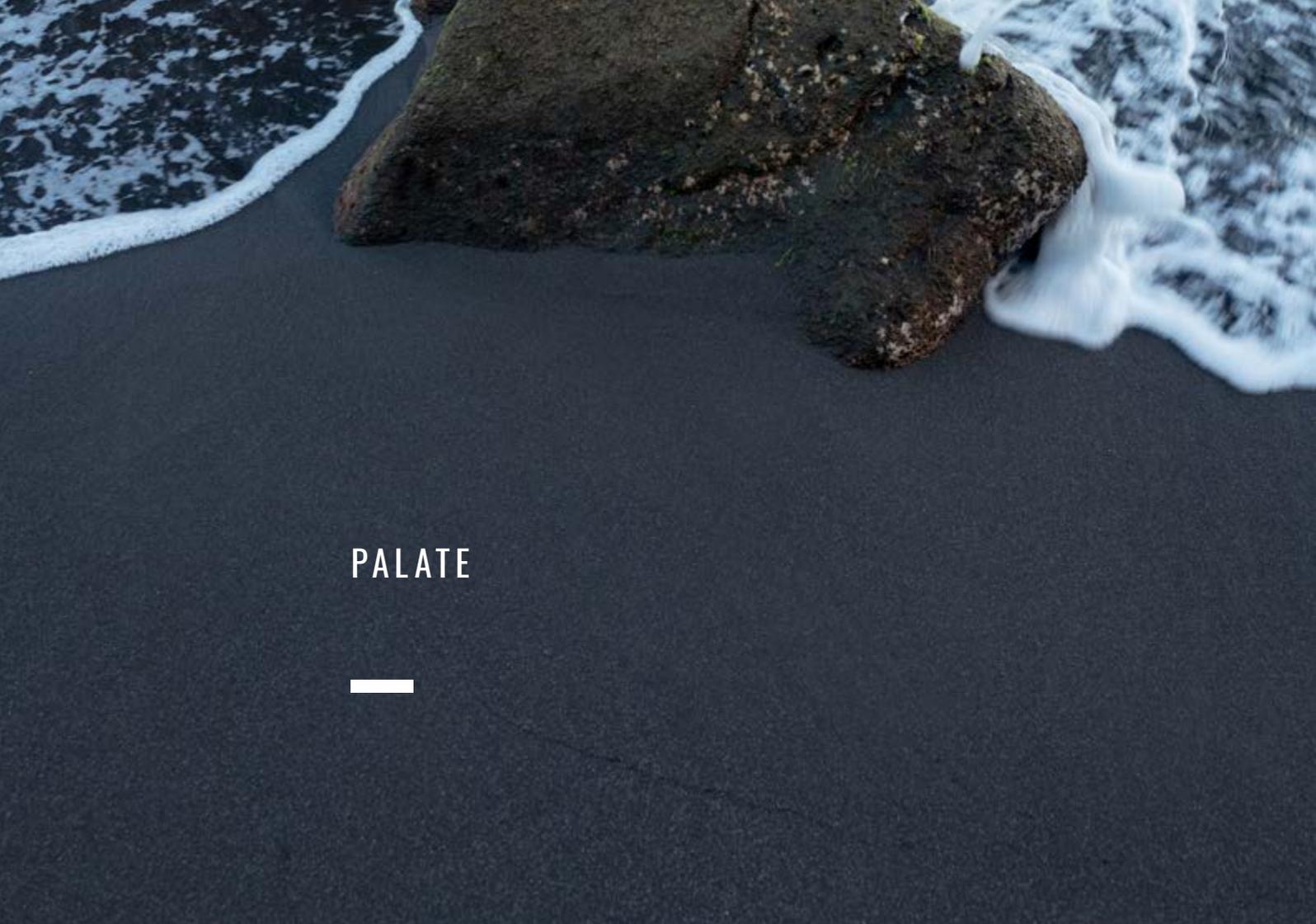
## NOSE



### **THE BOUQUET REVEALS ITSELF IN A SPIRAL.**

Out of the floral softness of lime tree emerges the grey, toasted, ashy minerality so typical of Dom Pérignon.

A taste of dried fruit – apricot – appears, then the candied fruitiness of raspberry and fig. Unexpectedly, the freshness of lemon verbena, white pepper and rosemary rises for an instant, before plunging into the darkness of spices and liquorice root.

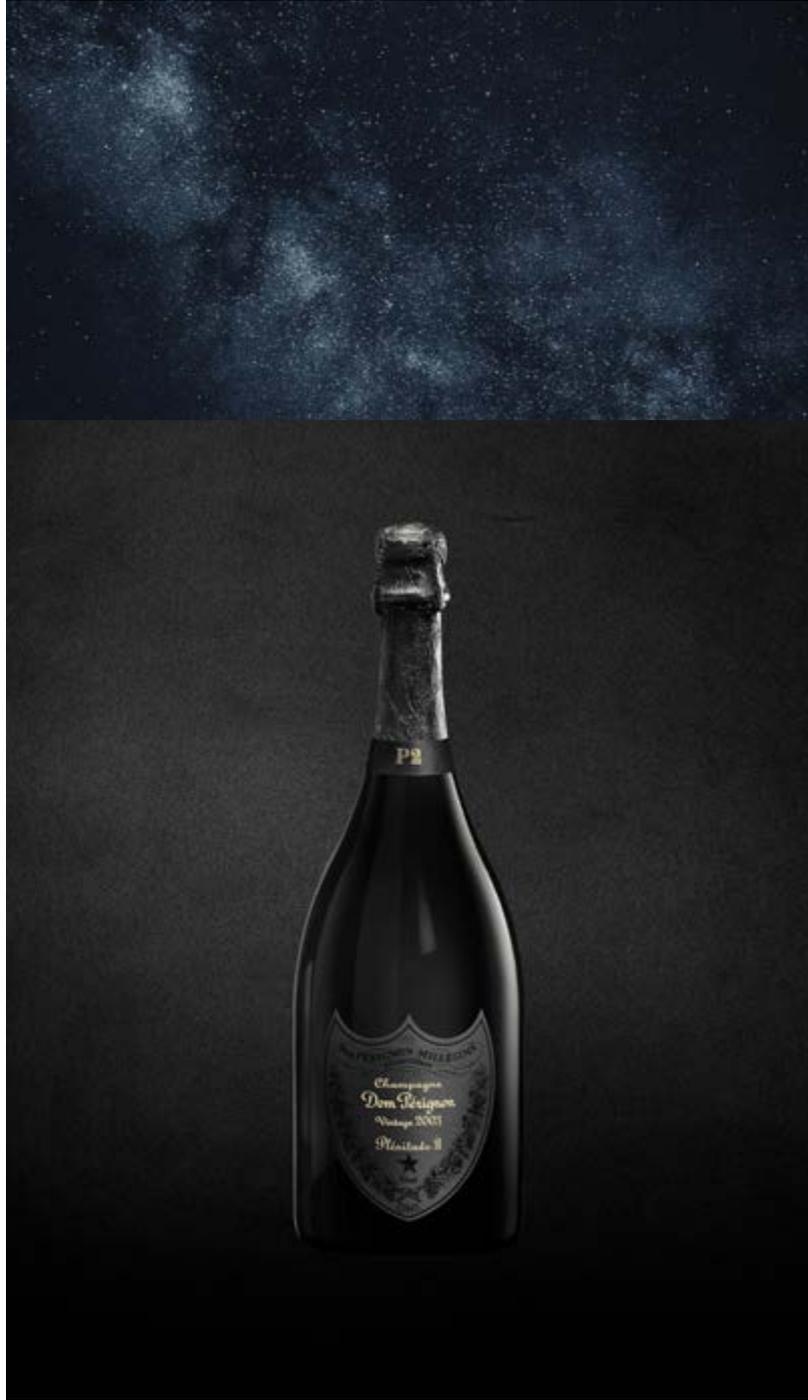


## PALATE



This is a physical wine. It calls to you and draws you in, more tactile and vibrant than aromatic. Like a wave, it is built on rhythm and breaks: first it unfolds, then envelops – generous and structured – before withdrawing into a deep, dark verticality that slowly stretches towards a bitter, **SAPID IODINE SENSATION.**





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