

DOM PÉRIGNON ROSÉ VINTAGE 2002 | TASTING NOTES



The year 2002 was marked by a warm, dry spring, with no significant frost and almost perfect flowering. During the summer, long sunny stretches were regularly interspersed with overcast and rainy spells. Just before the harvest, a final sunny interlude – perfect and unexpected – made it easy to forget the heavy rainfall of late August and early September. The vines were in good health, and the concentration of the grape berries led to new heights of ripeness.

The harvest started on September 12 and lasted until September 28.

On the nose, the wine's bouquet is lilting and luminous, with a wide spectrum dominated by an orange-red glow. This complexity becomes deeper and more somber in the finish, with hints of smoke and black cherry.

On the palate, the wine has an assertive presence and is remarkably tactile, with creamy fleshiness and caressing intensity. The feeling of fullness stretches out and sustains the sappy, vibrant, crystalline note.

Crus: Only Grand Cru and 1 Premier Cru: Hautvillers

Grapes: Pinot Noir and Chardonnay

Serving temperature: Best served for tastings at 10-12°C





After 10 years in the cellar, Dom Pérignon Rosé Vintage 2002 sharpens the paradoxes with this vibrant interpretation, at once luminous and dark, ripe, rich and airy, mineral and sensual, ample and precise, inviting and mysterious. Beautifully persistent in the mouth, it deploys an airy yet powerful magnetism.

“The basics – its intensity, the sensations produced in the mouth, its minerality and complexity – are in a state of tension,” says Richard Geoffroy. “Dom Pérignon Rosé Vintage 2002 lives up to its promise of accomplished harmony, at the deepest level of Dom Pérignon.”

A Rosé vintage has perhaps never before gone so far and attained such heights. “With Dom Pérignon Rosé Vintage 2002, we reach for the stars,” says Richard Geoffroy. And, with its great potential for aging, it will become even more stellar over time.



DOM PÉRIGNON ROSÉ VINTAGE 2002 | FOOD PAIRING



FOOD SUGGESTIONS

- ✓ Scallops / Citrus fruit ceviche black truffle / beets / scallops
- ✓ Shrimps / Chestnut shavings / Baked squash
- ✓ Spinach shoots / Truffle / Ricotta
- ✓ Corsican clementine / Peel confit / Juice sorbet / Creamy jelly / Baba mix / Rose petal / Saffron

