

DOM PERIGNON VINTAGE 2002 | TASTING NOTES



The spring was warm and dry, with no significant frost and near-perfect flowering. The summer was marked by long sunny periods, interspersed with regular cloudy and rainy spells.

The unexpectedly perfect weather just before the harvest compensated for the heavy rains of late August and early September. The vines were in good health, and the dehydration of the grape berries helped them reach new heights of ripeness.

The harvest began between September 12 and 28.

On the nose, the first hints of fresh almond and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by darker smoky and toasted qualities.

On the palate, The presence of the wine on the palate is immediately captivating. Paradoxically concentrated yet creamy, it is energetic and warm in the mouth, focusing on the fruit, then gradually taking on more profound bass notes. The whole holds its note perfectly, intensively, with just a subtle, elegant hint of underlying bitterness.

Crus: Only Grand Cru and 1 Premier Cru: Hautvillers

Grapes: Pinot Noir and Chardonnay

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





“A highly concentrated vintage, Dom Pérignon Vintage 2002 expresses all the power of grapes picked at the peak of their maturity, while going far beyond the character of the year, enhancing its natural richness and – by making it vibrate in undulating waves – lending it extra precision and depth. Dom Pérignon Vintage 2002 is a magnetic, still-elusive wine that fully reveals the dual nature of Dom Pérignon,”

Richard Geoffroy, Dom Pérignon’s Chef de Cave



DOM PÉRIGNON BLANC 2002



DOM PÉRIGNON BLANC VINTAGE 2002 | FOOD PAIRING

- ✓ Turbot / Sea bass / John dory / Brill / Sole / Burbot / Skate / Sturgeon / Shark fin
- ✓ Chicken / Quail / Veal / Pork / Foie-gras
- ✓ Lemongrass / Ginger / Cinnamon / Saffron / Vanilla / Liquorice
- ✓ Cabbage / Aubergine / Courgette / Chanterelle / Black or white truffle
- ✓ Apricot / Peach / Grapes / Fig / Uzu (Japanese Mandarin)
- ✓ Goat' cheese / Chaource / Comté / Beaufort

