



DOM PÉRIGNON VINTAGE 2004 | TASTING NOTES

The 2004 vintage leaves its mark on the history of Dom Pérignon for its ease and generosity.

In contrast with the year before, vine growth was regular and progressed without incident, while the bunches were of a significant number and size. While the weather remained moderate for some time with the month of August particularly cool – the vintage was defined by the dry heat of the final weeks before the harvest. The harvest began on 24th September with the grapes displaying excellent ripeness and health.

On the nose, aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers. Classic toasted notes give a rounded finish and denote a fully realized maturity.

On the palate, the wine instantly traces an astoundingly fine line between density and weightlessness. Its precision is extreme, tactile, dark and chiselled. The full taste lingers with the utmost elegance on a sappy, spicy note.

Crus: Only Grand Cru and 1 Premier Cru: Hautvillers

Grapes: Pinot Noir and Chardonnay

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





“The 2004 vintage has Dom Pérignon’s harmony and streamline, and also its particular embracing quality. It is all there, expressed in a way that enhances its classicism,” says Richard Geoffroy. Nuanced and precise, the 2004 vintage is the natural sum of perfectly consistent parts. As a whole it is complete, elegant, with a hint of classicism – distinguished, contemporary classicism. In the end, the challenge was greater than expected.

The assemblage – an edgy dialogue between the perfectly balanced Chardonnay and Pinot Noir grapes, a fusion of complementary and contrasting elements – definitively fixed the intimate character of the vintage.

The long aging of Dom Pérignon will reveal and amplify this character for a long time to come. “If, over time,” adds Richard Geoffroy, “Dom Pérignon Vintage 2004 becomes darker, more profound, intense and penetrating, it will paradoxically increase its consistency and substance, and magnify its ethereal nuances.”





DOM PÉRIGNON VINTAGE 2004 | FOOD PAIRING

FOOD SUGGESTIONS

- ✓ Silver Gray Dashi / Oyster juice
- ✓ Red Tomato/juice aspic / Albacore / Sweet orange oil / Fleur de sel Grilled crab / Grilled licorice
- ✓ Dark Chestnut crepe / Prunier Saint James caviar Duck consommé / Star anise / White pepper Eggplant / Duck jus / White pepper
- ✓ Yellow Preserved lemon aspic / Balsamic aspic Corn soufflé
- ✓ Green Sole aiguillettes au vert
- ✓ White Almond blancmange / Basil seeds Poached pear / Mace Marshmallows / Orange blossom / Jasmine.

FINGER FOOD SUGGESTIONS

- ✓ Pata Negra
- ✓ Olive oil
- ✓ Bella Lodi
- ✓ Caviar
- ✓ Culatello di Zibello

