



DOM PÉRIGNON VINTAGE BLANC 2009

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“We needed to learn from all the past vintages to dare to produce 2009,’ said Richard Geoffroy. ‘Dom Pérignon 2009 would certainly not be what it is without the experience gained while producing Dom Pérignon 2003. It is one of the seminal vintages that encourages winemakers to go beyond what they already know: to take risks and keep on growing.”

Geoffroy describes the 2009 as having ‘restrained power and incredible persistence’, adding, ‘the texture is not creamy, it’s silky.’



DOM PÉRIGNON Vintage Blanc 2009 – Tasting notes

The Vintage

The year began with unfavourable conditions that lasted for some time. A harsh winter was followed by a mild and rainy spring. Flowering turned out to be difficult, and the threat of mildew was high. Storms in July raised fears for grapes' health.

August, however, was perfect. Weather was uninterrupted hot and dry, right up to the harvest, with the unfortunate exception of a hailstorm on 4th September in Hautvillers, Vezernay and Chouilly.

The harvest began on the 12th September in idyllic conditions. The fruit was magnificently mature and flawlessly healthy. The Pinot Noir grapes had surprisingly little colour.

Nose

Notes of guava and spicy green grapefruit zest combine with stone fruit: white peach and nectarine. The wine opens up, with the whole complemented by woody vanilla and warm, lightly toasted brioche.

Palate

The fruit is majestic: ripe, fleshy and profound. Beyond the richness and a certain voluptuousness is a strong impression of consistency that prevails. The wine's power is remarkably restrained. The various sensations – silky, salty, sappy, bitter and briny – converge and persist.



DOM PÉRIGNON Vintage Blanc 2009 – Reviews & Ratings

Steven Spurrier (97 points)

“Released before the ‘tighter’ 2008, the standout character of the 2009 according to chef de cave Richard Geoffroy is ‘fruit , glorious, fruit’. With its floral nose, taffeta texture and linear finish, this balances power and restraint with precision and charm.”

Jancis Robinson (18+)

“Just being released. Very pale, very youthful nose. Lots of zest and freshness. Introvert and tight. But approachable in terms of texture. The flavour is not fully formed yet but it’s already a pleasure to drink from the point of view of balance, presumably thanks to the relatively low acidity. Light hint of bitterness on the end. Length. Palate-enrobing! Lovely texture.”

Antonio Galloni (94 points)

“The 2009 Dom Pérignon is a gorgeous, totally seductive Champagne that will drink well right out of the gate. Medium in body and unusually open-knit at this stage, the 2009 is one of the most accessible young Dom Pérignons I can remember tasting. It is an excellent choice to drink while waiting for the release of the stellar 2008 and some recent vintages that remain very young, including the 2006. Despite the warm, ripe personality of the 2009 Dom Pérignon is quite gracious, but there is plenty of depth underpinning the fruit. With each successive tasting, the 2009 seems to have gained more power and breadth, especially on the finish. Above all else, the 2009 is decidedly restrained for a warm, radiant vintage. It is not as overtly flamboyant as the 2002 nor as phenolically intense as years like 2003 and 2006. Instead, the 2009 is a beautifully balanced Champagne, with all of its elements in the right place.”

Michael Edwards (96 points)

“Unbroken sun through August and early September helped to shape an idyllic harvest, on 12th September. Superb maturity of fruit in flawless health has produced a wine with wafting scents of both fresh and confit of spiced lemon and wild cherry. Despite the heat, the wine has freshness, vitality and length. Still a youngster, this will grow greatly by 2019. A more stylish son of the '03, and cousin of the slender and charming '06. Disgorged June 2016. Drinking Window 2019 – 2027 ”

Dom Pérignon

