

## DOM PÉRIGNON VINTAGE 2012

A year full of paradoxes for winemaking, 2012 gave birth to a great vintage, surmounting multiple challenges. Nature proved unpredictable and implacable as a series of climate events descended upon the vineyards: frost in the winter and spring, torrential rains, hailstorms and cold spells while the vines were flowering, plus intense heat waves over the summer. A warm and dry climate alleviated any concerns as to the health of grapes, favoring the maturation of the fruit. The beginning of the harvest stretched from September 10 to 26, depending on the parcels. Tasting the grapes revealed tremendous promise, with a balance between freshness and generosity.

Vintage 2012 is the fruit of balanced intensities, controlled tensions and extreme contrasts. Contrast was manifest in Nature, severe from winter until spring, then generous over the summer and into the harvest season. And tasting the grapes revealed surprising contrast, with a paradoxical balance between acute acidity and bursting maturity. There was unprecedented diversity in the grapes available in 2012 when each variety, each region, each village and each parcel was at its very best. This wealth of polarities brought infinite creative possibilities into play for the Dom Pérignon assemblage. The interplay between noir and blanc creates light as the wine expands in every dimension. The Chardonnays bring a full bodied open, a delicate touch, and underline the persistent finish with their acidity. The Pinots Noirs bring gloriously abundant fruit with a firm and dense structure that intensifies the interplay of the pre-assemblages. Vibrant with controlled and contained energy, the wine is ready to break free, focused by acidic and bitter notes that literally explode and penetrate the senses, leaving an indelible impression.

*The nose is full and varied, mingling flowers with fruit, then vegetal with mineral. The bouquet is tactile, subtly enticing us along a trail of powdery white flowers and nectarous apricot, followed by the freshness of rhubarb and mint, and the minerality of ash. White pepper.*

*Energy dominates on the palate. After a welcoming open the wine quickly becomes vibrant and then literally explodes with a surge of effervescence and a tonic sensation. Focused by acidic and bitter notes, the finish brings a penetrating tautness, marked by ginger, tobacco and toastiness.*

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### RATINGS & REVIEWS

#### Jancis Robinson MW : 18.5/20

*Classic lemon zest and tension nose that I associate with Dom Pérignon, but with extra weight and depth. And quite marked phenolics on the end which suggest this will have a remarkably long life. And, as Vincent Chaperon readily admitted will definitely show up as a P2 star. Clean and neat and with light smokiness on the finish. Dom P always plays the reduction card. Hugely impressive persistence. Drink 2021 2033*

#### Richard Juhlin : 93-96/100

*The winemakers have worked with the vintage's contrasts and extremes and let nerve and excitement have full freedom. A nervous explosive sprinter waiting for the starting shot in the starting block. The mousse is nervous and energetic and shows very clearly its role as an aroma carrier of spices and chalky minerals when they crack against the palate and pass the rear nasal passage and give the taste a tickling depth via its inner scent signals. Some of the contrast stems from the high acidity of the cold weather and is somewhat reminiscent of 1996 where the phenolic maturity was not particularly high and provided space for the roasted and mineral driven secondary aromas. At the same time, there is a roundness without direct creaminess.*

#### James Suckling : 97/100

*Wonderful elegance and balance to this Dom Pérignon with cooked apple, lemon and hints of white pepper and salt. It's medium-bodied with really fine bubbles and balance. Spicy at the end. So wonderfully fresh, linear and long. Racy and elegant. A Dom Pérignon that invites to drink right now. All about finesse. Tension, too, with precise phenolics and bright acidity on the back palate. Subtle energy. Drinkable now, but will develop beautifully in the bottle.*

#### Essi Avellan MW

*In a near perfect year, following a truly challenging growing season, Dom Pérignon ended up being equipped with an amazing choice of exciting and versatile building blocks for the cuvée, especially on the pinot noir front: Aj, Verzenay, Bouzy, Hautvillers... some other vintages were vinegrowers vintages but with this one he really wore the blender's hat. The 2012 was a vintage of both freshness and density. The nose is welcoming, harmonious and deeply fruity with Dom Pérignon's hallmark fragrant smoky layers. But the elements of surprise catch up with you on the palate. The wine's most unique feature is the scintillating or tingling sensation that takes over and energises the rich, round and compact palate. It is almost as electrically charged as this nervousness and vibrancy bring such an exciting dynamism on the long, deliciously succulent palate. Dom Pérignon have made it again, they surprised me by playing on their fortes of incomparable resources and audacious winemaking.*