

DOM PÉRIGNON ROSÉ 2006

Seasons:

Overall, the weather in 2006 was warm and dry, though there were some contrasts. While a heatwave hit during July, August was unseasonably cool and damp. September brought another wave of warm summer weather, and this saved the vintage, drying out the few places where botrytis was developing and leading to above-average fruit ripeness. Harvesting began on 11 September and went on for almost three weeks.

Nose:

The bouquet is mesmerising, ripe, and deep. The opening notes are a blend of dark spicy notes and cocoa which develop very quickly into fruit aromas. Fruit reigns supreme, with roasted fig and apricot and candied orange. The overall effect exudes smoky accents.

Palate:

The fullness of this wine is immediately striking. Its intensity and succulence set the tone through the sweetness and crispness of the flavours. The silky mouthfeel melts into a smooth, tight, and grainy structure with just a hint of vegetable flavours. This wine expresses an appealing brininess and saline character.

Richard Geoffroy, January 2017