PLENITUDE

Dom Pérignon only creates vintage wines, coming exclusively from one year and one year only. It's an absolute commitment. Dom Pérignon also aspires for each of its vintages to have the potential to gradually transform.

Dom Pérignon's uniqueness lies in the way it evolves in successive leaps. In the intimacy of the cellars, the wine goes through subtle metamorphosis and reaches three windows of expression.

These three privileged moments are called "Plénitudes" - moments where the wine sings higher and stronger.

Dom Pérignon P2 reveals the wine's energy at its peak, resulting from over 16 years of elaboration, bringing the wine to its Second Plénitude.

This second Plenitude is a magnification of a vintage's articulation. It is ever sharper and clearer unto itself and never more intensely penetrating or precise. P2 is definitely the Plenitude of energy.

DOM PERIGNON P2 | TASTING NOTES

1998 Harvest:

The wine-growing season was marked by extremes, with few grapes, burnt by the sun, in a spectacularly hot August and especially gray, rainy weather during the first two weeks of September. Postponing the harvest allowed us to take advantage of the miraculous spell of good weather that followed. That decision defined the creation of the vintage. When the harvest began on September 21, the grapes were perfectly ripe and healthy.

Nose:

After a short breathing period, the wine has an intense, full and radiant bouquet, with notes of honeysuckle, orange colored fruits, toasted almonds and hints of iodine sensations.

Mouth:

The creamy chewiness characterizing the vintage is channelled in a direction that is edgy yet embracing, with a wave of aromatic persistence. The finish – smoky, biting and full of energy – offers balances and harmony.

DOM PERIGNON P2 | FOOD PAIRING

Starter | Langoustine, Papaya and Caviar Tartare
First main | dish Guineafowl with Ginger Red Curry
Second main | dish Chilean Seabass Oyster Sauce
Dessert | Osmanthus Sorbet