Dom Pérignon Vintage 2003

The 2003 Seasons:

After an unusually harsh, dry winter, the severe frosts from the 7th – 11th April devastated the grape crop. This was followed by the hottest summer in 53 years. Any grapes that miraculously survived the frost and hail were then subject to scorching heat. However, the grapes harvested were mature and healthy, and comparable to those of the legendary 1947, 1959 and 1976 harvests.

The intensity is unique and paradoxical, hovering between austerity and generosity.

Tasting Notes:

On the Nose:

The bouquet spirals through a light-filled, floral softness to the gritty minerality that epitomises Dom Pérignon, evocative of candied fruit, plant life and exquisite camphor leaf freshness, and finally plunges into darkness, spices and liquorice root.

On the Palate:

At this stage, the wine still has a physical presence. It is striking and demanding, tactile and vibrant rather than aromatic. It is built on rhythm and rupture more than harmony. After an initial cloud of softness, we hit a mineralised verticality that gradually opens out to suggest a bitter, iodised and saline nobility.

Antonio Galloni, RobertParker.com
94+ points Outstanding

"The 2003 is an atypically, rich, powerful,
vinous Dom Pérignon loaded with fruit, structure and personality...
I will not be surprised if in 20 years' time the 2003
is considered an iconic Champagne."