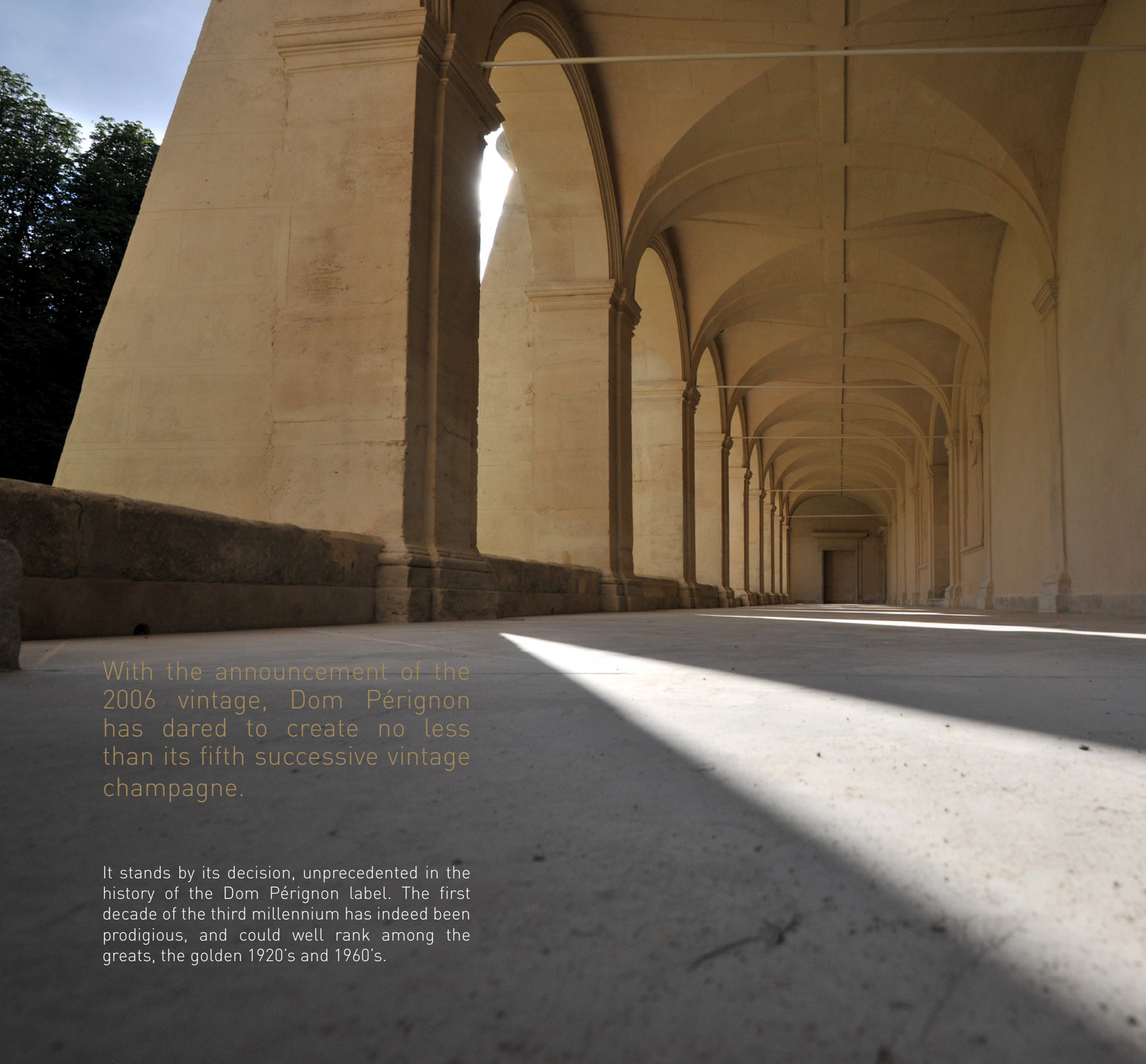
Dom Pérignon

VINTAGE 2006

Another
sunny
vintage,
or the
diversity
of fully ripe
harvests



With the announcement of the 2006 vintage, Dom Pérignon has dared to create no less than its fifth successive vintage champagne.

It stands by its decision, unprecedented in the history of the Dom Pérignon label. The first decade of the third millennium has indeed been prodigious, and could well rank among the greats, the golden 1920's and 1960's.

With a duty to bear witness, Dom Pérignon is committed to achieving the fullest expression of the years, and will not abide any restriction.

The climate has continued to warm gradually since the 1990s. To date, the benefits for Champagne are unanimously recognized: in addition to more regular yields, we have also seen an improvement in ripeness and vineyard conditions. Of this unprecedented series of five vintage champagnes, four were harvested at a stage of intense ripeness.
Such frequency has not been reported in more than three hundred years of champagne harvests.

Dom Pérignon is truly at home in such a context, which makes it possible to go even further in its commitment.

Yet to characterise full ripeness is complex. It embodies as many expressions – all strongly affirmed – as there are vintage champagnes.

The levels and concentration of various components are the key to grape ripeness. Throughout the year, the vines experience a variety of weather conditions that influence their capacity to charge the grapes with the components that signal ripeness, both in terms of quality and quantity.

In the last few weeks prior to and during the harvest, climate and water conditions act on the concentration of the grapes' various components.

In the end, the richness
of extreme ripeness can express
itself as either generous
or solemn.

In terms of solemn vintages, there is the phenolic ripeness of 2003 and, to a lesser extent, 2005. This ripeness is associated with the grape's colour and tannin, and arises from exceptional conditions. The champagnes are structured, physical and often concentrated: the gravitas and bitters of 2003, the "iron fist in a velvet glove" of 2005.

For generous vintages, there is the aromatic ripeness of 2002 and 2006. The wines appear to be of a more classical nature, but they are pushed to their paroxysm, such as the virtual over-ripeness of a 2002 Chardonnay with its creamy, sensual and surprisingly suspended body.

The generosity of the 2006 is superlative, luminous and glorious. The wine is juicy and succulent.

Dom Pérignon 2006 goes a long way to express ripeness, with a modern touch that might well foreshadow other, even more unique situations to come.

Dom PÉRIGNON · MILLÉSIMÉ
Altum villare
Champagne
Dom Pérignon
Vintage 2006
Brut

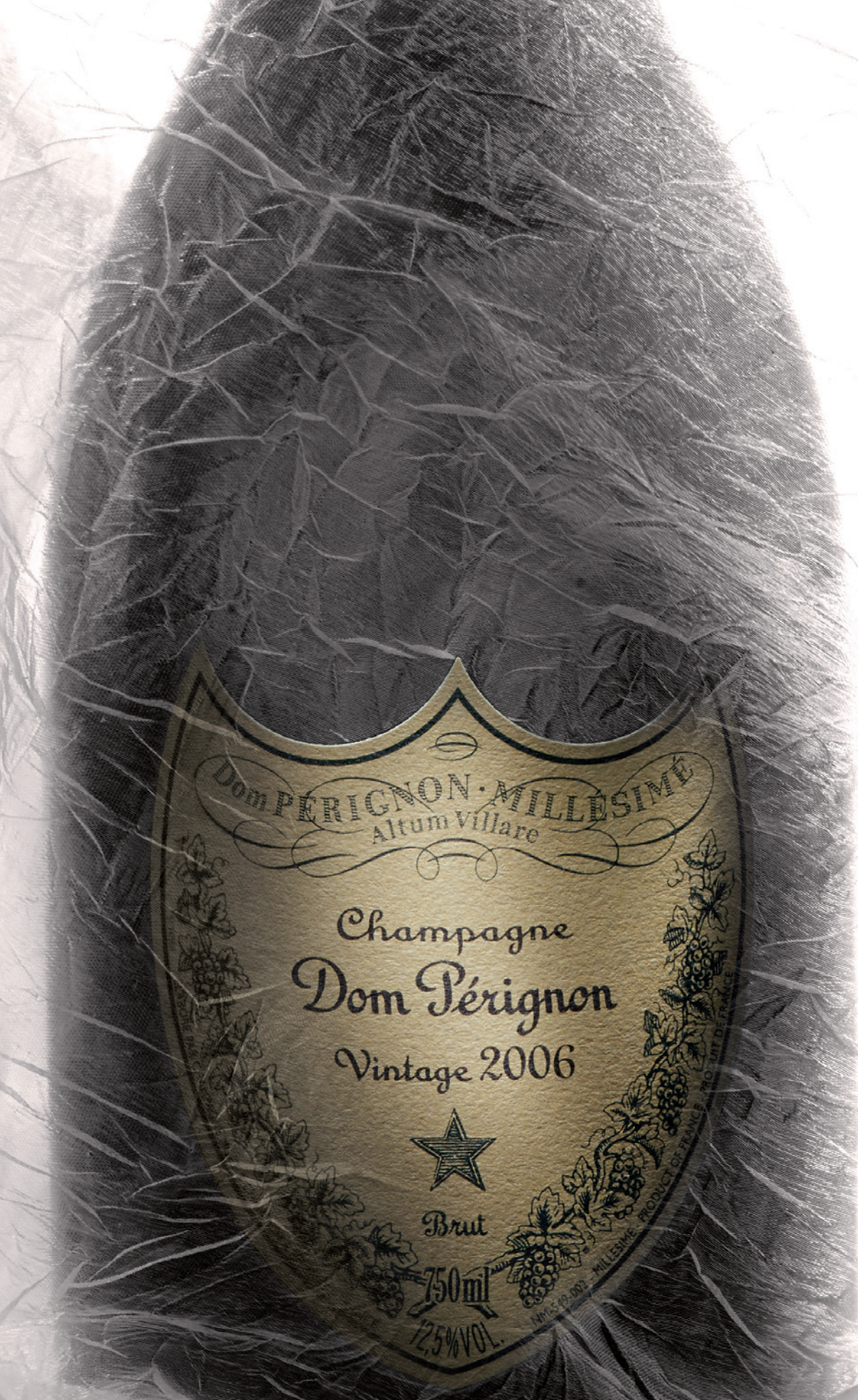
Late maturing wines and grapes reflect each other

We must keep in mind that 2006 was climatically irregular and, taken as a whole, hot and dry.

The vines grew in fits and starts. After July's heatwave, everything slowed down sharply due to a cool and humid month of August. Ultimately, we owe this vintage to September.

Such a reversal of fortunes is rather customary for Champagne. What makes the year 2006 so unique is that the late and abnormal heatwave could provide the assurance of such a remarkable ripeness. One simply needs to be patient and discerning, so as to harvest at the ideal moment. One needs to know to push things far enough. The harvest, lasting nearly four weeks, was one of the longest on record.

Taking one's time was the great risk of 2006, to give oneself the freedom to create the vintage.



In the typical Dom Pérignon style, the cellar-based ripening of the 2006 vintage was slow, very slow.

The first signs of *Plénitude* – the first window of expression – did not appear until very late in the game. For a long time, the wine was largely dominated solely by the fruit's ripeness. The envelope was still too spherical. It was not until 2015 that the comprehensiveness and harmony of its first *Plénitude* was finally revealed. The original generosity – ample and tactile – is enhanced by a clear structure that gives it freshness and precision.

While a precise correlation cannot be established, it can be noted that the maturation of the wine and 2006 grapes certainly reflect each other.

Two revelations that only came with time, and which sing the praises of going slowly...

Time is of the
essence in the
Dom Pérignon
equation

Time is of the essence in the revelation of Dom Pérignon champagne.

This is as true in the vineyard as it is in the cellar. At Dom Pérignon, time is neither linear nor predictable. It is organic, active, and energetic. Time prolongs all that nature and heritage has to offer by opening up a whole new space for the winemaker, a space for creativity.

Dom Pérignon Vintage 2006

The seasons

The weather in 2006 was mixed, but warm and dry overall. While July was scorching hot, August was unusually cool and wet. The almost summery weather in September made the vintage possible by drying out the few patches of botrytis and maturing the grapes far more than usual. The harvest began on September 11 and lasted nearly four weeks.

Nose

The immediate impression is of the mildness of the pure, airy, bright bouquet. A floral, fruity pastel tone then unfolds and quickly darkens into candied fruit, ripe hay and toasted notes, along with hints of licorice.

Palate

"The wine's opulence – contained and succulent, round at heart – reveals itself in the mouth." The envelope slides and stretches, and the wine becomes more complex and edgy, silkier than it is creamy. "The whole eventually melts into an exquisite bitterness tinged with the briny taste of the sea."

Dom Pérignon

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About Dom Pérignon: Power of Creation

Dom Pérignon commitment to vintages is absolute. Each Dom Pérignon is a true act of creation, made from only the best grapes. The champagne's intensity is based in precision, so inviting, so mysterious. Each Vintage has three Plénitudes, and embodies the total faith in the Power of Creation that is constantly renewed by Chef de Cave Richard Geoffroy. Coupled with a bold sense of playfulness, Dom Pérignon inspires the greatest creators in the world.

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