

DOM PÉRIGNON VINTAGE 2006 PLÉNITUDE 2



SEASON: THE INNATE GENEROSITY OF 2006

The climate in the Champagne region in 2006 was characterised by a hot, dry season, which had a significant impact on the vines. September's summery conditions were decisive, effectively drying out the outbreaks of botrytis and encouraging exceptional ripening of the grapes. Beginning on 11 September, the harvest stretched out for almost three weeks, the ideal time for a superior-quality crop. This vintage is a perfect example of how a favourable climate can influence the champagne quality.

AN EMBRACING LIGHT

Dom Pérignon Vintage 2006 Plénitude 2 marks a new encounter between Dom Pérignon and the year 2006, underlining the crucial importance of time in the making of this vintage. Its persistent, suspended light offers us an invitation to contemplation, celebrating the joy of a moment of perfection. This balance between earth and sky is underpinned by a strong tactile dimension, the authentic signature of Dom Pérignon: without touch, flavour does not unfold in either the space or time of the tasting, a perfect mirror of the space and time of its production. Today, Dom Pérignon 2006 Plénitude 2 enfolds us in its warm and luminous light. It then reveals its full-bodied, substantial and curvaceous qualities, leaving in its wake the emotion of a champagne that is both enveloping and delicate.

NOSE & PALATE: Enveloping and delicate

Dom Pérignon Vintage 2006 Plénitude 2 reveals a soft, warm and reassuring sweet bouquet, rich in subtle nuances. Its aromatic profile boasts a remarkable finesse with floral and mineral tones. This composition rapidly unfolds to reveal delicate notes of wild peach, citron, calisson and mocha, creating a unique and memorable experience on the nose. The palate of Dom Pérignon 2006 is full-bodied, both restrained and tender, developing into a thick texture that gradually becomes firmer. The complexity of the wine increases, revealing a subtly saline nuance. On the finish, an exquisite

bitterness and wonderful maturity prevail, enriched by deep aromas of dried fruit, cocoa and toasted hazelnut, which blend harmoniously to offer an exceptional wine tasting experience.

FOOD & WINE PAIRING

Dom Pérignon Vintage 2006 Plénitude 2 is distinguished by its soft, warm character, ideally expressed when paired with seafood such as langoustine and scallops. This wine pairing harmony continues with veal and Jerusalem artichoke dishes, which highlight its delicate, enveloping nature. The flavours are further enhanced by herbs such as rosemary and basil, while hints of acidity from lemon and bergamot fully reveal its breadth and refined structure. This vintage illustrates Dom Pérignon's ability to create fine wines that capture and enhance the essence of the ingredients with which they are served.

REVIEWS

95 PTS Y. Castaing, Wine Advocate

"The 2006 Dom Pérignon P2, crafted from a blend of 55% Pinot Noir and 45% Chardonnay with a modest dosage of 4.5 grams, is presenting exceptionally well at this stage. It unfurls a complex, deep bouquet of smoke, ripe orchard fruits, mango, exotic fruits and spices. Medium to full-bodied, rich and expressive, it's harmonious and enveloping and has gained structure and tension compared to the initial 2006 Dom Pérignon, while the palate is perfectly balanced with delicate gastronomic bitterness and chalky dry extracts that contribute to its long, mineral-driven finish. It should go well with delicate fare. P2 is the acronym for the Plénitude 2 series, Dom Pérignon's second life, indicating that bottles are kept by the house to let them age on the lees and to obtain different expressions of the same wine throughout its life, letting time work its magic and thus acquiring additional complexity."

99/100 Essi Avellan MW

"Gloriously toasty nose on this Dom Pérignon, which has a slight Pinot Noir dominance over Chardonnay. Coconut, mocha, fireworks – there are lots of complex layers to this fruity number. Pristine, sumptuous fresh orchard fruit, but also exotic nuances. So smooth and caressing on the textured palate. The perfect silky flow drives this structured wine to its long finish. Here, the long time on lees has really done miracles in adding incredible richness and texture. This wine is so delicious that you just want to drink it, but it has ageing potential, too, in all its phenolic structure, plush fruitiness and balancing freshness. Dosage: 5g/l"

98/100 Antonio Galloni, Vinous

"The 2006 Dom Pérignon P2 is magnificent. Rich and soaring in its intensity, the P2 is absolutely stunning. What comes through most is the style of the year more than the style of the P2 series. Tangerine, apricot, mint, white pepper, passionfruit and spice all race out of the glass. The ripeness of the year is evident, but all the elements are so masterfully balanced. The balance of exoticness and freshness is just mind-blowing."