



Dom Perignon 2010

*James Suckling 98*

*A firm and vivid Champagne with a precise, focused palate. Full-bodied and dry. Its very layered and bright with light pineapple, peach, praline, cooked-apple and stone aromas and flavors. Its very subtle and focused at the end. Integrated with richness and high acidity. Good depth. Reminds me of the 1995. Very clean. Solid. Lovely to drink already, but will age nicely.*

*Wilfred Wong 96*

*COMMENTARY: The 2010 Dom Prignon is a masterful effort as expected. Chef de Cave Vincent Chaperon accepted a challenging vintage and handled it with care producing a wine of outstanding qualities. I tasted the wine over two days and found that it grew in the bottle, which isn't always the case. TASTING NOTES: This wine shows exceptional freshness and persistence. Its pinpoint beads lead to aromas and flavors of tart apple tension, refreshing minerality, and suggestions of savory spices. Pair it with thinly-sliced longneck clams and minced parsley. (Tasted: June 30, 2020, San Francisco, CA)*

*Wine Spectator 96*

*A graceful Champagne, featuring fragrant notes of toasted brioche and grilled nut that are more subtle on the palate, transitioning to a rich underpinning layered with a pure chime of tangerine and accents of candied ginger, toasted saffron and lime blossom. This bundles a lot of concentrated flavor into a lithe frame. The fine mousse caresses the palate through to the lasting finish. Drink now through 2035.*