

Dom Pérignon brut 2015

Professional Ratings

- **96 Vinous**

The 2015 Dom Pérignon is terrific. Bright and poised, the 2015 shows terrific energy. Citrus peel, white flowers, mint, white pepper and slate all race across the palate. There's gorgeous tension and backbone here, with bright saline notes that extend the mid-palate and finish. This is a fine showing in a vintage that has proven to be tricky. I am intrigued to see how the 2015 develops in the coming years.

- **95 Robert Parker's Wine Advocate**

Disgorged in January 2023, the 2015 Dom Pérignon shows a singular, ethereal profile with aromas of white pepper, iodine, ripe orchard fruits, toast, smoke, herbs and spices. Medium to full-bodied, layered, and structured, it's enveloping and round with a delicate phenolic mid-palate that underlines chalky dry extracts, concluding with a sapid, penetrating finish with gastronomic bitterness. This iteration of Dom Pérignon, though replete with the customary charm and vinous generosity that typify the label, distinguishes itself by its structural delicate austerity and a notably phenolic profile, giving rise to a remarkably linear and well-defined style that diverges markedly from the more familiar expressions of Dom Pérignon. This is a blend of 51% Pinot Noir and 49% Chardonnay with a dosage of 4.5 grams per liter; it will age wonderfully and can be enjoyed now or over the next 20 years.

- **95 Wine Spectator**

There's a well-spiced, zesty edge to the flavors of glazed apple, mandarin orange peel, pink grapefruit pith and crème de cassis as they ride the finely detailed mousse of this fresh, focused Champagne. This vivid display is enriched by notes of canelé pastry, chopped almond, pastry cream, smoke and vanilla, all coming to the forefront through the midpalate and chiming on the lasting finish. Drink now through 2035

- **94 Decanter**

2015 is unusually giving and luscious at this early stage, full of apricot pastry, bittersweet orange citrus and bitter almond, brightened by some pithy herbal characters that signal the year's singular growing season yet also leaning deliciously into toasted bread, honey-nut and a little umami savour from lees ageing. It plays a deep, fruit-saturated and slightly grippy angle on Dom Pérignon's often svelte style, less reductive than usual and much more immediate than the previous release (2013). This is a vintage perfectly placed for relatively youthful drinking, although Dom Pérignon's record will mean this is likely to have a rewarding decade ahead.