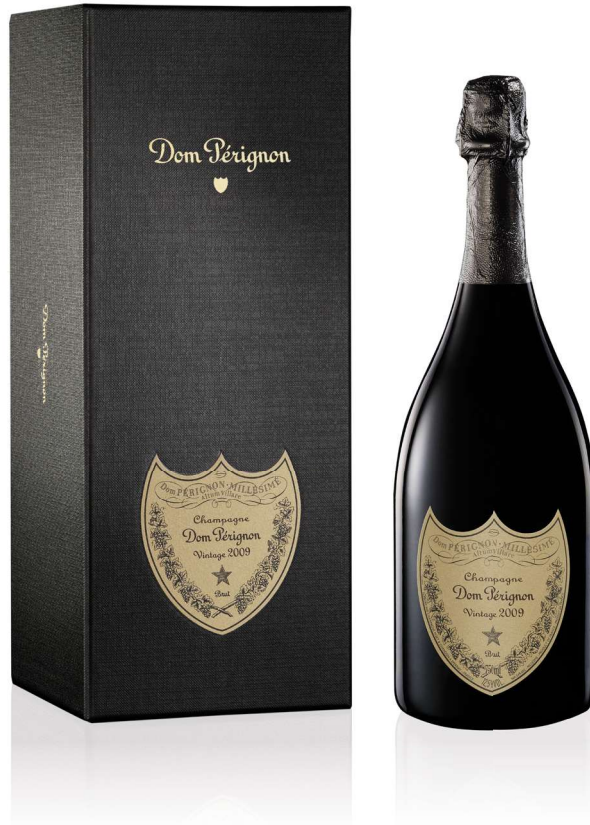


Dom Pérignon



VINTAGE 2009



THE 2009 HARVEST

The year began with unfavorable conditions that lasted for some time. A harsh winter was followed by a mild and rainy spring. Flowering turned out to be difficult, and the threat of mildew was high. Storms in July raised fears for grapes' health.

August, however, was perfect. Weather was uninterrupted hot and dry, right up to the harvest, with the unfortunate exception of a hailstorm on September 4 in Hautvillers, Verzenay and Chouilly.

The harvest began on September 12 in idyllic conditions. The fruit was magnificently mature and flawlessly healthy. The Pinot Noir grapes had surprisingly little color.

TASTING NOTES

On the nose

Notes of guava and spicy green grapefruit zest combine with stone fruit: white peach and nectarine. The wine opens up, with the whole complemented by woody vanilla and warm, lightly toasted brioche.

On the palate

The fruit is majestic: ripe, fleshy and profound. Beyond the richness and a certain voluptuousness is a strong impression of consistency that prevails. The wine's power is remarkably restrained. The various sensations – silky, salty, sappy, bitter and briny – converge and persist.

RATINGS

Vinous Media – 94+ points

Wine Spectator – 96 points