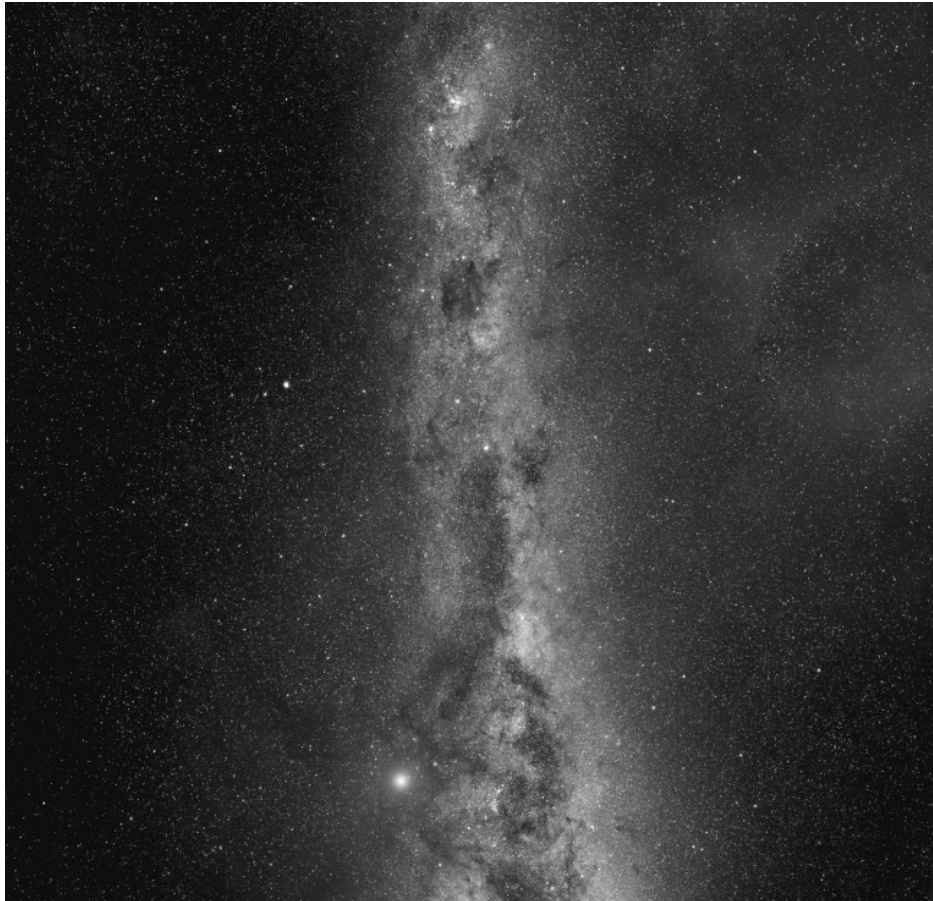




PLÉNITUDE 2

Dom Pérignon ELEVATED TO ITS SECOND LIFE



PLÉNITUDE 2
IS THE SECOND LIFE OF DOM PÉRIGNON,
PATIENTLY BROUGHT TO A NEW ELEVATION
AND SET ON A PATH TO ETERNITY.

**DOM PÉRIGNON IS ALWAYS A VINTAGE
WINE AND CAN ONLY BE PRODUCED FROM
THE GRAPES OF A SINGLE YEAR.**

It takes no fewer than eight years of patient elaboration to reach its aesthetic ideal. In the darkness of the cellars, inside the bottles, the wine has gone through an active transformation in contact with the yeast, reaching the Harmony that forever signs a Dom Pérignon. It is complete, seamless, tactile.

**FOR EACH VINTAGE
AND FROM ITS INCEPTION,**

a limited number of bottles are set aside in the cellars, predestined for longer maturation. With this extra time, the inner activity in the bottle increases. The yeast transfers its energy to the wine...
a mysterious transfer of life.

**AFTER CLOSE TO 15 YEARS,
EXPANSION OF ENERGY REACHES ITS PEAK**

and Dom Pérignon rises to an apex of essential, radiant vitality in its state of Plénitude. Elevated to new heights, it unfurls across every dimension – wider, deeper, longer, more intense – and gifted further with a new, extended longevity.
It is precise, intense, vibrant.



“PLÉNITUDE 2 REVEALS DOM PÉRIGNON
VINTAGE 2002 IN A NEW LIGHT, BRINGING
THE WINE A RADIANT GOLDEN VIBRANCY.”

—

VINCENT CHAPERON,
DOM PÉRIGNON CHEF DE CAVE



2002: A VINTAGE ON WHICH THE SUN NEVER SETS

WELCOME

After a mild winter, a warm, dry spring and a sunny beginning to the summer, 2002 saw a rainy period in August. A warm and bright September then quickly took over, leading to the superlative maturity that defines the vintage. Dom Pérignon welcomed it with enthusiasm, recognizing that harmony springs from the forces of nature, beginning with the work done in the vineyards.



CREATIVE AMBITION

ENGAGE

Each vintage balances the year and the spirit of Dom Pérignon. For 2002, it was essential to risk going all the way to the full potential of this maturity, whose richness in sugar proved to be the highest in the past 20 years. And to be bold enough to imagine that the assemblage and maturation in the cellars would temper such untamed character...

ALLOW TIME TO WORK ITS MAGIC

ELEVATE

Like an unformed mass poised before a sculptor, each vintage constitutes the substance to be grasped and embraced with clear vision. The maturity of the 2002 vintage offered a truly dense and rich matter ready to be seized by Dom Pérignon and elevated to its aesthetic ideal. Once the ideal correspondence has been achieved between solids and spaces, between light and shadow, time is invited to take over. This extra time expands the envelope of the wine, bringing it to the Plénitude of a second life.



PRODIGIOUS LONGEVITY

PROLONG

During these additional years in the cellars the wine augments its energy, and now reveals a more complete sensorial landscape. It has gained depth while retaining all its freshness. After 17 years of elaboration, Plénitude 2 marks the arrival of Dom Pérignon Vintage 2002 in this new dimension, gifting it with even greater longevity.



THE PLÉNITUDE OF RADIANT GOLD

REVEAL

Dom Pérignon Vintage 2002 Plénitude 2 reveals an affirmed and heightened maturity. Expressing its generous character – both aromatic and enveloping on the palate – the wine today has a force that is not triumphant, but simply evident and true. The strength of a delicate richness, suspended in a tension between freshness and minerality that tends to the ethereal. It evokes a diaphanous gold, magnified by the energy of light to a gleaming radiance. This new balance transports us to new realms with ever-greater heights, pointing to the future of a magnified champagne.



“THE NATURAL OPULENCE OF THE
GRAPES HARVESTED IN 2002 IS
TRANSFORMED BY THE ADDITIONAL
MATURATION TIME, TENDING TO
THE ETHEREAL.”

—

VINCENT CHAPERON



THE HARVEST

The climate scenario in 2002 was contrasted, marked by a relative lack of water. While August was generally gray and rainy, September turned out to be exceptionally sunny, albeit punctuated by a series of heavy rain storms. The condition of the grapes was not seriously affected. The combined effect of the wind and heat contributed to a concentration of the fruit, a singular phenomenon that lasted until the end of the harvest, which began on September 14th. The maturity of the grapes was absolutely superlative, evoking comparisons with 1982 and 1990. The distinctive signature of the vintage was the almost over aromatic ripeness of the Chardonnay.



THE NOSE

The opening complexity is warm, toasty and bright, with a touch of Oriental exoticism. Confit fruit, frangipane, mild spices and fresh coriander leaves. With aeration, the saffron becomes deeper and iodized and the bouquet is progressively darker, taking on a more restrained and mysterious expression, peaceful and calming.



THE PALATE

The mouthfeel unfolds immediately and unequivocally: opulent and ethereal, energetic and sensual, dominated by fruit. In a perplexing correspondence between the nose and the palate, the voluptuousness gradually turns more thoughtful and profound. The overall balance sustains the note with intensity and purity, saline, with just a hint of liquorice.

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