

DOM
PÉRIGNON
ROSÉ
VINTAGE
2006

Dom Pérignon



Dom Pérignon's vision strives towards
harmony as a source of emotion.
Harmony in which its aesthetic and sensory
values are played out:

**PRECISION,
INTENSITY,
TOUCH,
MINERALITY,
COMPLEXITY,
COMPLETENESS**

A way of embracing and grasping the note.
Every creative process has its constraints.

For Dom Pérignon, the constraint is
the vintage. An absolute commitment
to bear witness to the harvest of a single
year, whatever the challenge may be,
even if it means deciding not to declare
a vintage at all.

Time is an essential element
of the Dom Pérignon equation. The time
for the wine to mature actively in the bottle
on its lees. In the dark of the cellars,
each Dom Pérignon Rosé Vintage undergoes
a slow metamorphosis that requires
nearly ten years.

**DOM PÉRIGNON ROSÉ
VINTAGE 2006
TAKES US BY THE HAND
WITH AN ÉLAN THAT
BECOMES MAGNETIC.**

VINCENT CHAPERON,
CHEF DE CAVE



**IN
COMPLETE
HARMONY
WITH A SOLAR
DECADE**

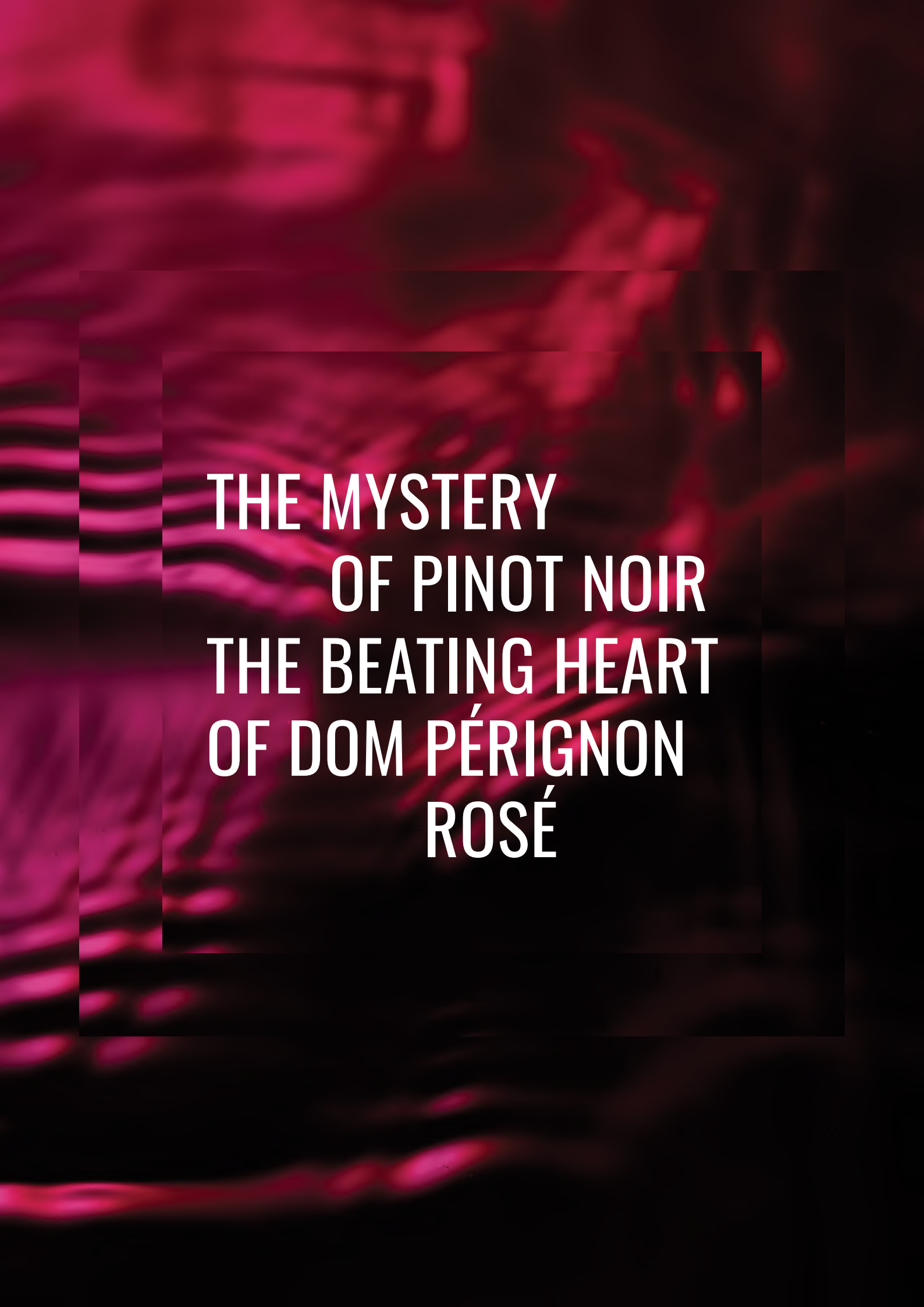
The sun dominated the first decade of the 21st century, a straight flush of rare vintages, and 2006 proved to be every bit as sumptuous:

**2006, WARM, DRY,
PLAYING OFF
CONTRASTS WITHOUT
EVER STRAYING
FROM THE PATH.**

Echoing this suite of exceptional years – and for the first time in the history of Dom Pérignon – five remarkable vintages followed in succession, each bursting with the same solar brilliance: 2002, 2003, 2004, 2005 and now, 2006.

**EACH YEAR,
THE BLANC LED WITH
A PROCLAMATION
WHICH THE ROSÉ
SUBSEQUENTLY
AMPLIFIED AND
EXPANDED UPON,
EXTRAPOLATING
AND SURPASSING.**

Unique in Champagne, these two unmatched lines now count ten wines – first the Blanc and then the Rosé – magnified by the period of active maturation. Dom Pérignon Rosé Vintage 2006 proudly claims this dual filiation.



**THE MYSTERY
OF PINOT NOIR
THE BEATING HEART
OF DOM PÉRIGNON
ROSÉ**



VINCENT CHAPERON,
CHEF DE CAVE

**A VERITABLE ODE
TO PINOT NOIR,
DOM PÉRIGNON ROSÉ
PERFECTLY REVEALS
THE CHARACTER OF
THE GRAPE – DEMANDING,
UNPREDICTABLE
AND VIVACIOUS,
AND AT THE SAME TIME
PLAYFUL AND SPIRITUAL.**

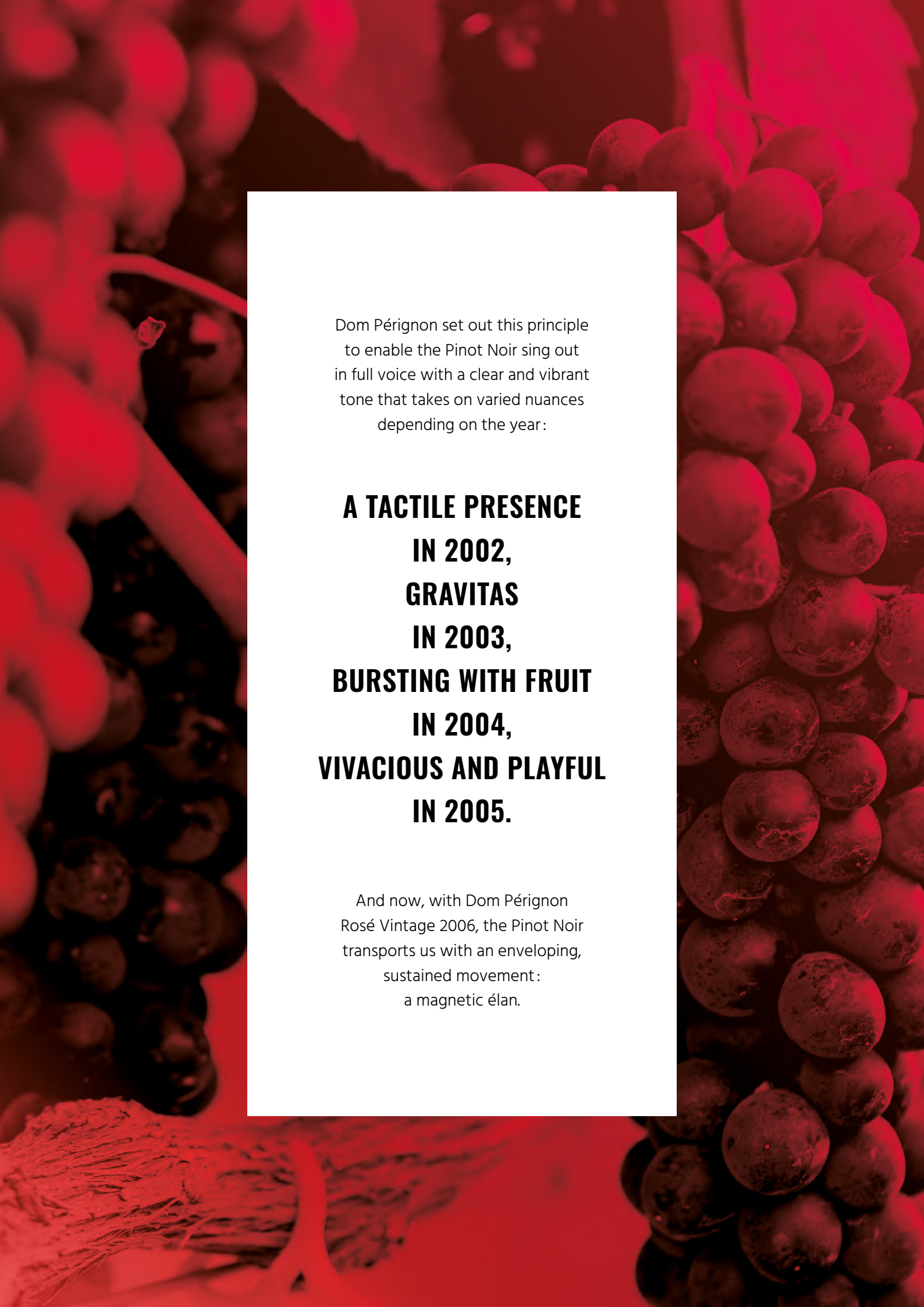
Dom Pérignon's commitment to capturing the very essence of Pinot Noir allows this grape to express itself as never before, making it dance, followed by unhurried maturation on the lees.

To do this we really had to push the envelope
and explore beyond Dom Pérignon's
traditional territory.

**THE ASSEMBLAGE IS THE
ONLY WAY TO GO SO FAR,
CREATING A TENSION
BETWEEN THE RED
OF THE PINOT NOIR
AND THE SINGULARITY
OF DOM PÉRIGNON.**

That's where the paradox of Dom Pérignon lies,
reaching the point of contradiction.

VINCENT CHAPERON,
CHEF DE CAVE



Dom Pérignon set out this principle
to enable the Pinot Noir sing out
in full voice with a clear and vibrant
tone that takes on varied nuances
depending on the year:

**A TACTILE PRESENCE
IN 2002,
GRAVITAS
IN 2003,
BURSTING WITH FRUIT
IN 2004,
VIVACIOUS AND PLAYFUL
IN 2005.**

And now, with Dom Pérignon
Rosé Vintage 2006, the Pinot Noir
transports us with an enveloping,
sustained movement:
a magnetic élan.



**DOM PÉRIGNON
ROSÉ VINTAGE
2006
A MAGNETIC ÉLAN**

Dom Pérignon Rosé Vintage 2006
is instantly seductive.

**THE CAPTIVATING
BOUQUET, RIPE
AND PROFOUND,
IS A PRELUDE TO
AN ENVELOPING WAVE
THAT IS AT THE SAME
TIME CRISP, FIRM
AND JUICY ON
THE PALATE.**

This wave reveals generous but never
complacent fruit that is immediately
balanced by the taut structure
of the Pinot Noir.

This energy – tinged with sensuality
and mystery – takes us to the surprising
briny, saline finish. Enwrapped in notes
of yeast, this airy expression of matter
signs the maturity of Dom Pérignon Rosé
Vintage 2006.

**AFTER DISCOVERING
THE BOUQUET
– AN IRRESISTIBLE
INVITATION TO BITE
INTO RIPE FRUIT –
WHO WOULD HAVE
IMAGINED THAT IT
WOULD REVEAL SUCH
A PROFOUND AND
COMPLEX VINTAGE?**



Dom Pérignon · MILLESIMÉ
Altum villare
Champagne
Dom Pérignon
Rosé
Vintage 2006
★
Brut
750ml
12,5% VOL.

Rosé
Vintage 2006
★
Brut

**DOM
PÉRIGNON
ROSÉ VINTAGE
2006
TASTING
NOTES**



SEASONS

The weather in 2006 was generally warm and dry, although there were some contrasts. A heat wave hit during July, but August was unseasonably cool and damp. September brought another stretch of warm summer weather that saved the vintage, drying out the few places where botrytis was developing and leading to above-average fruit ripeness. Harvesting began on September 11 and continued for nearly three weeks.

NOSE

The bouquet is mesmerizing, ripe, and complex. The opening notes are a blend of dark spices and cocoa which develop very quickly into fruit aromas. Fruit reigns supreme, with roasted fig and apricot and candied orange. The overall effect exudes smoky accents.

PALATE

The fullness of the wine is immediately striking. Its intensity and succulence set the tone through the sweetness and crisp punch of the flavors. The silky mouthfeel melts into a smooth, tight, and grainy structure with just a hint of vegetal flavors. The wine expresses an appealing brininess and saline character.

Dom Pérignon

