

DOM PERIGNON ROSÉ 2009

Professional Ratings

98 Vinous

The 2009 Dom Pérignon Rosé marks a return to a richer style of Rosé following the more ethereal 2008 Rosé. Sweet red cherry, blood orange, spice and pomegranate all build in a creamy, sensual DP Rosé that hits all the right spots. Over the last few years, Chef de Caves Vincent Chaperon and his team have lowered the still Pinot portion of the Rosé down to about 10% from a high of 28% or so, reached around 2004 and 2005. In 2009, the Rosé gains considerable textural presence from the generosity of the year. It is a superb Champagne. I preferred it to the 2008, which was also part of this tasting.

97 James Suckling

Peaches, fresh crushed strawberries and roses on the nose. Full-bodied and generous. Fine tannins that frame the wine beautifully and set it up for a fresh finish. Some fruit tea and cedar undertones. Enticing finish with hints of bitterness. Savory.

96 Wine Spectator

A lovely rosé Champagne that waltzes gracefully across the palate, belying the concentrated range of macerated raspberry and strawberry, candied blood orange peel, toast and saffron notes carried on the elegant, satiny mousse. Long and fresh, with mineral smoke and oyster shell accents on the focused finish. Drink now through 2035.