



The Dom Perignon and Ao Yun Wine Tasting



Date : Thursday, Oct 12, 2017
Time : 6:30pm to 8:00pm
Venue : 12/F Hong Kong Wine Vault (Wong Chuk Hang)
No. of Attendees : 40
Wines Tasted : 2009 Dom Perignon
2000 Dom Perignon P2
2005 Dom Perignon Rose
2014 Ao Yun

Our thoughts:

What a fantastic evening to taste three spectacular cuvees of Champagne Dom Perignon side by side along with China's newest pride, the 2014 Ao Yun. The tasting was narrated



informatively by Ms. Margaux Brengel and Mr. Guillaume Cibin. We thought the 2009 Dom Perignon was filled with freshness yet quite restrained which will for sure develop expressiveness and complexity through proper cellaring, at our Wine Vault. The 2000 Dom Perignon P2 was indeed the star of the evening in the Champagne category. It was highly complex and fully developed, ideal for immediate consumption. Maturity really helped provide roundness on the palate (glad we still have some in stock). The 2005 Dom Perignon Rose was already drinking beautifully with excellent potential to pair with the finest sashimi or even seasonal steamed fatty crab. It

is my own personal favorite of the three cuvees. The 2014 Ao Yun was indeed the show stopper which raised a lot of eye brows. It has distinctive characteristics of Cabernets from Bordeaux's left bank and Napa Valley. Very interesting bottle indeed and will develop into a very serious drop possibly in a decade time.



2000 Dom Perignon P2, 2014 Ao Yun (from left to right)

2009 Dom Perignon

“Unbroken sun through August and early September helped to shape an idyllic harvest, on 12th September. Superb maturity of fruit in flawless health has produced a wine with wafting scents of both fresh and confit of spiced lemon and wild cherry. Despite the heat, the wine has freshness, vitality and length. Still a youngster, this will grow greatly by 2019. A more stylish son of the '03, and cousin of the slender and charming '06. Disgorged June 2016. Drinking Window 2019 – 2027” 96 pts, Decanter

2000 Dom Perignon P2

“Slate, crushed rocks, apricot jam, mint, honeysuckle and mint are some of the notes that run through the 2000 Dom Perignon P2. Open-knit, racy and seductive, the 2000 is a rare P2 that will drink well right out of the gate. The reductive character from long aging on the lees that is such a P2 signature adds nuance without overpowering the wine. There is wonderful breadth and amplitude here. In sum, the 2000 presents a striking interplay of the maturity that develops over extended time on lees and freshness. The creamy, seamless finish only adds to the wine’s considerable immediacy and sheer appeal. Baked apple, toast, brioche, pear, smoke, slate and lemon confit add nuances throughout. What a gorgeous wine this is.” 96 pts, AG

2005 Dom Perignon Rose

“A mind-blowing wine. This is super subtle and intense with aromas of peaches, light strawberry and cream. Also shows rose petal and cooked peaches. Medium to full body, with ultra-fine tannins that feel like fine silk. The finish goes on for minutes. It floats across the palate. The winemaker says the closet vintage to this is the 1990, but I think this is better.” 99 pts, JS

2014 Ao Yun

“Aromas of blackberry, blueberry and olives. Hints of bark and mushroom. Currants. Full body, ultra-fine tannins and a beautiful finish. A lovely dark fruit undertone. Minerally and very fine. Made of cabernet sauvignon with a touch of cabernet franc. This is 28 hectares in total. The vines have 10 years. It’s all handmade. Beautiful structure and depth. This is a wine that really impresses with all the finesse and quality of tannins. Goes on for minutes. Better in 2020 but so fine now.” 93 pts, JS

