



# HOUSE OF TOWNEND

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## Dom Perignon

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<b>Usual Price</b>	£207.00
<b>Discount Price (inc. VAT)</b>	£196.00
<b>Code</b>	DOMP240

The Dom Perignon brand is named after the blind Benedictine monk, Dom Perignon, who was believed to have invented the Champagne process at the Abbey of Hautvillers in France in the early 1700's. Since debunked by history, the brand is now owned by Moët et Chandon and continues to evoke the epitome of fine, deluxe vintage wines and remains sought after for its evocative label and bottle design as well as its rich complex flavours.

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### Tasting Notes:

The sweetness of tropical fruit instantly shines on the nose. It then cedes to more temperate notes, the tingle of orange zest, and the mist of a mandarin orange. The wine breathes, revealing its freshness. The wine immediately imposes its ample presence on the palate, full and massive. It is generous, firm and controlled. Then it contracts, letting the wine vibrate with spices and pepper.

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Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2028
Country	France
Region	Champagne
Area	Épernay
Type	Champagne
Grape Mix	46% Pinot Noir, 54% Chardonnay
Genres	Fine Wine, Sparkling, Vegan, Vegetarian
Vintage	2015
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Moët & Chandon
Producer Overview	Moët & Chandon's Champagne brand and family were active in Champagne since the 15th century, although the Champagne House Moët et Chandon was not founded until 1743 by Claude Moët. Today it owns 1,150 hectares (2,800 acres) of vineyards, and annually produces approximately 28,000,000 bottles of champagne. Of those 1,150 hectares of rich chalk soil, 50% are grands crus and 25% are premiers crus.
Closure Type	Cork
Food Matches	Our favourite is with smoked salmon blini's or oysters, but also try it with cold poached fish such as salmon, or asian cuisine.