

VINO FINO

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DOM PÉRIGNON CHAMPAGNE VINTAGE 2013



Original price was: \$499.00. ~~\$430.00~~ Current price is: \$430.00.

“Come quickly, I am tasting the stars!”
So goes the time-honored quote exclaimed by the young Benedictine monk Dom Pierre Pérignon upon first creating the now famous sparkling elixir.

Product Code:	7118	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	51% Chardonnay, 49% Pinot Noir



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TASTING NOTES

Winery notes (2013 Vintage)

"Dom Pérignon is vintage champagne only. Each vintage is a creation, singular and unique, that expresses both the character of the year, and the character of Dom Pérignon. After at least eight years of elaboration in the cellars, the wine embodies the perfect balance of Dom Pérignon, the Plénitude of harmony.

The creation of the 2013 vintage reveals the resonance between the pinots noirs and chardonnays, between acidity and fullbodied. The precise, elegant and tactile bouquet blooms in an extremely delicate powdery aromatic braid around three

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nuances: first citrus, then a more vegetal facet and lastly, spices. This precision reveals a simple and evident elegance where the wine, after an ethereal attack, amplifies and blossoms before ceding to an ineffable sensation of clarity.

The delicate nose unfolds in swaths of colour. The green of eucalyptus, mint and vetiver, the yellow-orange of mirabelle plums, apricot and orange blossom, the brown of pepper, cardamom and licorice sticks, and finally silvery saline and toasty hues. The mouthfeel is elegant, expressing luxuriant simplicity and precision. The refined and silky foundation becomes more pronounced at the heart. The finish is dominated by a salinity that leaves a deep sensation of consistency."

97/100 James Suckling, July 2023 (2013 Vintage)

"Perfumed with apple, green mangoes, perfume and honeysuckle. Medium-bodied with a creamy and integrated texture and a subtle finish. Bitters. Botanicals. Intense."

18.5/20 JancisRobinson.com, June 2022 (2013 Vintage)

"Intense, lightly spicy nose and then on the palate very smooth-textured, gentle and lifted, with light bitterness on the finish - grapefruit peel? Some lightly vegetal notes and very long. Seamless texture and already very agreeable."

96/100 Wine Spectator, November 2022 (2013 Vintage)

"Vivid acidity and a chalky underpinning make a crystalline frame for finely detailed notes of ripe melon, mandarin orange, toasted brioche and candied ginger in this harmonious Champagne, which is expressive and expansive on the palate, but with a sense of finesse and restraint. Long and creamy on the mineral-laced finish."

95/100 William Kelley, Robert Parker's Wine Advocate, April 2023 (2013 Vintage)

"Disgorged in October 2022, the 2013 Dom Pérignon is a charming and elegant vintage for this cuvée. It reveals complex aromas of buttery pastry, spices, citrus oil, almonds, honey and, with aeration, a touch of smoke. The palate is medium to full-bodied, perfectly balanced, with a chiseled and tightly wound profile. The long, cool growing season has brought freshness and a delicate earthy note to the finish."

94/100 Antonio Galloni, Vinous, May 2022 (2013 Vintage)

"The 2013 Dom Pérignon is quite delicate and understated. It reminds me of the 2004, but with a bit more mid-palate richness and a bit less energy. Apricot, tangerine peel, white flowers, jasmine, mint and light honeyed notes all meld together. There's lovely vinous intensity as well as a feeling of openness that make the 2013 a delight to taste today. The 2013 doesn't look to be an epic DP, but it sure is delicious right now."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch