VINO FINO
Explore a World of Wine

DOM PÉRIGNON CHAMPAGNE VINTAGE 2017

98 ICONIC



$440

"The 2017 Dom Pérignon is just as stunning as it was last year, if not more so. What a wine!"

Product Code:	7118
Country:	France
Region:	Champagne
Style:	Sparkling
Variety:	Champagne

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	61% Chardonnay, 39% Pinot Noir

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

Winery notes (2017 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.

Dom Pérignon Vintage 2017 reveals a dual character that captivates instantly. Between bitterness and acidity, between sweetness and tension, between opulence and edge, and between roundness and straightness. This duality unfolds a dreamlike world of fragrances and flavors capable of reconciling opposites. An acute smell of petrichor, together warm and fresh. The scent of a heady flower, of jasmine. The complex touch of candied zest, altogether vegetal and fruity, soft and grainy. Dom Pérignon Vintage 2017 feels like a substance in zero gravity, with the fluidity of a moving mass. The movement pulses, boiling, then whirling. The wine leaves an impression of soft gushing. Of these evening perfumes, intense and

mysterious, which trail carries us away. Of these fluid and rhythmic dances which movement we are drawn into. Seduction."

98/100 Antonio Galloni, Vinous (2017 Vintage)
"The 2017 Dom Pérignon is just as stunning as it was last year, if not more so. What a wine! Lemon confit, marzipan, white flowers and chalk soar out of the glass. The 2017 is like a slightly more refined version of the 2002, another year in which the Chardonnays were quite opulent. In 2017, Chardonnay accounts for 61% of the blend, very high for Dom Pérignon. Over the last year, the 2017 has gained mid-palate creaminess and has just come together beautifully. Sadly, production is tiny, so much so that the 2017 is expected to be in the market for just a few months before the maison transitions to the 2018."

96/100 James Suckling (2017 Vintage)
"Dense and layered with dried apples and pears as well as candied lemons, grilled lemons and lemon meringue. It's full-bodied, rich, tangy and flavorful. March 2026 release. Tiny production. Smallest ever for Dom Pérignon. A blend of 61% chardonnay and 39% pinot noir. Dosage 4.5 g/L."

95/100 Robert Parker's Wine Advocate (2017 Vintage)
"Of the two releases—the 2017 and the 2018—the 2017 Dom Pérignon is the deeper and more structurally endowed wine, unfurling from the glass with a complex bouquet of orange peel, dried apricot and burnt buttered toast, mingling with nuances of dried flowers, toasted hazelnut and cacao bean, all strongly singed with the house’s signature smoky reduction. On the palate, it is full-bodied and concentrated, with a rich core of fruit. Its darker, open-knit profile is animated by a pillowy mousse, vibrant acidity and attractively bitter, structuring phenolics that assert themselves on a long, resonant finish."

94/100 Wine Spectator (2017 Vintage)
"A vivid Champagne, offering a finely detailed mousse, with a toasty overtone to the flavoUrs of crushed white raspberry and white cherry fruit, grapefruit pith, toast point and oyster shell, all defined by chiseled, lemony acidity. A fine example from a challenging vintage. Drink now through 2037."

***Note for courier freight – 12 bottle freight rate applies for up to each 6 bottles – we will contact you if applicable.**

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

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