



OENOTHÈQUE 1995

In 1668, the young monk took up his post as cellarer at the Abbey of Hautvillers on a hilltop north of the Marne River. Over three centuries later, Dom Pérignon is the ultimate homage to this visionary spirit and to the founding work of the man who is considered the creator of champagne.

Every step taken, from the selection of the best seeds and the blending of the finest grapes to the declaration of the vintage, is done with a single goal in mind: to reveal the promise of excellence inherent in each Dom Pérignon vintage, culminating in the fulfilment of the Dom Pérignon style after a period of seven years.

But it takes much longer than that for a vintage to join Dom Pérignon OEnothèque. The secret of OEnothèque lies in the exceptional duration of the wine's aging. This extra time allows each Dom Pérignon vintage to surpass itself and to metamorphose, becoming something that is not quite the same and not quite different. Dom Pérignon OEnothèque is the ultimate expression of a wine whose style defies time.

THE LUXURY OF EXTRA TIME: The vintage first spends seven years in the cellar on the lees. At the end of this period, it reaches its first plenitude. It has all the specific traits of the "Dom Pérignon style" and can be removed from the cellar and released. A limited number of bottles, however, is set aside to begin a second period of aging in the cellar and on the lees to take the wine to another destination: Dom Pérignon OEnothèque. Between 11 and 16 additional years are required to bring the wine to a new peak of excellence, its second life, characterized by its intensity and exceptional complexity.

Every Dom Pérignon Chef de Cave has known that the wine owes its fulfilment to the luxury of Time. As it ages, it goes through slow, subtle metamorphoses, its maturation triggered primarily by the yeast that made it effervescent. As long as the yeast has not been disgorged from the bottle, the wine will continue this long, exceptional evolution. Dom Pérignon OEnothèque is this wine's final destination. Never has a wine been cellared so long before being released. Never has the quest for excellence been taken so far.

THE CHEF DE CAVE GIVES HIS BLESSING: The metamorphoses the wine passes through during its journey are based on a mystery. Only the Chef de Cave, because he lives in intimate contact with each vintage every day, knows when the moment has come to pronounce it ready for Dom Pérignon OEnothèque.

Once the decision has been made, the bottles are manually disgorged, liquored and recorked. Each bottle has already been tasted and approved by a Dom Pérignon oenologist, who ensures its excellence before it leaves the cellar. This approval of each and every "flacon" is a privilege reserved for Dom Pérignon OEnothèque.

These metamorphoses of the wine can continue beyond 30 or even 35 years of aging, further enhancing the Dom Pérignon style in terms of complexity. Only a few bottles representing this outer dimension of the wine are set aside.