



# DOM PÉRIGNON

By request at Fairfield RSL

By JOLANDA WASKITO







Diners enjoyed Coquille avec Sauce au Vin Blanc (scallops with white wine sauce) & classic Beef Bourguignon.

Popping open a bottle of bubbly is synonymous with celebrations and merrymaking for the most joyous of occasions – weddings, birthdays and milestones. Although here in Australia we produce pretty darn good bubbly, nothing compares to the original: champagne from the Champagne region of France. And the most prestigious of them all? But of course, it's Dom Perignon – the quintessential icon and the pinnacle of champagne worldwide.

Montagne restaurant at Fairfield Club RSL had the pleasure of hosting a Dom Perignon Night in June, which included an exquisite three-course French dinner specially created for the occasion. Diners enjoyed the finest canapés while sipping a flute of vintage Dom. Later they feasted on entrees that included Velouté de Poulet (a creamy chicken soup) and Coquille avec Sauce au Vin Blanc (scallops with white wine sauce), while mains featured the classic Beef Bourguignon, Duck Confit Cassoulet and Snapper avec Artichokes a la Barigoule. Dessert consisted of a magnifique Grand Marnier Soufflé, a délicieux Rhubarb Tart, Crème Patisserie & Vanilla Anglaise and, of course, a delectable French cheese board.

It was an evening full of gastronomic delights and so in the spirit of culinary excellence, Fairfield RSL will now be adding Dom Perignon to its wine lists.

Produced by the Champagne house Moët & Chandon, Dom Perignon is named after the French Benedictine monk whose pursuit of wine excellence in the late 1600's immortalised his name, although he wasn't the one who discovered the technique for making sparkling wine (that method was discovered a few hundred years later).

Only champagne made from grapes grown in the Champagne region of France can be called champagne, with strict rules that demand a second fermentation process in the bottle to produce carbonation. Dom Perignon is made from two types of grapes, "white" Chardonnay and "black" Pinot Noir. It is also a "brut" (dry and containing less than 1.5% sugar). Only grapes that are at its very peak are harvested and bottled for Dom Perignon – as such, there have only been 40 vintages produced since 1921. It takes at least seven years (sometimes more) for the champagne to mature and be ready for sale. The current release of Dom Perignon is the 2004 vintage.

This is how Australian wine writer Huon Hooke described the 2004 vintage: "The bouquet is very complex and refined, understated but powerful and layered. The palate is svelte and beautifully modulated, with refinement, texture and length."

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