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Dom Pérignon Plans Global Dinners for New Vintages

The Champagne house will unveil four releases in 2026 through limited public meals in cities across Europe, Asia and the United States

Wednesday, May 13, 2026



Dom Pérignon will stage a global series of public dinners in May and November 2026 to introduce four new vintages through high-end dining experiences built around the theme of harmony, the Champagne house said in a statement released Wednesday.

The project, called Dom Pérignon Dinners – Harmony Edition, will bring together chefs and sommeliers from the Dom Pérignon Society in a set of limited-run meals designed to pair the house's newest releases with menus created for each location. The dinners are meant to move beyond a standard wine-and-food pairing and present what the company described as a more complete experience shaped by each chef's style and by the work of cellar master Vincent Chaperon.

The four vintages to be unveiled in 2026 are Dom Pérignon Vintage 2017, Dom Pérignon Vintage 2008 – Plénitude 2, Dom Pérignon Rosé Vintage 2010 and Dom Pérignon Vintage 2018. The house said each one reflects a different expression of its idea of harmony, from balancing difficult harvest conditions to extending the structure of rosé or showing the effect of aging on a classic vintage. Dom Pérignon Vintage 2018 will be available starting in October 2026.

The dinners will take place in several countries in May and again in November, with events planned in Italy, Spain, Germany, Japan and France in the spring and in Italy, the United States, Hong Kong, France, Germany, South Korea, Britain, Belgium, Spain, Dubai, Japan and Thailand in the fall. The company said the meals will be open to the public but curated as short-lived experiences.

Barcelona will play a prominent role in the May program. Albert Adrià will host one of the dinners at Enigma**, where he will present an exclusive menu for one night only. The collaboration follows an earlier event at Casa Balañà in Barcelona tied to the launch of the first three vintages. For that dinner, Adrià created dishes matched to Dom Pérignon Vintage 2017, Dom Pérignon Vintage 2008 – Plénitude 2 and Dom Pérignon Rosé Vintage 2010. The new Enigma menu will follow the restaurant's own format and include 28 courses.

Other chefs taking part in the spring dinners include Norbert Niederkofler and Quique Dacosta at Atelier Moessmer and Yoshihiro Narisawa at Narisawa. In November, participating chefs will include Giancarlo Perbellini at Casa Perbellini 12 Apostoli, Clare Smyth at Core and Amaury Bouhours at Le Meurice Alain Ducasse.

Dom Pérignon said harmony has long been central to its identity because of the way it blends pinot noir and chardonnay and because of its focus on terroir, vineyard conditions and seasonal variation. The house framed the dinners as an extension of that philosophy into restaurants, where it sees kitchen and dining room as parts of one coordinated performance.