

kingi



kingi, Tom Hishon and Dom Pérignon announce an exclusive partnership to celebrate the release of the highly anticipated vintage 2013 champagne

In an exclusive collaboration, the award-winning team at Auckland restaurant kingi and its new private dining room kingi Private will be the only places in New Zealand where diners can experience Dom Pérignon Vintage 2013 by the glass or alongside a five-course dining experience crafted by chef and kingi co-founder Tom Hishon.

This April, the renowned French champagne house Maison Dom Pérignon releases its highly anticipated Vintage 2013 in New Zealand. After some ten years of maturation, the Dom Pérignon Vintage 2013 is a well-balanced, delicate and precise champagne, representing the Maison's absolute commitment to creative and harmonious assemblage and highlighting the resonance between Pinot Noir and Chardonnay.

Located inside The Hotel Britomart, acclaimed restaurant kingi will serve Vintage 2013 by the glass and bottle, while at kingi Private, a premium dining room unveiled just last month, the champagne will be served alongside a curated five-course gastronomic tasting menu specially crafted by multi award-winning chef and kingi co-founder Tom Hishon to bring to life the sensory values of the Dom Pérignon Vintage 2013: intensity, precision, tactile sensation, complexity and minerality.

The elegant clarity of Dom Pérignon Vintage 2013 pairs beautifully with the minerality and freshness of seafood, which heroes in kingi's degustation. "Creating a tasting menu to match with the Vintage 2013 was great fun," says chef Tom Hishon. "The tension and balance this wine holds is extraordinary and is a dream pairing for the style of food I like to cook."

kingi's culinary team also designed the gastronomic experience for Dom Pérignon to reflect the restaurant's sustainable and seasonal ethos, as well as showcase their creative ambition and quest for captivating harmony in the same way Maison Dom Pérignon is renowned for.

Celebrating local and sustainably sourced produce, kingi has been acclaimed by critics since its opening in late 2020, receiving a two-hat rating, as well as being awarded Best Hotel Restaurant in the Cuisine Good Food Awards.

The intimate light-filled dining room kingi Private was designed by Cheshire Architects to have the feel of an elegant private home, and features a glass-boxed larder kitchen where diners can glimpse chefs at work, creating a truly immersive dining experience.

"The Hotel Britomart is delighted to host this partnership between Maison Dom Pérignon and kingi and kingi Private," says The Hotel Britomart general manager Clinton Farley. "There is a wonderful alignment of premium craftsmanship and valuing heritage between our brands, and we're excited to see these brought together to create an unforgettable experience for our guests."

ENQUIRIES

To enquire about or book the kingi Private Dom Pérignon tasting experience, contact events@thehotelbritomart.com.



ABOUT DOM PÉRIGNON

Dom Pérignon has a rich history dating back to the 17th century. The champagne is named after the Benedictine monk, Dom Pierre Pérignon, who played a crucial role in the production of sparkling wine.

Dom Pérignon is produced only in exceptional years when the grapes reach a high level of maturity and quality, ensuring that each bottle is unique and offers a different flavour profile that reflects the specific conditions of that year. This commitment to vintage champagne production is a testament to the brand's dedication to excellence, quality, and tradition.

The champagne is known for its distinct aromas and flavours, which often include notes of citrus, floral, and toasted brioche. Dom Pérignon represents centuries of tradition, craftsmanship, and passion for producing exceptional vintage champagne, making it one of the most celebrated champagne brands in the world.

Imagery available [here](#).

RESPONSIBLE DRINKING

Moët Hennessy New Zealand advocates responsible drinking and suggests that drinkers enjoy Dom Pérignon in moderation and in line with recommended daily guidelines for alcohol consumption.