



DOMAINE CARNEROS.

## 2016 Late Disgorged Le Rêve

### BLEND

100% Estate Grown Chardonnay

### ABOUT OUR LATE DISGORGED LE RÊVE

Aged nearly ten years sur lies en bouteille (on the lees, in the bottle), our limited-production Late Disgorged Le Rêve is an opulently layered masterpiece. This wine is an ultimate expression of 100% Chardonnay with a testament to our finest estate fruit, consummate méthode traditionnelle winemaking, and patient cellaring. Extended lees aging elevates our tête de cuvée to unparalleled heights and combines outstanding vintage structure with remarkable depth and elegance.

### HARVEST NOTES

The 2016 harvest was a high-quality vintage marked by mild, consistent weather through the growing season and lower than average temperatures in the crucial months of June and July. This allowed the grapes to ripen slowly and consistently, providing optimum flavor development.

### WINEMAKER'S TASTING NOTES

Rich aromatics of lemon curd, bergamot, and crème brûlée intermingle with candied almond, baked pear, and delicate honeysuckle. Layer upon layer of poached pear, yuzu, and candied almond echo on the palate. The mousse is soft and elegant with vibrant minerality that is beautifully counterbalanced with a lingering, textured finish. Additional cellaring has elevated this spectacular 2016 bottling with length and structure that linger on the palate yet beckon another sip.

### SUGGESTED PAIRINGS

Uncork our Late Disgorged Le Rêve with the dearest of company. Sip on its own, or enjoy with sparkling winemaker Zak Miller's favorite pairings - lobster and drawn butter, or scallop risotto.

### TECHNICAL DATA

Appellation: Carneros

Alcohol: 12.0%

pH: 3.02

TA: 0.8g/100ml

Sugar (dosage): 0.7%

### PRICE

\$145

