



DOMAINE CARNEROS.

2017 Late Disgorged Le Rêve

BLEND

100% Estate Grown Chardonnay

ABOUT OUR LATE DISGORGED LE RÊVE

Nearly a decade aging 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

In 2017, Carneros was gifted with its third wettest winter in 125 years, refilling reservoirs and aquifers that had been depleted in the previous drought years. Happy vines developed healthy canopies which tempered the higher-than-average temperatures and brief heat spikes that characterized the growing season. The resulting wines show beautiful depth, concentration, and freshness.

WINEMAKER'S TASTING NOTES

On the nose, dynamic layers of caramelized pineapple, honeycomb, and white flowers unfold to brioche, pie crust, and candied orange rind. Bright yuzu and lemon curd lead to a creamy, expansive mid-palate with extraordinary tension, concentration, and length. The mousse is soft and elegant with vibrant minerality that is beautifully counterbalanced with a lingering, textured finish. Additional cellaring has elevated this spectacular 2017 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 lobster and drawn butter, scallop risotto, or a savory tikka masala curry dish. Our associate winemaker Michaela suggests a pairing of fettuccine with lemon cream sauce, fried sage, and shaved truffle.

TECHNICAL DATA

Appellation: Carneros

Alcohol: 12.0%

pH: 3.11

TA: 0.82g/100ml

Sugar (dosage): 0.8%

PRICE

\$145

www.domainecarneros.com

