



DOMAINE CARNEROS.

2010 Late Disgorged Le Rêve Blanc de Blancs

BLEND

100% Estate-grown Chardonnay

ABOUT OUR LATE DISGORGED LE RÊVE

Late Disgorged Le Rêve is a testament to patience. Aged nearly ten years sur lies en bouteille (on the lees, in the bottle), the limited-production bottling is an opulently layered masterpiece born of the crème de la crème of our broader Sparkling wine portfolio.

One measure of a great winery is the ability to make a truly outstanding wine from a great vintage (the logic being that it is a simple feat to make a good wine from an exceptional vintage). This wine easily passes that test, and is perhaps one of our finest efforts with the Late Disgorged Le Rêve.

The blend of the 2010 Late Disgorged Le Rêve is 100% Chardonnay selected from an array of five different estate grown clones with a particular focus on the densely flavored Wente clone, which we grow on all of our ranches.

TASTING NOTES

Medium gold in the glass, this wine immediately announces its gravitas. The nose is rich and deep, its layers endlessly unfolding: toasted brioche, honeycomb, macadamia, with lemon meringue, lime zest and a hint of ginger. On the palate, richness and depth are on full display with sumptuous crème brûlée, key lime pie and a touch of flinty earthiness. Additional aging awards this tête de cuvée with power, focus and drive that culminates in a marvelously long, elegant finish. This is our finest expression of Estate grown Blanc de Blancs.

PAIRING SUGGESTIONS

Ideally suited to the grandest occasions, enjoy this elegant wine on its own, with expertly prepared shellfish, or with rich, creamy artisanal cheeses.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.2
TA: 0.8g/100ml
Sugar (dosage): 0.7%

PRICE

\$135

