



DOMAINE CARNEROS.

2014 Late Disgorged Brut Rosé



BLEND

63% Pinot Noir, 37% Chardonnay

ABOUT OUR LATE DISGORGED BRUT ROSÉ

The beauty of our méthode traditionnelle wines is that the longer they age the more harmonious and elegant they become. This Rosé from 2014 vintage is labeled as LATE DISGORGED because it is held back for an additional two years for a total of five years resting on the lees (aka “sur lie”).

The Late Disgorged Rosé has a lovely apricot color that is the result of leaving a small portion of the Pinot Noir in contact with the skins. Most Rosés simply have red wine added, but we chose to go with this skin contact method that allows us to maintain our signature seamless and silky texture.

TASTING NOTES

Since 2005 we have produced this beautiful aged Rosé in very limited quantities. Our devoted “bubble heads” patiently wait for its release each year and then quickly snap up all we make. The five years of age this wine enjoys rewards the patient unparalleled harmony and nuance. The vintage presents a full and creamy palate with notes of ripe strawberry, nectarine, marzipan and shortbread, resolving in a luxuriously long finish. Delicate effervescence beautifully counterbalances serious depth and complexity.

Available only at the winery, with a limited production of 630 cases.

TECHNICAL DATA

Appellation: Carneros

Alcohol: 12.0%

pH: 3.1

TA: 0.70g/100ml

Sugar (dosage): 0.9%

PRICE

\$60

