



DOMAINE CARNEROS.

2012 Late Disgorged Le Rêve



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. If we regard our Estate Brut as our orchestra, this Late Disgorged Le Rêve is the virtuoso soprano, pitch perfect and masterful, showcasing our estate grown Chardonnay, predominately the vineyard blocks surrounding the Château.

HARVEST NOTES

The summer months, which are the heart of the growing season, were dominated by a persistent marine system that provided morning fog until mid-day. The combination of cool temperatures and ample crop load produced plenty of “hang-time” and allowed maximum flavor development. We started harvest on August 20th, and brought in the last Chardonnay on September 22nd.

WINEMAKER'S TASTING NOTES

The nose is rich and deep, its layers endlessly unfolding: crème brûlée, mandarin, honeycomb, and hints of apple pie. On the palate, richness and depth are on full display with baked pear, white peach, lemon curd, and caramelized pineapple. Additional cellaring has elevated this spectacular 2012 bottling into the realm of transcendent!

SUGGESTED PAIRINGS

Ideally suited to the grandest occasions, enjoy this elegant wine on its own, with expertly prepared shellfish, halibut, 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