



DOMAINE CARNEROS.

## *2016 Late Disgorged Brut Cuvée*



### **BLEND**

57% Estate Grown Chardonnay  
43% Estate Grown Pinot Noir

### **ABOUT OUR LATE DISGORGED BRUT**

Before a méthode traditionnelle sparkling wine earns the right to feature its vintage on the label, it must be aged in the bottle for three years. Our Late Disgorged Brut goes well beyond that strict requirement with a total of six years aging sur lie en bouteille - on the lees, in the bottle. The result is an enhanced, enriched edition of our acclaimed Domaine Carneros Brut Cuvée. We love this wine now, but know it has exceptional further aging potential.

### **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**

A select blend of pinot noir and chardonnay, this wine displays all the intricacy and harmony of our Carneros estate fruit. Honeysuckle, toasted almond, lychee, and brioche welcome the nose and suggest beautiful integration of flavors. The palate is luscious and layered with baked pear, honeydew, and kiwi - notes of ginger and tarte au citron riding long on the finish. Extended aging prior to disgorgement rewards us with remarkable power and depth.

### **SUGGESTED PAIRINGS**

Savor this Late Disgorged Brut with king crab, lamb chops, or rich double and triple cream cheeses.

### **TECHNICAL DATA**

Appellation: Carneros  
Alcohol: 12.0%  
pH: 3.2  
TA: 0.8g/100ml  
Sugar (dosage): 0.9%

### **PRICE**

\$59