



DOMAINE CARNEROS.

2014 Late Disgorged Le Rêve



BLEND

100% Estate Grown Chardonnay

ABOUT OUR LATE DISGORGED LE RÊVE

Aged nearly ten years sur lies en bouteille (on the lees, in the bottle), our limited-production Late Disgorged Le Rêve is an opulently layered masterpiece, a testament to our finest fruit, consummate méthode traditionnelle winemaking, and patient cellaring.

HARVEST NOTES

The 2014 vintage was characterized by a smooth and uneventful growing season that produced wines of exceptional quality and energy. We enjoyed a deluge of rain in February that meant we entered the growing season with saturated soils and a full water table. Summer saw a normal daily cycle of marine fog that would burn off by mid-day. July was marked with moderate consistent temperatures and harvest kicked off on August 8th. Continuing moderate August weather allowed us the time necessary to pick the grapes at their optimum ripeness, resulting in beautifully balanced wines.

WINEMAKER'S TASTING NOTES

Profound aromatics of honeycomb, ginger, marzipan, and baked pear leap from the glass. Layer upon layer of white peach, toasted coconut, macadamia nut, and lemon meringue echo on the palate, the voluptuous mouthfeel beautifully counterbalanced with lifting acidity. Additional cellaring has elevated this spectacular 2014 bottling into the realm of transcendent!

SUGGESTED PAIRINGS

Uncork our Late Disgorged Le Rêve with the dearest of company, enjoy on its own, with expertly prepared shellfish, rich and creamy artisanal cheeses, or New York-style cheesecake. It's an excellent match with lobster and drawn butter.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.1
TA: 0.8g/100ml
Sugar (dosage): 0.7%

PRICE

\$140