



DOMAINE CARNEROS.

2016 *Le Rêve Blanc de Blancs*



BLEND

100% Estate Grown Chardonnay

ABOUT OUR LE RÊVE

Le Rêve is our esteemed tête de cuvée - our winery's finest sparkling wine. French for "the dream," it was Claude Taittinger's dream to produce the finest blanc de blancs in the United States. Produced using exacting méthode traditionnelle winemaking, this wine exhibits a complexity and concentration resultant of aging for a minimum of six years en tirage. Le Rêve is crafted from our most prized blocks of 100% estate grown Chardonnay, making it a pure expression of Domaine Carneros.

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

On the nose, our classic Le Rêve captivates with lovely notes of ginger, poached pear, toasted almonds, and pie crust. The palate opens up with white peach, apple blossom, brioche, and notes of a fresh baked lemon meringue pie. This wine displays depth and purity that leads to a long, elegant finish. As with many great wines, our 2016 Le Rêve has been crafted to be long-lived and will continue to evolve for decades in the cellar. Delicious now, but there will be additional flavor benefits for those who can wait.

SUGGESTED PAIRINGS

Savor this vintage of Le Rêve on its own for the most memorable occasions. Our winemaker Zak Miller suggests pairing it with lobster, baked brie cheese with a toasted baguette, roasted chicken, or lemon-parmesan angel hair pasta with shrimp.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12%
pH: 3.1
TA: 0.82g/100ml
Sugar (dosage): 0.8%

PRICE

\$125