



DOMAINE CARNEROS.

2017 *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

In 2017, Carneros was gifted with its third wettest winter in 125 years, refilling reservoirs and aquifers that had been depleted in the previous drought years. Happy vines developed healthy canopies which tempered the higher-than-average temperatures and brief heat spikes that characterized the growing season. Harvest began on August 7th, a fairly typical start date in Carneros. The resulting wines show beautiful depth, concentration, and freshness.

WINEMAKER'S TASTING NOTES

On the nose, our classic Le Rêve captivates with lovely notes of Meyer lemon, ginger, orange blossom, and a touch of brioche. The palate opens up with lychee, poached pear, toasted hazelnut, and notes of a fresh baked lemon meringue pie. This wine displays depth and purity that leads to a lively, extended finish. As with many great wines, our 2017 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, or for a moment of true indulgence - Filet Mignon. The structure and acidic backbone of our finest bottle of bubbles provides an excellent counterbalance to the fat in one of the finest cuts of steak.

TECHNICAL DATA

Appellation: Carneros

Alcohol: 12%

pH: 3.1

TA: 0.80g/100ml

Sugar (dosage): 0.8%

PRICE

\$128

