



2009 LATE DISGORGED BRUT CUVÉE

Before a 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.

2009 was a near perfect growing season, what we consider to be the vintage of the decade. Grapes ripened slowly and evenly leading up to harvest that started the last day of August, producing opulent layers of flavor. This cuvée is composed of 59% Pinot Noir and 41% Chardonnay. Approximately 7% of the cuvée underwent malolactic fermentation prior to blending.

2009 Late Disgorged Brut Cuvée offers enchanting aromas of warm pastry crust, lychee nut, and poached pear. The palate delivers white flowers, and honeycomb with notes of passion fruit and toasted hazel nut complimenting the luxuriously long finish.

Pair this winery staff favorite with everything from fresh oysters to poultry, most Asian cuisine and rich cheeses.

Available exclusively from the winery.

- Alcohol: 12.5%
- pH: 3.24
- TA: 0.65g/100ml
- Sugar (dosage): 0.85%

Price : \$48.00