



DOMAINE CARNEROS.

2017 Late Disgorged Brut Cuvée



BLEND

52% Estate Grown Pinot Noir
48% Estate Grown Chardonnay

ABOUT OUR LATE DISGORGED BRUT

In Champagne, before a méthode traditionnelle sparkling wine earns the right to feature its vintage on the label, it must be aged in the bottle for a minimum of 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

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

A select blend of Pinot Noir and Chardonnay, this wine displays all the intricacy and harmony of our Carneros estate fruit. Dried apricot, toasted almond, lime, and freshly baked bread welcome the nose and suggest beautiful integration of flavors. The palate is luscious and layered with poached pear, honeydew melon, and apple pie - 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 or clam linguine. With the depth of flavor in this vintage, our winemaker Zak suggests pairing it with hard cheeses, such as Gruyere or Jarlsberg.

TECHNICAL DATA

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

PRICE

\$59