



DOMAINE CARNEROS.

## 2018 Late Disgorged Brut Cuvée



### BLEND

54% Estate Grown Pinot Noir  
46% 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

2018 saw the coolest temperatures since the 2011 growing season, allowing an extended hang time for the fruit and longer flavor development. Additionally, replenished reservoirs and healthy vineyards from the abundant rains of the previous vintage allowed for a larger than normal crop. These elements translate to the perfect combination of a high-yield and high-quality vintage that winemakers dream about.

### 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. Macadamia nuts, orange blossom, lychee, and honeysuckle welcome the nose and suggest beautiful integration of flavors. The palate is luscious and layered with poached pear, white raspberry, nectarine, and honeycomb - 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, clam linguine, or Italian sausage risotto. Our sparkling winemaker Zak suggests trying this wine with raspberry cobbler, its bright fruit and toasty crumb highlighting the layers of flavor and fine texture in this vintage.

### TECHNICAL DATA

Appellation: Carneros  
Alcohol: 12.0%  
pH: 3.04  
TA: 0.82g/100ml  
Sugar (dosage): 0.8%

### PRICE

\$59