



DOMAINE CARNEROS.

2019 Estate Brut Cuvée



BLEND

60% Estate Grown Chardonnay
40% Estate Grown Pinot Noir

ABOUT OUR ESTATE BRUT

Our Estate Brut Cuvée is the signature wine of Domaine Carneros. Crafted using exacting méthode traditionnelle techniques and comprised of Chardonnay and Pinot Noir from numerous blocks and clones, it is a true epitome of our estate. The tapestry of flavors that result, married with the inherent finesse of the cool Carneros fruit, create wines of depth and complexity that are enhanced by a minimum of three years of bottle age sur lie in the cellar before release. This extra bottle age yields a complex, toasty aroma and fine, pinpoint bubbles.

HARVEST NOTES

The 2019 growing season started with saturated soils thanks to abundant winter and spring rains. Cooler weather throughout the summer meant plenty of time for flavors and aromatics to develop, and an early heat spike in August helped push the ample crop of grapes to full maturity, with a harvest start date of August 15. The continuing heat of August resulted in a fast and furious sparkling harvest of 22 days. The wines that resulted have a focused elegance on the palate that finishes with bright acidity.

WINEMAKER'S TASTING NOTES

Richness and complexity begin on the nose, with bounding aromas of lemon zest, green apples, white flowers, and a hint of brioche. The palate is round and full, revealing poached pear, yuzu, honeycomb, lemon crisp, and fresh apple cobbler with a toasty finish that lingers on the palate, begging for another sip. This winery exclusive wine has been aged to perfection yet will enjoy additional evolution in the cellar over the next decade.

SUGGESTED PAIRINGS

This 2019 vintage of our Estate Brut can be enjoyed by itself to appreciate the nuanced beauty contained within, or paired with simple accompaniments such as popcorn or a cheese and charcuterie board. Perfect with just a few toasted nuts or goat cheeses, it will also enhance simple to complex meals. Oysters and shellfish dishes work well, and we suggest trying it with Asian cuisine.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.0
TA: 0.84g/100ml
Sugar (dosage): 0.9%

PRICE

\$39

www.domainecarneros.com

