



# Domaine Carneros

A refined sparkling wine from California's Carneros AVA, Domaine Carneros Brut 2019 showcases precision, complexity, and poise .



## Sparkling Brut 2019

California, USA

### Region and Vineyards

Domaine Carneros is nestled in the southern reaches of Napa Valley, within the **Carneros AVA**, a region celebrated for its **fog-kissed mornings and cool Pacific breezes**. These climatic influences make Carneros an ideal terroir for **Chardonnay and Pinot Noir**, the noble varieties of Champagne. The estate comprises a mosaic of vineyard blocks planted to specific clones, allowing for nuanced blending and consistent quality vintage after vintage.

Carneros' shallow clay loam soils with good drainage, combined with its cooler climate, help retain acidity while promoting slow, even ripening. These growing conditions yield base wines with **vibrant structure, lifted aromatics, and graceful longevity**, which are essential for crafting traditional-method sparkling wines of finesse and depth.

### Winemaking

This **estate-grown blend of 60% Chardonnay and 40% Pinot Noir** is crafted using the **méthode traditionnelle**, the time-honored technique used in Champagne. Grapes are harvested at optimal ripeness for sparkling production, ensuring bright acidity and subtle phenolic ripeness.

The cuvée undergoes **secondary fermentation in bottle**, followed by **over three years of aging sur lie**, which imparts depth, creaminess, and finely integrated autolytic notes. The final dosage is modest at **0.9%**, yielding a dry style that accentuates the wine's balance and elegance. The wine is **bottled at 12.0% alcohol** with vibrant acidity (TA 0.84 g/100 ml) and a pH of 3.0, ensuring freshness and age-worthiness.

### Tasting Notes

- **Color:** Pale straw with golden glints and a persistent, delicate mousse.
- **Aroma:** Expressive notes of lemon zest, green apple, and white florals intermingle with nuances of brioche and toasted almonds.
- **Palate:** A creamy, layered mouthfeel reveals poached pear, yuzu, honeycomb, and baked apple. The finish is bright, toasty, and lingering, with crystalline acidity that refreshes the palate.

Alcohol :12,00 %

Composition: 60% Chardonnay,  
40% Pinot Noir



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## Did you know?

Domaine Carneros was established by the Taittinger family of Champagne fame, bringing **Champenoise savoir-faire to California**. Their focus on estate-grown fruit and traditional methods ensures exceptional typicity and consistency across vintages.

## Wine Pairing Ideas

- **Goat cheese crostini:** The acidity and bubbles cut through the richness, highlighting the cheese's tang.
- **Oysters on the half shell:** A classic pairing; the wine's freshness complements the briny salinity.
- **Asian-style dumplings:** A superb match with yuzu or soy-based dishes, the citrus and umami interplay beautifully.
- **Apple tart or lemon curd dessert:** Echoes the wine's orchard fruit and citrus zest while cleansing the palate.



### Wine Spectator (WS) : 93 Points (2019)

*\*\*\*No. 33 in the Wine Spectator's Top 100 Wines of 2023\*\*\*Alluring for its sleek polish and precision, this sparkler has tiers of Asian pear, strawberry, fresh almond and ginger flavors that unfurl slowly. (TF)*



### James Suckling (JS) : 93 Points (2019)

*Subtle aromas of cooked apples, croissants and hints of cream. Refined nose. Medium- to full-bodied, creamy and refined. Tangy, with bread dough at the end. 60% chardonnay and 40% pinot noir. 36 months on less and 9 gpl dosage.*



### Wine Enthusiast (WE) : 91 Points (2019)

*Complexity and richness are matched by good acidity and a gentle mousse in this welcoming, generous wine. Citrus and crisp apple flavors are accented by earthy, flinty nuances. Made from 54% Pinot Noir, 44% Chardonnay and a dash of Pinot Gris. (JG)*

