Domaine Carneros

Domaine Carneros' tête de cuvée , this vintage honors Champagne heritage while showcasing California's cool-climate brilliance in sparkling wine.

DOMAINE CARNEROS

Alcohol :12,00 %

Composition: 100% Chardonnay

Le Rêve Blanc de Blancs Brut 2017

California, USA

Region and Vineyards

Le Rêve originates from the renowned **Carneros AVA**, a cool-climate region straddling the southern reaches of Napa and Sonoma Valleys. The proximity to **San Pablo Bay** brings morning fog and cooling breezes, moderating temperatures and extending the growing season—ideal for crafting high-acid, expressive **Chardonnay**.

The 2017 growing season was preceded by one of the wettest winters in over a century, replenishing water reserves and supporting healthy canopy development. Despite sporadic heat spikes, the vintage yielded grapes of excellent balance, concentration, and freshness. Domaine Carneros farms a mosaic of Chardonnay blocks, each selected for their **clonal diversity, soil complexity, and aspect**. These parcels offer a range of ripeness and aromatic profiles, contributing to the layered precision of Le Rêve. Estate ownership allows complete control over viticulture, ensuring consistent quality and a pure reflection of Carneros terroir.

Winemaking

Domaine Carneros Le Rêve is crafted from **100% estate-grown Chardonnay**, hand-harvested and pressed gently to preserve purity. Made in the **méthode traditionnelle** , the wine undergoes secondary fermentation in bottle and is then aged sur lie for **a minimum of six years en tirage**—a practice that builds extraordinary texture and aromatic complexity.

The wine is bottled at **12% alcohol**, with a dosage of **0.8%**, resulting in a **Brut** profile. The acidity is bright (TA 0.80 g/100 ml), and the **pH of 3.1** ensures the wine remains fresh and vibrant for decades. Le Rêve 2017 is produced only in exceptional vintages and reflects **a pure, focused expression of Chardonnay**.

Tasting Notes

- **Color**: Pale gold with a silvery hue and a persistent, delicate mousse.
- **Aroma**: Aromatic layers of Meyer lemon, orange blossom, ginger, and brioche rise from the glass with striking precision.
- **Palate**: Rich yet refined, with lychee, poached pear, lemon meringue, and toasted hazelnut. The texture is silky and expansive, leading to a lifted, enduring finish.

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Did you know?

Le Rêve, French for "The Dream," was the vision of **Claude Taittinger**, who sought to create an American blanc de blancs rivaling Champagne's finest. It is now considered one of **California's benchmark prestige cuvées**.

Wine Pairing Ideas

- **Lobster with drawn butter**: The wine's acidity and richness elegantly complement the succulence of shellfish.
- **Baked Brie with toasted baguette**: The creamy cheese enhances the wine's autolytic depth and nutty finesse.
- **Filet mignon**: A bold yet refined pairing; the wine's structure and acidity offset the meat's richness beautifully.
- **Lemon soufflé or hazelnut torte**: Echo the wine's aromatic and textural nuances for a memorable dessert match.

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Robert Parker (RP) : 94 Points (2015)

The 100% Chardonnay-derived 2015 Le Rêve Blanc de Blancs offers sensational aromas of gently toasted brioche and custard married to lemon-lime fruit. Medium-bodied, with a fine bead, ample length and a crisp, lime zest-driven finish, it's a beauty to drink now or later from the cellar.