



Domaine Carneros

A charming and vibrant sparkling rosé, Cuvée de la Pompadour NV offers both elegance and expressive fruit in a dry, méthode traditionnelle style.



Rosé Cuvée de la Pompadour o

California, USA

Region and Vineyards

Domaine Carneros is situated in the cool-climate **Carneros AVA**, straddling the southern ends of Napa and Sonoma. This unique zone is moderated by the fog and breezes of San Pablo Bay, offering ideal conditions for cultivating **Pinot Noir and Chardonnay** with natural acidity and vibrant aromatics—fundamental for sparkling wine production.

The grapes for Cuvée de la Pompadour are hand-selected from estate-grown vineyards, with a particular emphasis on capturing the **fruit purity and finesse** of the Pinot Noir. While Chardonnay adds backbone and freshness, it's the expressive, aromatic Pinot that lends this wine its **distinct rosé charm**.

Winemaking

Made in the **méthode traditionnelle**, this non-vintage cuvée is a blend of **58% Pinot Noir and 42% Chardonnay**. To achieve its vibrant salmon-pink hue and layered complexity, a portion of the Pinot Noir undergoes **several days of skin contact**, extracting color, texture, and wild berry character.

The wine is then bottle-fermented and aged on its lees, gaining refinement and structure. Despite its rosé profile, the wine is finished in a **Brut style** (9.34 g/L residual sugar) and offers **bracing acidity (TA 9 g/L)** and a crisp, refreshing structure, all balanced at a moderate **12% alcohol**.

Tasting Notes

- **Color:** Elegant salmon pink with fine, persistent bubbles.
- **Aroma:** Aromatically expressive with wild strawberry, ripe peach, pomegranate, apricot, honeysuckle, and a touch of exotic spice.
- **Palate:** A dry and crisp palate with red fruit freshness and creamy texture, delivering complexity and finesse with a lingering, vibrant finish.

Alcohol :12,00 %

Composition: 58% Pinot Noir, 42%
Chardonnay



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Did you know?

This wine pays tribute to **Madame de Pompadour**, the influential French courtier who introduced sparkling Champagne to the French court and famously declared, *"Champagne is the only wine that leaves a woman beautiful after drinking."*

Wine Pairing Ideas

- **Seared duck breast with cherry reduction:** The wine's acidity and fruit complement the richness of duck.
- **Grilled salmon with citrus glaze:** Enhances the wine's stone fruit and pomegranate notes.
- **Strawberry shortcake or fresh berry tart:** A perfect interplay of red fruit flavors and lively mousse.
- **Spicy tuna tartare:** The bubbles and freshness balance heat and umami.



Wine Spectator (WS) : 90 Points (0)

As delicate and pretty as a flower petal, this blush offers crisp and supple notes of raspberry, orange peel and spiced cinnamon. Drink now. 4,500 cases made. (TF)



Robert Parker (RP) : 89 Points (0)

A blend of 60% Pinot Noir and 40% Chardonnay, the color derives from a portion of the Pinot Noir being briefly macerated on its skins, not from blending in still Pinot Noir. Strawberry, peach and lime notes abound on the nose, while the medium-bodied palate is a bit chunkier and less refined than the vintage efforts.

