



DOMAINE CARNEROS.

Grapes

100% Chardonnay

Region/Appellation

Carneros

Alcohol by volume

12%

Residual Sugar

9 g/l

pH

3.1

Total Acidity

8 g/l

Drinking Window

2025 - 2025

Tasting Guide



Tasting note printed

14/03/2025

# Le Rêve Blanc de Blancs 2013

## 6x75cl

### Winemaker Notes

Beautifully evolved for its age, our 2008 Le Rêve showcases an array of toasty notes reminiscent of brioche, toasted almond and even crème brûlée. Interwoven with these notes are white flowers, citrus and pear. This stunning combination leads to a very full and round palate.

### Vineyard

Located in the heart of the Carneros region, Domaine Carneros stands alone as the only sparkling wine producer using exclusively Carneros grapes. The Carneros Appellation is the first American Viticultural appellation to be defined according to climate rather than along political lines. Almost all of the grapes for Domaine Carneros wines come from our own estate vineyards.

### Winemaking

Le Rêve is a classic tête de cuvée - our winery's finest Blanc de Blancs sparkling wine and frequently named America's Best. French for "the dream", Le Rêve is crafted from 100% estate-grown fruit, making it a pure expression of Domaine Carneros. Five distinct clones of Chardonnay impart nuanced aromas and flavours, while five and a half years of ageing in the bottle on the lees has heightened the wine's richness and complexity.

### Vintage

Every morning, I thank my lucky stars that I am a winemaker. Even after 36 years, harvest is a complete thrill, beginning with the challenge of when to pick each block of grapes. Did we make the right call? Would Thursday be better than Wednesday? The grapes might look and taste right, but we won't know for sure until the first fermentations. 2013 was a wonderful growing season. From bloom to harvest, it had been about ten days longer than usual as the flowering came early. The consistent growing and ripening conditions allowed us to pick the fruit as it was becoming perfectly ripe. Grape sugars were just where we wanted them, and flavours and balance were nearly perfect. We started bringing in grapes on August 16 and the newly pressed juice was already delicious. The aroma of fermenting juice in the cellar was so rapturous that I never wanted to leave! Even with all these positive indicators, we didn't know if 2013 was truly a great vintage until the first fermentations were complete. It will take years before our sparkling wines are ready for release, but fortunately, we have a few bottles from earlier vintages to tide you over. A votre santé!

### Food match

Beautiful with a meaty fish - perhaps a tuna steak with a coriander dressing.

