

Grapes
100% Chardonnay

Region/Appellation
Carneros

Alcohol by volume
12%

Residual Sugar
8 g/l

pH
3.06

Total Acidity
0.88 g/l

Drinking Window
2025 - 2030+

Tasting Guide

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed
20/04/2025

Le Rêve Blanc de Blancs 2015

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

Due to the warm weather in February, we had early bud break this year and, therefore, an early harvest. As is typical, we had three phases of harvest: • First phase was the harvesting of Sparkling Pinot Noir beginning July 31 and ending August 7. • Second phase was harvesting Sparkling Chardonnay from August 10 to August 17. • Third phase of harvest was Still Pinot Noir from August 16 until September 12. Our 2015 harvest yield was slightly less than the last five harvests. Uneven and cool temperatures led to an incredibly long period of flowering, which contributed to a decrease in cluster counts and smaller berries. It's hard to judge the quality of the vintage, but when looking ahead of what we have, we are excited. At the end of the day, we love the way the wines are tasting. We got a nice range of flavours in the Pinot Noir and Chardonnay cuvees. And, on the still wine side, the colours are deep and saturated.

Food match

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

