



DOMAINE CARNEROS.

2019 Verméil Demi-Sec



BLEND

60% Estate Grown Chardonnay
40% Estate Grown Pinot Noir

ABOUT OUR VERMÉIL

Verméil (vehr-MAY) is a Demi-Sec, or lightly sweet sparkling wine, named for the delicate technique of plating sterling silver with a thin layer of gold. When sparkling champagne was first created in the latter part of the 17th century, sugar was flooding into Europe from Brazil, the Caribbean, and eventually Louisiana. As sugar became widely available, sparkling champagne became a sweet drink. Modern tastes have driven most fine méthode traditionnelle sparkling wines to the dry side; however, in this wine, an extra touch of dosage makes for a delightful experience.

HARVEST NOTES

The 2019 growing season started with saturated soils thanks to abundant winter and spring rains. Cooler weather throughout the summer meant plenty of time for flavors and aromatics to develop, and an early heat spike in August helped push the ample crop of grapes to full maturity, with a harvest start date of August 15. The continuing heat of August resulted in a fast and furious sparkling harvest of 22 days. The wines that resulted have a focused elegance on the palate that finishes with bright acidity.

WINEMAKER'S TASTING NOTES

Staying true to form, our Verméil opens with aromas of pear, honeysuckle, white flowers, and a hint of almonds that beckon on a delicate mousse of bubbles. Luscious flavors evoke notes of nectarine, honeycomb, lemon angel food cake, and ginger filling the wine's long finish and approachable mid-palate.

SUGGESTED PAIRINGS

Our 2019 Verméil accompanies well with sweet desserts, such as panna cotta or snickerdoodle cookies, and even savory entrees like a spicy Thai dish. This delicious wine pairs nicely with a peach burrata salad drizzled with honey and may be appreciated with brunch, before dinner, or with entrees enhanced with fruit sauces or sweet reductions. Founding winemaker Eileen Crane loves pairing this wine with a rich poundcake.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.1
TA: 0.80g/100ml
Sugar (dosage): 2.4%

PRICE

\$42