



DOMAINE CARNEROS®

by
TAITTINGER

ENTERTAINING WITH
Bubbly

Champagne is the only wine that a woman can drink and remain beautiful.

—MADAME DE LA POMPADOUR

HOW MUCH BUBBLY DO YOU NEED?

- For a Toast: one bottle has enough for five to six glasses
- For a Two-Hour Cocktail Party: one bottle for every three people
- Paired with a Meal: one bottle for every two people
- Tip: Keep an extra chilled bottle on hand if your guests get into the spirit

HOW DO YOU SERVE BUBBLY?

- Flutes are best to show off the lovely bubbles and the wine's aroma
- Old-fashioned coupes are fun, and standard wine glasses will do in a pinch

HOW COLD SHOULD THE BUBBLY GET?

- One hour (minimum) in the refrigerator is perfect before you serve
- Twenty minutes in a bucket of ice and water will also chill it to perfection (adding $\frac{1}{4}$ cup of salt to the water speeds up the chilling process)
- Pour glasses only $\frac{1}{3}$ - $\frac{1}{2}$ full and replenish often to keep bubbly cold

HOW TO OPEN BUBBLY LIKE A PRO!

- The goal is to ease – not pop – the cork out of the bottle
- Point top away from any people, cork and neck in one hand, bottle in the other
- Loosen the wire cage, keeping your thumb on top of the cage & cork at all times
- Holding the cork tightly, twist the bottle until you hear a sigh



DOMAINE CARNEROS BRUT ROSÉ

The Brut Rosé is a true brut. It's not sweet, but it is fruity and floral, sophisticated and fantastic with food. We use a combination of Pinot Noir and Chardonnay grown in our CCOF-certified organic vineyards in Carneros to make both the Rosé and the Vintage Cuvée – but with a little extra effort and by leaving the Pinot skins on, the Rosé becomes fruitier than the Vintage Brut.

With just 5,000 cases made a year, this unique sparkling Rosé holds its own among its French peers. Wine Enthusiast gave Brut Rosé 93 points and in the 2010 Ultimate Wine Challenge, it nabbed the Chairman's Trophy and a 92 point score.

BRUT ROSÉ CUVÉE DE LA POMPADOUR PERFECT PAIRINGS:

- Pink on Pink – strawberries, raspberries, or rose-scented bites
- Fabulous with Salmon or Duck
- It's Book Club chic!
- Our Winemaker likes her Rosé in a martini glass with a thin sliver of peach or pomegranate seeds. She calls it "The Harvest Rose"



DOMAINE CARNEROS BRUT VINTAGE

The Vintage Brut Cuvée is the mainstay at Domaine Carneros because of its any day / everyday elegance. Vintage-dated and aged for three years before release, this cuvée's finesse and balance are unmatched. Aromas evoke meadow flowers, pear, and citrus peel with hints of vanilla and spice. Each flavorful sip ends with a long, creamy finish.

Recognized vintage after vintage for its superb quality, the 2006 Brut Cuvée touts a 91 score from both Wine Spectator and Wine Enthusiast and a Gold Medal in the 2010 Critics' Challenge International Wine Competition.

VINTAGE BRUT CUVÉE PERFECT PAIRINGS:

- Decadent double- or triple-cream cheeses
- Fantastic with shellfish, white fish, or chicken
- Take-out and a movie or an elegant cocktail party
- Duggan McDonnell of Cantina likes to add bitters-soaked candied ginger to a glass, top with Vintage Brut and add a sprig of mint for a "Golden Ginger"