

# please the palate



## A Wine and Food Pairing Experience at Jardin d'Hiver at Domaine Carneros

*Written by Allison Levine on November 1, 2018*

A visit to Napa or Sonoma is not complete without a stop at Domaine Carneros. Located in the Carneros AVA, between Napa and Sonoma counties, the eye-catching Domaine Carneros sits on a hill in its grandiosity. Owned by the Tattinger family, the magnificent château was inspired by the 18th century Château de la Marquetterie, the Taittinger family residence in the Champagne region.



**DOMAINE CARNEROS.**

To get to the château, you walk up a large set of stairs. At the top, you will be greeted and seated at a table along the outdoor terrace where you can enjoy a flight of wine or a glass of wine. It is a relaxing, elegant wine tasting experience. But, Domaine Carneros has now taken it to the next level with the Jardin d'Hiver, a garden conservatory.





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Jardin d'Hiver is where you can best experience the Domaine Carneros wines....with food. The Art Nouveau conservatory is located on the north terrace of the château. Surrounded by full-length glass windows, enjoy views of the surrounding vineyards while being shielded from the sun and the winds that define the region's cool prevailing climate.

Founded in 1987, Domaine Carneros sits on approximately 400 acres with 125 acres planted to Chardonnay, 225 acres planted to Pinot Noir, with the remaining acres currently in development. Domaine Carneros focuses on making ultra-premium Carneros sparkling wines and limited production Pinot Noirs. In Jardin d'Hiver, the sparkling wines are paired with an Asian-inspired, seasonally-driven, five-course pairing experience.

### **The Art of Sparkling Wine Pairing Asian Bites with Bubbles at Domaine Carneros**

#### **Bay Scallops in Spicy Yuzu Sauce Paired with Ultra Brut**

Sautéed bay scallops with a yuzu citrus sauce, chiles and cilantro

#### **Fresh Spring Roll with Daikon, Mango and Mint Paired with Estate Brut Cuvée**

Rice noodles, mango and carrots rolled in a rice wrapper with fresh mint, cucumber and Daikon radish sprouts

#### **Sesame Ahi Tuna Poke Wonton with Avocado Mousse Paired with Brut Rosé**

Sashimi-grade ahi tuna mixed with English cucumber, wakame seaweed, scallion, cilantro and sesame seeds presented in a fried wonton and garnished with avocado mousse

#### **Soba Noodle and Chicken Salad with Spicy Peanut Sauce Paired with Verméil Demi-Sec**

Buckwheat soba noodles, shredded chicken breast, red bell pepper, purple cabbage and cilantro tossed with a spicy peanut sauce and presented in a lettuce cup

#### **Green Tea Pudding with Black Sesame Tuile Paired with Verméil Demi-Sec**

Creamy Matcha green tea pudding accompanied by a tuile cookie made with tahini and black sesame seeds



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Domaine Carneros sparkling wines are a perfect complement to Asian cuisine with vibrant yet delicate flavors. Pairing the Ultra Brut with the Bay Scallops was a very linear pairing but when tried with the Verméil Demi-Sec, the yuzu popped while the sweetness of the wine diminished. The strength of the Brut Cuvee stood up to the combination of sweet mango and mint. The Brut Rose (70% Pinot Noir) was harmonious with the Ahi tuna poke. The sweetness of the Verméil Demi-Sec modified the spice of the soba noodle but also balanced the earthiness of the green tea pudding.

Next time you are heading up to Napa or Sonoma, stop at Domaine Carneros for a relaxing and tasty food and wine pairing experience. The Jardin d'Hiver experience is offered once a day at 11:00 a.m. Monday-Friday and costs \$85 per person. Reservations are required no later than 48 hours in advance and available for groups of no more than 8 guests.