

the drunken cyclist



I have three passions: wine, cycling, travel, family, and math.



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Chardonnay Any Day

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Normally on Fridays, I publish a list of some of the samples I have collected over the course of the previous three months. While the tasting notes below are indeed samples, I decided to actually do a little more work (although only a little) and decide to pull a few with a commonality. This week, I really taxed my cognitive ability and selected five Chardonnays. I know what you are thinking: "How clever!" Yeah. I get that a lot.



1992 Domaine Carneros Le Rêve Late Disgorged, Carneros, CA:

Retail \$175? 85% Chardonnay, 15% Pinot Blanc. Whoa. I received this as part of an event to celebrate the retirement of longtime Domaine Carneros winemaker and CEO Eileen Crane and the ascension of her replacement Remi Cohen. This was the recent disgorgement of the first "Le Rêve" which I drank alongside the 2012 Le Rêve (below) on a Zoom call with Eileen and Remi. Golden in the glass with notes of ginger, marzipan, lemon rind, and more than a touch of baked croissant goodness. Whoa. The palate is a tad sherried, caramelized, even musty, but holy cow is it tasty. Whoa. I can safely say that it would take far less than a fistful of fingers to count the number of American sparklers that I would rate higher than this one.

OUTSTANDING. 96 POINTS.



2012 Domaine Carneros Le Rêve, Carneros, CA:

Retail \$120. 100% Chardonnay. While there have been several Champagne houses that have found a foothold in the New World, but most of them have since changed hands. Not Domaine Carneros, it's still owned and operated by Taittinger, and the wines not only have maintained their excellence, they have, in my opinion, only gotten better. While I have not tasted every vintage of Le Rêve, I have had quite a few, and this 2012 is right up there with those I have tried. Whoa. Golden apple, pear, acacia flower, and a bit of lemon rind on the nose. Yowza. The palate is initially quite tart but softens almost immediately as the sparkle begins to subside. Fruity (citrus, pineapple), yeasty, toasty (but short of burnt). The finish starts with tart fruit, then evolves into a creamy crème brûlée, which lasts for minutes. Whoa.

OUTSTANDING. 95 POINTS.

