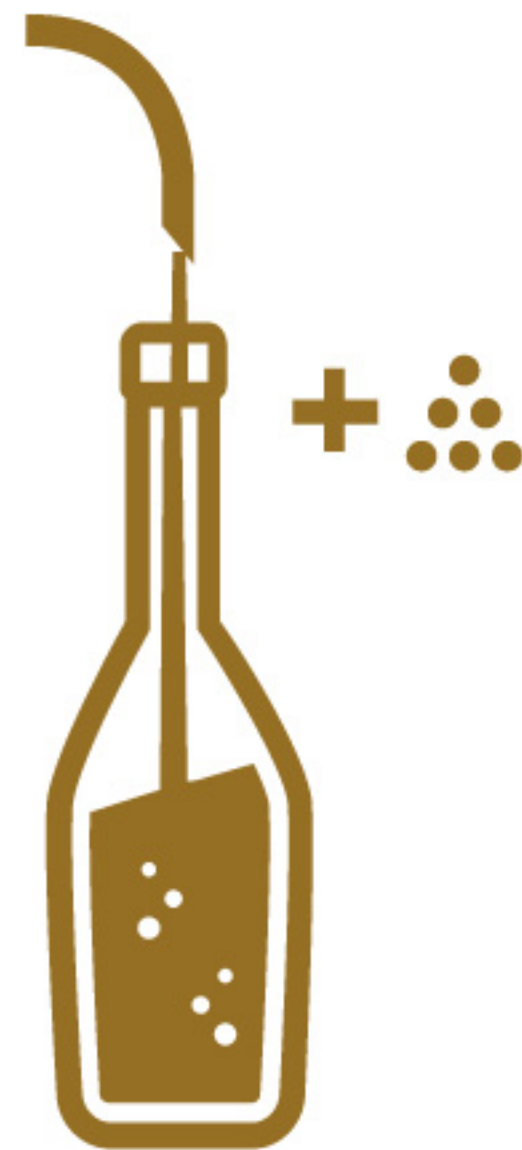


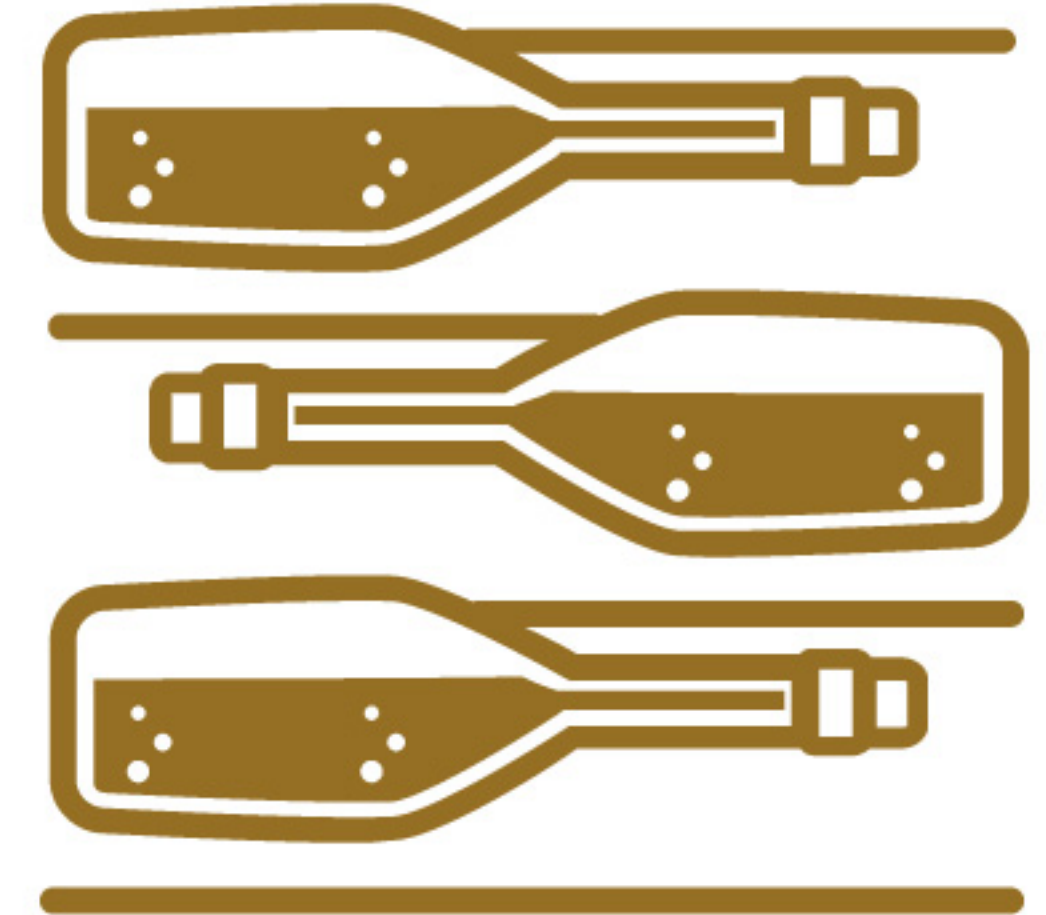
# MÉTHODE TRADITIONNELLE : HOW WE MAKE DOMAINE CARNEROS SPARKLING WINE



Our sparkling wines are first made like still wines, which are then blended into cuvées -arguably the most crucial step in the sparkling winemaking process.



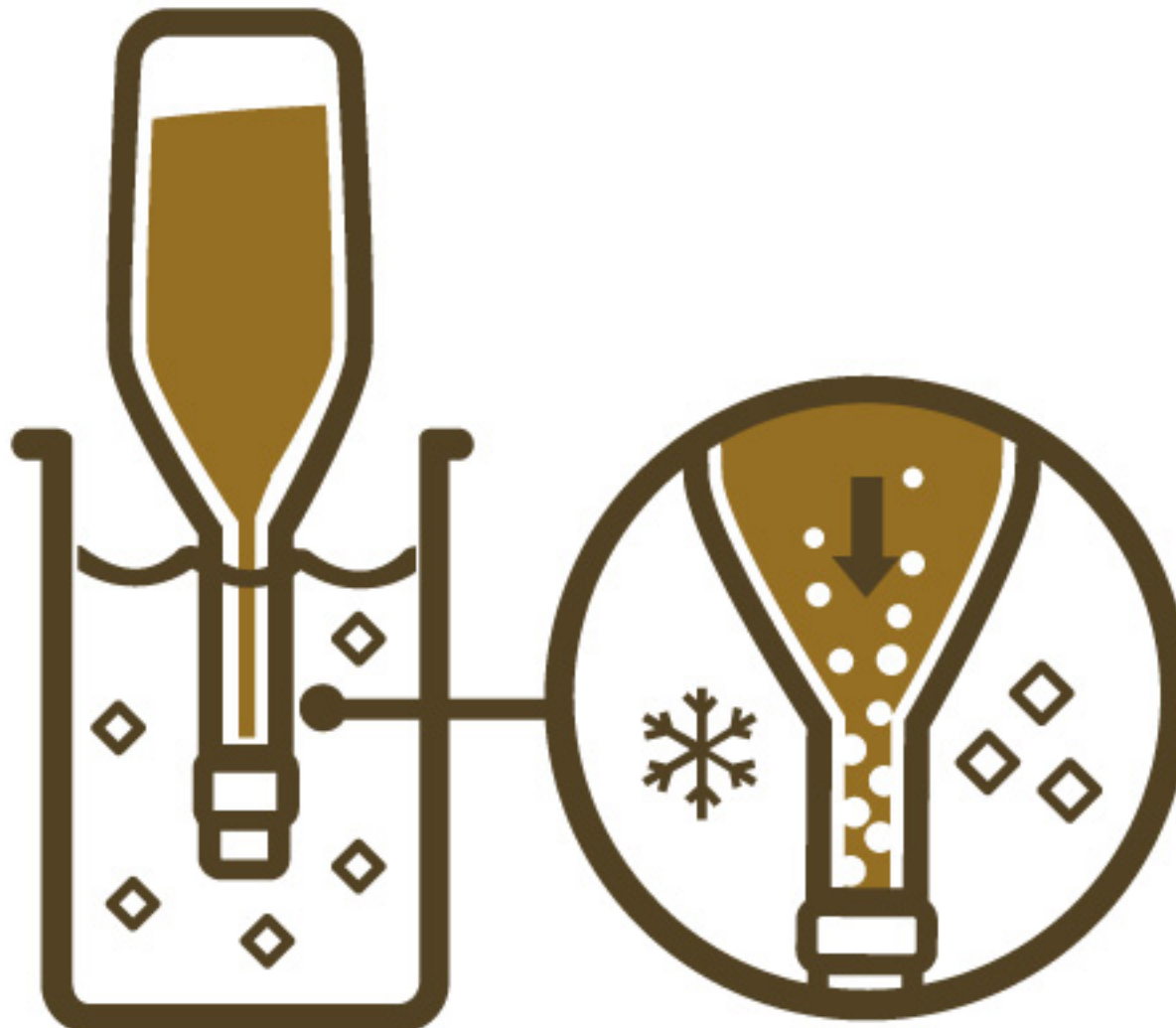
The best known distinction of this technique from other sparkling wine processes is that the wine undergoes a second fermentation in the bottle. Tirage, the addition of sugar and yeast to each bottle, is what ignites the second fermentation and creates those lovely little bubbles.



Our sparkling wines age in the bottle for at least three years, which is a rarity among sparkling wine houses, but the time on the lees (spent yeast cells) yields rich complexity, seamless balance and delicious mouth-feel.



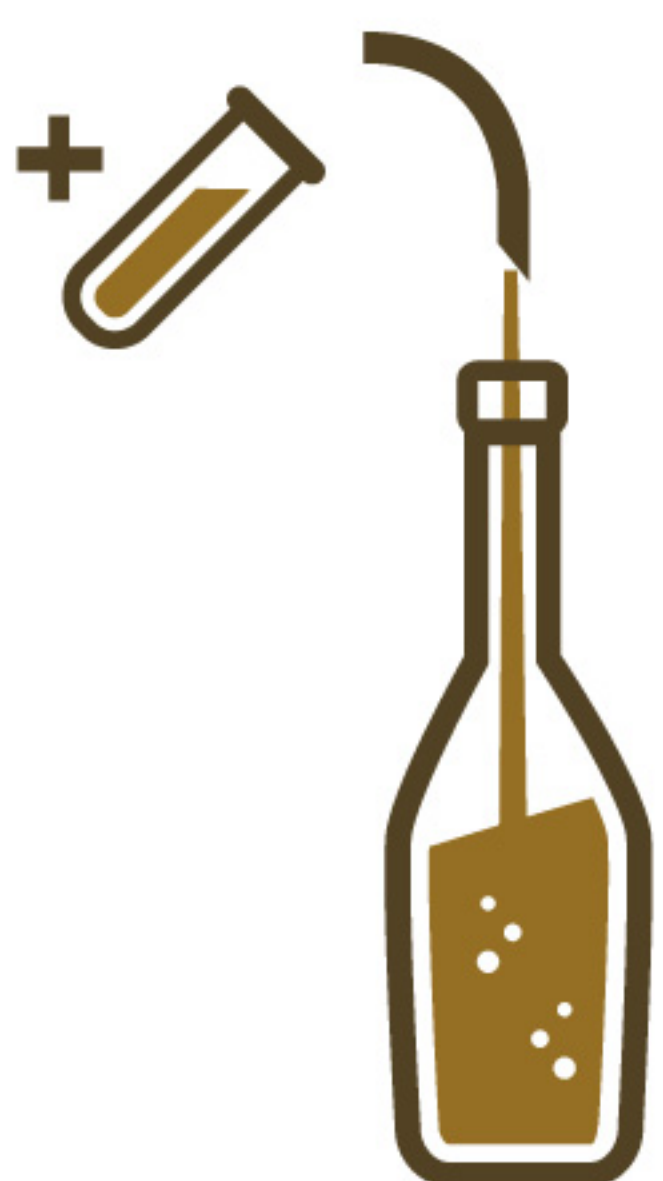
When the wine has sufficiently aged on the lees, clarification occurs by gradually inverting the bottle so that the spent yeast cells collect in the neck of the bottle.



During disgorgement, the bottles are placed upside down into freezing liquid which freezes the spent yeast cells in the neck of the bottle. (Our "Late Disgorged" wines enjoy extra aging on the lees to achieve even greater richness and complexity.)



The bottles are then uprighted and the crown cap is popped off. The frozen chunk of lees shoots out of the pressurized bottle!



Dosage is the step when a mixture of wine and sugar (called Exposition liqueur) is added to the newly disgorged bottles. Our brisk Ultra Brut has the least amount of sugar added (0.5%) while our luscious Verméil Demi-Sec has the most (2.5%).



Our sparkling wines are then corked, wired, labeled, and cellared in our cool Carneros caves until we serve them to our Château guests or ship them to your door.



And the final and most rewarding step of our sparkling wine making is that moment a bottle is uncorked and a new celebration has begun!



DOMAINE CARNEROS®