

DOMAINE SERENE

DOMAINE SERENE, 'EVENSTAD RESERVE' DUNDEE HILLS BRUT M.V. 5

VINEYARD NOTES

Composed with fruit from some of our most coveted estate grown single-vineyard sites in the Dundee Hills. Our multi-vintage brut is crafted using the Méthode Champenoise, inspired by the great Champagnes enjoyed by the Evenstad family and sets an evolutionary benchmark for new world sparkling wine.

TASTING NOTES

Indulge in the creamy texture that greets your palate upon first sip of this exceptional vintage. As you explore the middle palate, the bubbles dance playfully on your tongue, creating a heavenly sensory experience. This brut is perfectly balanced, with each component working in perfect harmony, creating a memorable taste sensation. Succulent notes of ripe fruit, including boss pear and refreshing green tree fruits, delight the senses and leave you craving more. The finish is nothing short of luxurious, pairing perfectly with the noble indulgences of oysters and caviar. A masterful combination of sweetness and tartness makes this wine an impeccable choice for any discerning enthusiast. Let your taste buds be immersed in the art and tradition that Domaine Serene treasures.

VARIETAL 46% Chardonnay, 45% Pinot Noir, 9% Brut Reserve

APPELLATION Dundee Hills

BARREL AGING 7 months, French Oak

AGING EN TIRAGE 36 months

DISGORGED 6/2/22 - 6/23/22

ALCOHOL 12.5%

DOSAGE 9g/L

AWARDS

2023 | 95 PTS | Owen Bargreen

2024 | 93 PTS | James Suckling



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