

'BILLET DOUX'
OUR SWEET
LABOR OF LOVE

by Jodie Morlet



MORLET
Family Vineyards

Fall Newsletter 2021

ISSUE XV

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TASTING LIQUID GOLD

ne of the first pictures that I ever saw of Luc was of him sitting in a high chair eating grapes! As a young child, his parents instilled in him a love for viticulture and wine-making. Throughout his childhood, he enjoyed Champagnes from his family's *Grand Cru* and *Premier Cru* estate,



Luc sits in his high chair, surrounded by clusters

Champagne Pierre Morlet et Fils, as well as those from other famous producers. When Luc turned seventeen, his father Eric wanted him to taste a wine that was completely different in style than what he was used to. Eric emerged from the wine cellar with a bottle that was entirely covered in mold!

Luc couldn't see the label or distinguish if the wine was white or red. Eric carefully pulled out the tired cork and poured the wine into Luc's glass.

It wasn't red or white... it was liquid gold!

The golden Late Harvest wine from Monbazillac was the first time that



*Literally translated as "sweet ticket"
'Billet Doux' means "love letter" in French*

Luc had ever experienced these types of aromas and texture. In Champagne, the grapes are harvested when the fruit is barely ripe, and the biggest fear is that rot will take

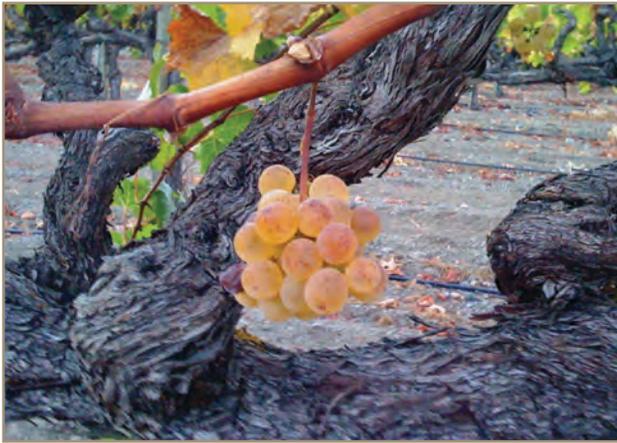
hold before the berries have been picked. In contrast, the fruit for the wine from South West France was covered in fungus. Luc was intrigued; how could something that started out as rotten become so amazing and sweet?

FRIEND OR FOE

The Champagne region prides itself as being *le Vin des Rois et le Roi des Vins* (The Wine of Kings and the King of Wines). A grand display of High Gothic architecture, the majority of the Kings of France were crowned at Cathédrale Notre-Dame de Reims. Despite this royal history, it is actually the area of Sauternes that considers its rot to be noble. (For the record, King Louis XV referred to Tokaji from Hungary as *Vinum Regum, Rex Vinorum*, not a wine from France!)

It is possible to make a sweet wine from partially dehydrated grapes, because fermentation will leave a certain amount of residual sugar in the wine. These wines will be concentrated, but basic. Producing a truly magnificent Late Harvest wine requires the

phenomenon of noble rot. *Botrytis cinerea* (literally, "ashen bunch of grapes" or "grapes like ashes") is a parasitical fungus that attacks individual grapes, spreading from grape to grape and then cluster to cluster. It penetrates the skin of the ripe grape, killing it, but



'Billet Doux' grapes from sun-kissed to noble rot

leaving the berry intact. The smooth, golden grape shrivels and becomes brown, with the ashen mold often visible on the wrinkled surface. The fungus feeds not only on the grape's sugar, but also on the tartaric acid. The disintegrating effect on the grape's skin consumes a great deal of water, further exacerbated by evaporation through the now porous skin. Through this process, a grape can lose between one-half to two-thirds of its initial water.

In addition to accelerating dehydration, noble rot leaves behind glycerol, gluconic acid and dextrin. These new elements are responsible for the unctuousness and complexity of the future wine. Furthermore, when the grapes are pressed, the decomposed grape skins will release tannins into the must. Thus, Botrytis leads to a marvelous new taste that is unlike any other wine – which is exactly what Luc experienced when he was seventeen!

MEETING NOBILITY

Two years after tasting the Late Harvest from Monbazillac, Luc began his viticultural internship at the French National Institute for Agricultural Research (INRA) in Bordeaux. His research focus involved analyzing how best to ward off gray rot (Botrytis that fully penetrates a grape and therefore spoils the fruit).

Each weekend, Luc and his fellow students toured wineries throughout the region. In Sauternes, Luc first visited Château Filhot and was surprised to see their Sauvignon Blanc and Sémillon in fiberglass tanks. Tours at Château Rabaud-Promis and Château La Tour Blanche followed.

These producers proudly showcased their huge refrigerators used for, what was at the time, a new technology called cryo-selection.

Luc's most memorable experience was being hosted by Comte Alexandre de Lur Saluces at the *Premier Cru Supérieur* estate Château d'Yquem! As they toured the brand-new concrete chaix and meandered through the French oak barrels, the Count shared what seemed like the entire history of the Merovingian dynasty and wars. The conversation returned to winemaking as he explained the five to seven passes of select picking and their fractional pressing technique. The apotheosis of the visit occurred when the Count poured an Yquem... from 1976! This vintage was marked by a severe draught, and according to Serena Sutcliffe, Master of Wine (MW), is "totally enchanting and one of Yquem's most sublime wines." It would be this famous château that would later serve as Luc's inspiration for crafting our very own Late Harvest white wine.

TO FREEZE OR NOT TO FREEZE

Luc returned to Champagne to complete his DNO at the Université des Sciences de Reims. Coincidentally, the Department Chair assigned Luc to conduct experiments to determine if cryo-selection would benefit Champagne producers. This technique consists of freezing the grapes at a very specific temperature. The less ripe berries contain more water and therefore freeze at a higher temperature than the riper fruit. Thus, a selection process occurs while

pressing and extracting the juice.

Cryo-selection is utilized and fine-tuned by many Sauternes producers, not to concentrate the fruit, but rather to select the best berries. The purpose of Luc's thesis was to experiment with this technique in order to raise sugar content without chaptalization. Even though the region never embraced the idea, the experiments had the benefit of demonstrating the virtuous principles of the traditional Champagne pressing method.

Luc continued his studies, earning a DESS. His master's thesis focused on the American wine market. Little did he know how handy that would prove to be for him a few years later!

FROM HEADACHES TO HEAD OVER HEELS

Luc and I began Morlet Family Vineyards in 2006. During our first vintage, Luc crafted Chardonnays, Pinot



Luc toured the chaix at Château d'Yquem and viewed the cryo-selection refrigerator at Château Rabaud-Promis, 1989



The 'Billet Doux' vineyard in Alexander Valley is encapsulated by the sun's rays

Noirs, Syrah and a White Bordeaux-style Blend. The following year, he introduced our Cabernet Sauvignons. As he traveled the country for various wine events, he realized that each time a Sauternes was poured at a dinner, he had a migraine as he was traveling home the next day. Typically, those French producers age their wines in barrel for two to three years. Due to the nature of these wines, sulfur must be added on a regular basis throughout this time period. Luc has a sensitivity to high sulfur content in wines. So, in 2008, tired of those headaches, he decided to craft a Late Harvest white wine, and although inspired by the best producers of Sauternes, it would have far less sulfur added. 'Billet Doux' would also serve to round out our portfolio, allowing Luc to host a multiple course dinner with all of the wines coming exclusively from our label.

DIGGING FOR GOLD

Luc needed to find a vineyard that would possess the ideal conditions for noble rot. First, the soil must be well-draining to prevent the grapes from becoming overly saturated, causing their skins to tear. Second, the grape varieties must ripen early and have thick skins. The climate must be mild, with misty mornings in the fall followed by hot, sunny days. If the weather is too overcast or damp, the grapes risk becoming overly affected by Botrytis, with their skins splitting and the juice being spoiled. On the contrary, if there is insufficient morning moisture, the mold may never appear or may be killed off too quickly by the dry heat.

Luc discovered a vineyard located in an ancient riverbed in Alexander Valley. Growing in the gravelly soil, the 25- to 60-year-old Sémillon, Sauvignon Blanc and

Muscat Blanc à Petits Grains vines benefit from cool, foggy mornings and hot afternoons. Luc maintains one cluster per shoot *de vigueur*. The combination of climate, *terroir* and Luc's farming practices lead to the natural development of Botrytis.

A TREMENDOUS TRIO

Our Late Harvest 'Billet Doux' is comprised of three classic varieties. Sémillon builds the mid-palate, providing the density, concentration, texture and *gras* of the wine. Rich in phenolics, the amount of grapes affected by Botrytis will determine the extent that the tannins influence the must. Sémillon is responsible for the incredible aging capability, just like the wines of Sauternes. Sauvignon Blanc displays greater aromatics and brings acidic structure and a liveliness to

the finished wine. Over time, Luc has made the deliberate stylistic decision to replace Muscadelle with Muscat Blanc à Petits Grains in the overall blend, as he believes the varietal to be better suited for the climate. More upbeat, refreshing and high-pitched than Muscadelle, Muscat offers finesse and aromatics of roses and lychees. This varietal is recognized by its golden hue, small berry size and tight clusters. It ripens significantly earlier than Sémillon and Sauvignon Blanc and is therefore picked before noble rot occurs. This brings consistency, as the proportion of Sémillon and Sauvignon Blanc depends on the amount of Botrytis each year. Thus, our 'Billet Doux' is a wonderful expression of each distinct vintage, representing the natural conditions in the Golden State.

A LABOR OF LOVE

As with our other long-term contracts with growers, Luc leases our 'Billet Doux' vineyard per acre. This is crucial, because it allows him to be responsible for all of the year-round farming decisions. In order to obtain an immense level of concentration and maturity, the vines can only bear a small amount of fruit. The average crop is one ton per acre, which is ridiculously small when compared to the yields in vineyards for dry white wines. Furthermore, with the fruit being at the mercy of the weather (and sometimes, at the mercy of the birds!), the losses can vary greatly from one vintage to another. The pressing yields for Late Harvest fruit, which is significantly lacking in juice, are often half of what would be considered typical. The end result of these circumstances brings the final yield to a mere half ton per acre! Obviously, driven by passion and not by a return on investment, Luc crafts our 'Billet Doux' as a labor of love.

A huge part of the success of the vintage resides in both the optimal weather conditions and the picking decision. Luc must ensure that the maximum number of berries are at the fullest stage in the process of noble rot. Although Luc was a winemaker for a Classified Margaux Growth, he never worked in Sauternes and humbly admits that crafting our inaugural 2008 'Billet Doux' was a learning curve. He initially followed the traditional picking regimen of those great châteaux. He then studied how Château d'Yquem had managed their hottest vintage in modern history. In 2003, the estate chose not to conduct multiple picks. Rather, they picked all of their fruit at the same time. Understanding that the weather in California each year is similar to that exceptionally hot year in Bordeaux, Luc changed his protocol. Two days after our team does a quick pass to drop any undesired fruit, our Late Harvest grapes are picked all at once.

Typically occurring in mid to late November, the fruit is hand-picked at first light in small capacity 35-pound lugs and is then transported to the winery in our refrigerated trucks. The Sémillon and Sauvignon Blanc berries are



Noble rot fruit is gently placed into the basket press



Off the press, the fresh juice is viscous and aromatic



As we press, the French oak barrels are prepped for the next day

not sorted on tables, because their skins are worn down due to Botrytis. It is imperative to place the fruit into the basket press and extract the juice right away. This is when the final sugar content is determined (typically between 34° and 38° Brix) as well as when the aromatic profile is revealed. After an overnight settling and a careful racking to eliminate any residual Botrytis, the juice is barreled-down into French oak barrels, crafted by select artisan coopers. After the exhaustion of the yeast, the sweet wine is then placed in the cool cellar for eighteen months for the remainder of *élevage* until bottling.

Luc tastes each Sémillon, Sauvignon Blanc and Muscat barrel individually. Our 'Billet Doux' is a result of a judicious blend of these barrels. Despite the richness and opu-

lence of the wine, he aims for a sense of harmony among five main components: alcohol, residual sugar, acidity, glycerin and phenolics. Given the fickle nature of Botrytis and the ideal weather conditions that are required, Luc only crafts our 'Billet Doux' in exceptional years.

Although wines tend to evolve faster in half bottles, we are pleased to offer the 'Billet Doux' in this smaller format, because of its richness and enormous aging capability. Once opened, our Late Harvest wine can be enjoyed for up to a week. For the serious wine collectors, we provide 750ml, magnum and double-magnum formats.

STANDING BESIDE SAUTERNES

Our 'Billet Doux' has achieved wonderful recognition over the years. Jeb Dunnuck announced that the 2012 vintage is "a Tokaj look-alike" and declared that our 2013 "will stand beside any number of Sauternes and is another brilliant wine from this talented winemaker." Lisa Perrotti-Brown, MW remarked that our 2012 'Billet Doux' is "full-bodied, full-on sweet, rich, concentrated and oh-so-unctuous, it delivers powerful flavor layers and epic length." Antonio Galloni proclaimed that our 2009 vintage is a "beautifully textured, re-

fined sweet wine loaded with class." He praised our 2011 as being "superb, rich and super-expressive" and our 2013 vintage for offering "stunning flavor intensity and nuance."

Showing off its dazzling medium golden color, the gorgeous 'Billet Doux' is typically characterized by its intense and complex bouquet of dry apricot, *pêche de vigne*, Reine Claude yellow plum, quince, lychee and preserved lemons, intermixed with lively aromatic notes of honey, beeswax, wildflowers, rose petals and orange blossoms along with touches of sweet vanillin and nougatine. Full-bodied, with an impressive silky texture, this late harvest masterpiece boasts great concentration, richness, sweetness and opulence offset by soft acidity, vibrance and freshness, culminating in a very long and smooth finish.

The Late Harvest 'Billet Doux' is offered in 375ml, 750ml, magnum and double-magnum formats





Above: Chef Tusk's Quince Tart, Chef Sutton's Canelés de Bordeaux, and Chef Bruce's Apricot Upside-down Cake

Right: 'Billet Doux' pairs beautifully with both sweet and savory dishes

PERFECT PAIRINGS

In April 2011, Luc was invited to attend an exclusive eleven-course luncheon with Robert M. Parker, Jr. at then three-Michelin-starred Restaurant Daniel in New York. Award-winning Chef Boulud prepared a vanilla slow-cooked rhubarb with yogurt mousse, caramelized phyllo and Acacia-honey ice cream to accompany a ... 1903 Royal Tokaji Company Aszú Eszencia! Luc still reminisces about this once-in-a-lifetime experience, and we are honored that some of the finest chefs have paired our own Late Harvest wine with their amazing dishes.

In the fall of 2016, Luc and I hosted a dinner with acclaimed three-Michelin-starred Chef Michael Tusk of Quince in San Francisco. Chef Tusk artfully paired our 2011 'Billet Doux' with the restaurant's namesake – quince tarts with brown butter, huckleberry and Tahitian vanilla. The following year, Chef Matthew Kirkley, who earned a third Michelin star for Coi in The Golden City, showcased the same vintage with a decadent mandarin crèmeux. In July of that year, our family was featured as the honorary vintner at Disney's Club 33 during the 50th (Golden!) anniversary festivities. Executive Chef Andrew Sutton served delectable Canelés de Bordeaux

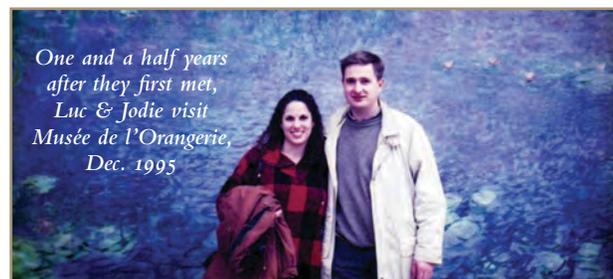


with summer peaches alongside our 2012 vintage. Luc hosted a wine dinner for the 2019 Boston Wine Festival where internationally-renowned Chef Daniel Bruce of the Boston Harbor Hotel created a delicious apricot upside-down cake with honey gelato, vanilla bean Crème Anglaise and almond lace to complement our 2011 vintage.

More than merely a “dessert” wine, the acidity and sweetness of the ‘Billet Doux’ allows this Late Harvest to shine next to salted cheeses such as Époisses, Bleu de Termignon, Roquefort Papillon, as well as our local Point Reyes Bay Blue. In December of 2012, Luc traveled to Washington, D.C. and Chef Paul Stearman of Marcel’s by Robert Wiedmaier highlighted our 2009 vintage with foie gras prepared three ways. During the dinner, Luc texted a picture of the plate with the pan-seared, terrine and torchon presentations to me, and then exclaimed, “This is the best that this wine has ever tasted!”

Over the years, many of our Mailing List members have shared their own food and wine pairings for this Sauternes-inspired wine, with some admitting that they enjoy the ‘Billet Doux’ on its own for dessert! When we have guests over, Luc often cooks foie gras or arranges a beautiful cheese plate. Luc emphasizes that our ‘Billet Doux’ is best served at 45°F (7°C) and recommends decanting two hours prior to serving. In addition, he favors thin crystal stemware, such as the Riedel “Sommeliers Sauternes” or “Vinum Extreme” over a port glass for this wine.

After Luc and I first met in Paris in 1994, we wrote letters to each other for two years before he moved to the United States. Messages that began as correspondence between friends eventually turned into love notes. French for “love letter,” we named our Late Harvest wine ‘Billet Doux’ as a tribute to the beginning of our relationship. We invite you to pair our Sauternes-inspired wine with sweet and savory dishes to enjoy with your loved ones. *A Votre Santé!*



A ‘Billet Doux’ poem from Luc to Jodie

A ma meilleure amie,

*Ma si chère Amie,
Des Etats-Unis,
Au cœur si joli,
Qui toujours sourit.*

*Aujourd’hui même,
Car oui je t’aime,
J’écris ce poème,
Car vraiment j’taime !*

*Très souvent je pense à toi,
Et à ton joli minois,
Aussi à tes petits doigts,
Oh ! Si agiles ma fois !*



*T’as un si grand cœur,
Tu fais mon Bonheur,
T’as un si grand cœur,
Voici quelques fleurs !*

*Toi ma professeur préférée,
De trente six milles manières,
T’es toujours dans mes prières,
Aussi toujours dans mes pensées.*

*Ma si bonne amie,
Qui toujours sourit,
Je trouve si joli
Oui ton nom Jodie !*

*Voilà aujourd’hui même,
J’ai écrit ce poème,
Avec tout moi-même,
Car vraiment je t’aime !*

Luc. Janvier 1996. Dijon

LUC’S FAVORITE PREPARATION OF FOIE GRAS: A CLASSIC PAIRING WITH OUR ‘BILLET DOUX’

Season the whole liver with gros sel, freshly cracked black peppercorn and Cognac. Marinate overnight.

Cut into thick slices.

Sauté chopped shallots in balsamic vinegar.

Prepare a vinaigrette of grapeseed oil and truffle-infused oil (such as La Tourangelle) and add the sautéed shallots.

Drizzle one side with the vinaigrette and place face down in a heavy-bottomed pan, quickly searing the liver (approximately 30 seconds to one minute on very high heat, depending on the thickness of the slice).

Drizzle the top side of each slice with the vinaigrette before flipping them over in the pan. Sear the other side.

In a lightly buttered pan on low heat, cook Morel mushrooms until browned. Season with salt and pepper and flambé with Cognac.

Serve the seared foie gras slices alongside the Morels.

Bon Appétit & Grande Soif!



Luc’s inspiration for our ‘Billet Doux’ was the 1976 Château d’Yquem

Fall 2021 Release



2018

'MON CHEVALIER'

KNIGHTS VALLEY
CABERNET SAUVIGNON

Located on the foothills of Knights Valley, near Calistoga, our vineyard, comprised of rocky and loamy clay Red Hills soil, benefits from its proximity to Mount St. Helena, whose warm and windy climate is ideal for the long ripening of the red Bordeaux varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot. Handcrafted using classical winemaking techniques, this special wine is dedicated to our son, Paul Morlet. It is 'My Knight' or 'Mon Chevalier.'

Jeb Dunnuck 99 points: *The 2018 'Mon Chevalier' always seems to me to have one foot in Napa and one foot in Sonoma. Boasting a similar ruby/purple color, it's slightly more reserved and stately (knightly, if you will), with building aromas and flavors of blackcurrants, toasted bread, dried violets, baking spices, and loamy earth. These carry to a pure, full-bodied, multidimensional Cabernet that's flawlessly balanced, has ripe yet certainly present tannins, a notable sense of minerality, and a great, great finish. It's just another incredible wine from Luc Morlet that can be drunk today with ample pleasure or cellared for 20-30 years if, for some reason, you feel the need to delay gratification.* — *Jebdunnuck.com, January 2021*



2018

'MORLET ESTATE'

ST. HELENA, NAPA VALLEY
CABERNET SAUVIGNON

Our unique estate lies on the western foothills, just north of the town of St. Helena. Shallow loamy topsoil and rocky subsoil of the Hambright series, as well as full sun exposure, create superb conditions for our Cabernet Sauvignon vines. Respecting its historic 1880 charm, we restored the pre-Prohibition stone winery, which is illustrated on the label. Handcrafted using classical winemaking techniques and reminiscent of a true First Growth, this wine represents the precious memory of a very special place.

Lisa Perrotti-Brown MW 99 points: *Composed of 100% Cabernet Sauvignon from the "home" estate, very close to Colgin's Tychson Hill vineyard, the 2018 'Morlet Estate' has a deep garnet-purple color, striding confidently out of the glass with classic notes of cassis, baked plums, ripe blackberries and pencil lead, plush nuances of tobacco leaf, black olives, violets and bay leaves with an exotic touch of cardamom. The full-bodied palate explodes in the mouth with crunchy black and blue fruits, supported by firm, grainy tannins and bags of freshness, finishing long with loads of mineral sparks.* — *Robert Parker Wine Advocate, January 2021*

MORLET

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2018

'FORCE DE LA NATURE'

OAKVILLE, NAPA VALLEY
CABERNET FRANC

This wine captures the strong, rich and dense character of the Cabernet Franc grapes from our vineyard on the world-renowned Oakville Bench. Bottled only during outstanding vintages, this massive wine pays homage to Luc's great-grandfather, Gaston Morlet, who had a reputation for being a force of nature in his native Avenay-Val-d'Or. His pioneering spirit remains one of the forces behind our family's passion for making the best wines possible. Crafted from 100% Cabernet Franc grapes, this wine truly is a 'Force of Nature' or 'Force de la Nature.'

Lisa Perrotti-Brown MW 98+ points: *This is the first year that the fruit for this label comes entirely from estate grown fruit—the Morlet Family "Cœur de Vallée" vineyard in Oakville, situated more or less across the road from To Kalon, from where the fruit was previously sourced. Made from 100% Cabernet Franc, the 2018 'Force de la Nature' has a deep garnet-purple color, slipping seductively out of the glass with notes of cherry cordial, red currant jelly, mulberries and Black Forest cake plus suggestions of rose oil, pencil lead, cedar chest and unsmoked cigars with a waft of dried Provence herbs. The full-bodied palate is built like a brick house, with the taut, muscular red and black fruits framed by firm, ripe, grainy tannins and bold freshness. The fragrant oral and savory nuances linger long into the multifaceted finish. Give this beauty a good 4-5 years in bottle to really spread its wings and drink it over the next 30+ years.* — *Robert Parker Wine Advocate, January 2021*



2019

'COUP DE CŒUR'

SONOMA COAST
CHARDONNAY

Each vintage, the tasting of individual lots of Chardonnay reveals a strictly limited number of barrels with truly outstanding features. These selected barrels are then judiciously blended to compose this magnificent cuvée. Handcrafted using classical Burgundian winemaking techniques, this wine represents our 'Heart's Astonishment' or 'Coup de Cœur.'

Lisa Perrotti-Brown MW 98-100 points: *The 2019 'Coup de Cœur' comes skipping out of the glass with bright, cheery scents of fresh pineapple, passion fruit, pink grapefruit and lime blossoms with suggestions of fresh ginger, almond croissant and chalk dust. The medium to full-bodied palate has an electric intensity of citrus and tropical fruit layers with compelling tension and a beguiling, mineral-tinged finish.* — *Robert Parker Wine Advocate, January 2021*

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2019

'JOLI CŒUR'

FORT ROSS - SEAVIEW
PINOT NOIR

This Sonoma Coast Pinot Noir is made from the very best section of the 'Côteaux Nobles' vineyard, located on the eastern slope of the second ridge from the Pacific Ocean. This great and beautiful (Joli) plot is at the very center of the ranch, its heart (Cœur). Handcrafted using classical Burgundian winemaking techniques, we named this age-worthy wine after the French expression which references the intriguing and attractive character of Pinot Noir. It is the 'Charming Character' or 'Joli Cœur.'

Lisa Perrotti-Brown MW 97-99 points: *The 2019 'Joli Cœur' sports a medium ruby-purple color and bombastic notes of Black Forest cake, pomegranate and Morello cherries plus suggestions of fragrant earth, red roses, stewed rhubarb and dark chocolate with a touch of Provence herbs. Full-bodied, the opulently fruited palate bursts with red berry preserves and earthy layers, supported by velvety tannins and a lively backbone, finishing very long and fragrant.* — *Robert Parker Wine Advocate, January 2021*



2018

'BOUQUET GARNI'

BENNETT VALLEY
SYRAH

This wine is made from an exceptional hillside vineyard located in Bennett Valley, where natural conditions are perfect for growing Syrah in the Gouling cobbly clay loam soil. As a result of the co-fermentation of three field selections, this wine reveals a complex and spicy bouquet. Handcrafted using classical winemaking techniques of Vallée du Rhône, this unique wine is named after the famous culinary bundle to honor our first relative who emigrated from France to the USA, Abel Pierre Aimé Coutanceau, who was a professional chef. It is the 'Garnished Bouquet' or 'Bouquet Garni.'

Jeb Dunnuck 97 points: *The 2018 'Bouquet Garni' reminds me of a top Hermitage from a ripe vintage. A huge nose of blackcurrants, smoked meats, dried flowers, new leather, and spice all flow to a full-bodied Syrah that offers ripe, present tannins, a great core of fruit, and the acidity and balance to evolve for 10-15 years.* — *Jebdunnuck.com, August 2020*



2017

'LES PETITS MORLET'

NAPA VALLEY
CABERNET SAUVIGNON

From a judicious blend of different barrels, this special cuvée from Napa Valley embodies the youthful character and energy of the newly planted vines and is the offspring of our mature Cabernet Sauvignon bottlings. Named in honor of our children, Paul & Claire, 'Les Petits Morlet' represents their passion, talents, optimism and future.

2019

'LES PETITS MORLET'

SONOMA COUNTY
SAUVIGNON BLANC

From a judicious blend of different barrels, this special cuvée from Sonoma County embodies the lively, aromatic and classic character of the Sauvignon Blanc grapes and is the offspring of our internationally acclaimed 'La Proportion Dorée.' Named in honor of our children, Paul & Claire, 'Les Petits Morlet' Blanc represents their enthusiasm, skills and cheerfulness.