



'COUP DE CŒUR' SONOMA COAST CHARDONNAY

Coup de Cœur is a "sensational Chardonnay" which is "flirting with perfection. Aromas of roasted hazelnuts, almond paste, brioche, honeysuckle, white peach and delicate pineapple are followed by a full-bodied, stunning wine displaying a subtle hint of oak."
Robert M. Parker, Jr. The Wine Advocate, December 2014



Two barrels have been singled out with chalk by Luc. After months of blending trials, they will eventually become part of 'Coup de Cœur.'

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.'

Winemaker Notes:

Straw yellow color. Complex bouquet of candied lemon, citrus oils, Reinette apple and strong notes of hazelnut and white truffle. Mineral driven on the palate, the mouth feel is rich yet delicate. Seamless and classic, it is wonderfully subtle and long on the finish. With a very high ageing potential, this wine can be cellared for over a decade.

Proprietary name	'Coup de Cœur'
Name meaning	Heart's Astonishment
Varietal composition	Chardonnay
Type of wine	Cuvée of best barrels
Appellation	Sonoma County
Vineyard singularity	Fort Ross-Seaview & Russian River Valley Goldridge and volcanic soils
Typical harvest date	October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster
Fermentation	In barrel through native yeast
Upbringing	Malolactic Sur lies with bâtonnage
Bottling	French oak from selected artisan coopers
Cellaring time	Unfinned, unfiltered
Serving	10+ years Slightly below room temperature Decanted when served young

