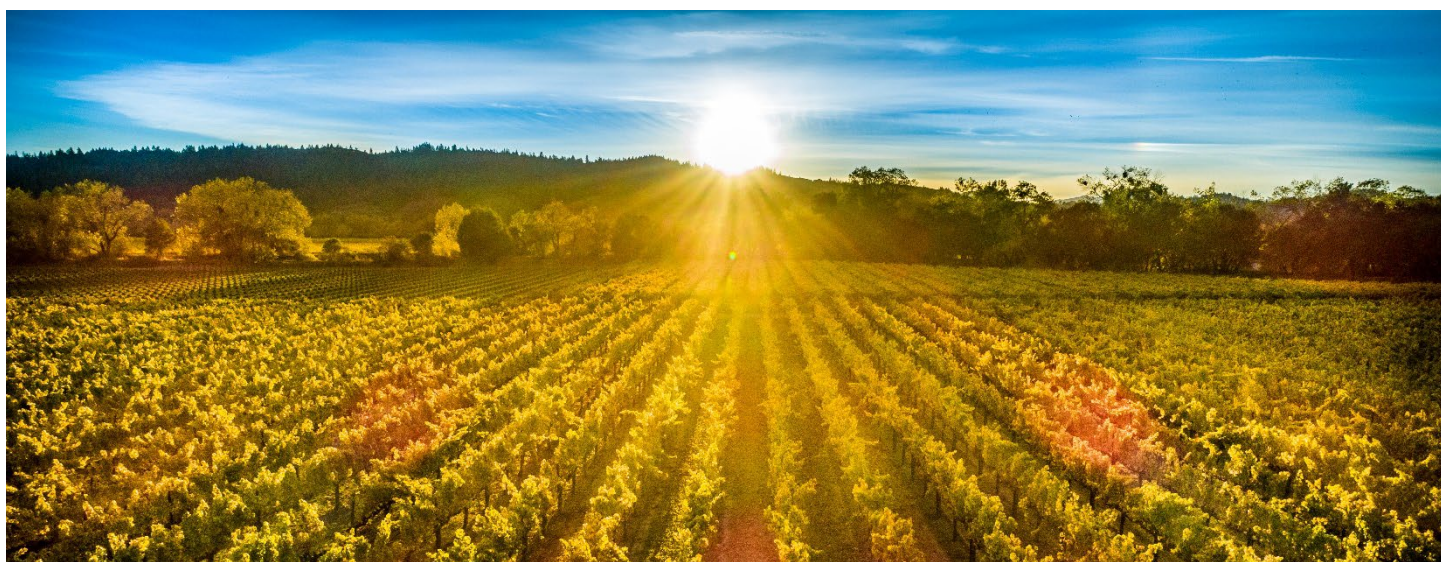




2013
 ‘BILLET DOUX’

LATE HARVEST SÉMILLON-SAUVIGNON BLANC

Growing in the gravelly soil of an ancient riverbed in the beautiful Alexander Valley, the old vines benefit from hot afternoons and cool, foggy mornings, favorable for the development of Botrytis (Noble Rot). Extremely small yields in the Sémillon, Sauvignon Blanc and Muscat vineyards lead to the immensely concentrated fruit. Just as one receives a note from one’s sweetheart, we present this wine as a precious ‘Billet Doux’ or ‘Love Note.’



Proprietary name	‘Billet Doux’
Name meaning	Love Note
Varietal composition	Sémillon (58%) Sauvignon Blanc (36%) Muscat à Petits Grains (6%)
Type of wine	Late harvest white wine
Appellation	Alexander Valley
Vineyard singularity	25 to 65-year-old vines Loamy and gravelly soils from an ancient riverbed One cluster per shoot ‘de rigueur’
Harvest date	November 2013
Ripeness	Overripened fruit with noble rot (Botrytis)
Picking	Night pick; manual; small lugs; refrigerated truck
Fermentation	In barrel through native yeast
Upbringing	18 months in French oak barrels from selected artisan coopers
Bottling	Unfined, coarse filtration to prevent Malolactic
Arc of aging	50 years
Serving	43-45°F (6-7°C); Decant 2 hours prior to serving

TASTING NOTES

“Luc also makes a brilliant dessert wine. This beauty has lots of honeyed orange blossom, lychee, and caramelized citrus aromas and hits the palate with full-bodied richness, beautiful sweetness, and a balanced, clean, lengthy finish. The 2013 ‘Billet Doux’ will stand beside any number of Sauternes and is another brilliant wine from this talented winemaker.”

96 points

Jeb Dunnuck

JebDunnuck.com, June 2019

“The 2013 ‘Billet Doux’ features exuberant notions of lemon tart, peach preserves, orange blossoms and mandarin peel with touches of candied ginger and honeycomb. The palate is rich, sweet, and unctuous with a compelling oiliness to the texture wonderfully offset by great freshness, finishing long and honeyed.”

95 points

Lisa Perrotti-Brown MW

Robert Parker Wine Advocate, Oct. 2018

