



MORLET

Family Vineyards

2014

'BILLET DOUX'

LATE HARVEST SAUVIGNON BLANC-SÉMILLON

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	Sauvignon Blanc (60%) Sémillon (34%) 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
Harvest date	One cluster per shoot 'de rigueur' November 2014
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

"A smoking good dessert wine, the 2014 'Billet Doux' offers stunning notes of ripe quince, honeyed peach, toasted bread, and exotic flowers. It brings loads of richness and depth, yet always has a sense of purity and elegance, as well as lightness on the palate. It's another gorgeous sweet wine from Morlet that will stand up to some of the great Sauternes out there."

97 points

Jeb Dunnuck

JebDunnuck.com, March 2022

