



MORLET  
*Family Vineyards*

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.'



<i>Proprietary name</i>	'Coup de Cœur'
<i>Name meaning</i>	Heart's Astonishment
<i>Varietal composition</i>	Chardonnay
<i>Type of wine</i>	Cuvée of best barrels
<i>Appellation</i>	Sonoma Coast
<i>Vineyard singularity</i>	Fort Ross-Seaview & Russian River Valley Goldridge and volcanic soils
<i>Typical harvest date</i>	October
<i>Picking</i>	Night pick; manual; small lugs; refrigerated truck
<i>Sorting</i>	Cluster-by-cluster
<i>Fermentation</i>	In barrel through native yeast
<i>Upbringing</i>	14 months in French oak barrels from selected artisan coopers Malolactic <i>Sur lies</i> with <i>bâtonnage</i>
<i>Bottling</i>	Unfined, unfiltered
<i>Ideal cellaring</i>	3 to 5 years after harvest date
<i>Arc of aging</i>	15 to 20 years
<i>Serving</i>	55-59°F (13-15°C); Decant when served young

TASTING NOTES

*"The 2019 'Coup de Cœur' is a top barrel selection by Luc Morlet, and it's a magical Sonoma Coast release that tops out my scale. White flowers, lemon curd, honeyed toast, almond paste, and chalky mineral are just some of the nuances here, and it hits the palate with full-bodied richness, a pure, layered, incredible texture, integrated acidity, and one heck of a long finish. It's slightly richer and more opulent than the other two releases, yet it has this brilliant minerality, a weightless mouthfeel, and does everything right."*

100 points  
Jeb Dunnuck  
JebDunnuck.com, Dec. 2021

