



MORLET
Family Vineyards

2021
‘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.’



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

TASTING NOTES

“The delicious 2021 ‘Coup de Cœur’ opens with intense lemon curd, yuzu, and fresh grapefruit notes, unlocking the evocative undercurrent of sea spray, lime leaves, nutmeg, and toasted almonds with a waft of beeswax. The medium to full-bodied palate is tightly wound with electric citrus and baking spice notes and a crisp line of freshness to support, finishing with epic length and depth.”

100 points

Lisa Perrotti-Brown MW
The Wine Independent, Feb. 2024

“The 2021 ‘Coup de Cœur’ displays very elegant notes of flint that frame the wine beautifully before giving way to aromas of fresh pineapple, candied lemon, fresh flowers, and delicate spice. It’s rich without ever feeling heavy and has a weightless feel, with a great balance and more mineral persistence through the long finish. This extraordinary wine checks all the boxes for some of the highest quality white wines being made in Sonoma today.”

99 points

Jeb Dunnuck
JebDunnuck.com, March 2022

