

HOSPITALITY,  
GRATITUDE & GIVING BACK

by Jodie Morlet



MORLET  
*Family Vineyards*

*Spring Newsletter 2025*

ISSUE XXII

*W* PURSUING EXCELLENCE

hen Luc and I founded Morlet Family Vineyards in 2006, we vowed that we would never compromise on quality in anything that we do. Luc has certainly achieved excellence in viticulture and winemaking. He has earned more 100-point scores across varietals than any other winemaker. Our wines have been served at The White House on numerous occasions from 2008 through 2024, spanning four administrations. Further, acclaimed chefs around the country have paired our wines with their incredible cuisine.

Our 'Ma Princesse' and 'Coup de Cœur' Chardonnays have received the highest accolades on seven occasions. Jeb Dunnuck has called our Chardonnays "pure perfection in the glass, blockbuster-styled efforts, magical, and heavenly." Master of Wine Lisa Perrotti-Brown added that our Chardonnays are "epic, amazing, and mind-blowing." For a private dinner with Robert Parker, three-Michelin-starred Chef David Kinch of Manresa paired our 'Coup de Cœur' with Acquerello Carnaroli risotto and Maine lobster. Three-Michelin-starred Chef Michael Tusk of Quince has paired our 'Coup de Cœur' with Tsar Nicoulai caviar.



*The Morlet Estate Hilltop House at dusk*

Not to be outshone, Audrey Frick noted that the perfect 'Joli Cœur' Pinot Noir is a "highly compelling and noble wine." Robert Parker proclaimed that it "comes across as a Grand Cru from the Northern Côte de Nuits." This Pinot Noir was featured during the White House State Dinner for Shinzo Abe, the Prime Minister of Japan, as well as at a dinner for Hu Jintao, the President of the People's Repub-

lic of China. On the tasting menu at The French Laundry, three-Michelin-starred Chef Thomas Keller showcased this wine alongside Liberty Farms Pekin duck and hand-rolled ricotta agnolotti. For a private dinner for members of The Pacific Club, Chef Tusk offered a Paine Farm squab with agnolotti del plin and porcini mushrooms.

Robert Parker exclaimed that our 'La Proportion Dorée' Semillon-Sauvignon Blanc is "a perfect wine and absolutely out of this world." Mr. Parker compared this wine to the First Growth Haut-Brion Blanc, proclaiming that our white blend is "singular, profound, and compelling." Jeb Dunnuck concurred, stating that our wine "tastes like a top vintage of La Mission Haut-Brion Blanc on steroids." He posted on social media, "I'm not sure there's anyone in the world doing Semillon and Sauvignon Blanc better!" We are tremendously honored that this wine has

been featured at the White House nine times, including twice for French President Nicolas Sarkozy as well as during the State Dinner for French President François Hollande. Three-Michelin-starred Chef Dominique Crenn highlighted this wine on Atelier Crenn's pairing menu with a kabocha squash tarte, butter-



*The 2007 'La Proportion Dorée' is served for French President Nicolas Sarkozy*

nut squash dumpling, and a white truffle consommé.

Our Cabernet Sauvignons have been awarded 100 points eight times (and counting)! Jeb Dunnuck called our 'Passionnément' "pure perfection and incredible in every way." He proclaimed that it is "pure magic

in a glass and Napa Valley Cabernet Sauvignon at its finest," reminding him of "some of the older Harlan Estate releases." Lisa Perrotti-Brown agreed, calling this wine a "staggeringly stunning and very singular Cabernet achievement by Luc Morlet!" Ms. Brown deemed our 'Morlet Estate,' which comes exclusively from our winery estate in St. Helena, to be "seductive and epic." Chef Tusk paired both of these wines with Japanese Wagyu beef, Matsutake mushroom and Shishito pepper. Colin Hay of The Drinks Business in London noted that our 100-point 'Cœur de Vallée' is an "impressive, exquisite Bordelais wine with the capacity to age glacially." This wine, which hails from our estate vineyard in Oakville, was included on the pairing menu at Aubergine in Carmel-by-the-Sea, where two-Michelin-starred Relais & Châteaux Grand Chef Justin Cogley served Colorado lamb with sea lettuce, white anchovy and apple caramel lamb jus.

Among his peers, Luc is recognized as a master winemaker for crafting our 100% Cabernet Franc. Wine reviewers agree, as the 'Force de la Nature' has received the highest score eight times so far! Robert Parker was the first to grant his stamp of approval, proclaiming, "This is an ethereal wine that goes beyond just being majestic." Jeb Dunnuck announced that it is "pure perfection and one of the finest expressions of Cabernet Franc out there," reminding him "of a young 1998 Cheval Blanc" and "one of the finest examples of this variety" he had ever tasted.

Lisa Perrotti-Brown affirmed, "Morlet's spectacular 'Force de la Nature' continues to set the bar sky-high for Napa Valley Cabernet Franc – this is so, so impressive!" We were honored to host a 100-point wine dinner for Kreis Beall, co-founder of Blackberry Farm. Michelin-starred Bourse d'Or Award-winning Chef Philip Tessier of PRESS Restaurant paired our 'Force de la Nature' with a bacon-wrapped venison, honeynut squash and sauce Périgourdine.

Luc has also achieved the perfect score on our late harvest 'Billet Doux' white wine. Doug Wilder of The Purely Domestic Wine Report said that our "sweet note" is "the emphatic thumbprint on Luc's incredible body of work," and he can't think of any other domestic dessert wine in his memory "that has displayed this level of intensity, purity, and extraction." Chef Michael Tusk paired this Sémillon-Sauvignon Blanc-Muscat blend with his restaurant's namesake – a "quince" tart with brown butter, huckleberries and Tahitian vanilla. Daniel Bruce, author and founding chef of the Boston Wine Festival, served our 'Billet Doux' with a beautiful apricot upside-down cake with honey gelato, vanilla bean crème Anglaise and almond lace.

I look forward to seeing which wines will earn 100 points next, and which dishes these prominent chefs will pair with them!

#### HEARTFELT HOSPITALITY

Our commitment to excellence extends beyond wine-making. We strive to welcome guests to our winery in a manner that makes them feel a part of our family. We greet guests with a flute of our family's Grand & Premier Cru Champagne as we share our story. This time together allows us to get to know newer Mailing List members, and to catch up with those whom we have hosted before. We desire to establish long-term relationships, where wine is the shared passion that initially brings us together. Many of our members have become close friends

over the years, and we always enjoy spending time with them and learning what has transpired in their lives. While a typical visit includes a tour of the crush pad followed by a private seated tasting of several wines across our portfolio, beginning later this spring, we will add an exciting vineyard tour to the guest experience.

Our charitable auction lots often include a gathering at The Grove. Luc and I preserved this one-acre bird sanctuary within our 'Cœur de Vallée' vineyard in Oakville, the "heart" of the Napa Valley. We built a podium in the shape of, what else... a heart! This venue provides a unique way to spend time with our guests while everyone delights in the surrounding vineyard and mountain views.

Last year, we extended our heartfelt hospitality to our fellow vintners, as we hosted the summer social for the Oakville Winegrowers Association. During this lovely evening, we were treated to a delicious French-inspired dinner prepared by fourteen-time recipient of a Michelin star, Chef Ken Frank of La Toque. We shared magnums of our 2018 'Cœur de Vallée' alongside Chef's entrecôte rôtie, sauce Marchand de vin d'Oakville, haricots verts and gratin de pommes de terre.



*Hosting the Oakville Winegrowers at our heart-shaped podium in the 'Cœur de Vallée' vineyard*

## GORGEOUS GUEST HOUSES

Luc and I have been able to develop three extraordinary guest houses surrounded by our estate vineyards. Available as monthly rentals, each property offers a home away from home overlooking the vines. When not rented, we schedule our live auction lot winners from various charity events to claim their stay in Wine Country.

### MORLET ESTATE HILLTOP HOUSE

Situated above our historic winery in St. Helena, the Morlet Estate Hilltop House spotlights gorgeous views of the Napa Valley. Renowned architects Andrew Batey and Mark Mack's design strikes a perfect balance with the landscape and provides seamless indoor-outdoor living. This remarkable home boasts three spacious en suite bedrooms with private patios and king-size beds. The chef's kitchen opens to a grand dining room featuring an impressive see-through fireplace and expansive windows, offering seamless views throughout. The adjoining living room showcases a panoramic vista of the upper valley, including Mount St. Helena. The lower level houses a vast recreational room and a wine bar leading to the exceptional wine cellar. Enclosed and gated, the meticulously maintained property includes a spectacular swimming pool with a three-tiered cascading waterfall, a hot tub, fire pit, multiple shaded dining areas, serene picnic and reading spots, a hiking trail, and beautiful gardens. Nestled in a private and tranquil setting with partial views of the 'Morlet Estate' vineyard, this guest house is less than a mile north of the charming town of St. Helena.



*The Morlet Estate Hilltop House boasts stunning views of the upper Napa Valley*





*The historic Morlet Estate Farmhouse is conveniently located just north of the town of St. Helena*



### MORLET ESTATE FARMHOUSE

A stone's throw south of the winery is the Morlet Estate Farmhouse. Built in 1853, this historic Victorian-style residence is one of the fifth oldest houses in the Napa Valley. The beautiful two-story abode, which we remodeled in 2011, boasts three generously sized bedrooms (two are en suite), formal living and dining rooms, a cozy dining nook, and a gourmet kitchen equipped with Sub-Zero, Wolf, and Miele appliances. The enchanting wrap-around porch reveals iconic panoramic vistas of the upper valley, encompassing Mount St. Helena, the Palisades, portions of the Mayacamas and Vaca Mountain ranges, and the surrounding vineyards and wineries. Period-inspired furnishings and decor adorn the interior, reflecting the home's rich history. Within a fenced and gated one-acre parcel, the meticulously maintained property accentuates landscaped surroundings, complete with a charming picnic area for outdoor enjoyment.

### MORLET ESTATE MONTVIEW HOUSE

The Morlet Estate Montview house offers guests the opportunity to experience living in a vineyard. Nestled within our 'Mon Chevalier' vineyard in Knights Valley, the remote setting is only ten minutes north of the town of Calistoga. This ranch-style home highlights breathtaking views of Mount St. Helena and features a large living room with modern corner windows that take full advantage of the surrounding vines and mountainscape, three wood-burning fireplaces, a formal dining room and casual dining area, a fully stocked kitchen with Viking and Miele appliances (as well as a wine cooler), three bedrooms (one is en suite), and a spectacular 500-square-foot patio. A hot tub allows guests to relax while "soaking" in the panoramic vista. Fenced and gated, the property includes a shaded picnic and Bocce area. For information regarding booking a monthly stay at any of these truly amazing estates, please go to the "Visit" tab on our website.



*The Morlet Estate Montview house showcases spectacular views of Mount St. Helena*





*The Artelier Vito-Ceno serves as Luc's wine studio and a conference room for guests*

#### ARTELIER VITO-CENO

Luc's wine studio, the Artelier Vito-Ceno, is located adjacent to the Hilltop House. Here, Luc conducts professional tastings for sommeliers from around the globe. We have also hosted staff trainings for restaurants, such as The French Laundry, Bouchon Bistro, and PRESS. In addition, this room can be utilized as a conference room for anyone renting the Hilltop House. This one-of-a-kind space features a custom mural on the ceiling, an intricate metal vine detailing each of the varietals that we use, and several antique artifacts representing viticulture, winemaking, and the art of coopering.

#### GIVING BACK

Luc and I are dedicated to helping charitable causes and believe that we should use our winery to benefit others. We serve our local community, support efforts to enhance educational opportunities, and assist organizations that advance research to find cures for diseases that affect children and adults around the world. In both 2013 and 2014, we were the co-Vintner Chair for California Winemasters, which raises funds for the Cystic Fibrosis Foundation.

In March 2025, Luc and I are serving as the Vintner Chair for Napa in Newport, benefiting CureDuchenne,

which seeks to find a cure for Duchenne muscular dystrophy. The innovative venture philanthropy model funds groundbreaking research, early diagnosis, and treatment access, while providing pioneering education and support programs for those living with the disease and for their loved ones. Our domestic Chairman's lot will include a four-night stay at the Morlet Estate Hilltop House and a fabulous dinner at PRESS Restaurant, while the highest bidder of our international Chairman's lot will experience a vertical tasting (2007-2022 vintages) of the 'Cœur de Vallée' Cabernet Sauvignon at... our Morlet Wines International office in Bordeaux, France!

We often join Cabernet for Connoisseurs, which supports Family House in San Francisco. This amazing organization provides housing, comfort, and community for families with children undergoing treatment for cancer and other life-threatening illnesses. Lisa Perrotti-Brown partnered with us for our 2021 live auction lot. The winners were treated to a multiple-course dinner paired with many of our 100-point wines, while

Lisa shared her vast wine knowledge.

Each year, Luc and I participate in events for Inspire Napa Valley which benefits the Alzheimer's Association. My maternal grandmother Gertrude "Ann" Valine passed away from this debilitating disease at the age of 92 after a 10-year battle, so this is one way that I can honor my "Mimi." On another personal note, our extended family has been affected by childhood cancer. Donating to St. Jude Children's Research Hospital is quite meaningful for us, and thankfully, my nephew has been cancer-free for well over a decade. Steven Curtis and Mary Beth

Chapman are dear friends, so we have been long-time supporters of Show Hope. We are honored to contribute to adoption efforts, assist in providing medical care grants, and help children to find a forever home.

For a full list of charitable causes that are near and dear to our hearts, please visit the “Charitable Causes” link on the Philosophy tab of our website.

#### TREMENDOUS GRATITUDE

I am truly grateful for each wine connoisseur, collector, sommelier, and wine director who supports our wines around the globe. Knowing that the wines which my talented husband crafts hold a meaningful place in people’s lives warms my heart. I am also thankful for the many ways that wineries can give back to our communities at large. Whether we are helping fire or flood victims, schools, hospitals, museums, senior citizens, or any other area of need, we can make a difference.

This year’s Spring Release features the 2022 vintage

of our ‘Cœur de Vallée.’ Jeb Dunnuck declared that the “impressive aromatics carry to an incredibly, pure, classic structured Cabernet Sauvignon.” He continued, “There’s a clear Bordeaux-like style in this cuvée, both in its aromatics and texture.” It is only fitting that the winners of our Napa in Newport international lot will get to taste this wine with us at our office in Bordeaux!

Beginning with the 2017 vintage, we dedicated this wine to Doctor Richard Johnson and his wife, Dr. Nancy Hampel. These two incredible veterinarians not only have spent their careers caring for animals, but they helped Luc and me when we were in need of financial assistance to purchase our estate vineyard in Oakville. It is their kindness of heart that allowed our dream of owning that property to come true.

I invite you to raise a glass of our 2022 ‘Cœur de Vallée’ and to know that as you are enjoying our Cabernet Sauvignon from the “heart” of the Napa Valley, Luc and I are tremendously grateful for each one of you. *A Votre Santé!*



*Luc & Jodie Morlet serve as the Vintner Chair for 2025 Napa in Newport benefiting CureDuchenne*

#### INTRODUCING ‘CŒURS-SUR-MER’



We are proud to introduce a brand-new wine! This special wine represents Jodie Morlet’s joy in being a mother (mère), her extensive career as an elementary school teacher, and her passion for helping others. Combining her love for spending time with Luc and their adult children by the Pacific Ocean (mer) with her strong desire to support causes near and dear to her heart, this exclusive bottling is available each year through selected charitable auction lots that assist local communities, enhance educational opportunities, and advance research to find cures for diseases, such as Duchenne Muscular Dystrophy. It is ‘Hearts by the Sea’ or ‘Cœurs-sur-Mer.’

This one-barrel bottling of Cabernet Sauvignon hails from Luc and Jodie Morlet’s estate vineyard in Oakville, Napa Valley, which has produced numerous 100-point wines including the ‘Passionnément’ & ‘Cœur de Vallée’ Cabernet Sauvignons and the ‘Force de la Nature’ Cabernet Franc. Jeb Dunnuck has exclaimed, “Hats off to winemaker Luc Morlet, who unquestionably has a magic touch with both Cabernet Sauvignon & Cabernet Franc!” while Lisa Perrotti-Brown proclaimed, “Few in Napa Valley are as driven, ambitious, and committed to winemaking as Luc Morlet.”

The inaugural 2022 vintage of ‘Cœurs-sur-Mer’ is only available through our Chairman’s live auction lot at this year’s Napa in Newport benefiting CureDuchenne. Subsequent vintages will be offered through several live auction lots each year to support a variety of selected charities.

## Spring 2025 Release



2022

### 'FORCE TRANQUILLE'

OAKVILLE, NAPA VALLEY  
CABERNET FRANC

Located in the world-renowned Oakville appellation, in the heart of the Napa Valley, the To Kalon Creek meanders through our property. The combination of gravelly and clay-loamy Bale soil and gravelly and silt-loamy Clay soil consistently reveals the complexity and subtlety of the Cabernet Franc varietal, in this warm yet temperate climate. This special wine pays homage to Luc's mother, Marie-Thérèse Morlet, who has always displayed an unwavering commitment to details, amazing courage and a genuine spirit of humility. Her dedicated work ethic remains one of the forces behind our family's passion for crafting the best wines possible. Handcrafted using classical winemaking techniques, it is 'Quiet Strength' or 'Force Tranquille.'

**Jeb Dunnuck:** *The 2022 'Force Tranquille' shines for its complexity, nuance, and elegance. Ripe red and black fruit, new leather, spicy wood, camphor, and graphite all define the aromatics, and it hits the palate with medium to full-bodied richness, a pure, elegant, seamless mouthfeel, and a great finish. As with most 2022s, it's upfront and ready to go. Nevertheless, this should have a nice evolution over the coming 15 years or so. – JebDunnuck.com, Jan. 2025*



2022

### 'PASSIONNÉMENT'

OAKVILLE, NAPA VALLEY  
CABERNET SAUVIGNON

Crafted with the passionate, uncompromised and ongoing pursuit of quality, this judicious blend comes from the finest barrels of our manicured vineyards on the Oakville Bench and on the foothills of Knights Valley and St. Helena. As the French say, "Je t'aime, un peu, beaucoup, passionnément!" (I love you, a little, a lot, passionately!) This special wine is dedicated to my wife, Jodie Morlet. It is 'Passionately' or 'Passionément.'

**Jeb Dunnuck:** *The 2022 'Passionnement' is another healthy ruby/plum-hued wine in the vintage that has plenty to love. Cassis, ripe black cherries, new leather, cigar, and tobacco notes all define the aromatics, and it hits the palate with medium to full-bodied richness, a lively, elegant mouthfeel, quality tannins, and a great finish. It plays very much in the ripe yet also elegant style of all the wines from Morlet in 2022. – JebDunnuck.com, Jan. 2025*



2022

### 'CŒUR DE VALLÉE'

OAKVILLE, NAPA VALLEY  
CABERNET SAUVIGNON

Located in the world-renowned Oakville appellation, in the heart of the Napa Valley, the To Kalon Creek meanders through our property. The Cabernet Sauvignon and Cabernet Franc vines benefit from the gravelly and loamy Bale soil derived from an alluvial fan in this warm yet temperate climate. Handcrafted using classical winemaking techniques, this wine is dedicated to Dr. Richard Johnson and Dr. Nancy Hampel who have always demonstrated their kindness of heart. It is 'Heart of the Valley' or 'Cœur de Vallée.'

**Jeb Dunnuck:** *A bigger, richer wine, the 2022 'Cœur de Vallée' sports a deep purple/plum hue as well as impressive aromatics of darker currants, camphor, graphite, new leather, and tobacco. This carries to an incredibly pure, classic structured Cabernet Sauvignon that has medium to full-bodied richness, a focused, elegant mouthfeel, integrated tannins, and a great finish. There's a clear Bordeaux-like style in this cuvée, both in its aromatics and texture. I love it today, yet this is one 2022 that I think is going to have a solid evolution over the coming two decades. – JebDunnuck.com, Jan. 2025*



2023

### 'LA PROPORTION DORÉE'

SONOMA COUNTY  
PROPRIETARY  
WHITE BORDEAUX-  
STYLE BLEND

A harmonious blend of the three classic white Bordeaux varietals, this unique cuvée was inspired from the finest producers of Pessac-Léognan. The Sémillon, Sauvignon Blanc and Muscadelle come from dry-farmed vineyards in the Golden State's Sonoma County. Classical winemaking techniques such as *élevage sur lies* (aging on the lees) and *bâtonnage* (stirring) contribute to this true *vin de garde*. As in architectural arts, it is 'The Golden Ratio' or 'La Proportion Dorée.'

**Winemaker Notes:** *The 2023 'La Proportion Dorée' boasts a very intense, complex and powerful bouquet of honeysuckle, white peach, candied lemon, lime zest, and blackcurrant bud. The vibrant aromatics further showcase crushed stones alongside hints of juniper berry, tropical flowers, and clove. Rich and concentrated with a great deal of citrus oils, gras, and natural acidity, the harmonious mid-palate is energetic yet elegant, textural, and features an impressively long finish, reminiscent of a great Pessac-Léognan. – Luc Morlet, Feb. 2025*



2023

### 'MA PRINCESSE'

RUSSIAN RIVER VALLEY  
CHARDONNAY

Located on the river bench of Sonoma County's Russian River, this vineyard benefits from Goldridge soil containing metamorphic rock. The cuttings come from the Old Wente field selection, renowned for excellent quality and minerality. Its concentration originates from the typically petite size of the berries. Handcrafted using classical Burgundian winemaking techniques, this wine is dedicated to our daughter, Claire Morlet. It is 'My Princess' or 'Ma Princesse.'

**Winemaker Notes:** *The 2023 'Ma Princesse' springs out with a very intense and complex bouquet of white flowers, candied citrus fruits, candied William pear, candied ginger, and fresh hazelnut, with strong mineral notes and hints of pine needles and beeswax. Rich and concentrated, this full-bodied Chardonnay boasts a powerful, yet smooth and seamless character, showcasing a beautiful gras and natural acidity leading to a gracefully long finish. – Luc Morlet, Feb. 2025*

# MORLET

Family Vineyards



MANICURED  
VINEYARDS,  
CLASSICAL  
WINEMAKING  
& CREATIVE  
ARTISANSHIP



2023

### 'MA DOUCE'

FORT ROSS - SEAVIEW  
CHARDONNAY

Located on the Sonoma Coast, on the second ridge from the Pacific Ocean, this hillside vineyard is comprised of Goldridge soil and benefits from both the cool maritime breeze (*douce brise*) and the mild and sunny mountain climate. Handcrafted using classical Burgundian winemaking techniques, this wine is dedicated to my wife, Jodie Morlet. It is 'My Sweet' or 'Ma Douce.'

**Winemaker Notes:** *With a stunning and intense bouquet of fresh white flowers, Golden Delicious peel, citrus oils, orange blossom, notes of wet stone and hints of iodine, the multi-layered 2023 'Ma Douce' Chardonnay is rich, concentrated, and lively. Medium to full-bodied, this complex Chardonnay is very smooth from beginning to end, revealing its mineral background and a fantastic lingering finish. – Luc Morlet, Feb. 2025*



2023

### 'EN FAMILLE'

FORT ROSS - SEAVIEW  
PINOT NOIR

For generations, our family has grown the Pinot Noir grape in France. When our children were young, we celebrated this commitment each harvest as they stomped a small vat of Pinot Noir from California's Sonoma Coast. Handcrafted using classical Burgundian winemaking techniques, this special wine is dedicated to our grandparents, parents, and relatives from both countries. As with any family celebration or casual gathering, this wine is to be appreciated 'En Famille.'

**Winemaker Notes:** *The 2023 'En Famille' bursts with very intense notes of wild Griottes cherries, framboisier raspberry dessert, and hints of blackberry, earthy patchouli, sandalwood, and fresh leather. This medium-bodied Pinot Noir displays a gorgeous texture with silky, fine-grained tannins and well-integrated acidity, and boasts a long, beautiful, and very complex earthy finish. – Luc Morlet, Feb. 2025*



2023

### 'CÔTEAUX NOBLES'

FORT ROSS - SEAVIEW  
PINOT NOIR

Located on the Sonoma Coast, on the eastern slope (Côte) of the second ridge from the Pacific Ocean, this hillside vineyard (Côteau) benefits from the cool maritime breeze and the mild and sunny mountain climate. The noble site's natural conditions are ideal for growing excellent Pinot Noir in the Goldridge soil. Handcrafted using classical Burgundian winemaking techniques, it is the 'Noble Hillside' or 'Côteaux Nobles.'

**Winemaker Notes:** *The vibrant 2023 'Côteaux Nobles' skips out of the stemware with a very intense, fresh, and complex bouquet of raspberry coulis, wild Griottes cherries, and kirsch-like elements, alongside hints of blackberry, sandalwood, spices, and anis. Showcasing an amazing texture, this medium-bodied Pinot Noir displays velvety fine-grained tannins, freshness, and a lively natural acidity, finishing long with flavors reminiscent of its bouquet. – Luc Morlet, Feb. 2025*

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