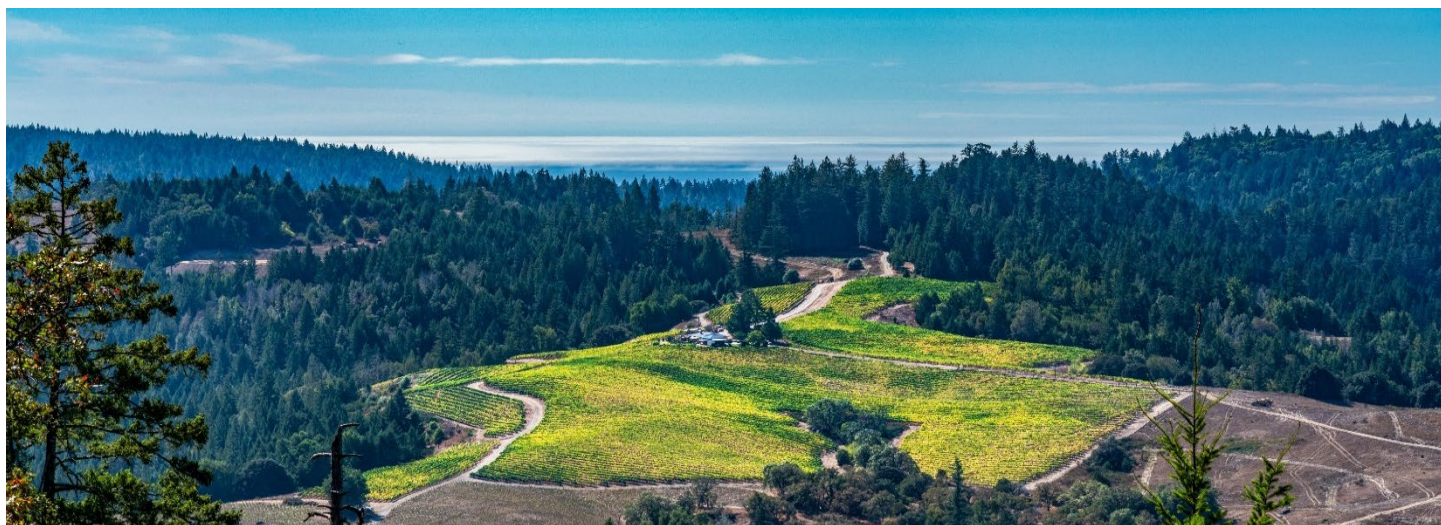




2020  
 ‘CÔTEAUX NOBLES’  
 FORT ROSS - SEAVIEW PINOT NOIR

Located on the Sonoma Coast, on the eastern slope (Côte) of the second ridge from the Pacific Ocean, this unique 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 Hillsides’ or ‘Côteaux Nobles.’



Proprietary name	‘Côteaux Nobles’
Name meaning	Noble hillsides
Varietal composition	Noble Pinot Noir varietal
Type of wine	Pinot Noir
Appellation	Vineyard designated
Vineyard singularity	Fort Ross-Seaview, Sonoma Coast
Typical harvest date	On the second ridge from the Pacific Ocean 1350-1450 feet elevation; northern exposure Goldridge sedimentary soil
Picking	October
Sorting	Night pick; manual; small lugs; refrigerated truck
Fermentation	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
Upbringing	Through native yeast; Punch downs in stainless steel tanks & French oak puncheons; Gyrobox™
Bottling	14 months in French oak barrels from selected artisan coopers
Ideal cellaring	Unfined, unfiltered
Arc of aging	4 to 6 years after harvest date
Serving	20 to 25 years
	59-61°F (15-16°C); Decant one hour prior to serving

TASTING NOTES

“The 2020 ‘Côteaux Nobles’ is medium ruby-purple colored. It sashays out with pretty notions of Bing cherries, fresh raspberries, and cranberry sauce with hints of chargrill and garrigue. The full-bodied palate is rich with loads of spicy notes coming through and a velvety texture, finishing with a refreshing lift.”

95 points

Lisa Perrotti-Brown MW  
 The Wine Independent, Aug. 2022

« Généreux et remarquablement équilibré, longueur profonde et subtile, aux notes florales et à la délicatesse fruitée de griotte, terminant sur une magnifique impression associant intensité et onctuosité. Les pinots noirs de Luc Morlet sont particulièrement séducteurs. »

95 points

Thierry Desseauve  
 Bettane+Desseauve  
 En Magnum, Dec. 2024; Jan.-Feb. 2025

