MORLET
Family Vineyards

2007

'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 *bâtonnage*
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

"From a selection of the finest barrels, the remarkable 2007 'Coup de Cœur' is similar to its siblings, but one can sense Luc Morlet's decision making in that it is richer, deeper, and fuller – as hard as that is to believe."

98 points
Robert M. Parker, Jr.
Robert Parker Wine Advocate, Feb. 2010

"Flawlessly integrated yet also complex, the 2007 'Coup de Cœur' layers aromas and flavors of yellow plum, pear, lemon zest, lime, and fig over a foundation of deep mineral."

Best of the Best Chardonnay
Brett Anderson
Robb Report, June 2010