



MORLET
Family Vineyards

‘CŒUR DE VALLÉE’ OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

The Cœur de Vallée is “a mindblowing effort, it offers up notes of mocha, forest floor, blueberries, blackcurrants, asphalt and licorice. Full-bodied and opulent, this sensational 2012 is one of the vintage’s superstars.”

Robert M. Parker, Jr. The Wine Advocate, October 2014



The Cabernet Sauvignon and Cabernet Franc vines sunbathe on the Oakville Bench.

Few vineyard sites truly have a strong and unique personality. The famous Beckstoffer To Kalon vineyard lies on the Oakville bench, in the Napa Valley. Planted on this prime location, the French varietal Cabernet Sauvignon has become the flagship of this region, and has brought worldwide recognition. We named this wine ‘Cœur de Vallée’ to honor this unique site and its wonderful companions, Cabernet Sauvignon and Cabernet Franc. Handcrafted by using classical winemaking techniques, this wine represents the vibrant heart of a very special place. It is ‘Heart of the Valley’ or ‘Cœur de Vallée.’

Winemaker Notes: Deep purple. Intense and complex bouquet of red, black and blueberries intermixed with notes of cassis, Quesch plum, blond tobacco and a hint of black pepper. Full-bodied, the palate is reminiscent of the nose, with a creamy texture, richness, powerful mid-palate and beautiful depth. The silky tannins and complex aromas create a harmonious ensemble, leading to a very long and smooth finish. This collectible wine will age gracefully for decades.

Proprietary name	‘Cœur de Vallée’
Name meaning	Heart of the Valley
Varietal composition	Cabernet Sauvignon (75%) Cabernet Franc (25%)
Type of wine	Vineyard designated
Appellation	Oakville, Napa Valley
Vineyard singularity	Beckstoffer To Kalon Vineyard Oakville Bench Gravelly, loamy Bale deep soil
Typical harvest date	Early October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster and berry per berry
Fermentation	Through native yeast Punch downs in tanks & puncheons
Upbringing	16 months French Oak from selected artisan Coopers
Bottling	Unfinned, unfiltered
Cellaring time	Decades
Serving	Room temperature Decanting recommended

