



'COUP DE CŒUR' SONOMA COUNTY CHARDONNAY

Coup de Cœur is a "sensational Chardonnay" which is "flirting with perfection. Aromas of roasted hazelnuts, almond paste, brioche, honeysuckle, white peach and delicate pineapple are followed by a full-bodied, stunning wine displaying a subtle hint of oak."
Robert M. Parker, Jr. The Wine Advocate, December 2014



Each vintage, the tasting of individual lots of Chardonnay reveals a strictly limited number of barrels of truly outstanding features. These selected barrels are then judiciously blended to compose this unique cuvée. Handcrafted using classical winemaking techniques, it is our 'Heart's Astonishment' or 'Coup de Cœur.'

Winemaker Notes: Straw yellow color. Complex bouquet of candied lemon, citrus oils, Reinette apple and strong notes of hazelnut and white truffle. Mineral driven on the palate, the mouth feel is rich yet delicate. Seamless and classic, it is wonderfully subtle and long on the finish. With a very high ageing potential, this wine can be cellared for over a decade.

Two barrels have been singled out with chalk by Luc. After months of blending trials, they will eventually become part of 'Coup de Cœur.'

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| Proprietary name | 'Coup de Cœur' |
| Name meaning | Heart's Astonishment |
| Varietal composition | Chardonnay |
| Type of wine | Cuvée of best barrels |
| Appellation | Sonoma County |
| Vineyard singularity | Fort Ross-Seaview & Russian River Valley Goldridge and volcanic soils |
| Typical harvest date | October |
| Picking | Manual, small lugs, refrigerated truck |
| Sorting | Cluster by cluster |
| Fermentation | In barrel through native yeast |
| Upbringing | Malolactic Sur lies with bâtonnage |
| Bottling | French oak from selected artisan coopers |
| Cellaring time | Unfinned, unfiltered |
| Serving | 10+ years Slightly below room temperature Decanted when served young |

