

Technical Sheet

Morlet Family Vineyards - Ma Douce Chardonnay - 2020 Vintage (2026 Delivery)

Your Vineyard, Location:



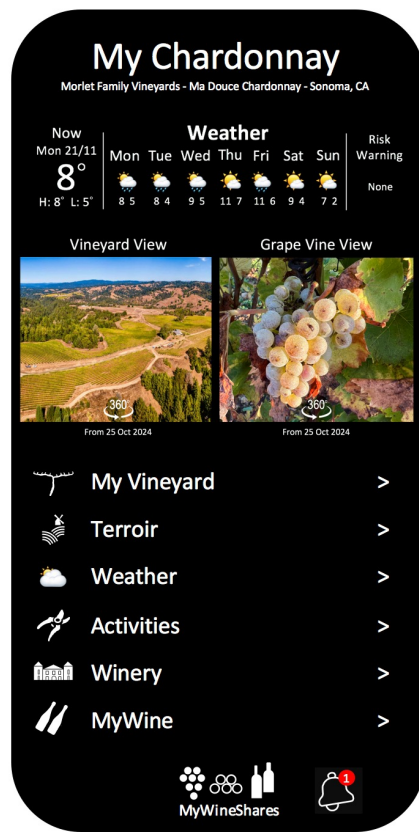
Your vineyard is located in Fort-Ross Seaview, Sonoma, CA, USA.



The Morlet Family Vineyards Estate in Saint-Helena, Napa, CA, USD

Luc and Jodie Morlet

App Access:



In the app you will get to know your wine and your wine maker. You can also follow the grape growing and wine making process of your wine. The app will be ready soon.

Your Wine:

Description:

Morlet Family Vineyards  
Ma Douce  
Fort Ross-Seaview,  
Sonoma Coast.  
100% Chardonnay.

Ratings: (94-96p / 4.4)

Tasting Notes:

Ma Douce kicks off with gregarious notes of crème caramel, baked pears, and passion fruit, plus suggestions of cedar chest and spice cake. The medium to full-bodied palate has a spritely backbone of acidity cutting through the rich, oily fruit, finishing long and opulent.

Food Pairing - Examples:

Aperitif	Lobster, other seafood	White scallops, fish	Chicken	Soft cheese e.g. Brie, Camembert

Ideal cellaring: 3-5 years  
Arc of aging: 15-20 years  
Serving: 13-15° C

Time Plan - 2020 Vintage:

Bud Burst	Early April 2020
Flowering	Late May 2020
Grape Growing	May - Oct 2020
Harvest, Pressing	Oct 2020
Fermentation	Oct 2020 -
Aging	
Bottling, Labeling	
Aging in bottles	

Delivery: Nov/Dec 2026



Winery:



Price, Terms:

- Quantity: 1 to 6 bottles
- Vintage: 2020
- Delivery: Your local VP
- Price: 1800 NOK / bottle
- The price above assumes no price increases from the wine maker
- Payment schedule: 100% at delivery
- In Norway, the wine can be picked up at the local VP shop as a "spesialbestilling"

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Or contact: [ah@MyWineShare.com](mailto:ah@MyWineShare.com)