



At each step, uncompromising quality. Only the best for excellence lovers. Our signature for over 250 years.

Varietal

100% Chardonnay.

Tasting notes

Color: clear golden yellow.

Nose: aromas of white-flesh fruit, white flowers with nuances of toast and lightly mineral.

Palate: supple with a fine acidity, finishing with a persistence of white-flesh fruit.

Food and wine pairing

Serve with delicate fish or seafood.

Ageing potential

7 to 10 years

Origins

The *Cuvée Signature* range is a selection of reputed single vineyards villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. They are produced in very limited quantities.

The "Les Macherelles" vineyard is situated on low-lying slopes to the south-east of the village of Chassagne-Montrachet. The clay-chalk soil is rich in iron and of reddish colour, and helps give the wines a certain mineral finesse. This small vineyard extends over 5.19 hectares.

Vinification and maturing

Fermented and aged in french oak barrels for 16 months (with 25% new oak), with slight lees-stirring so as not to make the wine too heavy.

Vintage : 2014

After three years of low yields, this vintage marks the return to normal, although there were a few disparities in some areas. In the springtime, the 2014 vintage looked like being an early one and the vines profited from the hot and dry weather, which indicated an abundant harvest and healthy vines. The harvest nonetheless was affected in some places by shatter, when certain flowers do not develop into fruit. During summer, the Bourgogne winegrowing region was hit by violent hailstorms. The damage was very considerable in some places, particularly in certain appellations on the Côte de Beaune and around the village of Lugny. For some of these vineyards, this was the second or even third consecutive year they have suffered in this way, seeing their hopes of a good harvest destroyed in a matter of moments. In summer, the sun appeared to have gone on vacation elsewhere, and the advance gained at the start of the cycle was soon lost. However, despite the wet and chilly weather, maturation began to gather pace at the end of August. The sun returned along with a northerly wind during the first few days of September, providing ideal conditions for optimum ripening and ensuring the grapes remain in good health. The Bourgogne winegrowing region, like France's other winegrowing regions, experienced a few pockets of sour rot. But this occasional phenomenon was localized and was an exception in an otherwise very healthy year. The harvest began in mid-September, in the sunshine and in good humor. The grapes brought into the wineries were ripe, healthy and aromatic, and promising wonderful cuvées...

