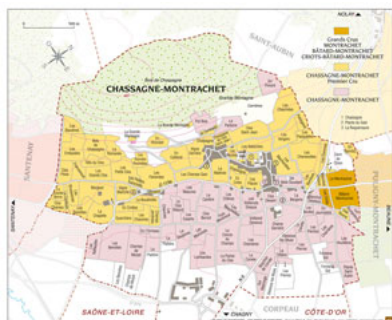




At each step, uncompromising quality. Only the best for excellence lovers. Our signature for over 250 years.



Varietal

100% Chardonnay.

Tasting notes

Colour: clear and shiny yellow gold

Nose: very expressive aromas of patisserie and mocha

Mouth: round and supple, with a mouth-filling structure. The finale lingers harmoniously with candied fruits flavours

Food and wine pairing

This wine is complex enough to be enjoyed alone as an aperitif, but it also pairs perfectly with refined dishes such as turbot, lobster or even foie gras.

Serving suggestions

Ideally serve between 13°C and 14°C / 55°F-57°F

Ageing potential

This wine can easily age for 8 years in good conditions

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, as a sign of the special care we put into their production.

This village appellation from the Côte de Beaune, marks along with Puligny-Montrachet and Meursault one tip of the Golden Triangle. This area produces one of the most famous white wines in Burgundy, which represent about 2/3 of the total production. The vineyard spreads over 304 hectares, including 149 hectares of Premier Cru. Here, the diversity of soils with particular characteristics is huge, for there are 55 different Premier Cru "Climats".

The "Les Macherelles" vineyard spreads over 5.19 hectares on low-lying slopes to the north of the village of Chassagne-Montrachet. The clay-chalk soil has a typical reddish colour due to a high concentration of iron, and gives wines with a certain mineral finesse. There are 2 possible explanations to the name "Les Macherelles". The first is from its latin basis, MACERIOLAE which also finds its origins in the word MACERIA that refers to ruins of houses. Actually, there are still a lot of stone edges surrounding the area after a fire burned down the village that stood in the place. Another explanation, maybe a little bit more eccentric, also refers to the same fire that burned down the village long ago: les Macherelles would find its origins in a patois nickname the inhabitants of Chassagne-Montrachet got...because they were all stained after the fire and had no water to wash up. So they were "mâchurés" as we still say in Burgundy to mention someone that got stained!





Vinification and maturing

The grapes were hand-picked and carefully sorted before being pressed in a pneumatic press. This device helps getting the best quality of juice possible thanks to a slow extraction and no exposure to oxydation. Vinification took place in wooden barrels for a greater complexity of aromas. The wine was then aged in oak barrels on its lees for 16 months with occasional stirring. A proportion of 25% new oak barrels were used to bring those mocha notes.

Vintage : 2015

2015 will remain as a memorable year for French wines, particularly Burgundies where the state of health of the vine was exceptional both for white and red wines. As such we were able to harvest our Pinot Noirs and Chardonnays at optimum phenolic maturity conducive to producing quality wines with concentration and balance.

Springtime arrived quickly after quite a mild winter. Flowering occurred quite rapidly in early June followed by the onset of ripening in mid-July and the grape-harvest which commenced in early August for the most-advanced vineyards. This magnificent healthy environment and the full maturity of the grape-stalks led to minimal sorting requirements at the winery. Our white Burgundies reveal themselves as being quite rich and well-balanced and already showing fine expression for certain appellations. Their style will allow for an enjoyable early drinking but will also delight the connoisseurs for their great ageing potential.

2015 can already be considered as a great vintage with generous wines while young which will continue to gain in complexity as they mature.