



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

#### Varietal

100% Chardonnay.

#### Tasting notes

**Colour:** shiny yellow gold with straw-coloured glints

**Nose:** charming aromas of pears in syrup and candied fruits

**Mouth:** Full and round, with a frank attack. The finale stands out with wooden and meringue notes.

#### Food and wine pairing

This wine is complex enough to be enjoyed alone as an aperitif, but it also does wonders for fine fishes and seafood, and even goat cheeses.

#### 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 climat "Les Chenevottes" covers a 10.99 hectares surface and grows on a relatively low-lying land, free of humidity and well exposed (South-South-East). The name "Les Chenevottes" comes from the French word "chanvre" (hemp) which was certainly grown on this land a long time ago.

#### 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 oxidation. Vinification took place in wooden barrels for a greater complexity of aromas. The wine was then aged in oak barrels on its lees for 18 months with occasional stirring. A proportion of 25% new oak barrels were used to bring those seductive candied 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.