



# Simonsig

## AVEC Chene Chenin Blanc

### “Highlights”

#### 2015

- **90 – WINE ENTHUSIAST**, *Dec. 31, 2016*

Simonsig's 2015 Avec Chêne is a bit more retrained in its overt woodiness than previous bottlings, with herbal notes of grass and fynbos before fruit tones of green plum and white melon. The fresh and easy palate offers bright acidity and juicy flavors of citrus and apple, framed by spice and toast accents. Well balanced and accessible now, enjoy through 2020.

#### 2012

- **91 – WINE ADVOCATE #209**, *Oct. 2013*

“The 2012 Chenin Avec Chene is matured in 400-liter French oak barrels with batonnage undertaken early in the maturation. The bouquet offers plenty of tropical fruit on the nose: mille feuille, pineapple and passion fruit emerging with just a couple of swirls. The palate is well-balanced with a rounded, tropical-tinged opening: a hint of white pepper and plenty of mango and mandarin notes toward the composed finish.”

- **90 – WINE ENTHUSIAST**, *July 1, 2014*

“Beautiful aromas lead the bouquet of this wine, a bright and fruity mix of tropical fruit, ripe pear, white melon, sweet orange and a touch of honeycomb. The well-balanced, medium-weight palate offers clean notes of melon, Anjou pear and clementine, followed by a clean, lightly spiced finish. Drink now–2016.”

#### 2010

- **91 – WINE ENTHUSIAST**, *July 1, 2012*

“Seductive and forward, the Avec Chêne (with wood) boasts intense aromas of vanilla, butter and cream that frame the superripe peach and guava fruits. A touch of honey and sweet spice add depth to the round, creamy-textured palate. Rich but not overdone, with a sweet orange oil lift to the long, evolving finish. Drink 2013-2015.”

- **90 – WINE ADVOCATE #204**, *Dec. 2012*

“It has an intriguing bouquet with sea foam and cockle-shed aromas that lend it a distinct personality. The palate has a rounded well-defined entry with light honeyed notes infused with apricot and pralines. It is very well defined with crisp acidity and a delicate, complex finish with hints of mango, citrus peel and orange zest. This is a worthy follow-up to the 2009.”

#### 2009

- **93 – WINE ADVOCATE**, *#196, Aug. 2011*

