



WINES CREATED BY FRENCH CHEF - **RENAUD AUGIER**

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S I G N A T U R E<sup>®</sup>  
*chef*  
by WB





## RENAUD AUGIER

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### EXCELLENCE IS THE RESULT OF TRUE DEDICATION

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"Our winery has always aimed to enhance the quality of wines from the South of France and our commitment to quality led to the creation of the Signature Chef Wine Collection. Signature Chef highlights world famous Chefs and their know-how. The gourmet selection by Chef Renaud Augier is the fruit of a long partnership with our winery. Deeply committed to our wine heritage and environment, Renaud and our oenologists created both elegant, expressive and vibrant wines. The terroir is the keystone of this collection. Thanks to the commitment of Chef Renaud Augier, this collection truly offers exceptional wines."

Klaus Hansen  
CEO Wines and Brands

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### RENAUD AGUIER – CELEBRITY CHEF IN JAPAN

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Renaud Augier is the head chef of the Tour d'Argent in Tokyo (1 star in the famous Michelin Guide), a restaurant considered as an ambassador of French gastronomic culture in Japan.

Before Japan, Renaud Augier was a Chef in gastronomic restaurants such as Georges Blanc in Vonnas or Louis XV in Monaco, where he worked besides world renowned Chefs such as Gauthier Daniel, Michel Trama or Alain Ducasse.

His gastronomic creations have been awarded in the highest gastronomy competition and in 2019 Renaud Augier becomes "Meilleur Ouvrier de France".







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## FOOD AND WINE

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For each wine, Chef Renaud Augier has created a recipe specifically to match the blend. You can find the recipe on the QR code placed on back label of each bottle.



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## PREMIUM WINES FROM THE SOUTH OF FRANCE

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All the vintages come from plots scrupulously selected for the quality among our vineyards in the South of France, near the city of Narbonne. Here, specific soils, sun, wind and sea humidity create wines with lots of fruit and fine balance. All wines come from 25-30 years old vineyards, and only the best grapes are harvested. The vinification is carried out by plot. Once the very best grapes selected, they are destemmed by hand. The red wine is made by carbonic maceration. The white wine goes through a gentle pressing. The fermentation is under controlled temperatures with native yeasts.

Both the grape selection and the sophisticated wine-making result in truly elegant and expressive wines.

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## SIGNATURE CHEF PREMIUM COMMUNICATION TOOLS

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*Wines & Brands offers several marketing tools and animations to develop this new brand with his partners.*

For any further information, please contact Wines & Brands sales and marketing department :  
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