



DOMAINE MEO-CAMUZET:

Protecting Extraordinary Wines with an Exceptional Quality Commitment Over the Years and Across the Miles

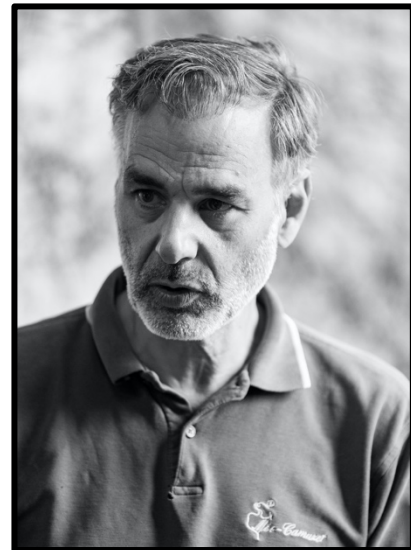
World-renowned and highly sought after, Méo-Camuzet wines are truly rare and treasured. What makes these gems even more exceptional are the protective measures Méo-Camuzet takes to assure the wines reach consumers tasting as their winemaker intended.

One of the most celebrated domaines of the Côte d’Or, located in the heart of prestigious Vosne-Romanée, [Méo-Camuzet](#) produce 6 extraordinary *grands crus*, 10 *premier crus*, several village wines, one Bourgogne Rouge, and just three whites. Under the masterful guidance of Jean-Nicolas Méo, the domaine creates wines that are remarkably delicate while also possessing an intensity that makes them ideal for long cellar aging. The trick is, for the aging process to proceed even somewhat predictably, the wines must be kept within an appropriate temperature range. Exposure to excessive heat can speed up chemical reactions that alter the aging cycle and the wine’s characteristics, or worse, if temperatures are too high for too long, permanently damage color, aroma and taste.

Along with their commitment to excellence in viticulture and production, Domaine Méo-Camuzet has worked diligently with their supply chain partners to achieve and maintain the best storage and transport conditions for their wines. To that end, **they have worked with [eProvenance](#) for the past 10 years to monitor their wine shipments** from Burgundy to destinations around the world and from their US estate partner, Nicolas-Jay, back to France. As a result of this ongoing monitoring program, Méo-Camuzet has received in-depth and insightful analysis, which has led them to verify and solidify best practices across their shipments.

Verifying excellent storage and transport conditions, and then communicating about that success, is highly valuable as it reinforces best practices, builds trust and enhances the brand of both the Domaine and its supply chain partners.

Feedback from importers has been especially positive and their cooperation is a testament to the success of the program. An importer of Domaine Méo-Camuzet wines in Greece commented, *“I think eProvenance is one of the most important developments in the world of wine (not just fine wine!) in the last 50 years.”*



*“The wines of Burgundy are coveted and our customers have correspondingly high expectations for the very best quality. Our challenge and our commitment to monitor and protect our wines goes well beyond their departure from our cellar. **eProvenance** gives us the means to know the conditions our wines experience moving through the supply chain, understand the implications, make informed decisions and share valuable information to benefit our partners and our customers. With the extreme disruptions and delays of late in the supply chain, monitoring has become more important than ever.”*

Jean-Nicolas Méo, Director & Winegrower



"In the instances when an issue of concern arises, eProvenance has provided us with exceptionally clear data and information that we can share with our supply chain partners to help them identify the source and take corrective steps. We believe strongly in the value of transparency. There are always improvements to be made and our partners genuinely appreciate that we share with them what we learn." Françoise Nicvert, Assistant.

A Hong Kong importer who understands the implications of compromised quality and strives for ways to improve said, *"If you have any suggestions for providing better service, please feel free to let us know. We are always looking for better. We only use reefer containers for shipment. We care about the storage condition as much as the winery, as we know any damaged wine sold will damage our reputation in the market."*

Monitoring is important along the many stages of a wine's lifecycle, from local storage to extended transport. Domaine Méo-Camuzet is eager to learn about conditions and assure quality is protected in every leg of the journey.



After eProvenance monitored an external warehouse where Domaine Méo-Camuzet wines were stored, both the Domaine and the warehouse manager were surprised to learn that temperature conditions varied to a much greater extent than would normally be expected in different sections of the facility. As a result, corrective steps were taken to address the problem and bring temperature conditions into the desired range where Méo-Camuzet wines are stored.

There have been instances where customers of the Domaine have made changes to shipping routes, timing or transport partners to improve outcomes.

Upon receiving a monitoring report, one such importer wrote, *"Thank you for sending through the data. It is reassuring to see our wines are being cared for as they should be and our processes are working. However, it does raise a concern with how the stock is being cared for in the warehouse, as it should be stored in their temperature-controlled warehouse until shipment. We will investigate and resolve for our next shipment."*

If, like Meo-Camuzet, you'd like to learn the conditions your wine experiences in transport and storage, and whether your channel is delivering on your quality promise, eProvenance Monitoring Services can help you do just that.

Monitoring with [eProvenance](#)

Improper temperature is a top cause of damage to wine shipments. Monitoring shipment and storage conditions lowers instances of damage and increases customer engagement, which often leads to higher sales. eProvenance can help assure your shipments are handled properly. Whatever the size or the distance of your shipments, we have the solution to fit your needs.

A leader in the monitoring and analysis of temperature, humidity and geolocation of wine shipments, eProvenance provides clear, actionable information that our customers use to:

- evaluate their global supply chain performance
- verify the provenance and ensure the quality and value of shipped goods
- make informed decisions based on analysis
- protect their wine and brand
- market the superior care of their wines in transport and storage as a differentiator

The clear and simple eProvenance Score (0-100) confirms post-shipment wine quality based on our independent scientific research. A secure online dashboard gives our customers easy access to this valuable history and analysis of the conditions experienced by their shipments. This information can be used to reinforce what is working well, provide feedback to shipping partners, or make changes if something needs to be improved.

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