

AWARDS - PRESS RELEASES

Château
LAMOTHE * VINCENT



depuis 1920

RESERVE
AOC BORDEAUX BLANC SEC
(DRY WHITE BORDEAUX)

2018 : “ Both nervous and rich, this wine shows smooth balance and refinement, with subtle floral notes.” **Guide Dussert-Gerber 2020.**

2018 : Gold medal at the 2019 French International Wine Challenge.

2018 : Gold medal at the 2019 Gilbert & Gaillard International Competition.

2018 : Bronze medal at the 2019 Bordeaux Wine Competition.

2017 : “Rich pear flavors dominate this ripe, full wine. It has touches of spice as well as the rich fruit, perfumed and generous. The wine is ready to drink”. **85/100 Wine Enthusiast.**

2017 : “ The nose is expressed around white flowers, lemon and exotic fruits with brioche shades. Dominated by citrus fruits, the palate is fresh. A harmonious and charming Bordeaux”. **1* - Guide Hachette 2019.**

2017 : Silver medal at the 2018 Los Angeles International Wine Competition.

2017 : Silver Medal at the 2018 Gilbert & Gaillard International Competition.

2017 : “ White flowers and hazelnut notes, very fruity, well-balanced, harmonious in mouth and always affordable”. **Guide Dussert-Gerber 2019.**

2016 : Silver medal at the 2017 Los Angeles International Wine Competition.

2016 : Silver medal at the 2017 Gilbert & Gaillard International Competition.

2016 : Silver Medal at the 2017 Lyon International Wine competition.

2015 : Gold medal at the 2016 Sauvignon worldwide competition.

2015 : “Pale gold color, green tints. Expressive nose, citrus, blackcurrant leaf, mineral. Good balance between freshness and a rich, round and drinkable palate. We appreciate the accuracy of aromas and persistence.” **Gold Medal – Gilbert & Gaillard Tasting.**

2015 : “Spicy and mineral nose, white peach and Williams pear flavors. A round, generous and freshly mouth, with good length. A tasty and balanced white wine.” ******(*) Guide Hubert 2016 (Restaurant and Wine).**

2015 : Bronze Medal at the 2016 Macon Wines Competition.

2014 : “Full of acidity, this is also a really fruity 100% Sauvignon Blanc. Great citrus and green apple flavors go with a mineral edge and a final fresh, crisp aftertaste. Drink from late 2015.” **88/100 Wine Enthusiast 2015.**

2014 : Gold medal at the 2015 Paris wines competition (Concours Général Agricole 2015).

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2014 : Gold medal at the 2015 Bordeaux wines competition.

2014 : “Brilliant and clear yellow color. Intense nose with a mix between citrus fruits, white and exotic fruits, floral notes. The mouth is full, fleshy with nose flavors present. Long finish of dried fruits. Well-balanced. Drink with fish.” **Gold medal – Gilbert & Gaillard Tasting.**

2014: Silver medal at the 2015 French International Wine Challenge.

2014: Winner of the 2015 Entre-Deux-Mers Challenge.

2013 : “Very nice with its freshness on the palate, perfect as an aperitif”. **Guide Dussert-Gerber 2015.**

2013 : Selected by the **Guide Bettane & Desseauve 2015.**

2013 : Gold medal – **Gilbert & Gaillard Tasting.**

2013 : Bronze medal – **Decanter World Wine Awards 2014.**

2013 : Winner of the 2013 Bordeaux White Oscars Competition.

2012 : “ I don’t expect much complexity from a \$12 wine, but the 2012 Château Lamothe-Vincent Blanc sure delivers it. This Bordeaux white starts fruity and friendly, with a touch of tartness, then gets full and rich, with citrus flavors subsumed by more tropical flavors and a bit o’ spice on the finish. The vigneron nailed the acidity/softness balance with this one. It’s the perfect wine for a salad with salmon or tuna, and would be right at home on a Friday fish fry or a picnic with fried chicken.” **StraTribune October 11 2014.**

2012 : "Classic and well-crafted, it offers delicate aromas of white fruits and menthol, a round and lively mouth." **14.5/20 - Guide Bettane et Desseauve 2014.**

2012 : "The Vincent vineyards, multi-starred estate with many "coups de coeur" propose a lively and expressive 2012 vintage. Nose blends citrus, exotic and yellow fruits. Ample and fleshy, the mouth is framed by an elegant liveliness. A gourmet wine, tonic and long." **1* - Guide Hachette 2014.**

2012 : “Pale yellow colour with green tints, white fruits and minty aromas, round mouth, with beautiful frame, brimming fruit, lingering flavors and mouth watering vivacity. Long, classic and well-made.” ******(*) Guide Hubert 2013 (Restaurant and Wine).**

2012 : Bronze medal at 2013 French International Wine Challenge.

2011: “On the ripe side, this Sauvignon beautifully offers seductive aromas of mango and pineapple. The taste is delicious, beautiful and long. An excellent Bordeaux white.” **15.5/20 Guide Gerbelle and Maurange 2013**

2011: “A good reference in Entre-Deux-mers area, brimming with exotic aromas, candied pineapple and lychee, with apricot and grapefruit notes. Elegant, ample and generous mouth with a well-balanced acidity displaying good fruit and fine typical flavours. Drink now “. **1* - Guide Hachette 2013**

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2011: "Taste this well-made cuvée." *Guide Dussert-Gerber 2013.*

2011 : *Selected by Vino Magazine (Belgium) in the 2011 Bordeaux Blanc Top 10.*

2011: Silver medal at the 2012 French International Wine Challenge.

2011: Bronze medal at the 2012 Concours des Grands Vins de France.

2010: "Big, bold Sauvignon from Bordeaux is really not that unlike the Sanz Onden Tercera Rueda! Just a bit smokier but very attention-grabbing." **15.5/20. Recommended by Jancis Robinson**

2010: "Shows the grassy, asparagus and elderflower aromas typical of 100% Sauvignon Blanc from the region. Good concentration with a shot of bracing acidity." **16.5/20 - Decanter magazine.**

2010: "Beautiful wine, perfectly suitable with oysters." *Guide Dussert-Gerber 2012.*

2010: "We like the quality of the fruit, the floral and mentholated notes of this fleshy and lively beautiful white. Very pleasant." **15/20 – Guide Bettane & Desseauve 2012**

2010: 4.5/5 stars - *Guide Hubert 2011*

2010: Bronze medal at the 2011 Concours des Grands Vins de France.

2009: "Affordable price for this typical Sauvignon, on the exotic edge, and displaying very nice flesh. We love it." *Guide Gault & Millau 2011*

2009: "A white full of character, exhibiting ripe fruit, full flesh, and a round - though fresh- palate ." **14.5/20 - Guide Bettane & Desseauve 2011**

2009: Silver medal at the 2010 Paris wine competition (Concours général agricole de Paris 2010).

2009: Silver medal at the 2010 Worldwide Sauvignon competition.

2008: "This should be on your summer sipping list. The wine is straw and lemon colored with a nose of tropical fruit and a bright refreshing acidity perfect for warm weather quaffing." *Food & Wine – Jack Felber - Mars 2009*

2008: "Intense and expressive aromas of tropical fruits coated with mineral and smoky notes. Fleshy palate with good structure, a well-balanced wine displaying good fruit and freshness." *Hélène Durand - Guide Hubert 2009*

2008: "This pale yellow 2008 offers citrus and white fruits flavour, and shows great balance between freshness, fleshiness and a fruity finish. A elegant wine." *Guide Hachette 2010*

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2008: Silver medal at the 2009 french International Wine challenge.

2008: Bronze medal at the Paris wines competition (Concours Général Agricole 2009).

2007: "An excellent dry white Bordeaux brimming with fine spicy notes. It develops with a big character and linger on an ample finish. A good classic that will never disappoint you. 16/20 (best rank within AOC Bordeaux blanc)." *Guide Gerbelle et Maurange 2009 & Revue des Vins de France – February 2009*

2007: "With its white fruits aromas and mineral notes, its generous and fleshy palate, you can enjoy it right now." *Guide Bettane et Desseauve 2009*

2007: Bronze medal at the Bordeaux wines competition (Concours des Vins d'Aquitaine 2008).

2007: Ranked 84/100 by the Wine Enthusiast Magazine.

2006: Ranked in the "100 Value Bordeaux 2009" in Japan.

2006: "Christophe and Fabien VINCENT have selected vines of sauvignon blanc and sauvignon gris (10%) on clayey-silicous soils to craft this cuvée. The nose brims with white flowers, citrus, exotic fruits, over-ripe fruits and bloom. Fresh and well-balanced, the mouth offers roundness, the structure supporting citrus and bloom flavours. A serious Bordeaux to drink now or to cellar." **2*** - *'Very distinguished, remarkable wine' - Guide Hachette 2008 (french reference translated in English, German and Russian)*

2006: "Vibrant structure with exotic fruit aromas and flavours. It's lively and seductive, with a lingering aftertaste of citrus. Ideal for immediate drinking." *Guide Gerbelle et Maurange 2008*

2006: Bronze medal at the Bordeaux wines competition (Concours des Vins d'Aquitaine 2007).

2004: "High expression fruity nose; rich, dense flavours, with a rich and elegant texture for this very food-friendly wine." **** *Revue des Vins de France - July 2005*

2004: Bronze medal at the Challenge International du Vin 2007.

2003: "The bouquet brims with fruits and flowers. It invites you to unveil the fresh and focused palate, whose elegant texture coats a round and tasty flesh. A wine devoted to immediate pleasure." **1*** - *'very-well crafted wine' category - Guide Hachette 2005 (french reference translated in English, German and Russian)*

2003: "The combined effect, from the relatively cool vineyards of Bordeaux, makes for some of the world's most fascinating whites. But they are not easy to find. [...] Chateau Lamothe-Vincent 2003 is as grand as it sounds, with pleasing lemon-gold colour, an insinuating veggie-patch perfume and lots of layered fresh gooseberry/pineapple flavour.." *Ned Halley - Sentinel Sunday - 05/09/2004*

2003: Bronze medal at the Bordeaux wines competition (Concours des Vins d'Aquitaine 2004).

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2002: "90% sauvignon and a bit of semillon for this pale lemon-gold coloured wine. The bouquet brims with very ripe peach aromas, coated with blackcurrant, broom and citrus. The silky palate delivers a beautiful expression of sauvignon with both liveliness and roundness. Best served with a grilled lobster, with fresh ginger." **1*** - **'very-well crafted wine' category - Guide Hachette 2004**

1998: "Harmonious and blooming, it brims with fine and ripe aromas of white fruits. This special vintage is very refined, unctuous and long on the finish." **Revue des Vins de France – June 1999**

1997: "Pale yellow, this wine offers a discreet nose, fine and elegant, which contrasts with the mouth, extremely generous and warm. It's fresh, clean and long on the finish." **Revue des Vins de France – June 1998**

1996: "Born in the Entre-Deux-Mers, this wine is quite discreet in the visual examination; However, it unveils a generous bouquet, typical of the sauvignon style, and a supple and savourous palate which is in the same aromatic line." **2*** - **'Very distinguished, remarkable wine' - Guide Hachette 1998**

1994: "If this cru is just about to become famous, it can rely on this wine to gain this celebrity. Round and long, fresh and fleshy, it offers what its pale with green and yellow tints color promises. So elegant by its floral and fruity flavors, you will remember its quality for a long time." **2*** - **'Very distinguished, remarkable wine' - Guide Hachette 1996**

Older vintages awards:

➤ **Concours Général Agricole de Paris :**

- 1996 : Gold – 1994 vintage.
- 1994 : Gold – 1992 vintage.

➤ **Concours des Vins d'Aquitaine :**

- 2000 : Silver – 1999 vintage.
- 1996 : Gold – 1995 vintage.
- 1994 : Gold – 1993 vintage.

➤ **Challenge International du Vin :**

- 2001 : Silver – 2000 vintage.
- 1999 : Silver – 1998 vintage.