

AWARDS - PRESS RELEASES



2018 : Gold medal – 91/100 – at the 2019 Los Angeles International Wine Competition.

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

2018 : “Beautiful rosé, fleshy, frank and fruity.” *Guide Dussert-Gerber 2020.*

2017 : Silver medal at the 2018 Entre-Deux-Mers Wines Competition.

2017 : Bronze medal at the 2018 Los Angeles international Wine Competition.

2017 : “ Nice harmony, with rose and blackcurrant notes, slightly spicy.” *Guide Dussert-Gerber 2019.*

2016 : Gold medal at the 2017 Bordeaux Wines Competition.

2016 : Gold medal at the 2017 Gilbert & Gaillard Guide.

2016 : Gold medal at the 2017 French International Wine Challenge.

2016 : Gold medal at the 2017 Lyon International Wine Competition (Concours International de Lyon).

2016 : Gold Medal at the 2017 Entre-Deux-Mers Challenge.

2015 : “ Finely fruity”. *Guide des Vins 2017 Dussert-Gerber.*

2015 : Gold medal at the 2016 French International Wine Challenge.

2015 : “ Pale and brilliant red color. Spicy nose brimming with red fruits. The mouth is fleshy and powerful and aromas are intense and persistent. Well-balanced and fond. Spicy and fine final. A racy rosé matching perfectly Mediterranean food.” *Gold Medal – Gilbert & Gaillard Tasting.*

2015 : “Cherry color, pleasant nose, red fruits and resinous aromas with floral and menthol notes. Generous, tasty, aromatic and fresh mouth. Great personality.” *4/5 Guide Hubert (Restaurants and Wines) 2016.*

2015 : Silver medal at the 2016 Mâcon Wines Competition.

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

2014 : French rosé Trophy at the 2015 French International Wine Challenge.

2014 : “With a majority of cabernet, this wine seduces by its intense aromas of red fruits (cherry). The palate is rich, powerful and fruity. An harmonious rosé with a soft evolution.” *1* Guide Hachette 2015.*

2014 : “ Brilliant pale red color. Pleasant nose, red fruits (strawberry, raspberry, red currant). The mouth is fleshy, strong with persistent red fruits flavors. Well-balanced wine with an intense spicy final. A charming rosé. Successful!” *Gold Medal - Guide Gilbert and Gaillard 2015.*

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

2014 : “Red fruits and spices nose. Aromatic, velvet and lively mouth. Nice and well-made cuvee!” **Guide Hubert (Restaurants & Wines).**

2013 : “ This juicy rosé is well-balanced between the elegance of claret and the freshness of a white. Rich flavors, long and complex, its strong character is perfect for meal. Serve with cold meats” . **Régale French Magazine July-August 2014.**

2013 : “ The intense color announces a lovely concentration of flavors. The nose confirms, voluptuous and fruity - strawberry, cocoa and peony- . The palate is well-balanced, round with a hint of firmness, highlighted by some relief” . **Gault et Millau Special Summer Issue 2014.**

2013 : Bronze medal at the 2014 Bordeaux Wines Competition.

2013 : “Strawberry color. Flourished nose showing elegant fruit, notes of peony and fresh mint. Round mouth, fleshy, long and vigorous.” **4/5 Guide Hubert (Restaurants & Wines).**

2013 : Bronze medal at the 2014 French International Wine Challenge.

2013 : Winner of the 2013 Bordeaux Rosé Oscars competition.

2012 : " Combination of liveliness and roundness." **Guide Dussert-Gerber 2014.**

2012 : Silver medal at the 2013 Bordeaux Wine competition.

2011: “Powerful and full of character, with loads of fruit, a very fleshy mouth, balanced and lively” . **Guide Bettane and Desseauve 2013.**

2011: “Well-crafted with a beautiful color and subtle fresh fruit aromas. Do not hesitate.” **Guide Dussert-Gerber 2013.**

2011 : « [...] The currant color imposes itself. This is a serious rosé brimming with red fruits aromas, ripe expression, even a hint of blackberry. The palate is structured and will complement food perfectly, even grilled meat. We love the grenadine, spicy and resinous long-lasting finish. [...]» **Gault et Millau special Summer Issue 2012.**

2011: “Raspberry color. Powerful nose of great personality, developing aromas of cherry, fruit pit and flowers. The palate is pure, fleshy, fruity and balanced by a good liveliness” . **4/5 Guide Hubert (Restaurants and Wines) 2012.**

2010: “Food suitable Rosé opening on green apple and currant, with a full texture and an appealing finish balanced with a fresh acidity.” **Guide Gault et Millau 2012.**

2010: “Appealing rosé, fleshy and dry at once, which offers beautiful tints, nice fruit, hints of liveliness and subtle floral notes.” **Guide Dussert-Gerber 2012.**

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2010: "This well-renowned family estate, does not lose cast with this Bordeaux-style rosé, displaying a grenadine color and red fruits flavors. The Vincent family has even conquered the export markets of Europe and Asia with it." **Sud-Ouest - April, 26th 2011.**

2009: "We enjoy these layered and spicy rosés, all in fruits (cassis, grenade) and spices, with good freshness. At last a food-friendly rosé, which exhibits some density and a real fleshy background." **Guide Gault & Millau 2011**

2009: "Very ripe red fruits aromas, some mineral and smoky notes, a warm and vigorous palate (...)." **Guide Bettane & Desseauve 2011**

2009: Gold medal at the Paris wine competition (Concours Agricole de Paris 2010).

2008: Ranked with the "100 Simply Bordeaux" in Japan (sole rosé wine).

2008: Coup de cœur. "Strawberry colour. Charming, greedy nose, displaying ripe red fruits aromas. Fresh at the beginning, it picks up a spicy and slightly structured midpalate, then a long, complex and fleshy finish. A real delicacy...[...] It's nothing to say that Bernard VINCENT's sons don't have lost their time... Their wines can be found in every serious selection." **Vino magazine – Bernard Sirot - July 2009**

2008: "We tasted several rosés but the winner of the Day was Château LAMOTHE-VINCENT for the Entre-Deux-Mers district. It was a more structured rosé." **Food & Wine – Jack Felber (regular Times columnist) - March 2009**

2008: "Cherry colour, ripe red fruits nose. Round, fleshy and sharp palate, with rich texture, plenty of fruit and a appealing acidity on the long finish for this flattering rosé." **Hélène Durand - Guide Hubert 2009**

2008: "Ripe red fruits, a fleshy, deep, very aromatic and lively palate mingle in this flattering rosé." **Guide Bettane & Desseauve 2010**

2008: "At the head of the estate since 2000, Christophe & Fabien VINCENT can be proud of so many selections in the three colours. Their rosés often appear among the most elegant and fruity. This 2008 follows the rule, with its bright rose colour, its fresh flavours and its long, full and fruity finish. Begs for grilled shrimps." **Guide Hachette 2010**

2008: Gold medal at the Paris wine competition (Concours Agricole de Paris 2009).

2008: Gold medal at the Independent winegrowers wine competition (Vignerons Indépendants 2009).

2007: "A very enviable rank in my 2009 rating (1st Grands Vins Classés, to be confirmed) for this family estate(...). Very nice 2007 Bordeaux rose, lively and round. Never hesitate." **Guide Dussert Gerber 2009**

2007: "Fruity and spicy, fleshy and lively on the final, this is a pure pleasure rosé, that you can drink on every occasion." **Guide Bettane et Desseauve 2009**

2007: "A basket of red fruits ! blurts out a taster delighted by this rosé. The mouth is full and generous." **Bordeaux Today – Summer 2008**

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2007: Gold medal at the Bordeaux wine competition (Concours des vins d'Aquitaine 2008).

2007: Gold medal at the Independent winegrowers wine competition (Vignerons Indépendants 2008).

2007: Silver medal at the Paris wine competition (Concours Agricole de Paris 2008).

2006: "A few hours of cold skin-contact, fermentation at 20°C, ageing on lees with stirring to get fleshiness and complexity. Goal achieved : This wine, deeply coloured, brims with red and blue fruits aromas together with broom. It shows round, smooth, but fruit layers (strawberry, citrus) give the expected fresh, mouthwatering finish. [...]" **1*** - **Guide Hachette 2008**

2006: "Lively rose coloured, intense and lovely aromas of ripe fruit ; An opulent, powerful and fruity style, for those who love generous roses." **Guide Bettane et Desseave 2008**

2006: Gold medal at the Paris wine competition (Concours Agricole de Paris 2007).

2006: Gold medal at the Bordeaux wine competition (Concours des vins d'Aquitaine 2007).

2006: Model wine selected by the Bordeaux wines professional council (CIVB)

2006: Sole Rosé ranked in the **Bordeaux Op z'n Best**, rewarding the 63 best Bordeaux wines under 15 euros in the Netherlands.

2005: 2006 TOP VINS winner, rewarding the 3 best Bordeaux rosés.

2005: "Composed of cabernet franc and cabernet sauvignon, this original wine shows effusive ripe fruit, wrapped in a round texture, with outstanding silky tannins. A surprising refreshing aftertaste shows itself on the long fruity finish, which makes this wine a model for the appellation." **1*** - **'very-well crafted wine' category - Guide Hachette 2007 (french reference translated in English, German and Russian)**

2005: Silver medal at the Challenge international du Vin 2006.

2005: Silver medal at the Bordeaux wine competition (Concours des vins d'Aquitaine 2006).

2003: Ranked in the Top 15 Bordeaux Rosés: "Cherry colour, very intense and ripe aromas, fully aromatic on the palate, some freshness, for this distinctive and appealing rosé." **Revue des Vins de France - July 2004**

2003: 8/10 by the **Guide des meilleurs Vins à petits prix - Gerbelle et Maurange 2005**

2003: "Here is a "new trend" Bordeaux Rosé: Low temperature skin contact maceration, Long cold stabulation, medium temperature fermentation (18°C) and ageing on lees. Result ? A deep grenadine colour, an intense bouquet brimming with quince jelly and crushed red fruits, a coating roundness, with just the necessary liveliness on the finish." **Guide Hachette 2005**

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

2002: "Deep grenadine coloured, [...] unclassic and warm red fruits aromas, round and full flesh describe this very pleasant, very-well crafted wine." **1*** - **'very-well crafted wine' category - Guide Hachette 2004**

2002: Bronze medal at the Challenge international du Vin 2003.

2001: Bronze medal at the Challenge international du Vin 2002.

2000: Ranked 5th best Bordeaux Rosé - **Revue Belge des Vins et Spiritueux – August 2001**

2000: « Best choice » by the **Dico des vins abordables 2001.**

2000: "Since 1920, VINCENT family have been wine estate owners. Year after year, vineyards and winemaking were carefully improved. The name of Saint-Vincent, patron of vine growers, seemed to guide this family with a symbolic name! A deep grenadine colour, unclassic and ripe red fruits aromas, a round and full flesh define this very pleasant wine." **1*** - **'very-well crafted wine' category - Guide Hachette 2002**

1999: Gold medal at the Paris wine competition (Concours Agricole de Paris 2000).

1998: Model wine selected by the Bordeaux wines professional council (CIVB)

1998: "Deep rose colored, this rosé is made of Merlot, Cabernet-sauvignon and Cabernet-frank varieties. Matured on spent lees, it starts off with fine and distinguished aromas that deepen in the mouth to offer a pretty array of complex red fruits and orange nuances. Round and rich, it's a grilled meat wine." **1*** - **'very-well crafted wine' category - Guide Hachette 2000**

1998: Bronze medal at the Paris wine competition (Concours Agricole de Paris 1999).

1997: "Fleshy and fruity, this very well-crafted rosé turns out to be extremely pleasant to drink. " **Top 10 Bordeaux Roses - Revue des Vins de France – June 1998**

1997: "[...] A vibrant, fresh, balanced rosé, grenadine coloured, brimming with red fruits. " **Femme actuelle – June 1998**

1997: " The success of this wine made of Merlot and Cabernet varieties is deeply rooted in its great harmony. Salmon-pink color, fruity and floral aromas, smooth and round texture, complex and flavoured lingering finish: A perfect balance to deliver « The Rosé of Bordeaux ». " **1*** - **'very-well crafted wine' category - Guide Hachette 1999**

1997: Bronze medal at the Paris wine competition (Concours Agricole de Paris 1998).

1996: " Special cuvée, this effusive and typical rosé has chosen fruitiness and freshness as its main qualities. This results in a charming "bouquet" (red fruit and citrus fruit aromas). Full and elegant, it gives you the chance to dig into the wonderful harmony of its multiple flavors." **2*** - **'Very distinguished, remarkable wine' - Guide Hachette 1998**

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Château
LAMOTHE * VINCENT



depuis 1920

AOC BORDEAUX ROSE

1996: Silver medal at the Paris wine competition (Concours Agricole de Paris 1997).

1995: Silver medal at the Bordeaux wine competition (Concours des vins d'Aquitaine 1996).

1994: "Here, the cru is still not really famous nor the owner or the wine. However, the odds are that real wine lovers will keep it in mind for a long time. With a nice salmon-pink color, it brims with red fruit aromas along with red currant flavors that unveil a round, fruity, very harmonious and charming texture on the long finish." **2*** - **'Very distinguished, remarkable wine' - Guide Hachette 1996**

1994: Gold medal at the Bordeaux wine competition (Concours des vins d'Aquitaine 1995).

1993: Gold medal at the Paris wine competition (Concours Agricole de Paris 1994).

1992: Gold medal at the Paris wine competition (Concours Agricole de Paris 1993).

1992: "Deep rosy color with brilliant salmon-pink tints. Very explicit, elegant, developed and complex fruity nose. It starts off with a really fruity edge, wrapped in extremely beautiful tannins. High quality finish for this rosé you will remember for a long time." **Ranked 3rd best Bordeaux Rose - Revue Belge des Vins et Spiritueux - August 1993**