

AWARDS & PRESS RELEASES

Château
LAMOTHE VINCENT



depuis 1920

HERITAGE

AOC BORDEAUX SUPERIEUR

(RED)

2014: “ Superb fruity nose with chockfull, mineral and cocoa notes. The mouth is full and generous, with ripe and coated tannins. Oaky notes are a bit fixed but the balance is perfect. Good potential.” **5/5 - Guide Hubert 2016.**

2014: “ Deep red color with purple tints. Appealing nose of cherry, blueberry, blackcurrant, cocoa and soft spices, over a toasty background. The fleshy and full palate is greedy, the aromas are persistent, the structure well-balanced. Convincing top range!” **Gold medal – 2016 Gilbert & Gaillard tasting.**

2014: Gold medal at the 2016 Brussels International Wine Competition.

2014: Gold medal - 2016 Paris Wine Competition (Concours Général Agricole).

2014: Gold medal – 92/100 at the 2016 Los Angeles International Wine Awards.

2014: Gold medal at the 2016 Entre-Deux-Mers Wines competition.

2014: Silver medal at the 2016 Macon Wines Competition.

2014: Bronze medal at the 2016 Decanter Competition – 88/100.

2013 : « Oak aged on lees, this cuvee has already been granted with 2 "best of class" recognitions for its 2005 and 2010 vintages. The 2013 is also acclaimed. The jury highlights its brilliant and deep purple color, its complex and refined aromas of black fruits (blueberry, blackcurrant), light leather and toast. Focused and generous, the palate is built on coated tannins ; Oak nuances let good place to the fruit. Both fresh and full, this wine will age perfectly. » **2* - Hachette wine guide 2016.**

2013 : « An excellent Bordeaux Supérieur, showing complex aromas of fresh fruits and spices. A well-crafted oak maturation sustains an elegant body. A perfect match for a confit of duck. » **Guide Dussert-Gerber des Vins 2016.**

2013: “ A splendid and sophisticated nose of red fruits, peony and soft spices, well-made palate showing the same flavors, full-bodied and silky tannins. Great freshness and balance.” **5/5 (Best Bordeaux Supérieur of the year) – Guide Hubert 2015/2016.**

2013: “ Deep garnet color. Expressive nose of vanilla combined with elegant black fruits. Velvety attack, great flesh, some freshness, spicy and vegetal notes, then unveils a strong structure. It will need some time.” **Gold medal – Guide Gilbert & Gaillard 2015.**

2013: Silver medal - 2015 Brussels Worldwide Competition (Concours mondial de Bruxelles).

2012 : “ A real success and a quite exceptional level for a “simple” Bordeaux Supérieur. Focused and intense, the bouquet combines flavors of black fruits (cherry and plum) in delicate oak nuances (vanilla and spices). Ample and generous, the mouth is based on a solid structure with dense and silky tannins. It can be enjoyed young for its aromatic expression or after six/eight years of ageing for more complexity.” **101 most valuable Bordeaux Guide.**

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2012 : « Oak matured for 12 months, it offers fresh and eucalyptus flavors, and a solid core, a bit strict ». **1* Guide Hachette 2015.**

2012 : Selection of **Guide Bettane et Desseauve 2015.**

2012 : “Excellent Bordeaux Superieur wine with a developed bouquet of red fruits and violets, with hints of spice. The mouth is well-balanced between finesse, structure and richness”. **Guide Dussert-Gerber 2015.**

2012 : “Each year, this estate delights us with their red wines, always deeply charming and highly valuable. Seductive fruit, ideal ripeness and elegant balance. Perfect...”. **15.5/20 – Guide Gerbelle et Maurange 2015.**

2012 : “One of the most colored Bordeaux. Candied notes and coated tannins for this classic (...).” **La Revue des Vins de France - June 2013 (Bordeaux Primeurs special issue).**

2012 : « Intense nose, brimming with blackberry, cassis, blueberry, vanilla and eucalyptus. Equally flavorful palate, focused and voluptuous, with tight tannins on the way to soften. High potential. » **4.5/5 Guide Hubert 2015 (Restaurants & wines).**

2012: Gold medal - 2014 Bordeaux wines competition.

2012: Gold medal - 2014 Paris Wine Competition (Concours Général Agricole).

2012: Gold medal – 2014 Gilbert & Gaillard Tasting.

2012: Silver medal - 2014 Brussels Worldwide Competition (Concours mondial de Bruxelles).

2012: Silver medal at the 2014 Los Angeles International Wine Competition.

2012: Bronze medal - 2014 Decanter World Wine Awards.

2011 : « The black color announces big potential. Elegant aromas blend harmoniously black fruits and well-balanced vanilla and toasty nuances. The mouth shows power and amplitude. Big tannins induce full body but don't overwhelm fruity notes: Give it some time. » **Gastronomie Magazine – Mars 2014**

2011 : « This wine proves to be powerful, fleshed, framed with stone fruits flavors combined with an hint of liquorice.” **Coup de Coeur – Le Républicain Lorrain – December 2013**

2011 : "This wine is produced in the Vincent estate which covers 90 ha in the Entre-Deux-Mers. Grape varieties: 75% Merlot and 25% Cabernet Sauvignon. This wine is a success in its vintage, showing classic notes of vanilla, distinguished red and black fruits, good intensity, and balance.” **Vino Magazine December 2013**

2011 : " Well-balanced between fruits and tannins. Demonstrates nice skills to produce such a frank wine. It's good and easy". **Magazine Le Monde October 2013**

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2011 : « Chaleur envoûtante de maturité et tonalités des épices envahissent le nez. Tout aussi démonstratif en bouche, sa matière épaisse enveloppe nos papilles, qui se réveillent par une petite vibration de tanins soyeux. » **N°62 Gault et Millau Spécial vins 2013.**

2011 : " These producers are always looking for high color and concentration in this well-crafted and charming red. The plump tannins will attract the young palates. " **Guide Gerbelle et Maurange 2014.**

2011 : " Powerful 2011 vintage with a nice balance between ripe fruit, liquorice and oaky notes. The mouth is impressive with vibrant tannins and freshness." **Guide Bettane et Desseauve 2014.**

2011: « Toast, bacon, black fruits, full-bodied, fleshy, alive, juicy, tight tannins, to be cellared. » Ranked **Coup de Coeur - Le Point - June 2012 (Bordeaux Primeurs special issue).**

2011: « Smoky, full-bodied. Its freshness will let it evolve with style. » Ranked **Grande Réussite - La Revue des vins de France - June 2012 (Primeurs).**

2011 : « Well known to our readers and ranked one star, the 2011 Heritage red is not short of reserves. Structured, complex, shared between a woody frame and appealing black fruits, it shows great freshness that highlights aromas. Drinkable now, it can be cellared 5 years. » **1* Guide Hachette 2014.**

2011 : « Deep garnet colour with purple tints. Appealing aromas: prune, blackcherry, mocha, oaky and spicy notes. Velvety and generous palate, coated by elegant tannins. Oaky frame, with fresh vegetal finish. Promising: Be patient ! » **Gold medal – Gilbert et Gaillard Guide 2014.**

2011 : "Coup de cœur" of Jean-Luc Pouteau - World's Best Sommelier (**Primeurs 2012**)

2011 : 3 stars « Excellent » **Vino Magazine – June/July 2012.**

2010: "Notes of sweet wood and ripe stone fruits blend together in this solid, smoky and bacon-flavored wine. It is soft, firm and generous, with a full texture." **88/100 - Wine Enthusiast Magazine Published 2/1/2013**

2010: "Blackcurrant, blackberry, spicy, mocha flavoured, tight tannins, wide palate, beautiful fruit, liquorice finish." **16.5/17 by Jacques Dupont - Le Point magazine - January 2013.**

2010: "Distinct fruit flavours on display here, rich peppery spices, overall an exotic modern feel." **Recommended by Decanter magazine November 2012.**

2010: " Remarkable 2010 vintage with a merlot dominant. Nice balance between roasted coffee and black and red fruits notes. Elegant, long and structured, the palate is full and generous with tight tannins. Well-balanced, the wood is still present. Cellar for 2 or 3 years." **2 stars - Guide Hachette 2013.**

2010: "Excellent Bordeaux Superieur 2010, gold medal in Bordeaux Competition 2011, well-balanced, the mouth is ample, generous with ripe fruits, nice purple color and structure." **Guide Dussert-Gerber 2013.**

2010: " The wood is still perceptible but it will melt into the deep texture, rich and tasty. Good potential." **14.5/20 Guide Bettane et Desseauve 2013.**

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2010: “Allur aromas of bisquits, minerals, pepper, dust, blueberries, raspberries, clean, cute, inspiring. The taste is full, forest berries, cedar, firm tannins, filling aftertaste. Respect to Bordeaux. Tasted Dec.2012. Best to taste 2012-2016.” **91 points - Ranked 1st at the Latvian Sommeliers Grand Tasting 2012 under 40 Litas.**

2010: Gold medal at the 2012 Bordeaux wines competition.

2010: Silver medal at the 2012 Paris wines competition (Concours Général Agricole de Paris).

2010: “Although still marked by toasted notes, it develops a dense, warm, rich, delicious mouth, with lovely fruit and tight tannins. Good potential.” **4.5/5 dans le Guide Hubert (Restaurants et vins) 2012.**

2009: “Elegant toasty notes underline flavours of blackberry and blueberry. Though the frame is velvety, loads of tannins coat the mouth, bringing a touch of virility on the long finish.” **14.5/20 - Guide Gault & Millau.**

2009 : Ranked within the “100 Simply Bordeaux Chine 2011”.

2009: “Rich and generous wine, very representative of the vintage. Well-balanced with black fruits flavours.” **Le Monde. September 2011.**

2009 : “Deep purple color. Complex and exuberant nose, offering aromas of black cherries and blueberries, with a subtle beautiful toasted touch. Greedy and ample attack. Fleshy and full-bodied mouth showing a rich tannic frame. It shows great ageing potential, but it can also offer pure moments of pleasure right now... It is one of our two champions from any category within the AOC Bordeaux and Bordeaux Supérieur. Fabien and Christophe keep on crafting the most remarkable wines which always compete for the first ranks. They embody a complementary tandem of the very first class. Anyway the repeated successes don't make them exceedingly pride... The atmosphere remains outstandingly cool, zen and money is not the goal.” **Ranked Best 2009 Bordeaux superieur by Vino Magazine.**

2009: “An elegant oak put the generous fruit on an pedestal. The powerful flesh releases slowly on velvety tannins. A red proposing a greedy structure.” **15/20 – Guide Gerbelle & Maurange**

2009: “In the heart of Entre-Deux-Mers area, Christophe and Fabien Vincent have been developing this family heritage for a decade. As for the 2005 vintage, this wine is both best and out of class. The color is dark, almost black, with dark purple tints. The bouquet offers a complex alliance of black fruits, plum, cherry sustained by a subtle vanilla and spicy oak, which evokes a delicious “clafoutis” for a wine lover ! In the same trend, the mouth shows first supple and fleshy, then ample and delicious, concentrated and long, built on tight and silky tannins. Well controlled power, body and elegance: A wine of great ageing potential (...), but enjoyable soon on a magret or a tournedos.” **Coup de coeur (Best award) - Guide Hachette 2012**

2009: “Magnificent wine very representative of the vintage : powerful nose of candied black fruits, nicely oaked, flattering, delicious, very long and well-balanced mouth.” **15.5/20 – Guide BETTANE ET DESSEAUVE 2012**

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2009: « Superb wonderful nose with candied black fruits and mineral vanilla notes. Luscious and rich mouth, displaying lovely tannins and flesh, and a long-tasting finish. A pleasing and well-balanced wine.» **Ranked 5/5 by Hélène DURAND (Journalist at the "Revue des vins de France") in the 2012 Hubert Guide.**

2009: Gold medal at the 2011 Worldwide competition of Brussels.

2009: Gold medal at the 2011 Challenge International du Vin.

2009: Silver medal at the 2011 Paris wines competition (Concours Général Agricole de Paris).

2009: Primeurs : "The palate is rich and full-bodied. French oak nuances add a further dimension. Rich, fleshy and with great balance." Ranked **Grande Réussite - Revue des vins de France - June 2010.**

2009: Primeurs : Ranked "Very good" by **Vino Mag. - July 2010.**

2008 : « Distinction and character for this well-crafted wine, in a highly recommended vintage. A sensual delight.» **Guide Le Petit Futé 2012**

2008: Among the winners of the 2008 Bordeaux Supérieurs Cup : **Talents des Bordeaux Supérieurs 2008 - Pavillon Ledoyen - January 2011.** Numerous reviews by national and international press.

2008: Ranked **88/100** by the **Wine Spectator Magazine:** "Taut and grippy, with a tarry edge to the black currant, tobacco and warm stone. The grippy finish lets the tar edge linger, but also stays fresh. **Drink now. -JM"**

2008: "Outstanding for a "simple" Bordeaux, overwhelming many wines from prestigious appellations. Yields are obviously low, with a very ripe black fruits background. A racy and prestige wine. (...)" **Guide Gault & Millau 2011**

2008: Ranked **17/20** by La **Revue des Vins de France** Red Guide 2011: "One of the best Bordeaux supérieur ever tasted. It combines the Merlot generosity, a present though very elegant oak and a full, ripe and concentrated mouth. Already very seductive, it will develop in the 2 or 3 next years." **Guide Gerbelle & Maurange 2011**

2008: "Distinctive vinification leading to ripe fruit expression, with a warm and big texture leaving some place to freshness and high balance." **14.5/20 - Guide Bettane & Desseauve 2011**

2008: Gold medal at the 2010 Paris wines competition (Concours Général Agricole de Paris 2010).

2008: Coup de cœur (best wine) of the 2008 Bordeaux supérieurs primeurs. **Vino magazine – Bernard Sirot - July 2009**

2008: "Inky purple, pleasant in colour and on the nose. There is a swagger to this wine. It's a touch dry on the finish, but it steals up on you and there is real heart. (...)" **Decanter Magazine**

2007: Appears in "Drop of God" (half page), 1st wine manga in Japan.

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2007: "A distinctive wine with racy character, showing powerful black fruits, leather and smoke, with a massive, fleshy palate which carries big tannins. Balanced and refined." **Guide Bettane & Desseauve 2010**

2007: 2° Grand Vin classé - **Guide Dussert Gerber 2010**

2007: Gold medal at the Bordeaux wines competition (Concours des vins d'Aquitaine 2009).

2007: Silver medal at the Latvian wine championship 2010.

2006: "A rain of medals and distinctions honour already the 2006. It obtained four times gold at the Paris Wine competition, with that of the Bordeaux wines, with the Contest of the Independent Vine growers, at Decanter, without forgetting the silver with the World Contest of Brussels! Fabien Vincent has been able to be delighted by the work carried out for several years to create this special vintage. When he returned to the sides of his father and his brother on the family property after a thorough scientific and agronomic formation, it started by selecting the pieces by vinifying them separately. "It is that the best was those which had been bought in first by my ancestors. From where the name of Heritage given to the vintage in their honor." With 75% of merlot and 25% of cabernet sauvignon, and a maturing on lees out of barrels of oak, without racking, its wine offers a beautiful color deep ruby, a nose of liquorice, black fruits, of black cherry and blackberry, supported by vanilla flavors and mocha coffee. In mouth, "tannins dense and silky, with a beautiful sucrosity and an exceptional persistence for name", are described the producer. He advises it with red meats, the sauce poultries and cheeses of character. A true success and a true pleasure of tasting, which makes honor with the higher Bordeaux wines. **Article from Aujourd'hui newspaper 2008/02/11**

2006: "A very enviable rank in my 2009 rating (among the 1st Grands Vins Classés, to be confirmed) for this family estate(...). [The all work done in the vineyard] can explain this 2006 Heritage Bordeaux supérieur: very fleshy, powerful, fine, rich, brimming with earthy blackcherry flavours." **Guide Dussert Gerber 2009**

2006: "A very steady cuvée that develops harmoniously in bottle. This 2006 still shows massive with a intense oak character veiling the true wine aromas, but the mouth shows great potential." **15.5/20 - Guide Gerbelle & Maurange 2009 / La Revue des Vins de France – Hors Série « La Cave idéale » - November 2008**

2006: "Refined and fruity nose, brimming with floral and chalky notes. Focused and fleshy, it is supported with powerful and young tannins that need to soften; Good ageing potential." **Hélène Durand - Guide Hubert 2010**

2006: "All is velvet in this 2006 Heritage red signed by Fabien et Christophe VINCENT, the new generation at the head of the estate since 2000. Deep red coloured, almost black. Complex and powerful, it unveils sweet aromas of ripe black fruits, coffee and chocolate. First round and smooth, this has dense but mouthcoating tannins, wrapped with blackcurrant and blackberry. The long-lasting aromatic finish confirm the ageing potential of this harmonious wine. Cellar for two or three years and enjoy it on a magret." **2* - 'Very distinguished, remarkable wine' - Guide Hachette 2009**

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(RED)

2006: "A well crafted Bordeaux with good cellar potential. The nose is complex, ripe, and the fruity, powerful palate delivers loads of fine tannins that sustain the wine up to the long finish." **14.5/20 - Guide Bettane & Desseauve 2009**

2006: " With each generation, (...) the wines of this estate have improved and now find success worldwide. The Heritage range is ambitious, with an obvious search of concentration and ripeness, and a noble oak character. A excellent value for money." **16/20 - Cuisine & Vins de France - Summer 2008**

2006: "A real success and a pure tasting pleasure, a great credit to the Bordeaux supérieur wines." **Pierre Sauvey – Aujourd'hui en France & Le Parisien – November 2008**

2006: Ranked 87/100 by the Wine Spectator Magazine (March 31, 2009).

2006: Ranked 88/100 by the Wine Enthusiast.

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

2006: " Chateau Lamothe Vincent 2006 is a Bordeaux at a good price, actually one has to say that in this case this is a fantastic price/quality buy. Deep and thick fruit with soft tannins, surrounded with mild oak. Here you get a lot for your money, -a perfect depression- Bordeaux." **89/100 - Morgunbladio Sunnudagur (Iceland) – December 2008**

2006: " Winner of the tasting and awarded « coup de cœur » by the Guide Hachette, this wine unveils a fruity nose, a full, generous mouth that lingers on the silky finish. Enjoy it with a french entrecôte." **Femme actuelle - June 2008**

2006: Gold medal and Red Bordeaux regional Trophy under 10€ (around 14 euros) at the Decanter World Wine Awards 2008.

2006: Gold medal at the Bordeaux wines competition (Concours des vins d'Aquitaine 2008).

2006: Gold medal at the Independant winegrowers competition (Concours des vigneronns indépendants 2008).

2006: Gold medal at the Paris wines competition (Concours Général Agricole de Paris 2008).

2006: Silver medal at the 2008 Concours Mondial de Bruxelles.

2005: Ranked 89/100 by the Wine Enthusiast (June 2008).

2005: Gold medal at the Bordeaux wines competition (Concours des vins d'Aquitaine 2007).

2005: Gold medal at the Paris wines competition (Concours Général Agricole de Paris 2007).

2005: Gold medal at the french International wine Challenge (Challenge International du Vin 2007).

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2005: Ranked 1° at the 2005 Bordeaux Supérieurs Cup : Talents des Bordeaux Supérieurs 2005 - Pavillon Ledoyen - January 2008. Numerous reviews by national and international press.

2005: "Situating between the Rauzan castle and the Blasimon abbey, this 200 acres wine estate is famous. Christophe and Fabien VINCENT, at its head since 2001, have developed and increased value of this family legacy. A proof of it, is this wine, deep red coloured, almost black. Luscious and rich aromas not only deliver toasty, vanilla and tobacco characters, due to twelve months ageing in oak barrels, but also loads of ripe black fruits and layers of spice and mint. The palate is full and generous, succeeding in mixing perfectly fruit and oak. This has mouthcoating tannins that sustain the fruit flavours right to the long finish. A seductive wine, with great potential." **Coup de cœur - 2* - Guide Hachette 2008**

2005: "Very dense purple colour, nose with good complexity, powerful palate with minerality, fruit, big tanins and oaky characters that need to smoothen." **Guide Bettane et Desseauve 2008**

2005: Ranked in the "affordable Bordeaux top 100" in Germany.

2005: "Finally, a real rarity. It's hard to find good Bordeaux reds for less than £15, but York based HC wines have turned up trumps with Chateau LAMOTHE-VINCENT Heritage, Bordeaux Superieur from the region celebrated 2005 vintage. This merlot, cabernet sauvignon blend, is smooth and concentrated with dark fruits, plums and blackcurrant, cedarwood and leather. It's a wine that needs food, roast lamb would be good. If you're intent on drinking it now then pour it into a jug, half an hour before dinner, so that it opens out. However, it has grippy tannins which will help it to age well, so better still, buy a case and cellar the bottles for five years, your palate deserves it." **Mike Tipping - The Press - UK - Novembre 2007**

2005: Ranked « Great achievement » for the 2005 primeurs: "Powerful nose, expansive palate, still dominated by oak nuances but great potential." **Revue des Vins de France - June 2006.**

2005: Ranked « Excellent » for the 2005 primeurs. Vino Magazine - Belgium - June 2006.

2004: Gold medal at the Bordeaux wines competition (Concours des vins d'Aquitaine 2006).

2004: Gold medal at the 2006 London International Wine Challenge.

2004: "With its toasted nose by the oak of the barrels of maturing, this wine is announced like a young Bordeaux wine. But it's much more subtle in mouth because it is full, fruity, with a beautiful relief and especially a very well-balanced tannic. A beautiful personality, cellar for two years." **Article published in the magazine Guide Cuisine.**

2004: "Since 4 generations, the Castle Lamothe-Vincent remains a family property. It is about a vineyard of a total surface area of 80 hectares, composed of two blocks, one located at Montignac (known argilo-siliceous croup putting back rock limestone and argillaceous silts), the other in Castelviel (clays on marnes and grounds argilo-limestones). For this vintage Heritage, the grape variety is : 70% of merlot and 30% of cabernet-sauvignon, with an yield of 5 dl to m2 and a production of 40,000 bottles. The 2004 vintage is characterized by a mineral nose, black fruit notes and a little leather of Russia finally. In mouth, it appears powerful, fleshy, and harmonious. Well-wooded with the nose and in mouth, her color is dense and a very beautiful matter. Cellar for 2 or 3 years." **Article published in the magazine Pleasure Gastronomy.**

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(RED)

2004: Gold medal at the french International wine Challenge (Challenge International du Vin 2006).

2004: "[...]. This deep red, with purple tints, displays an outstanding complexity and shows an elegant band of cassis, red currant and black fruits wrapped in elegant toasty nuances. After a supple attack, the palate offers an ample texture. Tannins are dense but will smoothen in a near future." **2*** - **'Very distinguished, remarkable wine'** - *Guide Hachette 2007 (french reference translated in English, German and Russian)*.

2004: Ranked 2° at the 2004 Bordeaux Supérieurs Cup : *Talents des Bordeaux Supérieurs 2004*

2004: Reviews by Le Monde, Le Figaro, L'Hotellerie, Décision Boissons. *January 2007*.

2004: Ranked in the "affordable Bordeaux top 100" in Japan.

2004: Ranked in the "affordable Bordeaux top 100" in Russia.

2004: Ranked 3rd best 2004 Bordeaux Supérieur red. *Vino Magazine - Belgium - October 2006*.

2004: Ranked in the Bordeaux Supérieur red 2004 primeurs top 10: "Toasty and smoky aromas, rich and full-bodied palate, with ripe tannins and a long-lasting finish." *Revue des Vins de France - June 2005*.

2003: Gold medal at the Bordeaux wines competition (Concours des vins d'Aquitaine 2005).

2002: "State of the art techniques have been applied to those merlot and cabernet-sauvignon grapes. The result is this expressive wine, brimming with fruit and oaky notes. The palate offers nice fruit and spicy, delicious tannins. Drink within 2 years for perfect balance." **1*** - **'very-well crafted wine' category** - *Guide Hachette 2005*.

2002: 8.5/10 by the « *Guide des meilleurs vins à petits prix* » - *Gerbelle et Maurange 2005*.

2002: Ranked in the Bordeaux Supérieur red 2002 primeurs top 10: "Ample, concentrated wine, framed nicely by elegant toast. A rich and long-lasting style." *Revue des Vins de France - June 2003*.

2002: "Rich, ripe and complex flavours, rich, round and full-bodied palate. Well-balanced. Very elegant." *Revue des Vins de France - HS N°7 - November 2004*.

2001: Silver medal at the Bordeaux wines competition (Concours des vins d'Aquitaine 2003).

2000: "Deep dark coloured, this wine brims with ripe red fruits aromas and heavy oaky notes. The flesh is generous, and well-integrated tannins protect aniseed and liquorice flavours in the long finish. This wine can be cellared - and even improve - for a long time." **1*** - **'very-well crafted wine' category** - *Guide Hachette 2003*.

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2000: « Coup de cœur » by the « *Dico des Vins abordables 2001* ».

1999: Silver medal at the Bordeaux wines competition (Concours des vins d'Aquitaine 2001).

1999: Silver medal at the french International wine Challenge (Challenge International du Vin 2001).

1999: "Deep red with crimson tints. Lots of elegant fruits. Lively and all fruity. Concentrated, but supple, with nice length to the finish. A wine to follow with great pleasure." *Revue Belge des Vins et Spiritueux - October 2000.*

1998: Gold medal at the Paris wines competition (Concours Général Agricole de Paris 2000).

1998: Silver medal at the french International wine Challenge (Challenge International du Vin 2000).

1998: "Deep cherry red colour. This wine offers little black fruit aromas together with soft spices framed by vanilla toast. It's all covered with a sweet, dark chocolate coating that dominates the finish." *Revue Belge des Vins et Spiritueux - October 2000.*

1998: "15/20 : Lots of black fruits, pepper and vanilla aromas. Round and silky texture, a bit heavy on the toast there, but will have some fans. Concentrated, solid tannins, with nice length to the finish." *60 millions de consommateurs – October-November 2000.*

1996: Gold medal at the Paris wines competition (Concours Général Agricole de Paris 1997).

1996: "Cabernet-sauvignon (40%) and cabernet-franc (15%) wrap this wine in their marked flavoured nuances. Though tannic, the tannins are coated with ripe fruit; it brims with fresh and dried fruit flavours (hazelnut, fig), and its round flesh unveils venison notes on the finish. Already approachable, with red meat and cheeses (brie)." *1* - 'very-well crafted wine' category - Guide Hachette 2000.*