

AWARDS AND PRESS RELEASES

Château
LAMOTHE * VINCENT



depuis 1920

AOC BORDEAUX ROUGE
(RED)

2017 : Gold medal – 92/100 BEST OF CLASS – at the 2018 Los Angeles international wine competition.

2017 : Gold medal at the 2018 Brussels wine competition.

2017 : Gold Medal at the 2018 French International Wine Challenge (Challenge International du Vin).

2017 : Gold Medal at the 2018 Entre-Deux-Mers Wine Challenge.

2017 : “ Deep color, ruby tints. Lovely nose, floral and fruity flavours. Well-balanced mouth with silky tanins”.
Gold Medal – 2018 Gilbert & Gaillard International competition.

2017 : Silver Medal at the 2018 Paris Wine Competition (Concours Général Agricole).

2017 : Silver medal at the 2018 Bordeaux wine competition.

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

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

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

2016 : Silver Medal at the 2017 Paris Wine Competition (Concours Général Agricole).

2016 : Silver Medal at the 2017 Lyon International Wine Competition (Concours International de Lyon).

2015 : Gold Medal (92/100) at the 2016 Los Angeles International Wine & Spirits competition.

2015 : “Dark red color, purple tints. Lovely nose of plum, cocoa and blackcurrant. The mouth is rich, generous, and bright, though still showing non integrated wood and some vegetal notes on the final. All the components are well-balanced, but need some time.” **Gold Medal – 2016 Gilbert & Gaillard Tasting.**

2015 : Gold Medal at the 2016 Entre-Deux-Mers Challenge.

2015 : “Firm plum fruits, chocolate and soft caramel oak. Great value from a reliable and quality-focused producer.” **Noted 88/100 by Jane Anson.**

2015 : Silver Medal at the 2016 Lyon International Wine Competition (Concours International de Lyon).

2015 : Bronze Medal at the 2016 French International Wine Challenge (Challenge International du Vin).

2015 : Bronze Medal at the 2016 Macon competition (Concours des Grands Vins de France).

2014 : Silver Medal at the 2017 Sakura Japan Women’s Wine Awards.

2014: Gold medal at the 2015 Paris Wine Competition (Concours Général Agricole).

2014: Gold medal at the 2015 French International Wine Challenge (Challenge International du Vin).

2014: Gold Medal at the 2015 Brussels worldwide competition (Concours Mondial de Bruxelles).

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2014 : «Reliable name, the fruit is a touch lean and not sure that they have entirely masked that with the extraction, but this does have some very enticing blackberries and blueberries, and a clean lift. 75% Merlot, 25% Cabernet Sauvignon. From brothers Christophe and Fabien Vincent. » **16/20 - Decanter Magazine - June 2015.**

2013 : «This cuvee has a fruity bouquet (blackcurrant, blackberry) subtly vanilla-flavoured. Its expressive character that finds in a flexible palate in attack, wide, thick and full-bodied in its evolution, a lovely length. A good value. » **2* Guide Hachette des Vins 2015.**

2013: Gold medal at the 2014 French International Wine Challenge (Challenge International du Vin).

2013: Silver Medal at the 2014 Paris Wine Competition (Concours Général Agricole).

2013: Bronze medal at the 2014 Decanter World Wine Awards.

2013: Bronze medal at the 2014 Macon competition (Concours des Grands Vins de France).

2012 : *Selected by the Guide Bettane & Desseauve 2015.*

2012 : « Expressive fruit, generous mouth and silky tanins ». **1* Guide Hachette 2015.**

2012: “ Pretty expressive nose, richly fruity with notes of spices and softwoods, a subtle minerality, a frank and rich palate with a solid and harmonious frame, energy and more.” **4/5 Guide Hubert (Restaurants & Wines).**

2012: "In this merlot, one finds color and concentration. A sweet sensation of black fruits seduces young palates." **Guide Gerbelle et Maurange 2014.**

2012: Gold Medal at the 2013 Bordeaux wine competition (Concours des vins de Bordeaux).

2012: Gold Medal at the 2013 French International Wine Challenge (Challenge International du Vin).

2012: Silver Medal at the 2013 Brussels worldwide competition (Concours Mondial de Bruxelles).

2012: Bronze medal at the 2013 Paris Wine Competition (Concours Général Agricole).

2011: " The main range, silky in attack, wide, framed by firm tannins, also won two stars. Enjoy within 2 or 3 years." **2* - Guide Hachette 2014**

2011: “Garnet dark color, purple. Cherry, plum, fine spices, integrated oak of good origin. The fruit is expressed with exuberance in an ample and coated body. An entry-level Bordeaux wine of high quality.” **Gold award in the 2014 Gilbert and Gaillard Guide.**

2011: “ Atypically lush and opulent black fruit aromas are mirrored on the palate. Very tasty ripe and juicy black plums and blackcurrants mask the unusually high alcohol. Lovely with lamb chops topped with a rosemary and garlic crust.” **Wine of the week - Irish Independent - Most Popular Irish newspaper - February 23rd 2013.**

2011: “Deep brilliant colour for this smooth red, juicy and generous, with great flesh and personality. Oak is still present and gives the wine some toasty notes over dark fruits flavours. Tannins are tight and alive, the palate is deep. Serve with poultry now or cellar for 2 or 3 years.” **Cuisine et Vins de France - February 2013.**

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2011: « This very-well crafted wine is definitely one of the best value among 2011 Bordeaux. Loads of awards it received are fully justified. Hard indeed, for a few euros, not to be charmed by the balance and lovely body of this wine. Velvety, it shows great fruit and liveliness, without abuse. A perfect match for red meat and poultry. All this from a family estate based on E2M hills, since 4 generations.» **Sud-Ouest - 29 Janvier 2013.**

2011: "Blond tobacco, black fruits, smooth, loads of flavours." **15.5/20 - Jacques Dupont - Le Point - January 2013.**

2011: "This is a charming wine, with really good fruiting, plump for the vintage, plenty of pleasure." **16.5/20 - Best of Class - Decanter Magazine - November 2012**

2011: Gold medal at the 2012 Bordeaux wines competition. 10 gold medals for 10 vintages !!! Unique in Bordeaux red category...

2011: Silver medal at the 2012 Paris wine competition (Concours Général Agricole).

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

2010 : " Ripe and juicy, this shows red fruits and soft, broad tannins. The fruity concentration gives it a generous feel. Keep for 2–3 years, or drink sooner." **87/100 in Wine Enthusiast Magazine Published 2/1/2013.**

2010: "Amazing bottle with a perfectly ripe fruit and great freshness. A charming wine. Long, very pleasant, with body and length" **16/20 - Guide Gerbelle and Maurange 2013**

2010: "[...] This vintage, full-bodied, generous and rich with jelly of fruits, gets one star". **1 star - Guide Hachette 2013.**

2010 : "This Gold medal winner in Paris contains 25% Cabernet Sauvignon. Notably deep crimson. Interesting to taste this so soon after all the top 2008s. This is fruitarama! Not New World but much sweeter than most red bordeaux - and yet recognisably bordeaux. Montignac is the address. Very clean, bright fruit with just a hint of carbon dioxide." **16/20. Highly recommended by Jancis Robinson**

2010: "This is where the real value in Bordeaux lies, in the little, best-tended corners of the least glamorous areas run with dedication and enough cash to make the right decisions. The Vincent family first bought vineyards in the Entre Deux Mers (the prettiest bit of Bordeaux but entitled only to the Bordeaux appellation for its reds) in 1873. Another parcel was added in 1920 and today the estate in Montignac is run with panache by the brothers Christophe and Fabien, both formally qualified in the academic side of wine production. This generation, as is now so common, has travelled widely outside Europe and has steadily been upgrading the vineyard since the early 1990s. As you can see here, all the latest tricks are used to maximise exposure of the right number of bunches and they tick the minimal inputs boxes. A spraucy new winery was built in 2000. The result is that even their most basic red, this wine labeled Merlot in big letters and Cabernet Sauvignon in small to denote the 20% stiffening Cabernet in the blend, is a consistent gold-medal winner. The 2010 won a gold at the all-important Paris show and is a notably deep crimson. I tasted it just after returning from Southwold to look at all the top and middle 2008s (on which I will be reporting next week). What a joy it was to experience a fully ripe wine! This wine is admittedly fruitarama - not New World but much sweeter than most red bordeaux - and yet it is recognisably Bordeaux with all the appetising qualities that involves. Very clean, bright fruit with just a hint of carbon dioxide, it is all of 14.5% alcohol and I would happily drink it any time over the next three years. I thought it excellent value at £8.49 from the very worthwhile Real Wine Company in the UK, but it is widely distributed at much lower prices in European countries with much lower wine duties. What a steal this wine is in France! So much cheaper than the equivalent quality would be outside Europe.

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Sad, though, as it must be quite difficult to make much of a business out of selling at such a low price a wine into which so much effort goes.

Their white wines are very solid, too." **Jancis Robinson.**

2010: "Great value. The aromatics testify of a real know-how. The nose is rich with jelly of fruits, blackberry and zan; The palate is first velvety, then leads to a fresh note on the long finish." **Guide Gault et Millau.**

2010: "Under an attractive deep purple color, a bomb of fruits explodes in the nose and mouth. Focused and fresh, it calls back the juicy flesh of wild berries. Let's wait this autumn so that its structure gets straight." **Guide Gerbelle et Maurange 2012.**

2010: "Reliable winemaking at this estate, making good drinkable bottles at easy-going prices. All fertilizers used on the property are natural, and chemical treatments kept to a minimum, following the principles of sustainable agriculture. In the vineyard, bunches are spread out to ensure good aeration – in short, plenty of techniques used by the more famous properties, without their price tag. My only complaint would be the wine lacks a little length at the end of palate, but this is still a good quality, summer berry fruited." **Three stars - Decanter Magazine (11/2011)**

2010: Gold medal at the 2011 Paris wines competition (Concours Général Agricole 2011).

2010: Gold medal at the 2011 Bordeaux wines competition (Concours des vins d'Aquitaine 2011).

2009: « Magnificent aromatics with subtle notes of small black fruits, blackcurrant, raspberries and licorice. Delicate and ample attack, then progressive power. Mouth richly endowed, becoming spicy and gradually more tannic. Slightly spiced on the long finish, unveiling exemplary depth and remarkable elegance. " **Ranked Best 2009 Bordeaux Red By Vino Magazine (Belgian Wine review)**

2009 : "Attractive Bordeaux of great character: Black fruits with animal and toasted nuances, massive and very well-balanced mouth." **14.5/20 – Guide BETTANE ET DESSEAUVÉ 2012**

2009: "Christophe & Fabien VINCENT are brothers at the head of this estate since 2000. They try to conduct it in a safe and ecological way (...). Steadily distinguished in the Hachette guide, they propose this superb cuvee, deeply red colored, brimming with intense and complex black fruits flavours wrapped in spicy and toasty notes. Rich and ample, the mouth unveils on the long finish well integrated oak nuances. A generous bottle, to be kept 3 years in the cellar." **Coup de coeur - 2* - Guide Hachette 2012**

2009: "Black fruits sustained by wild, smoky et toasty nuances. Full-bodied mouth, wrapped in solid tannins and heavy flavours, though complex and elegant." **4.5/5 stars - Guide Hubert 2011**

2009: "Soft purple in colour, with some damson fruit evident on the palate. Brothers Christophe & Fabien VINCENT work this Entre Deux Mers estate, that uses natural fertilizers and has made great strides towards organic winemaking in recent years." **Three stars - Decanter Magazine**

2009: "The proprietors of this chateau based in the Entre-Deux-Mers region clearly believe that the word "Merlot" will help to sell wine. It's emblazoned—rather nontraditionally—on their front label. And it's readily apparent in the sweet, seductive red fruit and soft tannins." **Wall Street Journal - October 22, 2011**

2009: Gold medal at the 2010 Paris wines competition (Concours Général Agricole 2010).

2009: Gold medal at the 2010 Bordeaux wines competition (Concours des vins d'Aquitaine 2009).

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2008 : Tasting by Andréas Lzarson on Youtube on 30/11/2010.

2008: "A modern and seductive wine, proposing a greedy and rich fruit, however delicate. The palate, silky and fleshy, brims with blueberry and blackberry on the long finish." **Guide Gault & Millau 2011**

2008: Gold medal at the 2009 Independant winegrowers competition (Concours des vignerons indépendants 2009).

2008: Silver medal at the Bordeaux wines competition 2009 (Concours des vins d'Aquitaine 2009).

2007 : "Low key but good balance and very refreshing. Not old but satisfying. Racy - nice wine, even if not dramatic or showy." **16/20. Recommended by Jancis Robinson**

2007: Ranked within the 2010 "100 Simply Bordeaux 2010" in China.

2007: "Supple and well-balanced, with coated tannins and a distinctive barrel expression. An easy wine, to be drunk from now on." - **14/20 - Guide Gerbelle et Maurange 2010**

2007: "This wine is a pure ecstasy. Full and complex." **La Libre Belgique - October 2009**

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

2006: "The nose develops a very elegant fruit, some spicy notes, whereas the palate, full, fleshy and vigorous, needs to soften its tannins." **Guide Bettane et Desseuve 2009 & 2010**

2006: "Deep purple coloured, with a rich and expressive nose of ripe fruit and smart spicy notes. They follow through to a full and rich palate, with fruit, good length and solid tannins that need to soften. A big potential for this Bordeaux." **Hélène Durand - Guide Hubert 2010**

2006: ****1/2 (**Best rank for AOC Bordeaux red**) - **Guide Hubert 2009**

2006: "Coup de cœur for its 2005, the Château LAMOTHE-VINCENT produces a more modest 2006, though brimming with cassis, violet, crushed strawberry and toasted bread. The mouth is rich and concentrated, with young tannins, and delivers cassis and black cherry flavours(...)." **Guide Hachette 2009**

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

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

2005: "Already awarded « coup de cœur » for their 2005 bordeaux supérieur Héritage, Christophe and Fabien VINCENT get a new highest honor with their red Bordeaux, highly seductive and showing perfect balance between structure and oak. Deep ruby coloured, with purple tints, it is beautifully built to showcase its dark fruits flavours. Bright and welcoming, it shows round and elegant in mouth, with spicy nuances. Oak is particularly well integrated, highlighting lingering aromas of blackberry. Drink now through 2012." **Coup de coeur - 2* - Very distinguished, remarkable wine' - Guide Hachette 2008**

2005: "Very deep purple colour, fine and elegant with ripe dark aromas ; Ripe and rich, with firm but fine tannins surrounding savoury dark flavours, lingering on the long finish." **15/20 -Guide Bettane et Desseuve 2008**

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2005: "Superb colour of perfect density. This wine delivers an elegant nose, leading to a full, sensual mouth, with perfect ripeness of fruit. It shows modern in style, complete and seductive. Drink now through 2010." **16.5/20 - Guide Gerbelle et Maurange 2008**

2005: "Deep dark coloured, lots of black fruits leading to a concentrated, full and dense texture, with big but well-integrated elegant tannins. A multifaceted wine offering ripe expression and good length. Beautiful style. Drink now through 2009." **17/20 - Revue des Vins de France – n°11H November 2006**

2005: "Occasionally, I find a real treasure in a box of Wine Diners Club delivers to us every three months. This month's selection included a 2005 merlot-Cabernet sauvignon from the Bordeaux producer Château Lamothe-Vincent. This is a rich, classy wine with great balance between ripe fruit and tannin." **Neil Hodgson – Nelson Post - NZ**

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

2004: Gold medal at the Bordeaux wines competition 2005 (Concours des vins d'Aquitaine 2005).

2004: Gold medal at the Paris wines competition 2006 (Concours Général Agricole 2005).

2004: "It will take a few hours to visit the 'Château de Rauzan', the Blasimon abbey and the XIII° century Montignac church. You will then visit the château LAMOTHE-VINCENT and taste this wine. State of the art Merlot grapes give it a deep cherry red colour, beautifully defined red fruits flavours and a full, ample, round palate. Fine-grained tannins preserve the fruit on the long finish." **1* - 'very-well crafted wine' category - Guide Hachette 2007 (french reference translated in English, German and Russian)**

2004: "Deep dark coloured, this wine brims with black fruits aromas. The palate is full-bodied with ripe fruit flavours and a long-lasting finish. Drink now through 2008." ****** - Revue des Vins de France - May 2006**

2003: Gold medal at the Challenge International du Vin 2005.

2003: "With its clayey soils, this château has made a Bordeaux with great potential. Dark and chewy, with black currant fruit, sweet earth, leather and tar notes. It's fleshy and full, all coated by a layer of dense and ripe tannins and with plenty of ripe fruit running through the finish." **1* - 'very-well crafted wine' category - Guide Hachette 2006**

2002: Gold medal at the Paris wines competition 2003 (Concours Général Agricole 2003).

2002: "This wine offers richness and the best aromatic expressions of merlot and cabernet-sauvignon. While stirring, crushed strawberry brims over a spicy background. The palate has the flesh of over-ripe fruit and coated tannins. We found back appealing fruit and freshness on the long finish." **1* - 'very-well crafted wine' category - Guide Hachette 2005**

Millésimes anciens:

➤ Concours Général Agricole de Paris :

- 1996 : Silver – 1995 vintage.
- 1997 : Gold – 1996 vintage.

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- 1998 : Bronze – 1997 vintage.
- 1999 : Silver – 1998 vintage.
- 2000 : Silver – 1999 vintage.