

AWARDS - PRESS RELEASES



SAUVIGNON BLANC INTENSE AOC BORDEAUX BLANC (WHITE)

2015 : Gold Medal (93/100) at the 2016 Los Angeles International Wine & Spirits competition.

2015 : “Brilliant pale yellow color, with green tints. Racy nose of flint, blackcurrant bud over a citrus background. The mouth is rich and round. We appreciate its elegance and the exuberance control. Perfect matching with fish kebabs.” **Silver Medal – 2016 Gilbert & Gaillard Tasting.**

2015 : “This has a good overall sense of balance, slightly smoky edge, almost tarry but it is kept well in check and has luscious apricot fruits to balance. Clearly going to a contemporary impact.” **87/100 Decanter Magazine.**

2015 : Silver Medal at the 2016 french International Wine Challenge (Challenge International des Vins).

2014 : “ 100% Sauvignon with aromas of citrus fruits, orange and white flowers and an intense palate, long and generous.” **1* Guide Hachette 2015.**

2014 : “Beautiful nose with white fruits notes, smoky and spicy, mineral, evident. Fleshy aromatic mouth, with a lovely freshness for this well-made white wine.” **4 glasses – Guide Hubert 2015/2016.**

2014 : “ Pale yellow color with green tints. Nice and pleasant nose, citrus fruits, peach, a little exotic (mango). Velvety attack, very-concentrated mouth, fresh and sharp. Spicy final. A typical wine to be tasted with shellfish.” **Gold medal – Guide Gilbert et Gaillard 2015.**

2014 : “ This is a intense wine (as told on label) with a perfect bouquet of sauvignon, notes of box tree, honeysuckle, blackcurrant and pink shades. The mouth is gripping and well-balanced with a lovely acidulous final. To be served with goat cheese.” **15/20 Cuisine et Vins Magazine April/May 2015.**

2014 : Bronze medal at the 2015 Paris Wines Competition (Concours General Agricole).

2014: Bronze medal at the 2015 Bordeaux Wines Competition.

2013 : 87.5/100 by Andréas Larsson & Markus Del Monego in **Tasted 100% Blind.**

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

2013 : “Beautiful nose of hazelnut and fresh fruits, the palate is intense and flavored”. **Guide Dussert-Gerber 2015.**

2013 : “This wine is a 100% sauvignon, it has all the freshness and liveliness of this variety. Citrus notes are present at the end. Perfect white wine to drink with seafood.” **Guide Gerbelle et Maurange 2015.**

2012 : “Big, ripe and fruity, this is a concentrated, juicy wine. It highlights richness, intense green plum and tangy orange flavors, as well as a feeling of opulence. Concentrated and dense in texture, it needs a year to age.” **92/100 Wine Enthusiast Magazine.**

2012 : “This Sauvignon is well-balanced between the passion fruits notes, citrus, green pepper and freshness.” **Noted 16.5/20 by Jane Anson in the 2013 Decanter Magazine.**

2012 : "Taste this 2012 Bordeaux Blanc Intense, defined by a fine bouquet and a fresh and smooth mouth." **Guide Dussert Gerber 2014.**

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Château
LAMOthe * VINCENT



SAUVIGNON BLANC
INTENSE
AOC BORDEAUX BLANC (WHITE)

2012 : “This vintage is lively and fruity”. **2014 Hachette Guide.**

2012: Gold medal at the 2013 Paris Wines Competition (Concours General Agricole).

2012: Silver Medal at the 2013 International Sauvignon Competition (Concours mondial du Sauvignon).

2011: “ This finely balanced wine has some richness and a crisp citrusy character. It has a fine bite of lemon zest, plus concentrated herbaceousness. Screwcap.” **88/100 - Wine Enthusiast - Published 2/1/2013.**

2011: “ A beautiful harmony between the refinement and maturity of fruit, silky floral and mineral notes, the mouth is focused, tonic with a delicious freshness. Beautiful.” **14.5/20 - Guide Bettane et Desseauve 2013.**

2011: “ Beautiful cuvee 2011, the mouth is generous with fruity and floral notes, well-balanced with roundness and vivacity.” **Guide dussert-Gerber 2013.**

2011: Silver medal at the 2012 Bordeaux Wines Competition.

2011: 15.4/20 in *Wein and Market magazine*. **Ranked 3rd best 2011 dry white Bordeaux.**

2011: Classified among the 12 best dry white Bordeaux. **1 Bacchus (star) - Vino Magazine.**

2011: “ Golden yellow color with green tints. Very harmonious nose, expressing huge refinement and great ripeness, integrated fruit, silky floral and mineral notes. The mouth is focused, fleshy, very aromatic, with delicious acidity and freshness.” **4.5/5 Guide Hubert (Restaurants and Wines) 2012.**

2010: Silver medal at *Brussels Worldwide Competition 2011.*

2010: “ This domain, regularly distinguished in the Guide, is focused on sustainable development (organic manures, solar panels, rain water collection, de-pollution of cellar and vineyard emanations). It proposes a magnificent 2010, very representative of the appellation: A light yellow color with green tints, appealing sauvignon-kind flavors associating white fruits, citrus fruits, blackcurrant leaves and acacia flower; a mouth lively and ample at once, round and well-structured. A pure harmonious and fruity sauvignon, to be enjoyed right now”. **2* stars - Guide Hachette 2012.**

2010: First vintage.