

**2018 :** « Pale yellow colour with green tints. Racy nose combining mineral, citrus and boxwood aromas with floral notes. The palate shows concentration and freshness in this very delicate vintage, wrapped in balanced and silky ripeness. A pleasurable wine for gastronomy. **».** *Gold medal* – *Guide Gilbert et Gaillard 2019.* 

**2018 :** Silver Medal at the 2019 Bordeaux Wine Competition.

**2018 :** Bronze Medal at the 2019 Los Angeles International Wine Competition.

2017 : Not released.

**2016 :** Gold Medal (93 points) at the 2017 Los Angeles International Wine Competition.

**2016 :** Gold Medal at the 2017 Sauvignon Worldwide Competition.

**2015** : Not released.

**2014 :** "Composed of 55% Sauvignon and 45% Semillon from the best estate plots, this reserve delivers vibrant aromas of peach, pear, citrus, exotic fruits and toasty oak. Ripe, concentrated, with fine depth to mineral - almost salty - and exotic/grapefruit flavours. Citrus, mineral, cedary oak and a kiss of crème fraîche linger on the long finish, unveiling a distinctive and complex identity, "a sense of origin" for this wine." *Magazine Nouvelle République – November 2015.* 

**2014:** Gold medal at the Bordeaux wines competition 2015.

**2014 :** "This pure Sauvignon offers delicate aromas of white flowers and passion fruit. The palate reveals smooth and velvety, lingering over a lovely finish of exotic fruits with citrus nuances. A Classic, fine and well-balanced." *1\* Guide Hachette 2015.* 

**2014 :** "Brilliant pale yellow color. Beautiful nose of grapefruit and pineapple, with some vegetal notes. The mouth is smooth, fresh, showing good concentration. Surprising finish on vanilla. Balance and elegance. An appealing wine !" *Gold medal (90+/100) – Guide Gilbert et Gaillard 2015.* 

**2014 :** "Good, enjoyable, juicy restrained herbal flavours, from a highly reliable producer (or producers, as this is run by brothers Christophe and Fabien Vincent) that I often enjoy drinking. Drink 2015-2018. " **16.25/20 - Decanter Magazine - June 2015.** 

2013 : Gold medal – Gilbert & Gaillard Tasting 2014.

2013 : Selection of Guide Bettane & Desseauve 2015.

**2013** : "A beautiful golden yellow, with a nose of citrus and narcissus, distinguished through its attractive final structure". *Guide Dussert-Gerber 2015*.

**2013** : "Fruity nose, floral, minty, round mouth, very aromatic, lively, smart and refreshing." **4/5** *Guide Hubert (Restaurants & Wines).* 

**2012:** Not released.



**2011 :** "This special Sauvignon can seduce thanks to its wooded and generous side. With a balance on the wire, it will match rich food this winter." *Guide Gerbelle et Maurange 2014* 

**2011:** "This lightly wood-aged wine's toasty character is finely balanced with tropical and citrus fruits. Full and ripe, the wine has both weight and a concentrated, rich aftertaste." *90/100 - Wine Enthusiast Magazine Published 2/1/2013* 

**2011 :** "Exuberant and tonic white, showing a wide range of aromatics and delicious freshness." **14/20 Guide Bettane et Desseauve 2013.** 

**2011:** "Beautiful association between fruit and wood." *Guide Hachette 2013.* 

**2011:** "The Vincent brothers lead production on a rigorous basis. This Heritage white proves finely wooded, showing rich aromas of baked apples and citrus. Oak ageing provides some structure and velvet, but the wine don't miss freshness. To be in, open it on the beach of Cap-Ferret this summer!" *Alexis Goujard for « La Revue du Vin de France » - July/August 2012.* 

**2011 :** Gold medal at Bordeaux Competition Wines 2012.

**2011 :** "The nose is complex, combining exotic fruits, a floral touch and a toasty note. Lively and widely fruity, the palate is ample and delicious, and lingers on a vivid finish. A pure delight..." Classified among the best 12 White Bordeaux 2011. *2 Bacchus in Vino Magazine*.

**2011 :** "A wine marked by a gentle wood ageing which brings a lot of roundness sustaining aromas of ripe lemon and baked apple. A bottle of gourmet grilled fish." *La Revue des Vins de France - 2011 Bordeaux Blanc Top 15 - June 2012.* 

**2011 :** "Straw-colored dress, nose of former rose, apricot, white and honeyed fruits, very aromatic, strong mouth, with a lot of liveliness in finale, a both exuberant and tonic white. " *4/5 Guide Hubert (Restaurants and Wines) 2012.* 

2010 : Gold medal at the Concours Général Agricole of Paris 2011.

**2010 :** "Notes of fresh walnuts, exotic fruits, round and fresh, long-lasting finish." *Guide Dussert-Gerber* **2012** 

**2009 :** "Flowery, pleasant and powerful nose. Very beautiful and persistent flavours, with nuances of peach and lime tree." *Guide Dussert – Gerber 2012.* 

**2009:** "Oak nuances are well integrated, the powerful nose brims with pure fruit, elegant mineral notes and honey, the palate is fleshy and very well balanced." **14.5/20 - Guide Bettane & Desseauve 2011** 

2009: Gold medal at the Concours Général Agricole of Paris 2010.

**2009:** Gold medal at the Bordeaux wines competition 2010.



2008: Not produced (due to frost).

**2007:** "A well-balanced and rich dry white, delivering expressive ripe fruits aromas. A lot of character on the palate, fruity and vigorous." 14/20. **Guide Bettane et Desseauve 2009** 

**2007:** Ranked within a selection of twenty 2007 Dry whites in Bordeaux area (including all AOC from AOC Bordeaux to AOC Pessac-Léognan): "Lemon yellow. Quite rich nose with Semillon overtones. Full and quite fleshy on the palate; good vineyard character, ripe and dry finish. 2008-9." *Steven Spurrier, Decanter – July 2008* 

**2007:** "Fruity, spicy and delicate aromas, with toasty and floral notes. This shows an ample, very aromatic mouth, brimming with floral and mineral notes, and great freshness, thus leading to a appealing and balanced wine." **Hélène Durand - Guide Hubert 2010** 

**2006:** " A very enviable rank in my 2009 rating (1rst Grands Vins Classés, to be confirmed) for this family estate.(...). Enjoy the 2006 Heritage dry white, fermented and aged on lees in oak barrels, unveiling peach and toasty nuances, refreshing on the long finish." **Guide Dussert Gerber 2009** 

**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: 87/100 by the Wine Enthusiast (April 2008)