

AWARDS & PRESS REVIEW



CHÂTEAU
LAMOthe * VINCENT
BORDEAUX - FRANCE

HERITAGE
BORDEAUX BLANC

2025 : 94/100 – Gold Medal – 2026 French International Wine Challenge.

2025 : 90/100 – Gold Medal – 2026 Lyon International Wine Competition.

2024 : Gold Medal – 2025 Bordeaux Wines Competition.

2024 : Gold Medal – 2025 Paris General Wine Competition (CGA).

2024 : 1* - Guide Hachette des Vins 2026.

2023 : Gold Medal – 2024 Lyon International Wine Competition.

2023 : Gold Medal – 2024 « Terre de Vins » Competition.

2022 : 90/100 – James Suckling.

“Pretty nose of nectarines, mangoes, gooseberries and lemon curd. Fruity, creamy and ripe, with a medium body and tasty tropical fruit character. Drink now.”

2022 : Gold Medal – 2023 French International Wine Challenge.

2022 : Silver Medal – 2023 Bordeaux Wines Competition.

2022 : Silver Medal – 2023 Grands Vins de France Competition – Mâcon.

2022 : Silver medal – 2022 Los Angeles International Wine Competition.

2022 : Silver Medal – 2023 Lyon International Wine Competition.

2022 : 1* - Guide Hachette des Vins 2024.

2021 : 94/100 – Gold Medal – Best of Class – 2022 Los Angeles International Wine Awards.

2021 : Gold Medal – 2022 Grands Vins de France Competition – Mâcon.

2021 : Gold Medal – 2022 Lyon International Wine Competition.

2021 : Silver Medal – 2022 Brussels Worldwide Competition.

2021 : 1* - Guide Hachette des Vins 2023.

2020 : 91/100 - Decanter Magazine.

« Pronounced and expressive on the nose with stone and citrus fruits. This is an unusual blend with a higher proportion of Sauvignon Gris to Sauvignon Blanc at 60:40 but is all the better for it. The palate is succulent and

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juicy, crisp but with a soft sweetness from the tropical fruit flavours, pineapple and passion fruit alongside and toasted pineapple and wood spice elements stemming from oak ageing. There are also some wet stone and mineral elements which clean the tongue and give a crisp palate. A lovely terroir wine. Some creamy aspects come in around the edges towards the long finish which gives lime zest and grapefruit pith notes. Drink 2021-2024. »

2020 : 88/100 – Wine Enthusiast.

“ White peach flavors and spice are the drivers of this fruity, tangy wine. Its hint of wood aging adds toastiness to the wine's perfumed flavors. Drink the wine from late 2021.”

2020 : Silver Medal – 2021 Bruxelles Worldwide Competition.

2019 : 19/20 –Terre de Vins Magazine – March 2020.

“We absolutely loved this exceptional wine, an undeniable success from start to finish. A Sauvignon-Sémillon blend from a selection of the best parcels on this family estate, this wine immediately captivates with its expressiveness and aromatic complexity, with notes of pear, greengage plum, pineapple, verbena, and citron. The palate is remarkably long, offering a rich and impressive texture, with a rounded and full-bodied attack, enhanced by a perfectly fresh finish. A delight to drink between 6° and 8°C, it begs to be paired with fine cuisine.”

2019 : 90/100 – Wine Enthusiast.

2019 : 89/100 – Decanter Magazine.

2019 : Gold Medal – 2020 Bordeaux Wines Competition.

2019 : Gold medal - 2020 Gilbert & Gaillard Tasting.

« Beautiful pale yellow dress. Almond nose, tangy candy. Fleshy, expressive on the palate, with a pleasant fullness. We find in the final notes fond of white peach, fresh almond. A racy white Bordeaux. »

2019 : Silver Medal – 2020 Lyon International Wine Competition.

2018 : Gold medal – 2019 Gilbert et Gaillard Guide.

« 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. »

2018 : Silver Medal – 2019 Bordeaux Wine Competition.

2018 : Bronze Medal – 2019 Los Angeles International Wine Competition.

2016 : 94/100 – Gold Medal – 2017 Los Angeles International Wine Competition.

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2016 : Gold Medal – 2017 Sauvignon Worldwide Competition.

2016 : Gold Medal – 2017 Gilbert et Gaillard Guide.

2014 : 16.25/20 - Decanter Magazine - June 2015.

“ 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. ”

2014 : 90+/100 – Gold medal – 2015 Gilbert et Gaillard Guide.

“ 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 !”

2014: Gold Medal – 2015 Bordeaux wines competition.

2014 : 1* – Guide Hachette 2015.

“ 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.”

2014 : Magazine Nouvelle République – November 2015.

“ 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.”

2014 : Selection – 2016 Dussert-Gerber Guide.

2013 : Gold Medal – 2014 Gilbert & Gaillard Tasting.

2013 : Selection – 2015 Bettane & Desseauve Guide.

2013 : Selection – 2015 Dussert-Gerber Guide.

“A beautiful golden yellow, with a nose of citrus and narcissus, distinguished through its attractive final structure”.

2013 : 4/5 – 2014 Guide Hubert (Restaurants & Wines).

“Fruity nose, floral, minty, round mouth, very aromatic, lively, smart and refreshing.”

2011: 90/100 – Wine Enthusiast.

“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.”

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2011 : Gold Medal – 2012 Bordeaux Wines Competition.

2011 : 2011 Bordeaux Blanc Top 15 – La Revue des Vins de France – June 2012.

"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."

2011: Selection – Alexis Goujard – La Revue du Vin de France – July/August 2012.

"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!"

2011 : 2* – Vino Magazine.

"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.

2011 : 14/20 – 2013 Bettane & Desseauve Guide.

"Exuberant and tonic white, showing a wide range of aromatics and delicious freshness."

2011: Selection – 2013 Hachette Guide.

"Beautiful association between fruit and wood."

2011 : Selection – 2013 Gerbelle & Maurange Guide.

"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."

2011 : 4/5 – 2012 Guide Hubert (Restaurants & Wines).

"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."

2010 : Gold Medal – 2011 Paris General Wine Competition (CGA).

2010 : Selection – 2012 Dussert-Gerber Guide.

"Notes of fresh walnuts, exotic fruits, round and fresh, long-lasting finish."

2009: Gold Medal – 2010 Paris General Wine Competition (CGA).

2009: Gold Medal – 2010 Bordeaux Wines Competition.

2009 : Selection – 2011 Dussert-Gerber Guide.

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"Flowery, pleasant and powerful nose. Very beautiful and persistent flavours, with nuances of peach and lime tree."

2009: 14.5/20 - 2011 Bettane & Desseauve Guide.

"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."

2007: 14/20 - 2009 Bettane & Desseauve Guide.

"A well-balanced and rich dry white, delivering expressive ripe fruits aromas. A lot of character on the palate, fruity and vigorous."

2007: Selection – Steven Spurrier – Decanter – July 2008.

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."

2007: Selection – Hélène Durand – 2010 Hubert Guide.

"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 an appealing and balanced wine."

2006: 1* – 2008 Hachette Guide.

"Christophe and Fabien VINCENT have selected vines of sauvignon blanc and sauvignon gris (10%) on clayey-silicious 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."

2006: Selection – 2009 Dussert-Gerber Guide.

"A very enviable rank in my 2009 rating (1st 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."