

AWARDS & PRESS RELEASES



Château LAMOTHE VINCENT HERITAGE

AOC BORDEAUX SUPERIEUR
(RED)

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: 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 alsostays 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 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), 1rst wine manga in Japan.

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 very enviable rank in my 2009 rating (among the 1rst 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**

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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*

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 Independent winegrowers competition (Concours des vignerons 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).

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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).

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: "Situated 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: 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*

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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* » - *Gerbellet 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.*

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.*

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1998: "15/20 : Lots of black fruits, pepper and vanilla aromas. Round and silky texture, a bit heavy on the nose, 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.**