

# INTERNATIONAL WINE CHALLENGE 2017

14 wines submitted  
12 GOLD MEDALS  
2 SILVER MEDALS  
13 TROPHIES



May, 2017



## INTERNATIONAL CHARDONNAY TROPHY for Criots-Bâtard-Montrachet 2014

**GOLD MEDAL**  
**FRENCH WHITE TROPHY**  
**WHITE BURGUNDY TROPHY**  
**CRIOIS-BÂTARD-MONTRACHET TROPHY**



*Bright lemon-green, it offers lively citrus fruit with hazelnuts on the nose, and a concentrated honey and lemon palate with savoury hints. Long, lingering, complex finish.*



### MEURSAULT 1ER CRU LES CHARMES - Domaine du Pavillon 2015

**GOLD MEDAL and MEURSAULT TROPHY**

*Bright lemon-green, it has subtle aromas of acacia flowers and baked lemon. It's round and creamy mid-palate with nutty balance. Elegant with balanced acidity.*



### NUITS-SAINT-GEORGES LES TERRASSES - CHÂTEAU-GRIS 2015

**GOLD MEDAL and NUITS-SAINT-GEORGES WHITE TROPHY**

*Seductive and glamorous white Burgundy with a sleek, rich texture and impeccable balance. Refined and lightly toasty oak interplay with focussed citrus minerality. A flourish of exotic fruit on the finish.*



### CORTON-CHARLEMAGNE GRAND CRU - Domaine du Pavillon 2015

**GOLD MEDAL**

*A more fruit forward style with judicious use of oak. Notes of grapefruit, nectarine and a white peach with an elegant, buttery finish.*



### CORTON-CHARLEMAGNE GRAND CRU CUVÉE ROI SOLEIL - Hospices de Beaune 2014

**GOLD MEDAL and CORTON-CHARLEMAGNE TROPHY**

*A dynamic and tense young Corton-Charlemagne, with determined acidity, stony minerality and exuberant intensity. This promising wine needs a further three years of ageing to allow the concentrated fruit and zesty acidity to come together.*



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## **GRANDS-ECHEZEAX GRAND CRU - Domaine du Clos Frantin 2015**

### **GOLD MEDAL and GRANDS-ECHEZEAX TROPHY**

*Pure raspberry fruit with gentle brambly hints - a sensual delight and experience. A long, building palate that is sensually strong and shows leafy undercurrents and powdery chocolate notes. A fine, silky finish.*



## **CLOS DE LA ROCHE GRAND CRU 2015**

### **GOLD MEDAL**

*Strong oaky nose and palate. Kirsch liqueur and raspberry coulis notes with a dusting of cinnamon. Understated with time potential. Drink between 5-10 years.*



## **CHAMBERTIN GRAND CRU - Domaine du Clos Frantin 2015**

### **GOLD MEDAL and CHAMBERTIN TROPHY**

*Black cherry, morello and bay leaf notes on a rich, heady palate. The palate is a touch tight but open up, unfurling like an exotic flower. A fine tannic grip for the future on this wine which already delivers.*



## **VOSNE-ROMANÉE 1ER CRU LES MALCONSORTS - Domaine du Clos Frantin 2015**

### **GOLD MEDAL and VOSNE-ROMANÉE TROPHY**

*Very modern in style with fleshy, concentrated palate of spicy dark raspberries. Long, grippy and very well balanced. Would benefit from ageing.*



## **CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES 2015**

### **GOLD MEDAL and CHAMBOLLE-MUSIGNY TROPHY**

*Archetypal Chambolle! Delicate, refined wine with delicious perfumed wild strawberries and cinnamon aromas. Silky and delicate. Perfect now but will age well.*



## **CORTON GRAND CRU CLOS DES MARÉCHAUDES - Domaine du Pavillon 2015**

### **GOLD MEDAL and CORTON TROPHY**

*Wild and breezy with bright bramble fruit and a lovely rounded but dense palate. Classic, stony Corton fruit with a lovely balance between richness and invigorating freshness.*



## **MAZIS-CHAMBERTIN GRAND CRU CUVÉE MADELEINE COLLIGNON - Hospices de Beaune 2015**

### **GOLD MEDAL and MAZIS-CHAMBERTIN TROPHY**

*Huge concentration of complex black and red fruits with spice. A divine, powerful and exotic palate showing star anise and cinnamon. An outstanding wine.*



## **POMMARD 1ER CRU LES RUGIENS - Domaine du Pavillon 2015**

### **SILVER MEDAL**

*An exemplary Pommard Cru, showing luscious black cherry and damson fruit supported by a fine tannic structure - will age for years.*



## **GEVREY-CHAMBERTIN 1ER CRU LAVAUX-SAINT-JACQUES 2015**

### **SILVER MEDAL**

*Attractive clean and dense cherry and blackcurrant fruit. Refreshing acidity, subtle tannins and a good mouthfeel.*