



MARCH 9-10-11-12, 2011

CHARDONNAY DU MONDE® 2012

March 7 – 10, 2012

THE 2011 RESULTS

Available on:
www.chardonnay-du-monde.com

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Chardonnay du Monde®

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PRESS RELEASE

BEST CHARDONNAY OF THE WORLD 2011: A UNIQUE AWARDS LIST

The 18th annual Chardonnay du Monde® wine competition was held March 9–12, 2011 at Château des Ravatys, the wine estate of the Pasteur Institute at Saint-Lager, Burgundy (France).

The Chardonnay du Monde® international competition recognises the world's best Chardonnay wines by awarding them with reliable and **representative medals**. This competition is based on a single conviction: distinctive marks of quality are the **key to real differentiation** and therefore enhancing the value of the awarded wines in this highly competitive market where the array of products becomes more vast each day. Award-winning wineries can use this recognition for sales purposes by placing medal stickers on their bottles.

This event is unique in terms of its scope, its method and its ambition:

- **International in scope and a seldom reached diversity:** 914 wine samples, 38 countries, 300 international expert judges.
- **A strict method with the focus on quality:** compliance with international competition standards, rigorous selection of expert judges, and the use of scientific criteria for tasting, and secure processing of computer results.
- **Optimal tasting conditions:** sensory isolation, number of samples limited to 17 per panel, expert judges do not add

up their scores allowing them to focus on evaluating the wines, and wines are tasted at an appropriate pace.

As part of these Quality Assurances, all new judges must participate in a one-day training session before being admitted to the tasting panels. For each judge, this session includes sensory profile determination, Chardonnay aromas identification and various exercises to familiarise themselves with methods used in international wine judging competitions.

Chardonnay du Monde® has progressively distinguished itself from other international competitions thanks to **quality standards that are much stricter than the norm** and by remaining faithful to its founding principles, which have driven its success over the years: **diversity, quality and high standards**.

After four days of judging, the panels awarded medals to **305 participants**.

Medals Distribution

Gold medals	53
Silver medals	187
Bronze medals	65

2011 GENERAL TRENDS

■ **An unique geographical diversity:** with 38 countries and 914 wines entered, Chardonnay du Monde® is the strongest concentration of chardonnay wine ever realized. It is the most significant and legitimate qualitative competition for the distinction of best Chardonnay of the World.

There was also strong participation from Canada, Italy, Spain, central Europe, Switzerland, Chile, Argentina. China came back among participating countries.

The country winning the most medals

■ The good place of France is noted: the Languedoc-Roussillon, the South Burgundy (Saône & Loire and Côtes d'Or), the Chablis region and the Champagne were rewarded by numerous and beautiful medals.

■ **Within Europe**, Switzerland, Italy and

Spain stood out for their numerous medalled wines. Many sparkling Chardonnay were in competition: Champagne and sparkling wines from Burgundy, Loire Valley gains very beautiful medals. South Africa, Brazil and Switzerland received also very good notes.

■ **Central Europe** (Austria, the Czech Republic, Bulgaria) gains in 2011 beautiful medals.

■ **Outside Europe**, Canada, Chile, South Africa and Australia confirmed their successes of earlier years.

There was a high level of diversity in terms of the sensorial qualities of the wines

Each wine distinguished at Chardonnay du Monde® was judged for its individual quality. A favourable view is granted to the wines showing good typicity and

intense Chardonnay aromas. Oakiness is considered a plus when it is discreet and harmonious, but this quality was marked down when it masked varietal aromas.

■ **Expert-judge gave severe notations** for the wines whose flavours of chardonnay are masked by too much wood and Sauvignon flavours; they thus privileged the Chardonnay expression

■ **The presence of sugar** at a few grams per litre has a tendency to improve scores. This tendency, already noted in previous years, was confirmed this year with a number of successes for off-dry wines.

Wines made from partially dried or lateharvested grapes and those made by selective cryo-extraction received particularly good marks.

■ **Dry wines were judged successful** when they displayed harmony in the



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PARTICIPATING COUNTRIES



form of elegant acidity, with aromatic complexity.

Technical Enrichment

The use of a new Professional Tasting Instrument resulting from applied research. In addition to organising a flawless competition is the desire to

improving the reliability of measuring instruments.

This resulted in the adoption of a professional wine-tasting glass for the tasting of sparkling chardonnay wines. This new tool tested by judges of Effervescents du Monde® (www.effervescents-du-monde.com) is an INAO-type tasting

glass that contains a precise number of nucleation sites.

The objective of this new wine-tasting glass "Fleur d'Effervescence®" is to optimise the tasting of sparkling wines, to calibrate their degree of effervescence, to control the formation of bubbles and to enable ideal expression of the foam...

TOP 10 BEST CHARDONNAY DU MONDE® 2011

Country	Product	Winery
France	Vin de Pays d'Oc Terradria Collection 2007	Les Vins Georges Dubœuf
Switzerland	Valais AOC Fin Bec Chardonnay 2008	Cave Fin Bec
Czech Republic	Chardonnay Vyber z Hroznu 2006	Vinarstvi Josef Valihrach
Austria	Chardonnay Grubthal 2007	Weingut Muster. Gamlitz
Canada	Red Rooster Chardonnay 2009	Red Rooster Winery
France	Champagne Blanc de Blancs Brut	Earl Alain Couvreur
France	Champagne Spécial Club 2005	Champagne Vazart-Coquart
France	Vin de Pays d'Oc Mas du Novi 2009	Saint Jean de Noviciat
Switzerland	Valais AOC Chardonnay - Elevé en Barrique Les Coteaux de Sierre 2009	Cave Clos des Cypres
Lebanon	Château Ksara Chardonnay - Cuvée du Pape 2010	Ksara

The Top 10 ranking

Six countries appear in the 2011 Top 10 ranking : France obtains four Gold Medals with two Champagne (Champagne Alain Couvreur and Champagne Vazart-Coquart). It is also distinguished through two Pays d'Oc wines (Terradria 2007, Georges Dubœuf and Mas

du Novi 2009, St Jean de Noviciat). The pays d'Oc wine « Terradria Collection 2007 from Georges Dubœuf is on the first place of the Top 10 2011.

The Czech Republic (Vinarstvi Josef Valihrach) and Lebanon (Château Ksara) enter in good place in the Top 10 list. Austria (Weingut Muster-Gamlitz), Swit-

zerland (Cave Fin Bec and Cave Clos des Cypres) and Canada (Red Rooster) reaffirm their good positioning.

The 2011 Top 10 proposes the diversity of the expressions of Chardonnay wines through six still wines, two wines with residual sugars and two Sparkling wines.

All results awarded by country and by medal are available at www.chardonnay-du-monde.com



Signe Extérieur de *Qualité*

Chardonnay du Monde® competition is organised by the Association Forum Œnologie, with participation from the Revue des Œnologues, the Institut Paul Bocuse (Ecully near Lyon) which acts as the sensory performance assessment centre for the expert judges. Secure computer processing of results is ensured by The Services Actions Qualité company.