

MARCH 12-15, 2014 CHARDONNAY DU

MONDE® 2015

March 11 - 14, 2015

THE 2014 RESULTS

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

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APPROVAL

DGCCRF Approval of French and European conomic Community Administration

Chardonnay du Monde.

PRESS RELEASE

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BEST CHARDONNAY OF THE WORLD 2014: A UNIQUE INTERNATIONAL AWARDS LIST

The 21st annual Chardonnay du Monde[®] wine competition was held March 12–15, 2014 at Château des Ravatys, the wine estate of the Pasteur Institute at Saint-Lager, Burgundy (France).

The Chardonnay du Monde[®] international competition recognizes 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: 794 wine samples, 40 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

An unique geographical diversity:

with 40 countries and 794 wines

entered, Chardonnay du Monde® is the

strongest concentration of chardonnay

wine ever realized. It is the most signif-

icant and legitimate qualitative compe-

tition for the distinction of best Char-

donnay of the World. The 2013 vintage

effect implies a lesser involvement of

There was also strong participa-

tion from South Africa, Australia,

Brazil, Canada, Chile, China, Spain

and Central Europe (Hungary, Czech

The country winning the most

The good place of France is noted:

The Burgundy Region win 8 gold

medals (Saone & Loire 5 gold medals,

Chablis 3 gold medals), the Languedoc-

Roussillon (14 gold medals), the Val de

Loire (1 gold medal) and the Cham-

pagne (11 gold medals) were rewarded

some regions and countries.

Republic and Macedonia).

medals

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.

wines, and wines are tasted at an appropriate pace.

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 266 participants**.

Medals Distribution	
Gold medals	49
Silver medals	177
Bronze medals	40

2014 GENERAL TRENDS

by numerous and beautiful medals. Many sparkling Chardonnay were in competition: Champagne and sparkling wines from Burgundy, gains very beautiful medals. South Africa, Spain, Hungary, Brazil and Switzerland received also very good notes.

• Within Europe: Switzerland and Spain stood out for their numerous medalled wines.

• Central Europe: The Czech Republic, Hungary, and Macedonia gains in 2014 beautiful medals.

• Outside Europe: Australia, Canada, Chile and South Africa 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 late harvested grapes and those made by selective cryo-extaction received particularly good marks.

• Dry wines were judged successful when they displayed harmony in the



Chardonnay du Monde.

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PARTICIPATING COUNTRIES



Chile

Croatia

Spain

Greece

\$ Israel

Japan

Macedonia

Morocco

B Moldavia

Portugal

Roumania

₿

Slovakia

Switzerland

C* Turkey

Ukraine

China

Egyp

France

Hungary

Italy

A Lebanon

Malta

Mexico

New Zealand

Czech Republic

Serbia

Slovenia

3

Tunisia

USA

Uruguay

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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® 2014		
Country	Product	Winery
Czech Republic	Chardonnay Vyber z Hrozni 2005	Vinarstvi Josef Valihrach
France	Pays d'Oc IGP - Cuvée Blanche Chardonnay 2012	Scea Domaine le Fort
France	Crémant de Bourgogne Chardonnay Bailly Lapierre Brut - L1428	Caves Bailly-Lapierre
France	Champagne Paul Goerg Premier Cru Brut Millésimé 2005	Champagne Paul Goerg
France	Mâcon-Azé - Sélection Prestige	Cave Coopérative d'Azé
South Africa	Durbanville Hills Rhinofields Chardonnay 2012	Cape Legends
Slovenia	Pullus Chardonnay 11 Sweet 2011	Ptujska Klet D.o.o.
Spain	Penedès Do - Gran Clot dels Oms 2011	Bodegas Ca n'Estella S.l.
France	Mâcon-Péronne - Cuvée Vieilles Vignes 2012	Gaec Rousset - Domaine de Bicherc
🔶 Canada	Icewine Kalala Chardonnay 2012	Kalala Organic Estate Winery
Switzerland	Valais AOC "Les Raccards" Chardonnay 2013	Caves Orsat Sa
Australia	Nest Egg Adelaide Hills Chardonnay 2010	Bird in Hand
France	Chablis Premier Cru Montmain 2012	Domaine Pinson
Kina China	Helan Mountain Special Reserve Chardonnay 2011	Pernod Ricard China
South Africa	Bon Courage Chardonnay Prestige Cuvée 2013	Bon Courage Wine Estate
France	Champagne Granzamy Blanc de Blancs Brut	Sas Champagne Granzamy
France	Champagne Camille Bonville Grand Cru Blanc de Blancs Brut	Sarl Olivier Bonville

The Top 10 ranking

At the 2014 Top 10 : Czech Republic (Vinarstvi Josef Valihrach), South Africa (Cape Legends/ Bon Courage Wine Estate), Slovenia (Ptujska Klet), Spain (Bodegas Ca n'Estella), Canada (Kalala Organic Estate Winery), Switzerland (Caves Orsat), Australia (Bird in Hand), China (Pernod Ricard China). France obtains eight Gold Medals: three for Champagne (Champagne Paul Goerg, Granzamy, Olivier Bonville), four for Burgundy wines (Caves Bailly-Lapierre, Coopérative d'Azé, Domaine de Bicheron, Domaine Pinson) and one for Pays d'Oc wines (Domaine le Fort).

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



Chardonnay du Monde[®] competition is organised by the Association Forum Oenologie, with participation from the Revue des Oenologues, 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 ensure by The Services Actions Qualité company.