



MARCH 8-10, 2017

CHARDONNAY DU MONDE® 2018

March 7-9, 2018

THE 2017 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 2017: A UNIQUE INTERNATIONAL AWARDS LIST

The 24st annual Chardonnay du Monde® wine competition was held March 8-10, 2017 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:** 706 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 20 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 three days of judging, the **panels awarded medals to 235 participants**.

Medals Distribution

Gold medals	55
Silver medals	180

2017 GENERAL TRENDS

■ **An unique geographical diversity:** with 38 countries and 706 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 South Africa, Australia, , Canada, Chile, France, Italy and Spain.

The country winning the most medals

■ **The good place of France** is noted with 34 medals. The Burgundy Region win 11 gold medals (Beaujolais 3 medals, Saone & Loire 7 medals, Chablis 1 medal), the Languedoc-Roussillon (7 gold medals) and the Champagne (7 gold medals) were rewarded by numerous and beautiful medals.

■ **Many sparkling Chardonnay were in competition:** Champagne gains very beautiful medals. South Africa, England, Belgium, Brazil, Bulgaria, Canada, Czech Republic, Hungary, Italia, Russia, Spain and Switzerland received also very good notes.

■ **Within Europe** Germany, Austria, and Switzerland stood out for their numerous medalled wines.

■ **Central Europe:** (Bulgaria, Czech Republic, Hungary, Slovakia and Russia) gains in 2017 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 liter 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



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PARTICIPATING COUNTRIES



South Africa



Germany



England



Argentina



Australia



Austria



Belgium



Brazil



Bulgaria



Canada



Chile



China



Cyprus



Croatia



Spain



France



Greece



Hungary



Italy



Japan



Lebanon



Macedonia



Morocco



Mexico



Moldova



Montenegro



New Zealand



Portugal



Czech Republic



Romania



Russia



Serbia



Slovakia



Slovenia



Switzerland



Turkey



USA



Uruguay

dried or late harvested grapes and those made by selective cryo-extraction received particularly good marks.

■ **Dry wines were judged successful** when they displayed harmony in the form of elegant acidity, with aromatic complexity.

International expert judges trained: a unique level of quality and rigor for the evaluation of the Chardonnay wines of the world

More than 700 international expert judges have been trained to evaluate the wines in competition after a specific training.

TOP 10* BEST CHARDONNAY DU MONDE® 2017

Country	Product	Winery
Canada	Summerhill Chardonnay Icewine VQA Okanagan Valley BC 2014	Summerhill Pyramid Winery
Spain	Conca de Barbera Do – Sons de Prades 2015	Miguel Torres SA
South Africa	Bon Courage Estate Chardonnay Unwooded 2016	Bon Courage Wine Estate
Austria	Eiswein Burgenland 2012	Hammer Wein Rust
France	Vin du Bugey – Cuvée Vieilles Vignes Chardonnay 2015	Le Caveau Bugiste
France	Mâcon-Igé Domaine Fichet « La Cra » 2015	Domaine Fichet
France	Champagne Gruet Chardonnay Brut 2013	SARL Champagne Gruet
France	Pays d'Oc IGP Villa Blanche Chardonnay 2016	Calmel & Joseph
France	Chablis Premier Cru Montmain 2015	Domaine Pinson
South Africa	Douglas Green Chardonnay 2016	DGB LTD
Germany	Burkheimer Schlossgarten Chardonnay Trocken Baden 2015	Burkheimer Winzer Am Kaiserstuhl EG
Australia	Avon Brae High Eden & Flaxman Valley Eden Valley Chardonnay 2015	Cellarmasters
Chile	Origen Chardonnay Gran Reserva 2016	Vina Chocalan SPA
France	Pouilly-Fuissé « Ronchevat » 2015	Domaine Carrette
France	Champagne Albert Beerens Blanc de Blancs Brut	Champagne Albert Beerens

* Some wines are rigorously equal thus the TOP 10 2017 includes 15 wines.

The Top 10 ranking

At the 2017 Top 10 eight countries: South Africa (Bon Courage Wine Estate, DGB LTD), Australia (Cellarmasters), Austria (Hammer Wein Rust), Canada (Summerhill Pyramid Winery), Chile (Vina Chocalan), France, Germany (Burkheimer) and Spain (Miguel Torres).

France obtains seven Gold Medals: two for Champagne Chardonnay wines (Champagne Gruet, Champagne Albert Beerens), three for Burgundy wines (Macon-Igé Domaine Fichet, Chablis 1^{er} Cru Domaine Pinson, Pouilly-Fuissé Do-

maine Carrette), one Bugey wine (Caveau Bugiste) and one Pays d'Oc wine (Calmel & Joseph). One Canadian chardonnay wine is at the top of the Top 10 list.

Highlight, confirming the trend of previous years, we observe in the Top 10 a significant proportion of oak-aged wines and wines over 5 years of age.

The 2017 Top 10 propose the diversity of the expressions of Chardonnay wines through still wines, wines with residual sugars and 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.