

MILLÉSIME 2025

88 points, Best Buy – Wine Enthusiast

WINEENTHUSIAST

MILLÉSIME 2024

90 points – Médaille d’Argent Decanter 2025

Silver Medal - Decanter 2025



Best Buy – Wine Enthusiast

“A crisp wine, full of citrus and mint flavors, this Famille Ducourt wine is tangy and refreshing. It has a bright character with a lemon aroma and a light aftertaste.”



Médaille d’Or au Concours de Lyon 2025

Gold Medal Concours de Lyon 2025



Médaille d’Or au Concours Général Agricole de Paris 2025

Gold Medal Concours Général Agricole de Paris 2025



88 pts - tasting by James Suckling

“Fresh, simple aromas of limes and celery follow through to a light-to medium-bodied palate with good acidity. Clean but a bit short in the finish.”



MILLÉSIME 2023

89 pts - tasting by James Suckling

“A fresh, crisp white with green fruit character, hints of fine herbs and flinty minerality. Medium-bodied, pretty and refreshing, with a flavorful finish. Sauvignon blanc. Drink now.”





88 points, Best Buy – Wine Enthusiast Magazine, 2024

« Pure Sauvignon Blanc gives a ripe, wine with cut-grass aromas and white pepper and herbal flavors. The wine is tangy with the flavor of orange peel and spice. Drink now. » — Roger Voss



Médaille d'Or au Concours de Bruxelles 2024

Gold Medal Concours de Bruxelles 2024



Médaille d'Or au Concours de Lyon 2024

Gold Medal Concours de Lyon 2024

MILLÉSIME 2022

88 points – Anthony Gismondi on wine

Château Briot sits in the centre of Bordeaux's Entre-Deux-Mers AOC, which has been under the care of the Ducourt family since 1980. The 14 hectares are planted to sauvignon blanc, which is farmed sustainably. The colour is straw yellow, and the nose is a mix of green fruits and freshly cut hedge clippings that preview a tart, citrus mid-palate with a slash of lees, honey, and fresh peach in the finish. A perfect mid-week fish wine you can serve at dinner or as an appetizer, that is not Sancerre and it's not New Zealand.



MILLÉSIME 2021

89 pts - tasting by James Suckling

Fresh guava, gooseberry and chalk on the nose, following through to a fruity and smart, generous palate with some tart green berries, too. Concise and easy. Sauvignon blanc. Drink now.



MILLÉSIME 2020

Médaille d'Or au Concours de Lyon 2021

Gold Medal Concours Lyon 2021



Best Buy - Beverage Testing Institute, March 2021

« Straw color. Aromas and flavors of dried grapefruit wheels, yogurt with honey-roasted nuts, and pressed flowers with a supple, lively, dry light body and a sleek, medium-length finish with overtones of underripe pineapple and lime with no oak flavor. A reserved nose leads to a bright and refreshing palate in this well-tamed Bordeaux Blanc. »



MILLÉSIME 2019



Wine Enthusiast Magazine

« *With tropical-fruit flavors, this ripe style of Sauvignon Blanc reflects the vintage well. It is full of apple and citrus flavors, made richer by touches of pineapple and mango. The wine is ready to drink.* » Roger Voss

MILLÉSIME 2018



Médaille d'Or au Concours Général Agricole de Paris 2019

Gold Medal Concours Général Agricole de Paris 2019

“Best buy” - Wine Enthusiast Magazine

« *This is a crisp, bright wine with plenty of acidity that contrasts with the green-apple flavors. The light texture and touch of minerality give a nervy edge to this buoyant wine. Drink now.* » Roger Voss



MILLÉSIME 2017



Médaille d'Or au Concours Général Agricole de Paris 2018

Gold Medal Concours Général Agricole de Paris 2018

90 pts - Decanter Magazine, June 2018

« *Very Sauvignon Blanc but smooth and not annoyingly varietal. Lime and grapefruit, fine energy and depth combine to make this a most lip smackingly delicious white Bordeaux!* » Jane Anson

Decanter

MILLÉSIME 2016



1 étoile dans le Guide Hachette des Vins 2018

« *Un pur sauvignon blanc exotique et floral au nez, ample, dense et suave en bouche. Un vin harmonieux et délicat.* »

MILLÉSIME 2015

Wine Enthusiast, September 2016

« *Winemaker Jérémy Ducourt brings attractive grassy, herbal aromas that are followed by a crisp wine. It has tropical fruits as well as lime and lemon flavors. The texture is tight, perfumed and elegant. Drink now.* » Roger Voss





Médaille d'Or au Concours Général Agricole de Paris 2016

Gold Medal Concours Général Agricole de Paris 2016

MILLÉSIME 2012



Médaille d'Or au Concours de Bordeaux 2013

Gold Medal Concours de Bordeaux 2013

