



THE 107TH EDITION OF THE TASTEVINAGE WILL TAKE PLACE ON FRIDAY MARCH 19TH

AT THE CHÂTEAU DU CLOS DE VOUGEOT

The 107th Tastevinage to be organized by the Confrérie des Chevaliers du Tastevin will take place on Friday March 19th at the Château du Clos de Vougeot, where a jury of wine professionals will decide which of 680 selected Burgundy wines are most authentically representative of their appellation and vintage. As was the case with the previous two editions of the Tastevinage, the winetasting will follow a strict protocol to ensure compliance with the rules relating to Covid 19.

THE 107TH TASTEVINAGE

To guarantee impartiality, the wines are put through a blind tasting, with each bottle being presented in a chaussette, or sock, designed to hide the producer's identity. The wines are tasted by a jury of wineindustry professionals, including growers, sommeliers, restaurateurs, merchants, buyers and journalists. undergoing meticulous After а organoleptic appraisal, the wines that most closely match the label's quality criteria are awarded the Tastevinage seal of approval.

In organizing this edition of the Tastevinage, the Château du Clos du Vougeot has adapted the wine-

tasting to comply with the current health regulations without lowering its standards. For example, each taster will be allocated their own table in either the Grand or Petit Cellier. The wine-tasting will be split into a morning and an afternoon session, each with a jury of fifty-four judges. Social distancing rules and other safety measures will be strictly applied; the judges will be directed to their tables by SMS and be required not to remove their masks before sitting down. Hand sanitizer will be provided and the wine will be served by a 'skeleton crew' of one waiter to nine tasters. No lunch has been arranged between the two sessions.



VINCENT FERNIOT: GUEST-PRESIDENT OF THE 107TH EDITION

⟨Wine has always had a special | place in the Ferniot family which, by the way, has its roots in Franche-Comté. My father passed on to me a particular attachment to good - not to say great - wines. This former 'Roi Chambertin' introduced me to the joys of the Côtes de Nuits' Grand Crus, as, just for the sake of my education, I explored - often, I confess, without his knowledge - a cellar stocked with Echézeaux, Mazis and Charmes-Chambertin, Clos de Vougeot and Bonnes-Mares as well as our own local specialty Vin Jaune.

It was an experience that left me with a pronounced taste and nostalgic longing for the great single-varietal wines, not least for Pinot Noir with its playful character: its aromatic richness on the palate, its suave delicacy in the mouth and its remarkable propensity for revealing the full potential of the richest terroirs. Just as I expect my glass soon to be filled, I myself am filled with pride and happiness at having been asked to preside over the 107th edition of the Tastevinage

Vincent Ferniot is a food writer, television presenter and radio host. For more than fifteen years Vincent Ferniot appeared alongside William Leymergie on French breakfast T.V.'s Télématin. After that, there were programs for Canal + and five Tours de France for the state channels. From 2011 to 2018, he travelled across the country fronting France 3's Midi en France. He returned to Paris in 2018, and now hosts Ensemble c'est mieux on France 3 Paris-Île de France and, on Sundays, Place du Marché on Sud Radio. Crazy about food, its quality, how it's cooked and how it tastes, he is the founder of Boco: a brand that offers down-to-earth recipes by some of France's most prestigious cooks and pastry-chefs, served in sealed glass bowls.

His media appearances and other activities (he hosts many competitions and events, including the famous *Bocuse d'Or* and the *World Pastry Cup*) bring him into close contact all year round with top chefs and pastry cooks, food producers, farmers, winegrowers, traders and artisans, earning him a special place in the world of gastronomy and hospitality as well as in the hearts of food lovers.

Vincent Ferniot succeeds actor Eric Laugérias, guest president of the previous Tastevinage.



THE LAUREATES OF THE 107TH TASTEVINAGE WILL BE ANNOUNCED ON MARCH 23RD 2021 ON THE WEBSITE: WWW.TASTEVINAGE.FR AND IN THE PRESS.



The *Tastevinage* is a seal of approval, the fruit of a rigorous examination of wines from the Burgundy Wine Region from Chablis to the Beaujolais crus, awarded by a jury made up of Burgundy's best wine-tasters. Created in 1950 by the *Confrérie des Chevaliers du Tastevin*, the event, hosted at the *Chateau du Clos de Vougeot*, brings together the cream of Burgundy's wine experts to select those wines that stand out as being the most authentically representative of their appellation and vintage. It is the aim of the Tastevinage to bring to the attention of the wider public the savoir-faire of Burgundy's winegrowers and the outstanding quality of their wines.

If you would like more information, do not hesitate to contact us at:

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