



PRESS
RELEASE
28 FEBRUARY 2025

THE 115th EDITION OF THE TASTEVINAGE
AT THE CHÂTEAU DU CLOS DE VOUGEOT
ON FRIDAY 7th OF MARCH 2025

Next Friday the 7th of March, the Great Cistercian Cellier at the Château du Clos de Vougeot will provide the venue for the 115th edition of the Tastevinage. Organized by the Confrérie des Chevaliers du Tastevin, this spring session will be headed by guest patron Michel Bettane, respected French wine critic and co-author of the Bettane and Desseauve. wine guide.

Over the course of the 115th edition, 150 professionals from the world of wine (merchants, trade-association representatives, brokers, oenologists, restaurant owners and journalists) will select from more than 500 wines presented those deemed the most truly representative of the Burgundy wine-growing region. The wines eventually selected will receive the coveted Tastevinage Seal of Approval, a mark of distinction for the producer and a guarantee of quality and authenticity for the consumer.

THE RESULTS WILL BE ANNOUNCED ON TUESDAY 11th OF MARCH 2025

THE SPRING EDITION'S GUEST PATRON:

MICHEL BETTANE

WINE CRITIC AND CO-AUTHOR OF THE BETTANE ET DESSEAUVE FRENCH WINE GUIDE.DE FRANCE

A former classics professor, Michel Bettane, inspired by his passion for wine, enrolled at the Academie du vin in Paris in 1977 where with the world's best wine experts he learnt about how it was made and, above all, how it should taste. It was the beginning of an extraordinary forty-year journey, encountering growers in France and beyond, discovering their working methods and sharing his passion with professionals and amateurs all over the world.

Today, Michel Bettane continues to travel the globe in his quest to understand changes in trends and tastes, passing on his knowledge to professionals and the public at large. His recognised independence and integrity, his skill as an educator and communicator, his exceptional palate and prodigious memory have earned him a place among the top three of the world's most revered wine critics.



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THE TASTEVINAGE: A SEAL OF APPROVAL FOR BURGUNDY WINES SINCE 1950

Created in 1950 by the Confrérie des Chevaliers du Tastevin, the Tastevinage is a seal of approval awarded to wines authentically typical of the Greater Burgundy Wine Region, from Chablis to the Beaujolais crus. Made up of a jury of experts from the wine industry (growers, merchants, Cooperatives' representatives, brokers, sommeliers, oenologists, restaurateurs, buyers, distributors, wine writers and influencers), the Tastevinage consists of an extremely rigorous assessment in which each wine is subjected to a blind tasting to guarantee the impartiality of the judges. The selection process ends with the Tastevinage seal of approval being awarded to those wines judged to be most typical of their appellations and vintages – a guarantee of authenticity and enjoyment for the consumer.

www.tastevinage.fr

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