

The first international wine tasting competition held in France since 1976, the Challenge International du Vin concluded its 48th edition last April.

In 2023, the Challenge International du Vin sought to continue its mission of innovation by building a bridge between the world of competitions and that of high-end catering. Beyond simply awarding medals, it broadened the scope of its primary mission by affirming its role as an expert in tasting and talent scouting!

As a benchmark for selecting the best French and foreign wines, why not put this unique expertise to good use in the hospitality sector?

This idea appealed to discerning restaurateurs with an international outlook, leading to the creation of the Coup de Cœur des Chefs in 2023. For the first time, a tasting competition met their expectations and returned to the essence of the purpose of wine: to be tasted with food. The success of the first edition was an encouragement to continue the initiative in 2024.

## COUP DE CŒUR DES CHEFS 2024

### Step 1 : Election of the Coup de Cœur des Chefs wine

How: representatives (chefs, sommeliers, managers) from starred partner establishments conduct a blind tasting of the wines that have won a Special Prize in the competition and select their favourite. For this second edition, they gathered on 7 May 2024 at Château Fonroque in Saint-Émilion.

The **BARRICCATO BIANCO (non filtrato) Organic 2022 - IGT Toscana de la Fattoria La Violla - Italy** was chosen among the 2024 Special Prizes of the competition!

### Step 2 : Event dinner

Each chef, in collaboration with their sommelier, created a dish to accompany this wine, resulting in a complete menu. The result was a unique experience featuring original and surprising food and wine pairings!

The **Château-Hôtel Fage La Maison des Vignes** hosted the event on 9 October 2024 in the presence of the producer, partner chefs and the management team of the Challenge International du Vin. An exceptional evening to discover this unique menu, during a dinner dedicated to sharing and exchange.



## The chefs and starred hotel-restaurants of Nouvelle Aquitaine partners of the Challenge international du Vin:

**Chef Clément Costes** - Château-Hôtel Fage\*\*\*\* La Maison des Vignes in Arveyres

**Chef Victor Boissard** – Château-Hôtel Fage\*\*\*\* La Maison des Vignes in Arveyres

**Chef Quentin Merlet** - Château-Hôtel et Spa Grand Barrail\*\*\*\*\* in Saint-Emilion

**Chef Matthieu Métifet** - Hôtel-Restaurant du Centenaire\*\*\*\* in Les Eyzies

**2024 special guest: Chef Oxana Cretu** - Restaurant Inima in Bordeaux