

lesgrandsconcoursdumonde.com

Concours des Grands Vins Blancs du monde – Strasbourg April 7th and 8th 2019 Strasbourg Congress Centre, France















# **PARTICIPATION FILE 2019**

(to be returned at the latest on March 7th 2019)

This file includes :

- I page « Participation and payment form »
- > 7 « application forms » with the competition rules at the back

(Please use the specific sheet for each competition)

- 1. RIESLING DU MONDE
- 2. PINOT GRIS DU MONDE
- 3. GEWURZTRAMINER DU MONDE
- 4. SYLVANER DU MONDE
- 5. PINOT BLANC DU MONDE
- 6. CEPAGES BLANCS DU MONDE
- 7. ASSEMBLAGES BLANCS DU MONDE







SYLVANER - PINOT BLANC - RIESLING - PINOT GRIS - GEWURZTRAMINER CÉPAGES BLANCS - ASSEMBLAGES BLANCS DU MONDE To be returned at the latest on March 7th 2019

Strasbourg Evénements - Palais des Cong E-Mail : <u>bdecast</u>								708	32 S	tra	sbo	ourg	; Ce	dex
Company														
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Full Address														
Post Code	City_													
Country														
TEL. +		FA)	(+_											
E-mail														
Website : www.														
Person in charge of the file				ob ti										
NUMBER OF WINES presented :														
Competition « <b>RIESLING du monde</b> »														
Competition « PINOT GRIS du monde »														
Competition « GEWURZTRAMINER du mond													win	
Competition« SYLVANER du monde »														
Competition « PINOT BLANC du monde »														
Competition « CEPAGES BLANCS du monde »													win	
Competition « ASSEMBLAGES BLANCS du mo	onde ».			•••••	•••••					:			win	es
SAMPLE FEES for one sample :														
. Sample fees France: 116,40€ (incl. 20%VAT) . Sample fees for European Countries: 97€ Net oj	f tax													
Please indicated VAT Number														
= TOTAL <u></u> samples representing the tota	al amo	unt dı	ıe:								€			
MEANS OF PAYMENT (please tick)  bank cheque made out to STRASBOURG EVENEMENTS														
bank transfer to STRASBOURG EVENEMENTS (a copy of the tra Bank : CIC	insfer mu	st be en	closed	)										
IBAN (International Bank Account Number)					BIC	C (Ba				ode)				
FR76 3008 7330 8000 0237 0130 101 Domiciliation		Titulai		-	-		Own	CIFRP ner)	٣					
CENTRE D'AFFAIRES DE STRASBOURG 31 rue Jean Wenger Valentin		SA STR Place d					S							
67958 STRASBOURG Cedex 9		67082												
Tél. 0033 3 88 37 74 37 DELIVERY OF SAMPLES : BEFORE MARCH 14 <sup>th</sup> 2018														
(To be paid by competitors and at their own risk) – Please remem Opening hours: only on Tuesdays and Friday from 8.30 to 11.30	ber to ser	nd <mark>4 bo</mark> t	<mark>tles</mark> o	f each	wine	pres	ente	d						
STRASBOURG EVENEMENTS for the attention of Mrs.Betty DE CA	ASTRO - P	hone : +	333 8	8 37 6	7 67									
Palais des Congrès – Avenue Herrenschmidt – FR 67082 STRASBC	OURG CED	DEX - Fra	nce											

# International Wine Competition de Cépages Blancs du monde 1<sup>st</sup> Issue, 7-8 April 2019 - Strasbourg France

Company Stamp



and enclose another 3 labels with

the completed file

# **APPLICATION FORM**

Please, fill in 1 page per sample. Please copy this form for every wine presented To be returned before March 7th 2019, with the analysis of the wine carried out in the last 12 months

Full selling appellation									
-	□ 4/Marly-limestone erroir (please specify)								
VINTAGE 2018 2017 2016 Other vintage (specify) no vintage									
Batch Number:Stock bott	les :								
□ Still wine □ Sparkling wine □ Wine of important maturity □ Fortified wine □ Grape Variety (please specify):									
Sugar (g/l) : Alcohol content (%vol) :	_Surpressure (Bar) : Oak aged								
I, the undersigned :	Date :								
Hereby certify that I have read and accepted the rules of Cépages Blancs du monde at the back of this form (also available on <u>www.lesgrandsconcoursdumonde.com</u> ) I certify that I shall keep a sample of the award-winning wine along with the information sheet and analysis report, for a period of 1 year after the competition.	Signature preceded by the mention « acknowledged and agreed» :								
LABEL BACK LABEL									
Please stick the label of this wine being entered into the competition	Please stick the back label of this								

wine being entered into the competition and enclose another 3 labels with the completed file

CEPAGES BLANCS DU MONDE (White Wines

from Grape Varieties of the World)

(Can be consulted on the website

www.lesgrandsconcoursdumonde.com or on request to the organisers)

#### 1 - PURPOSE:

The WHITE WINES FROM GRAPE VARIETIES OF THE WORLD Competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex.

The 2019 edition of the competition is placed under the control of the  $\rm OIV$  (International Organisation of Vine and Wine).

The Great White Wines of the World Competitions (World's Best Riesling, World's Best Pinot Gris, World's Best Gewürztraminer, World's Best Sylvaner, World's Best Pinot Blanc, White Wines of the World from Grapes Varieties and Blends) organised by Strasbourg Evènements, are members of **VINOFED** (World Federation of Major International Wine and Spirits Competitions).

The WHITE WINES FROM GRAPE VARIETIES OF THE WORLD Competition aims to:

- Showcase the quality and diversity of white wines;
  Raise the technical and scientific level of wines from producers who best demonstrate the virtues of such grape varieties;
- Be an observatory for innovative trends in production;
- Provide a serious and reliable tool of reference for the wine consumer.

#### 2 - ELIGIBILITY:

In any and all countries producing WHITE WINES FROM GRAPE VARIETIES, those eligible to enter the competition are: wine growers / producers, wine cooperatives, unions of cooperatives, groups of producers, wine merchants / growers and wine producers / merchants.

# 3 - TERMS AND CONDITIONS OF ELIGIBILITY:

The terms and conditions of eligibility to the competitions are the following:

- a) Presentation is open to any and all white wines made from grape varieties and blends that meet the definition of the OIV's international code of oenological practices. All wines must bear information on the country of origin in which the grapes were harvested and vinified.
- Only those wines shall be eligible that abide by the provisions of EC Regulation No. 1234/2007, particularly those on origin and provenance.
- c) All wines, irrespective of their vintage, as well as non-vintage wines, are eligible to compete. The sample of wine presented in the competition should come from a homogeneous batch of a wine intended for consumption, whether packaged or in bulk. "Homogeneous batch" is taken to mean a series of sales units of a packaged wine or of bulk containers of a wine which has been elaborated and, where applicable, packaged under practically identical conditions and which present organoleptic and analytical characteristics.
- d) The competing wine shall be available in a quantity of at least 1,000 litres. A lower volume, but nonetheless greater than 100 litres, may be eligible where production yield is especially low. The wines shall be bottled. Information on origin or provenance shall appear on such bottles. The retail labels shall abide by:
   The prevailing regulations in France for French wines;
  - The community regulations for member states of the European Union;
  - The prevailing regulations in the producing countries and the provisions on importation for third party countries.

#### 4 – ENTRY FORM:

The attached entry form shall be filled in for each sample and returned to the address below before 7 March 2019, accompanied by:

Payment of the entry fees

The analysis report less than one year old comprising, in addition to details identifying the sample, the following information: sugar (glucose and fructose), actual alcoholic strength, total acidity in meq/L, volatile acidity in meq/L, total sulphur dioxide in meq/L, overpressure due to carbon dioxide for sparkling wines, expressed in bars.

For wines produced in France:

- The declaration of claim for wines enjoying a protected appellation of origin or a protected geographical indication.
- The application for certification for wines not enjoying a geographical indication.

STRASBOURG EVENEMENTS - Palais des Congrès – Place de Bordeaux 67082 STRASBOURG CEDEX Mail: <u>bdecastro@strasbourg-events.com</u> Tel. ++33 (0)3 88 37 21 17

Any and all wines for which the entry form is not accompanied by payment of the entry fees and the analysis report shall be rejected. Strasbourg Evènements reserves the right to limit the number of samples according to the order of arrival of entry forms.

### 5 - SAMPLES:

Each sample shall be presented under the following terms and conditions:

- 4 bottles of 0.5 litre to 1litre (or 6 bottles if less capacity) per sample. Bottles shall bear their retail labelling pursuant to prevailing regulations.
- Each sample shall be accompanied by an analysis report.
- Each sample shall arrive before <u>14 March 2019</u> at the following address: STRASBOURG-EVENEMENTS Palais des Congrès de Strasbourg For the attention of Ms Betty DE CASTRO – Avenue Herrenschmidt FR 67082 STRASBOURG CEDEX – Tel.: +33 (0)3 88 37 67 67
   Receipt of samples on Tuesdays and Fridays only between 8.30 am and
- Receipt of samples on Tuesdays and Fridays only between 8.30 am and 11.30 am

Shipping shall be at the expense of competitors and at their own risk.

Strasbourg Evénements shall take receipt of the samples, check the conformity of the accompanying documents and the entry fees and disqualify those that do not comply with the rules and regulations. Any and all samples shipped carriage forward shall be rejected. No rejected samples shall be returned.

### 6. PAYMENT OF FEES:

The total sum of the entry fee per sample presented amounts to € 97 EX VAT, i.e. € 116,40 INCLUDING VAT (VAT 20%). Entry fees shall be paid before 9 March 2019 either by wire transfer or by debit card or by cheque made out to Strasbourg Evénements. Bank charges shall not be covered by Strasbourg Evénements. Under no circumstances shall payment be subject to reimbursement.

#### 7 - TERMS AND CONDITIONS OF ORGANISATION OF TASTING:

Wines shall be grouped according to grape variety and type, and shall be presented for tasting in opaque black packaging to guarantee anonymity. Appraisal of the wines shall be descriptive and shall include comments on visual and olfactory aspects, the impression on the palate, the overall impression and the typicity of the product. Strasbourg Evénements shall appoint the series of juries. The presidency shall be under a French or foreign cenologist.

The total number of jurors shall be set according to the number of samples presented. Each jury shall include 5 or 7 members of whom 3 or 5 foreign jurors and 2 French jurors. For each jury, Strasbourg Evénements shall appoint the president and secretary responsible, in particular, for the drafting of comments and their quality.

Each wine shall be tasted by tasters of whom at least two thirds are competent tasters. The organiser recognises as competent the following tasters: oenologists, wine waiters, cellar men, qualified tasters, wine makers, cellar masters, cellar managers, international competition tasters, restaurateurs, directors from companies in the wine world, teachers from professional catering schools, specialist journalists, and any and all persons whose profession is related to the wine world. From such professionals, the organiser shall draw up a nominative list of jurors selected and recruited for international competitions organised by VINOFED and at the suggestion of the Union de la Sommellerie Française.

The organiser shall collect a swom affidavit from jury members that mentions their direct or indirect links with firms, establishments, professional organisations or associations whose activities, products or interests may concern the wines presented in the competition.

The organiser shall take appropriate measures to prevent a competitor or a jury member judging his own wines.

Strasbourg Evénements shall see to it that the competition runs smoothly by preparing the samples, organising and conducting the tasting and judging the tasting with the use of an adequate form, checking, using and publishing the results. The awards scale adopted is a system of notation that makes it possible to classify the wines in competition according to their intrinsic qualities.

The present rules and regulations shall be posted in the competition hall throughout proceedings.

#### 8 - AWARDS:

Strasbourg Evénements shall define the awards that come in the form of Gold Medals and Silver Medals. Such awards, restricted to 30% per category, i.e. category of wine by grape variety and category of wine by blend, according to OIV regulations, shall be made according to the appraisal of the jury to those wines that have achieved a high level of expression deserving such of such distinctions. The results shall be publicised after the awards cremony. Each award-winner shall be duly apprised by letter at a later date. Strasbourg Evénements shall issue award-winners with a document specifying the name of the competition, the category in which the wine competed, the nature of the distinction awarded, the identity of the wine, the declared volume and the name and address of the winner. Award-winners' *macarons* shall be available from Strasbourg Evénements for the award-winning wines according to the volume of wine declared on the entry form. Any and all other mentions of the award other shall be subject to prior request to and official agreement from Strasbourg Evénements. The results shall be publicised as widely as possible by a press release and on the competition's internet site.

No awards can be made if, for a given competition or category, fewer than three different competitors are in competition. The wines awarded the best scores may be rewarded by special prizes (trophies).

#### 9. CHECKS

Strasbourg Evénements alone shall have jurisdiction in settling any disputes.

The representative appointed by the OIV and the representative appointed by VINOFED, in attendance during the competition, shall see to it that competition procedures are followed and draw up a final report.

The organisers, in tandem with an accredited Analysis Laboratory, shall have random analytical checks made of the award-winning samples and take any further action deemed necessary. Strasbourg Evénements reserves the exclusive right to control the use of awards for commercial ends.

The operator who has presented an award-winning wine and the organiser shall each keep in their possession a sample of the award-winning wine accompanied by its data sheet and its analysis report for a period of one year as of the date on which the competitions were held. Their data sheets and analysis reports shall be kept at the disposal of the inspection agencies for a period of five years as of the date on which the competitions were held.

Two months prior to the holding of the competition, the organiser shall advise Direccte Grand Est of the place, date and rules and regulations thereof.

Two months at the latest after the holding of the competition, the organiser shall send that same body a report signed by the General Director of Strasbourg Evénements certifying that the competition was held pursuant to the provisions of the rules and regulations and incorporating more specifically the number of wines presented in the competition, in total and per category, the number of award-winning wines, in total and per category, the list of the award-winning wines and, for each award-winning wine, details permitting identification of the wine and its owner, the percentage of award-winning wines in relation to the number of wines presented, the number of awards made and their breakdown by type of award.

### 10 - PARTICIPATION IN THE COMPETITION:



# International Wine Competition Assemblages Blancs du monde 1<sup>st</sup> Issue, 7-8 April 2019 - Strasbourg France

Company Stamp

Please stick the back label of this

wine being entered into the

competition and enclose another

3 labels with the completed file



# **APPLICATION FORM**

Please, fill in 1 page per sample. Please copy this form for every wine presented To be returned before March 7th 2019, with the analysis of the wine carried out in the last 12 months

Full selling appellation								
	□ 4/Marly-limestone erroir (please specify)							
VINTAGE 🗆 2018 🗆 2017 🗆 2016 🔲 Oth	er vintage (specify) 🛛 no vintage							
Batch Number:Stock bott	les :							
□ Still wine □ Sparkling wine □ Wine of important maturity □ Fortified wine □ Blended wine (% per grape variety):								
Sugar (g/l) : Alcohol content (%vol) :	_Surpressure (Bar) : Oak aged							
I, the undersigned :	Date: Signature preceded by the mention « acknowledged and agreed»:							
<u>www.lesgrandsconcoursdumonde.com</u> ) I certify that I shall keep a sample of the award-winning wine along with the information sheet and analysis report, for a period of 1 year after the competition.								
LABEL	BACK LABEL							

Please stick the label of this wine

being entered into the competition and enclose another 3 labels with the completed file

ASSEMBLAGES BLANCS DU MONDE (White

Wines from Blends of the World)

(Can be consulted on the website

www.lesgrandsconcoursdumonde.com or on request to the organisers)

#### 1 – PURPOSE:

The WHITE WINES FROM BLENDS OF THE WORLD Competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex.

The 2019 edition of the competition is placed under the control of the  $\rm OIV$  (International Organisation of Vine and Wine).

The Great White Wines of the World Competitions (World's Best Riesling, World's Best Pinot Gris, World's Best Gewürztraminer, World's Best Sylvaner, World's Best Pinot Blanc, White Wines of the World from Grapes Varieties and Blends) organised by Strasbourg Evènements, are members of **VINOFED** (World Federation of Major International Wine and Spirits Competitions).

The WHITE WINES FROM BLENDS OF THE WORLD Competition aims to:

- Showcase the quality and diversity of white wines;
  Raise the technical and scientific level of wines from producers who best demonstrate the virtues of such grape varieties;
- Be an observatory for innovative trends in production;
- Provide a serious and reliable tool of reference for the wine consumer.

#### 2 – ELIGIBILITY:

In any and all countries producing WHITE WINES FROM BLENDS, those eligible to enter the competition are: wine growers / producers, wine cooperatives, unions of cooperatives, groups of producers, wine merchants / growers and wine producers / merchants.

# 3 – TERMS AND CONDITIONS OF ELIGIBILITY:

The terms and conditions of eligibility to the competitions are the following:

- a) Presentation is open to any and all white wines made from grape varieties and blends that meet the definition of the OIV's international code of oenological practices. All wines must bear information on the country of origin in which the grapes were harvested and vinified.
- Only those wines shall be eligible that abide by the provisions of EC Regulation No. 1234/2007, particularly those on origin and provenance.
- c) All wines, irrespective of their vintage, as well as non-vintage wines, are eligible to compete. The sample of wine presented in the competition should come from a homogeneous batch of a wine intended for consumption, whether packaged or in bulk. "Homogeneous batch" is taken to mean a series of sales units of a packaged wine or of bulk containers of a wine which has been elaborated and, where applicable, packaged under practically identical conditions and which present organoleptic and analytical characteristics.
- The competing wine shall be available in a quantity of at least 1,000 litres. A lower volume, but nonetheless greater than 100 litres, may be eligible where production yield is especially low. The wines shall be bottled. Information on origin or provenance shall appear on such bottles. The retail labels shall abide by:
   The prevailing regulations in France for French wines;
  - The community regulations for member states of the European Union;
  - The prevailing regulations in the producing countries and the provisions on importation for third party countries.

### 4 – ENTRY FORM:

The attached entry form shall be filled in for each sample and returned to the address below before 7 March 2019, accompanied by:

Payment of the entry fees

The analysis report less than one year old comprising, in addition to details identifying the sample, the following information: sugar (glucose and fructose), actual alcoholic strength, total acidity in meq/L, volatile acidity in meq/L, total sulphur dioxide in meq/L, overpressure due to carbon dioxide for sparkling wines, expressed in bars.

For wines produced in France:

- The declaration of claim for wines enjoying a protected appellation of origin or a protected geographical indication.
- The application for certification for wines not enjoying a geographical indication.

STRASBOURG EVENEMENTS - Palais des Congrès – Place de Bordeaux 67082 STRASBOURG CEDEX Mail: <u>bdecastro@strasbourg-events.com</u> Tel. ++33 (0)3 88 37 21 17

Any and all wines for which the entry form is not accompanied by payment of the entry fees and the analysis report shall be rejected. Strasbourg Evènements reserves the right to limit the number of samples according to the order of arrival of entry forms.

### 5 - SAMPLES:

Each sample shall be presented under the following terms and conditions:

- 4 bottles of 0.5 litre to 1litre (or 6 bottles if less capacity) per sample. Bottles shall bear their retail labelling pursuant to prevailing regulations.
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   Receipt of samples on Tuesdays and Fridays only between 8.30 am and
- Receipt of samples on Tuesdays and Fridays only between 8.30 am and 11.30 am

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The organiser shall collect a swom affidavit from jury members that mentions their direct or indirect links with firms, establishments, professional organisations or associations whose activities, products or interests may concern the wines presented in the competition.

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Two months prior to the holding of the competition, the organiser shall advise Direccte Grand Est of the place, date and rules and regulations thereof.

Two months at the latest after the holding of the competition, the organiser shall send that same body a report signed by the General Director of Strasbourg Evénements certifying that the competition was held pursuant to the provisions of the rules and regulations and incorporating more specifically the number of wines presented in the competition, in total and per category, the number of award-winning wines, in total and per category, the list of the award-winning wines and, for each award-winning wine, details permitting identification of the wine and its owner; the percentage of award-winning wines in relation to the number of wines presented, the number of awards made and their breakdown by type of award.

### 10 - PARTICIPATION IN THE COMPETITION:



# International Wine Competition RIESLING DU MONDE 22<sup>th</sup> issue, 7-8 April 2019 - Strasbourg France



Company Stamp

# **APPLICATION FORM**

Please, fill in 1 page per sample. Please copy this form for every wine presented To be returned before March 7th 2019, with the analysis of the wine carried out in the last 12 months

(white wine)							
TERROIR:				-	□ 4/Marly-limestone roir (please specify)		<u></u>
VINTAGE	<b>2018</b>	2017	<b>2016</b>	• Othe	r vintage (specify)	🗖 no vintage	
Batch Num	ber :			_Stock bottle	s :		
<ul> <li>Generic</li> <li>Grand C</li> <li>Wine of</li> <li>Noble G</li> <li>Sparkling</li> </ul>	ru/ AVA/ important i rape, Icewi	maturity,	e	ite Harvest			
Sugar (g/l)	:	Alcohol	content (%	‰vol) :	_Surpression (Bar)	: Oak aged	
I, the undersign	ed :			D	ate:		-
Hereby certify th the back of this for certify that I shal information shee competition.	rm(also available ll keep a sample	e on <u>www.lesgr</u> e of the award	andsconcoursdu -winning wine	umonde.com) I along with the	Signature <i>preceded by the m</i>	nention « acknowledged and agreed	d»:

LABEL

Please stick the label of this wine being entered into the competition and enclose another 3 labels with the completed file

# **BACK LABEL**

**RIESLING DU MONDE** (Can be consulted on the website

www.lesgrandsconcoursdumonde.com or on request to the organisers)

# 1 - PURPOSE:

The RIESLING DU MONDE Competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex.

The 2019 edition of the competition is placed under the control of the OIV (International Organisation of Vine and Wine).

The Great White Wines of the World Competitions (World's Best Riesling, World's Best Pinot Gris, World's Best Gewürztraminer, World's Best Sylvaner, World's Best Pinot Blanc, White Wines from Grapes Varieties and White Wines from Blends of the World) organised by Strasbourg Evenements, are members of VINOFED (World Federation of Major International Wine and Spirits Competitions).

The RIESLING DU MONDE Competition aims to:

- Showcase the quality and diversity of white wines;
- Raise the technical and scientific level of wines from producers who best demonstrate the virtues of such grape varieties;
- Be an observatory for innovative trends in production;
   Provide a serious and reliable tool of reference for the wine consumer.

# 2 - ELIGIBILITY:

In any and all countries producing RIESLING, those eligible to enter the competition are: wine growers / producers, wine cooperatives, unions of cooperatives, groups of producers, wine merchants / growers and wine producers / merchants

# 3 - TERMS AND CONDITIONS OF ELIGIBILITY:

The terms and conditions of eligibility to the competitions are the following:

- a) Presentation is open to any and all white wines made from grape varieties and blends that meet the definition of the OIV's international code of oenological practices. All wines must bear information on the country of origin in which the grapes were harvested and vinified.
- Only those wines shall be eligible that abide by the provisions of EC Regulation No. 1234/2007, particularly those on origin and provenance. b)
- All wines, irrespective of their vintage, as well as non-vintage wines, are eligible to c) compete. The sample of wine presented in the competition should come from a homogeneous batch of a wine intended for consumption, whether packaged or in bulk. "Homogeneous batch" is taken to mean a series of sales units of a packaged wine or of bulk containers of a wine which has been elaborated and, where applicable, packaged under practically identical conditions and which present organoleptic and analytical characteristics.
- d) The competing wine shall be available in a quantity of at least 1,000 litres. A lower volume, but nonetheless greater than 100 litres, may be eligible where production yield is especially low. The wines shall be bottled. Information on origin or provenance shall appear on such bottles. The retail labels shall abide by: - The prevailing regulations in France for French wines;
  - The community regulations for member states of the European Union;
  - The prevailing regulations in the producing countries and the provisions on importation for third party countries

### 4 - ENTRY FORM:

The attached entry form shall be filled in for each sample and returned to the address below before 7 March 2019, accompanied by:

- Payment of the entry fees
- The analysis report less than one year old comprising, in addition to details identifying the sample, the following information: sugar (glucose and fructose), actual alcoholic strength, total acidity in meq/L, volatile acidity in meq/L, total sulphur dioxide in mea/L, overpressure due to carbon dioxide for sparkling wines. expressed in bars.

For wines produced in France:

- The declaration of claim for wines enjoying a protected appellation of origin or a protected geographical indication.
- The application for certification for wines not enjoying a geographical indication.

STRASBOURG EVENEMENTS - Palais des Congrès - Place de Bordeaux 67082 STRASBOURG CEDEX Mail: bdecastro@strasbourg-events.com Tel. ++33 (0)3 88 37 21 17

Any and all wines for which the entry form is not accompanied by payment of the entry fees and the analysis report shall be rejected. Strasbourg Evènements reserves the right to limit the number of samples according to the order of arrival of entry forms.

#### 5 - SAMPLES

Each sample shall be presented under the following terms and conditions:

- 4 bottles of 0.5 litre to 1litre (or 6 bottles if less capacity) per sample. Bottles shall bear their retail labelling pursuant to prevailing regulations.
- Each sample shall be accompanied by an analysis report.
- Each sample shall arrive before 14 March 2019 at the following address: STRASBOURGEVENEMENTS Palais des Congrès de Strasbourg For the attention of Ms Betty DE CASTRO - Avenue Herrenschmidt FR 67082 STRASBOURG CEDEX - Tel.: +33 (0)3 88 37 67 67
- Receipt of samples on Tuesdays and Fridays only between 8.30 am and 11.30 am

Shipping shall be at the expense of competitors and at their own risk.

Strasbourg Evénements shall take receipt of the samples, check the conformity of the accompanying documents and the entry fees and disqualify those that do not comply with the rules and regulations. Any and all samples shipped carriage forward shall be rejected. No rejected samples shall be returned.

### 6. PAYMENT OF FEES:

The total sum of the entry fee per sample presented amounts to € 97 EX VAT, i.e. € 116,40 INCLUDING VAT (VAT 20%). Entry fees shall be paid before 9 March 2019 either by wire transfer or by debit card or by cheque made out to Strasbourg Evénements. Bank charges shall not be covered by Strasbourg Evénements. Under no circumstances shall payment be subject to reimbursement

#### 7 – TERMS AND CONDITIONS OF ORGANISATION OF TASTING:

Wines shall be grouped according to grape variety and type, and shall be presented for tasting in opaque black packaging to guarantee anonymity. Appraisal of the wines shall be descriptive and shall include comments on visual and olfactory aspects, the impression on the palate, the overall impression and the typicity of the product. Strasbourg Evénements shall appoint the series of juries. The presidency shall be under a French or foreign oenologist.

The total number of jurors shall be set according to the number of samples presented. Each jury shall include 5 or 7 members of whom 3 or 5 foreign jurors and 2 French jurors. For each jury, Strasbourg Evénements shall appoint the president and secretary responsible, in particular, for the drafting of comments and their quality.

Each wine shall be tasted by tasters of whom at least two thirds are competent tasters. The organiser recognises as competent the following tasters; oenologists, wine waiters, cellar men. qualified tasters, wine makers, cellar masters, cellar managers, international competition tasters, restaurateurs, directors from companies in the wine world, teachers from professional catering schools, specialist journalists, and any and all persons whose profession is related to the wine world. From such professionals, the organiser shall draw up a nominative list of jurors selected and recruited for international competitions organised by VINOFED and at the suggestion of the Union de la Sommellerie Française.

The organiser shall collect a swom affidavit from jury members that mentions their direct or indirect links with firms, establishments, professional organisations or associations whose activities, products or interests may concern the wines presented in the competition.

The organiser shall take appropriate measures to prevent a competitor or a jury member judging his own wines

Strasbourg Evénements shall see to it that the competition runs smoothly by preparing the samples, organising and conducting the tasting and judging the tasting with the use of an adequate form, checking, using and publishing the results. The awards scale adopted is a system of notation that makes it possible to classify the wines in competition according to their intrinsic qualities

The present rules and regulations shall be posted in the competition hall throughout proceedinas.

#### 8 - AWARDS:

Strasbourg Evénements shall define the awards that come in the form of Gold Medals and Silver Medals. Such awards, restricted to 30% according to OIV regulations, shall be made according to the appraisal of the jury to those wines that have achieved a high level of expression deserving such of such distinctions. The results shall be publicised after the awards ceremony. Each award-winner shall be duly apprised by letter at a later date. Strasbourg Evénements shall issue award-winners with a document specifying the name of the competition, the category in which the wine competed, the nature of the distinction awarded, the identity of the wine, the declared volume and the name and address of the winner. Award-winners' macarons shall be available from Strasbourg Evénements for the award-winning wines according to the volume of wine declared on the entry form. Any and all other mentions of the award obtained shall be subject to prior request to and official agreement from Strasbourg Evénements. The results shall be publicised as widely as possible by a press release and on the competition's internet site.

No awards can be made if, for a given competition or category, fewer than three different competitors are in competition The wines awarded the best scores may be rewarded by special prizes (trophies).

#### 9. CHECKS:

Strasbourg Evénements alone shall have jurisdiction in settling any disputes.

The representative appointed by the OIV and the representative appointed by VINOFED, in attendance during the competition, shall see to it that competition procedures are followed and draw up a final report.

The organisers, in tandem with an accredited Analysis Laboratory, shall have random analytical checks made of the award-winning samples and take any further action deemed necessary. Strasbourg Evénements reserves the exclusive right to control the use of awards for commercial ends

The operator who has presented an award-winning wine and the organiser shall each keep in their possession a sample of the award-winning wine accompanied by its data sheet and its analysis report for a period of one year as of the date on which the competitions were held. Their data sheets and analysis reports shall be kept at the disposal of the inspection agencies for a period of five years as of the date on which the competitions were held.

Two months prior to the holding of the competition, the organiser shall advise Direccte Grand Est of the place, date and rules and regulations thereof.

Two months at the latest after the holding of the competition, the organiser shall send that same body a report signed by the General Director of Strasbourg Evénements certifying that the competition was held pursuant to the provisions of the rules and regulations and incorporating more specifically the number of wines presented in the competition, in total and per category, the number of award-winning wines, in total and per category, the list of the award-winning wines and, for each award-winning wine, details permitting identification of the wine and its owner; the percentage of award-winning wines in relation to the number of wines presented, the number of awards made and their breakdown by type of award.

### 10 - PARTICIPATION IN THE COMPETITION:

# International Wine Competition PINOT GRIS DU MONDE 14<sup>th</sup> issue, 7-8 April 2019 - Strasbourg France



Company Stamp

# **APPLICATION FORM**

Please, fill in 1 page per sample. Please copy this form for every wine presented To be returned before March 7th 2019, with the analysis of the wine carried out in the last 12 months

(white wine)	-				
TERROIR:	□ 1/Granit □ 5/Schist			□ 4/Marly-limeston roir (please specify)	
VINTAGE		2017 201	6 <b>Othe</b>	r vintage (specify)	🗖 no vintage
Batch Num	ber :		Stock bottle	es :	
U Wine of	Cru/ AVA/ V important ma rape, Icewine	aturity, including	Late Harvest		
Sugar (g/l)	:	Alcohol content	(%vol) :	_Surpression (Bar)	: Oak aged
I, the undersign	ed :		D	ate:	
Hereby certify that the back of this for certify that I sha	at I have read and acc rm (also available or 11 keep a sample o	cepted the rules of Pinot a <u>www.lesgrandsconcour</u> f the award-winning wi port, for a period of	Gris du monde at rsdumonde.com) I ne along with the	Signature <i>preceded by the m</i>	nention « acknowledged and agreed» :

# LABEL

Please stick the label of this wine being entered into the competition and enclose another 3 labels with the completed file

# **BACK LABEL**

PINOT GRIS DU MONDE (Can be consulted on the website

www.lesgrandsconcoursdumonde.com or on request to the organisers)

# 1 - PURPOSE:

The PINOT GRIS DU MONDE Competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex.

The 2019 edition of the competition is placed under the control of the OIV (International Organisation of Vine and Wine).

#### The Union de la Sommellerie Française (French Union of Wine Waiters) partners the PINOT GRIS DU MONDE competition

The Great White Wines of the World Competitions (World's Best Riesling, World's Best Pinot Gris, World's Best Gewürztraminer, World's Best Sylvaner, World's Best Pinot Blanc, White Wines from Grapes Varieties and White Wines from Blends of the World) organised by Strasbourg Evènements, are members of VINOFED (World Federation of Major International Wine and Spirits Competitions).

The PINOT GRIS DU MONDE Competition aims to:

- Showcase the quality and diversity of white wines;
- Raise the technical and scientific level of wines from producers who best demonstrate the virtues of such grape varieties;
- Be an observatory for innovative trends in production;
- Provide a serious and reliable tool of reference for the wine consumer.

#### 2 - ELIGIBILITY:

In any and all countries producing PINOT GRIS, those eligible to enter the competition are: wine growers / producers, wine cooperatives, unions of cooperatives, groups of producers, wine merchants / growers and wine producers / merchants.

# 3 - TERMS AND CONDITIONS OF ELIGIBILITY:

The terms and conditions of eligibility to the competitions are the following:

- Presentation is open to any and all white wines made from grape varieties and a) blends that meet the definition of the OIV's international code of oenological practices. All wines must bear information on the country of origin in which the grapes were harvested and vinified.
- Only those wines shall be eligible that abide by the provisions of EC Regulation b) No. 1234/2007, particularly those on origin and provenance.
- c) All wines, irrespective of their vintage, as well as non-vintage wines, are eligible to compete. The sample of wine presented in the competition should come from a homogeneous batch of a wine intended for consumption. whether packaged or in "Homogeneous batch" is taken to mean a series of sales units of a bulk. packaged wine or of bulk containers of a wine which has been elaborated and, where applicable, packaged under practically identical conditions and which present organoleptic and analytical characteristics.
- The competing wine shall be available in a quantity of at least 1,000 litres. A lower d) volume, but nonetheless greater than 100 litres, may be eligible where production yield is especially low. The wines shall be bottled. Information on origin or provenance shall appear on such bottles. The retail labels shall abide by:
  - The prevailing regulations in France for French wines;
  - The community regulations for member states of the European Union;
  - The prevailing regulations in the producing countries and the provisions on importation for third party countries

#### 4 - ENTRY FORM:

The attached entry form shall be filled in for each sample and returned to the address below before 7 March 2019, accompanied by:

- Payment of the entry fees
  - The analysis report less than one year old comprising, in addition to details identifying the sample, the following information: sugar (glucose and fructose), actual alcoholic strength, total acidity in meq/L, volatile acidity in meq/L, total sulphur dioxide in meq/L, overpressure due to carbon dioxide for sparkling wines, expressed in bars.

For wines produced in France:

- The declaration of claim for wines enjoying a protected appellation of origin or a protected geographical indication.
- The application for certification for wines not enjoying a geographical indication.

STRASBOURG EVENEMENTS - Palais des Congrès - Place de Bordeaux 67082 STRASBOURG CEDEX Mail: bdecastro@strasbourg-events.com Tel. ++33 (0)3 88 37 21 17

Any and all wines for which the entry form is not accompanied by payment of the entry fees and the analysis report shall be rejected. Strasbourg Evenements reserves the right to limit the number of samples according to the order of arrival of entry forms.

### 5 - SAMPLES

- Each sample shall be presented under the following terms and conditions: 4 bottles of 0.5 litre to 1litre (or 6 bottles if less capacity) per sample. Bottles shall bear their retail labelling pursuant to prevailing regulations.
  - Each sample shall be accompanied by an analysis report.
  - Each sample shall arrive before 14 March 2019 at the following address: STRASBOURG-EVENEMENTS Palais des Congrès de Strasbourg For the attention of Ms Betty DE CASTRO - Avenue Herrenschmidt FR 67082 STRASBOURG CEDEX – Tel.: +33 (0)3 88 37 67 67 Receipt of samples on Tuesdays and Fridays only between 8.30 am and
  - 11.30 am

Shipping shall be at the expense of competitors and at their own risk.

Strasbourg Evénements shall take receipt of the samples, check the conformity of the accompanying documents and the entry fees and disqualify those that do not comply with the rules and regulations. Any and all samples shipped carriage forward shall be rejected. No rejected samples shall be returned.

# 6. PAYMENT OF FEES:

The total sum of the entry fee per sample presented amounts to € 97 EX VAT, i.e. € 116,40 INCLUDING VAT (VAT 20%). Entry fees shall be paid before 9 March 2019 either by wire transfer or by debit card or by cheque made out to Strasbourg Evénements. Bank charges shall not be covered by Strasbourg Evénements. Under no circumstances shall payment be subject to reimbursement

#### 7 – TERMS AND CONDITIONS OF ORGANISATION OF TASTING:

Wines shall be grouped according to grape variety and type, and shall be presented for tasting in opaque black packaging to guarantee anonymity. Appraisal of the wines shall be descriptive and shall include comments on visual and olfactory aspects, the impression on the palate, the overall impression and the typicity of the product. Strasbourg Evénements shall appoint the series of juries. The presidency shall be under a French or foreign oenologist.

The total number of jurors shall be set according to the number of samples presented. Each jury shall include 5 or 7 members of whom 3 or 5 foreign jurors and 2 French jurors. For each jury, Strasbourg Evénements shall appoint the president and secretary responsible, in particular, for the drafting of comments and their quality.

Each wine shall be tasted by tasters of whom at least two thirds are competent tasters. The organiser recognises as competent the following tasters; oenologists, wine waiters, cellar men. qualified tasters, wine makers, cellar masters, cellar managers, international competition tasters, restaurateurs, directors from companies in the wine world, teachers from professional catering schools, specialist journalists, and any and all persons whose profession is related to the wine world. From such professionals, the organiser shall draw up a nominative list of jurors selected and recruited for international competitions organised by VINOFED and at the suggestion of the Union de la Sommellerie Française.

The organiser shall collect a swom affidavit from jury members that mentions their direct or indirect links with firms, establishments, professional organisations or associations whose activities, products or interests may concern the wines presented in the competition.

The organiser shall take appropriate measures to prevent a competitor or a jury member judging his own wines

Strasbourg Evénements shall see to it that the competition runs smoothly by preparing the samples, organising and conducting the tasting and judging the tasting with the use of an adequate form, checking, using and publishing the results. The awards scale adopted is a system of notation that makes it possible to classify the wines in competition according to their intrinsic qualities

The present rules and regulations shall be posted in the competition hall throughout proceedinas.

#### 8 - AWARDS:

Strasbourg Evénements shall define the awards that come in the form of Gold Medals and Silver Medals. Such awards, restricted to 30% according to OIV regulations, shall be made according to the appraisal of the jury to those wines that have achieved a high level of expression deserving such of such distinctions. The results shall be publicised after the awards ceremony. Each award-winner shall be duly apprised by letter at a later date. Strasbourg Evénements shall issue award-winners with a document specifying the name of the competition, the category in which the wine competed, the nature of the distinction awarded, the identity of the wine, the declared volume and the name and address of the winner. Award-winners' macarons shall be available from Strasbourg Evénements for the award-winning wines according to the volume of wine declared on the entry form. Any and all other mentions of the award obtained shall be subject to prior request to and official agreement from Strasbourg Evénements. The results shall be publicised as widely as possible by a press release and on the competition's internet site.

No awards can be made if, for a given competition or category, fewer than three different competitors are in competition The wines awarded the best scores may be rewarded by special prizes (trophies).

#### 9. CHECKS:

Strasbourg Evénements alone shall have jurisdiction in settling any disputes.

The representative appointed by the OIV and the representative appointed by VINOFED, in attendance during the competition, shall see to it that competition procedures are followed and draw up a final report.

The organisers, in tandem with an accredited Analysis Laboratory, shall have random analytical checks made of the award-winning samples and take any further action deemed necessary. Strasbourg Evénements reserves the exclusive right to control the use of awards for commercial ends

The operator who has presented an award-winning wine and the organiser shall each keep in their possession a sample of the award-winning wine accompanied by its data sheet and its analysis report for a period of one year as of the date on which the competitions were held. Their data sheets and analysis reports shall be kept at the disposal of the inspection agencies for a period of five years as of the date on which the competitions were held.

Two months prior to the holding of the competition, the organiser shall advise Direccte Grand Est of the place, date and rules and regulations thereof.

Two months at the latest after the holding of the competition, the organiser shall send that same body a report signed by the General Director of Strasbourg Evénements certifying that the competition was held pursuant to the provisions of the rules and regulations and incorporating more specifically the number of wines presented in the competition, in total and per category, the number of award-winning wines, in total and per category, the list of the award-winning wines and, for each award-winning wine, details permitting identification of the wine and its owner, the percentage of award-winning wines in relation to the number of wines presented, the number of awards made and their breakdown by type of award.

### 10 - PARTICIPATION IN THE COMPETITION:



# International Wine Competition GEWURZTRAMINER DU MONDE 12<sup>th</sup> issue, 7-8 April 2019 - Strasbourg France



Company Stamp

# **APPLICATION FORM**

Please, fill in 1 page per sample. Please copy this form for every wine presented To be returned before March 7th 2019, with the analysis of the wine carried out in the last 12 months

(white wine)					
TERROIR:		□ 2/Sandstone □ 6/Limon	•	□ 4/Marly-limestone croir (please specify)	
VINTAGE	2018	2017 2016	• Othe	er vintage (specify)	no vintage
Batch Num	ber :		_Stock bottle	es :	
U Wine of	ru/ AVA/ V important m rape, Icewin	/QA aturity, including La ne, Strawwine	ate Harvest		
Sugar (g/l)	:	Alcohol content (%	‰vol) :	Surpression (Bar)	: Oak aged
I, the undersign	ed :		I	Date:	
back of this form ( shall keep a sample	also available on <u>www</u>	ted the rules of Gewurztraminer w.lesgrandsconcoursdumonde.con ing wine along with the infor- the competition.	<u>n</u> ) I certify that I	Signature preceded by the m	nention « acknowledged and agreed» :

# LABEL

Please stick the label of this wine being entered into the competition and enclose another 3 labels with the completed file

# **BACK LABEL**

**GEWURZTRAMINER DU MONDE** 

(Can be consulted on the website

www.lesgrandsconcoursdumonde.com or on request to the organisers)

# 1 - PURPOSE

GEWURZTRAMINER DU MONDE Competition is organised by STRASBOURG The EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex. The 2019 edition of the competition is placed under the control of the OIV (International Organisation of Vine and Wine).

The Great White Wines of the World Competitions (World's Best Riesling, World's Best Pinot Gris, World's Best Gewürztraminer, World's Best Sylvaner, World's Best Pinot Blanc, White Wines from Grapes Varieties and White Wines from Blends of the World) organised by Strasbourg Evenements, are members of VINOFED (World Federation of Major International Wine and Spirits Competitions).

The GEWURZTRAMINER DU MONDE Competition aims to:

- Showcase the quality and diversity of white wines;
- Raise the technical and scientific level of wines from producers who best demonstrate the virtues of such grape varieties;
- Be an observatory for innovative trends in production;
   Provide a serious and reliable tool of reference for the wine consumer.

### 2 - ELIGIBILITY:

In any and all countries producing GEWURZTRAMINER, those eligible to enter the competition are: wine growers / producers, wine cooperatives, unions of cooperatives, groups of producers, wine merchants / growers and wine producers / merchants

#### 3 - TERMS AND CONDITIONS OF ELIGIBILITY:

The terms and conditions of eligibility to the competitions are the following:

- a) Presentation is open to any and all white wines made from grape varieties and blends that meet the definition of the OIV's international code of oenological practices. All wines must bear information on the country of origin in which the grapes were harvested and vinified.
- Only those wines shall be eligible that abide by the provisions of EC Regulation No. 1234/2007, particularly those on origin and provenance. b)
- All wines, irrespective of their vintage, as well as non-vintage wines, are eligible to c) compete. The sample of wine presented in the competition should come from a homogeneous batch of a wine intended for consumption, whether packaged or in bulk. "Homogeneous batch" is taken to mean a series of sales units of a packaged wine or of bulk containers of a wine which has been elaborated and, where applicable, packaged under practically identical conditions and which present organoleptic and analytical characteristics.
- d) The competing wine shall be available in a quantity of at least 1,000 litres. A lower volume, but nonetheless greater than 100 litres, may be eligible where production yield is especially low. The wines shall be bottled. Information on origin or provenance shall appear on such bottles. The retail labels shall abide by: - The prevailing regulations in France for French wines;
  - The community regulations for member states of the European Union;
  - The prevailing regulations in the producing countries and the provisions on importation for third party countries

### 4 - ENTRY FORM:

The attached entry form shall be filled in for each sample and returned to the address below before 7 March 2019, accompanied by:

- Payment of the entry fees
- The analysis report less than one year old comprising, in addition to details identifying the sample, the following information: sugar (glucose and fructose), actual alcoholic strength, total acidity in meq/L, volatile acidity in meq/L, total sulphur dioxide in mea/L, overpressure due to carbon dioxide for sparkling wines. expressed in bars.

For wines produced in France:

- The declaration of claim for wines enjoying a protected appellation of origin or a protected geographical indication.
- The application for certification for wines not enjoying a geographical indication.

STRASBOURG EVENEMENTS - Palais des Congrès - Place de Bordeaux 67082 STRASBOURG CEDEX Mail: bdecastro@strasbourg-events.com Tel. ++33 (0)3 88 37 21 17

Any and all wines for which the entry form is not accompanied by payment of the entry fees and the analysis report shall be rejected. Strasbourg Evènements reserves the right to limit the number of samples according to the order of arrival of entry forms.

#### 5 - SAMPLES

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- Receipt of samples on Tuesdays and Fridays only between 8.30 am and 11.30 am

Shipping shall be at the expense of competitors and at their own risk.

Strasbourg Evénements shall take receipt of the samples, check the conformity of the accompanying documents and the entry fees and disqualify those that do not comply with the rules and regulations. Any and all samples shipped carriage forward shall be rejected. No rejected samples shall be returned.

### 6. PAYMENT OF FEES:

The total sum of the entry fee per sample presented amounts to € 97 EX VAT, i.e. € 116,40 INCLUDING VAT (VAT 20%). Entry fees shall be paid before 9 March 2019 either by wire transfer or by debit card or by cheque made out to Strasbourg Evénements. Bank charges shall not be covered by Strasbourg Evénements. Under no circumstances shall payment be subject to reimbursement

#### 7 – TERMS AND CONDITIONS OF ORGANISATION OF TASTING:

Wines shall be grouped according to grape variety and type, and shall be presented for tasting in opaque black packaging to guarantee anonymity. Appraisal of the wines shall be descriptive and shall include comments on visual and olfactory aspects, the impression on the palate, the overall impression and the typicity of the product. Strasbourg Evénements shall appoint the series of juries. The presidency shall be under a French or foreign oenologist.

The total number of jurors shall be set according to the number of samples presented. Each jury shall include 5 or 7 members of whom 3 or 5 foreign jurors and 2 French jurors. For each jury, Strasbourg Evénements shall appoint the president and secretary responsible, in particular, for the drafting of comments and their quality.

Each wine shall be tasted by tasters of whom at least two thirds are competent tasters. The organiser recognises as competent the following tasters; oenologists, wine waiters, cellar men. qualified tasters, wine makers, cellar masters, cellar managers, international competition tasters, restaurateurs, directors from companies in the wine world, teachers from professional catering schools, specialist journalists, and any and all persons whose profession is related to the wine world. From such professionals, the organiser shall draw up a nominative list of jurors selected and recruited for international competitions organised by VINOFED and at the suggestion of the Union de la Sommellerie Française.

The organiser shall collect a swom affidavit from jury members that mentions their direct or indirect links with firms, establishments, professional organisations or associations whose activities, products or interests may concern the wines presented in the competition.

The organiser shall take appropriate measures to prevent a competitor or a jury member judging his own wines

Strasbourg Evénements shall see to it that the competition runs smoothly by preparing the samples, organising and conducting the tasting and judging the tasting with the use of an adequate form, checking, using and publishing the results. The awards scale adopted is a system of notation that makes it possible to classify the wines in competition according to their intrinsic qualities

The present rules and regulations shall be posted in the competition hall throughout proceedinas.

#### 8 - AWARDS:

Strasbourg Evénements shall define the awards that come in the form of Gold Medals and Silver Medals. Such awards, restricted to 30% according to OIV regulations, shall be made according to the appraisal of the jury to those wines that have achieved a high level of expression deserving such of such distinctions. The results shall be publicised after the awards ceremony. Each award-winner shall be duly apprised by letter at a later date. Strasbourg Evénements shall issue award-winners with a document specifying the name of the competition, the category in which the wine competed, the nature of the distinction awarded, the identity of the wine, the declared volume and the name and address of the winner. Award-winners' macarons shall be available from Strasbourg Evénements for the award-winning wines according to the volume of wine declared on the entry form. Any and all other mentions of the award obtained shall be subject to prior request to and official agreement from Strasbourg Evénements. The results shall be publicised as widely as possible by a press release and on the competition's internet site.

No awards can be made if, for a given competition or category, fewer than three different competitors are in competition The wines awarded the best scores may be rewarded by special prizes (trophies).

#### 9. CHECKS:

Strasbourg Evénements alone shall have jurisdiction in settling any disputes.

The representative appointed by the OIV and the representative appointed by VINOFED, in attendance during the competition, shall see to it that competition procedures are followed and draw up a final report.

The organisers, in tandem with an accredited Analysis Laboratory, shall have random analytical checks made of the award-winning samples and take any further action deemed necessary. Strasbourg Evénements reserves the exclusive right to control the use of awards for commercial ends

The operator who has presented an award-winning wine and the organiser shall each keep in their possession a sample of the award-winning wine accompanied by its data sheet and its analysis report for a period of one year as of the date on which the competitions were held. Their data sheets and analysis reports shall be kept at the disposal of the inspection agencies for a period of five years as of the date on which the competitions were held.

Two months prior to the holding of the competition, the organiser shall advise Direccte Grand Est of the place, date and rules and regulations thereof.

Two months at the latest after the holding of the competition, the organiser shall send that same body a report signed by the General Director of Strasbourg Evénements certifying that the competition was held pursuant to the provisions of the rules and regulations and incorporating more specifically the number of wines presented in the competition, in total and per category, the number of award-winning wines, in total and per category, the list of the award-winning wines and, for each award-winning wine, details permitting identification of the wine and its owner, the percentage of award-winning wines in relation to the number of wines presented, the number of awards made and their breakdown by type of award.

### 10 - PARTICIPATION IN THE COMPETITION:

International Wine Competition SYLVANER DU MONDE 7<sup>th</sup> issue, 7-8 April 2019 - Strasbourg France



Company Stamp

# **APPLICATION FORM**

Please, fill in 1 page per sample. Please copy this form for every wine presented To be returned before March 7th 2019, with the analysis of the wine carried out in the last 12 months

(white wine)									
TERROIR:		t <b>2</b> /S		□ 3/Marly	□ 4/Marly-limeston roir (please specify)	e			
VINTAGE 2018 2017 2016 Other vintage (specify) on vintage									
Batch Num	ber :			Stock bottle	es :				
<ul><li>Grand C</li><li>Wine of</li><li>Noble G</li></ul>	<ul> <li>Generic wine</li> <li>Grand Cru/ AVA/ VQA</li> <li>Wine of important maturity, including Late Harvest</li> <li>Noble Grape, Icewine, Strawwine</li> <li>Sparkling</li> </ul>								
Sugar (g/l)	:	_ Alcohol	content (%	%vol) :	_Surpression (Bar)	:	Oak aged		
I, the undersign	ed :			D	Date:				
Hereby certify that this form (also ava keep a sample of the report, for a period of	ilable on <u>www.l</u> he award-winning	lesgrandsconcoursdur g wine along with	nonde.com) I ce	ertify that I shall	Signature preceded by the m	ention « ackno	wledged and agreed»:		

# LABEL

Please stick the label of this wine being entered into the competition and enclose another 3 labels with the completed file

# **BACK LABEL**

SYLVANER DU MONDE (Can be consulted on the website

www.lesgrandsconcoursdumonde.com or on request to the organisers)

### 1 - PURPOSE:

The STLVANER DU MONDE Competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex.

The 2019 edition of the competition is placed under the control of the OIV (International Organisation of Vine and Wine).

The Great White Wines of the World Competitions (World's Best Riesling, World's Best Pinot Gris, World's Best Gewürztraminer, World's Best Sylvaner, World's Best Pinot Blanc, White Wines from Grapes Varieties and White Wines from Blends of the World) organised by Strasbourg Evenements, are members of VINOFED (World Federation of Major International Wine and Spirits Competitions).

The SYLVANER DU MONDE Competition aims to:

- Showcase the quality and diversity of white wines;
- Raise the technical and scientific level of wines from producers who best demonstrate the virtues of such grape varieties;
- Be an observatory for innovative trends in production;
   Provide a serious and reliable tool of reference for the wine consumer.

### 2 - ELIGIBILITY:

In any and all countries producing SYLVANER, those eligible to enter the competition are: wine growers / producers, wine cooperatives, unions of cooperatives, groups of producers, wine merchants / growers and wine producers / merchants

### 3 - TERMS AND CONDITIONS OF ELIGIBILITY:

The terms and conditions of eligibility to the competitions are the following:

- a) Presentation is open to any and all white wines made from grape varieties and blends that meet the definition of the OIV's international code of oenological practices. All wines must bear information on the country of origin in which the grapes were harvested and vinified.
- Only those wines shall be eligible that abide by the provisions of EC Regulation No. 1234/2007, particularly those on origin and provenance. b)
- All wines, irrespective of their vintage, as well as non-vintage wines, are eligible to c) compete. The sample of wine presented in the competition should come from a homogeneous batch of a wine intended for consumption, whether packaged or in bulk. "Homogeneous batch" is taken to mean a series of sales units of a packaged wine or of bulk containers of a wine which has been elaborated and, where applicable, packaged under practically identical conditions and which present organoleptic and analytical characteristics.
- d) The competing wine shall be available in a quantity of at least 1,000 litres. A lower volume, but nonetheless greater than 100 litres, may be eligible where production yield is especially low. The wines shall be bottled. Information on origin or provenance shall appear on such bottles. The retail labels shall abide by: - The prevailing regulations in France for French wines;
  - The community regulations for member states of the European Union;
  - The prevailing regulations in the producing countries and the provisions on importation for third party countries

### 4 - ENTRY FORM:

The attached entry form shall be filled in for each sample and returned to the address below before 7 March 2019, accompanied by:

- Payment of the entry fees
- The analysis report less than one year old comprising, in addition to details identifying the sample, the following information: sugar (glucose and fructose), actual alcoholic strength, total acidity in meq/L, volatile acidity in meq/L, total sulphur dioxide in mea/L, overpressure due to carbon dioxide for sparkling wines. expressed in bars.

For wines produced in France:

- The declaration of claim for wines enjoying a protected appellation of origin or a protected geographical indication.
- The application for certification for wines not enjoying a geographical indication.

STRASBOURG EVENEMENTS - Palais des Congrès - Place de Bordeaux 67082 STRASBOURG CEDEX Mail: bdecastro@strasbourg-events.com Tel. ++33 (0)3 88 37 21 17

Any and all wines for which the entry form is not accompanied by payment of the entry fees and the analysis report shall be rejected. Strasbourg Evènements reserves the right to limit the number of samples according to the order of arrival of entry forms.

#### 5 - SAMPLES

Each sample shall be presented under the following terms and conditions:

- 4 bottles of 0.5 litre to 1litre (or 6 bottles if less capacity) per sample. Bottles shall bear their retail labelling pursuant to prevailing regulations.
- Each sample shall be accompanied by an analysis report.
- Each sample shall arrive before 14 March 2019 at the following address: STRASBOURGEVENEMENTS Palais des Congrès de Strasbourg For the attention of Ms Betty DE CASTRO - Avenue Herrenschmidt FR 67082 STRASBOURG CEDEX - Tel.: +33 (0)3 88 37 67 67
- Receipt of samples on Tuesdays and Fridays only between 8.30 am and 11.30 am

Shipping shall be at the expense of competitors and at their own risk.

Strasbourg Evénements shall take receipt of the samples, check the conformity of the accompanying documents and the entry fees and disqualify those that do not comply with the rules and regulations. Any and all samples shipped carriage forward shall be rejected. No rejected samples shall be returned.

### 6. PAYMENT OF FEES:

The total sum of the entry fee per sample presented amounts to € 97 EX VAT, i.e. € 116,40 INCLUDING VAT (VAT 20%). Entry fees shall be paid before 9 March 2019 either by wire transfer or by debit card or by cheque made out to Strasbourg Evénements. Bank charges shall not be covered by Strasbourg Evénements. Under no circumstances shall payment be subject to reimbursement

#### 7 – TERMS AND CONDITIONS OF ORGANISATION OF TASTING:

Wines shall be grouped according to grape variety and type, and shall be presented for tasting in opaque black packaging to guarantee anonymity. Appraisal of the wines shall be descriptive and shall include comments on visual and olfactory aspects, the impression on the palate, the overall impression and the typicity of the product. Strasbourg Evénements shall appoint the series of juries. The presidency shall be under a French or foreign oenologist.

The total number of jurors shall be set according to the number of samples presented. Each jury shall include 5 or 7 members of whom 3 or 5 foreign jurors and 2 French jurors. For each jury, Strasbourg Evénements shall appoint the president and secretary responsible, in particular, for the drafting of comments and their quality.

Each wine shall be tasted by tasters of whom at least two thirds are competent tasters. The organiser recognises as competent the following tasters; oenologists, wine waiters, cellar men. qualified tasters, wine makers, cellar masters, cellar managers, international competition tasters, restaurateurs, directors from companies in the wine world, teachers from professional catering schools, specialist journalists, and any and all persons whose profession is related to the wine world. From such professionals, the organiser shall draw up a nominative list of jurors selected and recruited for international competitions organised by VINOFED and at the suggestion of the Union de la Sommellerie Française.

The organiser shall collect a swom affidavit from jury members that mentions their direct or indirect links with firms, establishments, professional organisations or associations whose activities, products or interests may concern the wines presented in the competition.

The organiser shall take appropriate measures to prevent a competitor or a jury member judging his own wines

Strasbourg Evénements shall see to it that the competition runs smoothly by preparing the samples, organising and conducting the tasting and judging the tasting with the use of an adequate form, checking, using and publishing the results. The awards scale adopted is a system of notation that makes it possible to classify the wines in competition according to their intrinsic qualities

The present rules and regulations shall be posted in the competition hall throughout proceedinas.

#### 8 - AWARDS:

Strasbourg Evénements shall define the awards that come in the form of Gold Medals and Silver Medals. Such awards, restricted to 30% according to OIV regulations, shall be made according to the appraisal of the jury to those wines that have achieved a high level of expression deserving such of such distinctions. The results shall be publicised after the awards ceremony. Each award-winner shall be duly apprised by letter at a later date. Strasbourg Evénements shall issue award-winners with a document specifying the name of the competition, the category in which the wine competed, the nature of the distinction awarded, the identity of the wine, the declared volume and the name and address of the winner. Award-winners' macarons shall be available from Strasbourg Evénements for the award-winning wines according to the volume of wine declared on the entry form. Any and all other mentions of the award obtained shall be subject to prior request to and official agreement from Strasbourg Evénements. The results shall be publicised as widely as possible by a press release and on the competition's internet site.

No awards can be made if, for a given competition or category, fewer than three different competitors are in competition The wines awarded the best scores may be rewarded by special prizes (trophies).

#### 9. CHECKS:

Strasbourg Evénements alone shall have jurisdiction in settling any disputes.

The representative appointed by the OIV and the representative appointed by VINOFED, in attendance during the competition, shall see to it that competition procedures are followed and draw up a final report.

The organisers, in tandem with an accredited Analysis Laboratory, shall have random analytical checks made of the award-winning samples and take any further action deemed necessary. Strasbourg Evénements reserves the exclusive right to control the use of awards for commercial ends

The operator who has presented an award-winning wine and the organiser shall each keep in their possession a sample of the award-winning wine accompanied by its data sheet and its analysis report for a period of one year as of the date on which the competitions were held. Their data sheets and analysis reports shall be kept at the disposal of the inspection agencies for a period of five years as of the date on which the competitions were held.

Two months prior to the holding of the competition, the organiser shall advise Direccte Grand Est of the place, date and rules and regulations thereof.

Two months at the latest after the holding of the competition, the organiser shall send that same body a report signed by the General Director of Strasbourg Evénements certifying that the competition was held pursuant to the provisions of the rules and regulations and incorporating more specifically the number of wines presented in the competition, in total and per category, the number of award-winning wines, in total and per category, the list of the award-winning wines and, for each award-winning wine, details permitting identification of the wine and its owner; the percentage of award-winning wines in relation to the number of wines presented, the number of awards made and their breakdown by type of award.

### 10 - PARTICIPATION IN THE COMPETITION:

# International Wine Competition PINOT BLANC DU MONDE 6<sup>th</sup> issue, 7-8 April 2019 - Strasbourg France



Company Stamp

# **APPLICATION FORM**

Please, fill in 1 page per sample. Please copy this form for every wine presented To be returned before March 7th 2019, with the analysis of the wine carried out in the last 12 months

Full selling appellation										
TERROIR:       1/Granit       2/Sandstone       3/Marly       4/Marly-limestone         5/Schist       6/Limon       7/Other terroir (please specify)										
VINTAGE 2018 2017 2016 Other vintage (specify) no vintage										
Batch Num	ber :			Stock bottle	es :					
<ul> <li>Grand C</li> <li>Wine of</li> <li>Noble G</li> </ul>	<ul> <li>Generic wine</li> <li>Grand Cru/ AVA/ VQA</li> <li>Wine of important maturity, including Late Harvest</li> <li>Noble Grape, Icewine, Strawwine</li> <li>Sparkling</li> </ul>									
Sugar (g/l)	:	Alcohol	content (%	‰vol) :	_Surpression (Bar)	:O	ak aged			
I, the undersign	ed :			D	Date:					
Hereby certify that I have read and accepted the rules of Pinot Blanc du monde at the back of this form (also available on <u>www.lesgrandsconcoursdumonde.com</u> ) I certify that I shall keep a sample of the award-winning wine along with the information sheet and analysis report, for a period of 1 year after the competition.										

LABEL

Please stick the label of this wine being entered into the competition and enclose another 3 labels with the completed file

# **BACK LABEL**

PINOT BLANC DU MONDE (Can be consulted on the website

www.lesgrandsconcoursdumonde.com or on request to the organisers)

# 1 - PURPOSE:

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The 2019 edition of the competition is placed under the control of the OIV (International Organisation of Vine and Wine).

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The PINOT BLANC DU MONDE Competition aims to:

- Showcase the quality and diversity of white wines;
- Raise the technical and scientific level of wines from producers who best demonstrate the virtues of such grape varieties;
- Be an observatory for innovative trends in production;
   Provide a serious and reliable tool of reference for the wine consumer.

# 2 - ELIGIBILITY:

In any and all countries producing PINOT BLANC, those eligible to enter the competition are: wine growers / producers, wine cooperatives, unions of cooperatives, groups of producers, wine merchants / growers and wine producers / merchants

# 3 - TERMS AND CONDITIONS OF ELIGIBILITY:

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