

EMILIUIS DES CENOLOGUES DE LA VINANTA VINANTA E LA VINANT

26TH EDITION

PARIS February 28 to March 3, 2020

ONLY ORGANIZER OF COMPETITIONS BENEFITING FROM TRIPLE PATRONAGE AND ISO 9001: 2015 CERTIFICATION BY SGS ICS



HES INTERNATION







WHY PARTICIPATE ?

In 6 points

TRUST

It has been established for more than 25 years with French and foreign producers who send more than 3,500 samples each year.

IMPARTIALITY

Our tastings are held exclusively blind during 5 mornings in Paris. The tasters do not judge a brand or a name but only the quality of the wine.

DIVERSITY

Our jury is composed of 150 expert tasters from 40 nationalities, all oenologists or professionals in the wine business.

PROFESSIONALISM

ISO 9001: 2015 certification by SGS ICS acquired for many years welcomes the rigor, regularity and expertise of the competition.

ORGANISATION

It's a team effort where each member brings his knowledge and his experience to answer all requests and where every detail is important.

COMMUNICATION

A new dynamic of promotion and presentation of the best awarded wines at press and prescribers (press conference, press releases, awarded wines tasted in professional fairs...).

The + of the contest

GOLD AND SILVER MEDALS Visibility in distribution channels

It is a pledge of trust for the consumer and an added value for new markets, especially international markets.



TASTING COMMENT At the disposal of the producer

For each wine, whether awarded or not, a tasting note is available.

Follow our activity on « Œnologues de France »



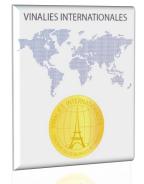
TRIPLE PATRONAGE

From the International Organization of Vine and Wine, the International Union of Oenologists and Vinofed.



SUPREME AWARDS Trophies of Vinalies

They distinguish which samples receive the highest grade in their category.



How to participate?

Before the **17th of January 2020**

REGISTRATION

ONLINE www.vinalies-internationales.com If you have already registered a wine in one of our contests last year, use the same identifiers.

ON PAPER with the enclosed registration form (1 sample = 1 form, make copies if necessary)

File to send to Paris Œnologues de France - VI 2020 21-23, rue de Croulebarbe - 75013 Paris - France

DOCUMENTS TO BE PROVIDED

Complete your file with:

- an analysis certificate less than 1-year-old
- a label

PAYMENT

Choose your form of payment:

- credit card (only for online registration)
- bank transfer
- check to the Œnologues de France

SAMPLES

2

Send **6 bottles** per sample with <u>label and commercial</u> packaging

European Union

WALBAUM Entrepôt - Vins et spiritueux Vinalies Internationales - Lise Spengler 36, boulevard du Val de Vesle 51100 Reims - FRANCE

For the EU (excluding France):

- Mandatory DAE (Administrative Document Electronic)

- Pro-forma Invoice*

No European Union

Shipment DDP REIMS (Incoterms 2010) WALBAUM INTERNATIONAL Vinalies Internationales - Katia Lamour 36, boulevard du Val de Vesle 51100 Reims - FRANCE

For countries outside the EU

- Pro-forma Invoice

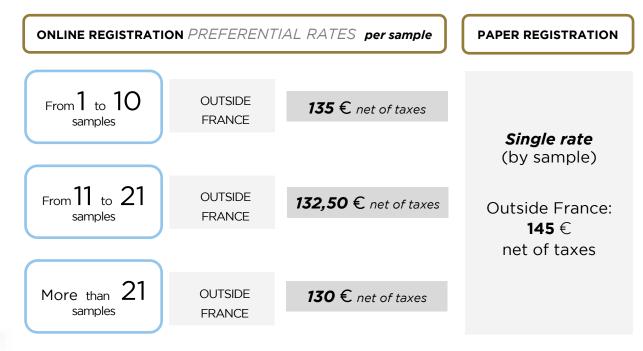
- Shipments must imperatively be carried out in DDP Reims (Delivered Duty Paid) Incoterms 2010.

If the customs clearance is not done by your carrier, a fee will be charged.

* For wines sent outside France, a pro-forma invoice made out to Vinalies Internationales stating "samples with no commercial value - value for customs only " is mandatory. Sample pro forma invoice available on our website

ATTENTION : shipments made by express networks such as FEDEX, DHL or TNT can only be accepted after payment of duties and taxes, transit fees, etc. These companies support DDP shipments but cannot process customs clearance on arrival in France.

THE RATES BY SAMPLE



THE RESULTS



All the results will be online on our website and on our application dedicated to contests the day after the tasting.

www.vinalies-internationales.com

Download our application

Sélection Vins - Œnologues de France





NEED MORE INFORMATION?

Ænologues de France 21-23, rue de Croulebarbe 75013 Paris - France Tel : +33 (0)1 58 52 20 20 www.vinalies-internationales.com vinalies-internationales@oenologuesdefrance.fr



THE REGULATION IS CONSULTABLE AND DOWNLOADABLE ON THE WEBSITE WWW.VINALIES-INTERNATIONALES.COM



VINALIES® INTERNATIONALES 2020

REGISTRATION FORM PARTICIPANT

Company or operating name

		City	
		Phone	
Email (required)			
Website			
Applicable VAT n	umber		
File handled by			
Œnologist Name			

Contact information if different from the registered participant

Information reserved for media communication for awarded wines (mobile application, websites, social networks). Privacy Policy available on: www.vinalies-internationales.com

Company	name		
Address			
Zip code		City	
Country		Phone	
Email			
Website			

RATES	Out France: 145€ Net of taxes
PAPER REGISTRATION - SINGLE RATE	by sample
Please tick payment method	Number of sample(s) submitted:€
O Bank check payable to : Œnologues de France.	
O Bank transfer payable to : Œnologues de Fran Note: where it says the reason for bank transfer us	nce.* e this code: VI 2020 followed by your company's name.

* It is mandatory to join a copy of the transfer. Bank charges must be assumed by the sender.

Bank : CRCA Paris Gobelins
SWIFT code: AGRIFRPP882

Code	counter	:	00132
Coue	counter	•	00132

Account number : 30443524001 RIB Key 41 - Bank code : 18206 IBAN : FR76 1820 6001 3230 4435 2400 141 I the undersigned

Signature preceded by the words « read and approved » + the company seal.

Certifies that I have read and accepted the Vinalies Internationales 2020 regulations as well as the legal notices and general conditions of use available on the website www.vinalies-internationales.com

S DES CENOLOGUES DE LA	MPLE
WINE CATEGORY	
Type and name of the geographical indication	
Name of wine, trademark (brand, château)	
	Glue or staple the label registered label
Cuvée	or stap laber
Colour : • White • Rosé • Red	Glue distered
Other colour	regis
Vintage	
• Lot # • Batch #	
Stock in tank (hL)	
AND / OR Bottled stock	By entering the Œnologues de France tastings, you accept that the label or bottle could be presented through all
Technical information	communication ways (website, press meeting, etc).
Residual sugar (g/L)	
Alcohol content (% vol)	
Alcohol content (% vol) o Oak aged o No oak aged o Organic o S	Still o Sparkling
Alcohol content (% vol) o Oak aged o No oak aged o Organic o S	 Still o Sparkling tic variety o Yes o No
Alcohol content (% vol) • Oak aged • No oak aged • Organic • S Fortified wine • Yes • No Aromat	 Still o Sparkling tic variety o Yes o No
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Alcohol content (% vol) • Oak aged • No oak aged • Organic • Solution Main varieties Sales price • OTHER PRODUCT Type and name of the geographical indication Name of wine, trademark (brand, château) Cuvée Colour : • Other colour Vintage • Lot # • Batch #	Still • Sparkling tic variety • Yes • No
Alcohol content (% vol) • Oak aged • No oak aged • Organic • S Fortified wine • Yes • No Main varieties Sales price • OTHER PRODUCT Type and name of the geographical indication Name of wine, trademark (brand, château) Cuvée Colour : • White • Rosé • Red Other colour Vintage • Lot # • Batch # Stock in tank (hL)	Still • Sparkling tic variety • Yes • No
Alcohol content (% vol) • Oak aged • No oak aged • Organic • Solution Main varieties Main varieties Sales price • Conterned product Type and name of the geographical indication Name of wine, trademark (brand, château) Cuvée Colour : • White • Rosé • Red Other colour Vintage • Lot # • Batch # Stock in tank (hL) AND / OR Bottled stock	Still • Sparkling tic variety • Yes • No
Alcohol content (% vol) • Oak aged • No oak aged • Organic • S Fortified wine • Yes • No Aromat Main varieties	Still • Sparkling tic variety • Yes • No
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