



# Client File

Available on the Web Site: [www.concoursmondial.eu](http://www.concoursmondial.eu)

For organizers use	
DE	...../...../2008
CH <input type="checkbox"/>	CC <input type="checkbox"/>
V <input type="checkbox"/>	C <input type="checkbox"/>
F	R

I, the undersigned: .....  
 Representative of the:  Producer  Distributor  
 Company:.....  
 Name of person responsible ..... Country: .....  
 Full address: .....  
 City: ..... Postal Code: .....  
 E-mail: .....

I, the undersigned, Mrs. Mr ....., acting in the name of/in the capacity as representative of the..... firm, declare that I have read and understood the rules and regulations of the Concours Mondial de Bruxelles 2008 and I accept the terms and conditions of the whole, without restriction.

Date:..... Signature: .....

Shipping address from the 08/01/08 to 01/03/08  
 • Vinopres SA - CMB • Rue de Mérode 60 • B-1060 Brussels • Belgium • ☎ +32 (0) 2 533 27 67 • 📠 +32 (0) 2 533 27 61  
 Office open from Monday to Friday from 8.30 to 17.00

I wish to register the following products for the Concours Mondial de Bruxelles 2008:

1. ....
2. ....
3. ....
4. ....
5. ....
6. ....
7. ....
8. ....
9. ....
10. ....

The samples were sent on: (date of the departure of the samples)	<input type="text"/>
By: (name of the transport company)	<input type="text"/>
From: (city of departure)	<input type="text"/>

Method of payment

\*Number of products ..... x 138 € Euros ..... Subject to the VAT.: Yes  No

<input type="checkbox"/> I attach a cheque for	<input type="text"/>	€
<input type="checkbox"/> I send via the account number CCP Banque de la Poste BE 87-00012552-7494 (IBAN), BIC: BPOTBEB1 the sum of	<input type="text"/>	€
<input type="checkbox"/> I authorise you to debit from my account <input type="radio"/> VISA <input type="radio"/> EUROCARD <input type="radio"/> AMERICAN EXPRESS the sum of	<input type="text"/>	€

Name of card holder: .....

Credit Card number:

Expiry date:

VAT number: ..... (Obligatory for the invoice)

\*decreasing prices (to see practical details)



# Registration Form

One registration for each wine presented

Available on the web site: [www.concoursmondial.eu](http://www.concoursmondial.eu)

A photocopy of this form is acceptable

For Organizers Use

E	<input type="checkbox"/>	V	<input type="checkbox"/>
N°	.....	R.	.....
.....			

## Product (Description and mentions in the label)

Trade name of the product .....

Vintage ..... Country .....

Region .....

Denomination of origin .....

## Type of product

Code number of the chosen category

Rosé     Red     White     Sparkling     Fortified wine     Fruit wine     Spirits

Type of product (only for spirits): .....

## Characteristics of the product

Oaked wine     Unoaked Wine     Dry wine     Sweet wine

### PRICE EX-CELLAR/WAREHOUSE In currency of country of origin

Lower than 5 €

Between 5 and 12,50 €

Above 12,50 €

### Stock

..... Bottles

..... Litres

## CHEMICAL COMPOSITION The samples must be accompanied by an official analysis certificate.

Alcohol content (% alc. vol.)	Residual sugars (g/L)	Pressure CO2 (only for sparkling wines)
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## To complete only if the data is different from that provided in page CLIENT FILE

idem to the data CLIENT FILE     Producer     Distributor

Company .....

Name of person responsible .....

Full address .....

Postal Code ..... City .....

Country ..... Telephone ..... Fax .....

E-mail ..... Web Site .....



Please stick a label of the product here,  
or add a photo of the bottle.

**REGULATION CLAUSE U.E. :**

The competition is open to all wines, special wines and «mistelles» in accordance with the definitions of the «International Code of OEnological practice» (relevant to the EEC regulations). The wines should be available in a quantity of at least 1,000 litres and be available for consumption in receptacles of less than or equal to 2 litres. See other details and exceptions in paragraph II of the regulation. Samples must be presented in bottles with labelling and origin details. Labelling must conform to E.U. regulations for wines destined for sale within E.U. countries.

**Certificate of analysis and wine appreciation**

The samples must be accompanied by a copy of an official analysis certificate containing at least the information listed below:

1. Alcohol content at 20 degrees centigrade (Vol.%)
2. Residual sugars (g/l.)
3. Total acidity (mg./l.)
4. Volatile acidity (mg./l.)
5. Total sulphur dioxide (mg/l.)
6. Free sulphur dioxide (mg/l.)
7. In the case of sparkling wines (whose absolute pressure is between 3 to 5 atmospheres measured at 10°) Bottle pressure (bars) HP

The methods of analysis used are those set out in Annex A of the International Convention of 13th October 1954 on the Unification of analysis methods and appreciation of wine, and which appear in the collection of International Must analysis methods.

# Wine Category 15<sup>th</sup> Concours

The organisers reserve the right to suppress the categories which do not contain a minimum of samples. They reserve the right to create new categories corresponding to appellations in the categories of «Wines from geographic regions», if a sufficient number of samples are presented. Each sample may be submitted under only one classification.

Beschikbaar in het nederlands  
Disponibile in italiano - Disponible en español  
Verfügbar in deutsch - Disponible en français  
Disponível em português

Between these categories, there will be a prize awarded to the best wine from each country participating in this competition.

## CATEGORY 1: STILL ROSE WINES

These wines contain a carbonic gas pressure of less than 0.5 bars.

### 1.1. Still Rose Wines

Dry wines containing at most 4g/l of residual sugar. 1.1.01

## CATEGORY 2: STILL WHITE WINES

### 2.1. White wines of non-aromatic variety

Dry wines containing a maximum of 4g/l of residual sugar 2.1.01  
Semi-dry wines containing between 4,1 and 12 g/l of residual sugar. 2.1.02  
Semi-sweet wines (between 12,1 and 50g/l of residual sugar). 2.1.03  
Sweet wines containing more than 50 g/l of residual sugar. 2.1.04

### 2.2. White wines of aromatic variety

e.g. muscat wines, gewürztraminer, some sauvignon...  
Dry wines containing a maximum of 4g/l of residual sugar 2.2.01  
Semi-dry wines containing between 4,1 and 12 g/l of residual sugar. 2.2.02  
Semi-sweet wines (between 12,1 and 50g/l of residual sugar). 2.2.03  
Sweet wines containing more than 50 g/l of residual sugar. 2.2.04

### 2.3. Varietal wines

Chardonnay 2.3.01  
Chasselas 2.3.02  
Sauvignon 2.3.03  
Viognier 2.3.04  
Sémillon 2.3.05  
Chenin 2.3.06

### 2.5. White Regional Wines

This category is reserved for wines which conform to the specific production criteria stipulated in the regulations of the producer countries

South Africa 2.5.01  
Germany, Austria, Alsace, Auslese and late harvest 2.5.02  
Germany, Austria: Eiswein 2.5.03  
Semi-dry wines 2.5.04  
Dry wines 2.5.05  
Argentina 2.5.06  
Australia and New-Zealand 2.5.07  
Canada (Dry) 2.5.08  
Canada (Sweet) 2.5.09

Spain 2.5.10  
France 2.5.11  
Alsace 2.5.12  
Bordeaux 2.5.13  
Bordeaux liquoreux 2.5.14  
Bourgogne, Maconnais, Beaujolais 2.5.15  
Côtes-du-Rhône 2.5.16  
Gd Duché du Luxembourg 2.5.17  
Hungary 2.5.18  
U.S.A. 2.5.19  
Italy

## CATEGORY 3: STILL RED WINES

### 3.1. Red wines

Dry wines containing a maximum of 4g/l of residual sugar. 3.1.01  
Wines containing over 4g/l of residual sugar. 3.1.02

### 3.2. Wines of "red variety"

Cabernet Sauvignon 3.2.01  
Malbec 3.2.02  
Merlot 3.2.03  
Pinot Noir 3.2.04  
Syrah 3.2.05  
Tannat 3.2.06  
Carmenère 3.2.07  
Tempranillo 3.2.08

### 3.3. Regional wines

South Africa 3.3.01  
Argentina 3.3.02  
Australia 3.3.03  
Canada 3.3.04  
Chile 3.3.05  
Spain 3.3.06  
Castilla León 3.3.07  
Penedès 3.3.08  
Rioja 3.3.09  
Castilla La Mancha 3.3.10  
Other regions of Spain 3.3.11  
France 3.3.12  
Alsace (Pinot noir) 3.3.13  
Beaujolais 3.3.14  
Bordeaux 3.3.15  
Bourgognes 3.3.16  
Côtes du Rhône 3.3.17  
Italy 3.3.18  
Piemonte 3.3.19  
Toscane 3.3.20  
Veneto, Friouli 3.3.21  
New-Zealand 3.3.22  
Portugal 3.3.23  
Uruguay 3.3.24  
U.S.A. 3.3.24  
Other 3.3.24

## CATEGORY 5: SPARKLING WINES

### 5.1. Rosés wines 5.1.01

### 5.2. White wines of non-aromatic variety 5.2.01

### 5.3. White wines of aromatic variety 5.3.01

### 5.4. Sparkling wines from France

Champagne 5.4.01  
Other sparkling wines 5.4.02

### 5.5. Sparkling

Asti Spumante 5.5.01  
Cava 5.5.02  
Sekt 5.5.03  
Crémant du Luxembourg 5.5.04  
Other countries 5.5.05

## CATEGORY 6: LIQUEUR WINES

### 6.1. Non-aromatic variety

(Marsala, Madère, Tokay)  
Alcoholic content at most equivalent to 18% volume. 6.1.01

### 6.2. Aromatic variety

e.g. muscat wines, gewürztraminer, some sauvignon...  
Alcoholic content at most equivalent to 18% volume. 6.2.01

### 6.3. Port 6.3.01

### 6.4. Pineau des Charentes 6.4.01

### 6.5. Xeres - Jeres 6.5.01

### 6.6. Moscatel 6.6.01

## CATEGORY 7: SWEET NATURAL WINES

### 7.1. Sweet natural wines white 7.1.01

### 7.2. Sweet natural wines red 7.2.01



# Spirits Category 2008

## Eaux-de-Vie de Vin, Aguardiente, Acquavite

Aguardiente 01/01  
Armagnac 01/02  
Brandy from Greece 01/03  
Brandy from Italy 01/04  
Brandy from Spain 01/05  
Brandy from South-Africa 01/06  
Cachaça 01/07  
Cognac 01/08  
Pisco 01/09  
Weinbrant 01/10  
Autres / Others / Altri / Otros 01/11

## Eaux-de-Vie de Marc, Pomace Brandy, Acquavite di Vinaccia

Grappa, Marc, Eaux de Vie de Marc jeune / Young pomace brandy / Acquavite di vinaccia giovane 02/01  
Grappa, Marc, Eaux de Vie de Marc jeune de variété aromatique / Young pomace brandy from aromatic variety / Acquavite di vinaccia giovane di varietà aromatica 02/02  
Grappa, Marc, Eaux de Vie de Marc vielli / old pomace brandy / Acquavite di vinaccia invecchiata 02/04  
Grappa, Marc, Eaux de Vie de Marc vielli de variété aromatique / Old pomace brandy from aromatic variety / Acquavite di vinaccia invecchiata di varietà aromatica 02/05  
Eaux-de-Vie de Fruits / Fruit Spirits /

## Eaux-de-vie de fruits / Fruit Brandies

Abricot / Apricot / Albicocche 03/01  
Calvados 03/02

Cerise / Cherry / Ciliège / Cereza 03/03  
Framboise / Raspberry / Lamponi / Frambuesa 03/04  
Myrtilles / Blueberry / Mirtilli 03/05  
Poires / Pear / Pere / Pera 03/06  
Pommes / Apple / Mele / Manzana 03/07  
Prune / Plum / Prugne / Ciruela 03/08  
Autres / Others / Altri / Otros 03/09

## Liqueurs de Fruits / Fruit Liqueur / Liqueur de Fruta / Licor

Cerise / Cherry / Ciliège / Cereza 04/01  
Framboise / Raspberry / Lamponi / Frambuesa 04/02  
Prune / Plum / Prugne / Ciruela 04/03  
Poires / Pear / Pere / Pera 04/04  
Pommes / Apple / Mele / Manzana 04/05  
Myrtilles / Blueberry / Mirtilli 04/06  
Abricot / Apricot / Albicocche / Albaricoque 04/07  
Autres / Others / Altri / Otros 04/08

## Autres Liqueurs / Other liqueurs

Menthe / Mint / Menta 05/01  
Chocolat / Chocolate 05/02  
Moka 05/03  
Plantes / Herbal / Plantas 05/04  
Autres / Others / Altri / Otros 05/05

## Whisky & Whiskey

Scotch Whisky pure malt 06/01  
Scotch Whisky blended 06/02  
Irish Whiskey pure malt 06/03  
Irish Whisky blended 06/04  
Bourbon 06/05  
Other Whiskies 06/07  
Spiritueux à base de Whisky /

Spirits based with whisky 06/08

## Rhums / Rums

Rhum agricole jeune / Young agricultural rum 07/01  
Rhum agricole de garde / Laying down agricultural rum 07/02

## Spirits / Spiritueux / Superalcolic / Alcoholes

Aquavit 08/01  
Anisés / Aniseed / Anisado 08/02  
Bitter 08/03  
Gentiane 08/04  
Gin 08/05  
Genièvre / jenever 08/06  
Saké 08/07  
Tequila 08/08  
Vodka 08/09  
Spiritueux à base de vodka / Spirits based with vodka 08/10

## Vins de fruits / fruits wines

Cidre / Cider / Cidra 09/01  
Autres / others / Otros 09/02

## Vermouth et autres vins aromatisés / vermouth and other aromatised wines

10/01