



Client File

Available on the Web Site: www.concoursmondial.eu

For organizers use	
DE/...../2009
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: Web

☎ 📠 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 2009 and I accept the terms and conditions of the whole, without restriction.

Date:..... Signature:

Shipping address from the January 5th, 2009 to March 2nd, 2009

• 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 2009:

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 140 € Euros	Subject to the VAT.: Yes <input type="checkbox"/> No <input type="checkbox"/>
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<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

A photocopy of this form is acceptable

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

Product (Description and mentions on the label)

Trade name of the product

Vintage Country

Region

Denomination of origin

Type of product

Code number of the chosen category

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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 Semi Dry Wine Sweet Wine Vin de garde Organic 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)

.....

.....

.....

Same as the data in CLIENT FILE

To complete only if the data is different from that provided in page CLIENT FILE

Producer Trader Distributor

Company

Name of person responsible

Full address

Postal Code City

Country Telephone Fax

E-mail Web Site



Wine International categories 2009

1. Still Rosé Wines

Dry Rosé Wines <4 gr/l of residual sugar	1.1.1.
Dry Rosé Wines >4 gr/l of residual sugar	1.1.2.
Rosé wines from Greece	1.2.
Rosé wines from Chile	1.3.
Rosé wines from Spain	1.4.
Rosé wines from France	1.7.
Rosé wines from Portugal	1.8.
Rosé Wine from Italy	1.9.

2. Still White Wines

White wines from non-aromatic variety

Dry white wine <4 gr/l residual sugar	2.1.1.
Semi-dry wine <4,1 - 12> gr/l residual sugar	2.1.2.
Sweet wines <12,1 - 50> gr/l residual sugar	2.1.3.
Sweet wines > 50 gr/l residual sugar	2.1.4.

White wines from aromatic variety

Dry wine <4 gr/l residual sugar	2.2.1.
Semi-dry wine <4,1 - 12> gr/l residual sugar	2.2.2.
Sweet wines <12,1 - 50> gr/l residual sugar	2.2.3.
Sweet wines > 50 gr/l residual sugar	2.2.4.

Varietal white wines

Chardonnay	2.3.1.
Chasselas	2.3.2.
Sauvignon	2.3.3.
Viognier	2.3.4.
Sémillon	2.3.5.
Chenin	2.3.6.
Gewürtztraminer	2.3.7.
Muscat	2.3.8.
Riesling	2.3.9.

White regional wines

South Africa	2.5.1.
Germany, Austria, Alsace,	
Auslese ad late harvest	2.5.2.
Germany, Austria: Icewine	2.5.3.
Germany, Austria: Semi-dry wines	2.5.4.
Germany, Austria: Dry wines	2.5.5.
Argentina	2.5.6.
Australia and New-Zealand	2.5.7.
Canada VQA (dry)	2.5.8.
Canada VQA (Sweet)	2.5.9.
Grand Duchy of Luxemburg	2.5.10.
Hungary	2.5.11.
USA	2.5.12.

Spanish White wines	2.4.
French white wines	2.7.
Portuguese White wines	2.8.
Italian white wines	2.9.

3. Still Red Wines

Red Wines

Red wines <4 gr/l residual sugar	3.1.1.
Red wines >4 gr/l residual sugar	3.1.2.

Wines of «red variety» (<4gr/l residual sugar)

Cabernet Sauvignon	3.2.1.
Malbec	3.2.2.
Merlot	3.2.3.
Pinot Noir	3.2.4.
Syrah	3.2.5.
Tannat	3.2.6.
Carmenère	3.2.7.
Tempranillo	3.2.8.
Cabernet franc	3.2.9.

Red region wines

South Africa	3.3.1.
Argentina	3.3.2.
Australia	3.3.3.
Canada	3.3.4.
Chile	3.3.5.
New-Zealand	3.3.6.
Uruguay	3.3.7.
USA	3.3.8.
Spanish Red wines	3.4.
French Red wines	3.7.
Portuguese Red wines	3.8.
Italian Red wines	3.9.

5. Sparkling Wines

Rosés	5.1.1.
Sparkling wines of non-aromatic variety	5.2.1.
Sparkling wines of aromatic variety	5.3.1.

Spanish Sparkling Wines

Cataluña - Cava	5.4.1.
Other Regions - Cava	5.4.2.
Other Regions - Sparkling	5.4.3.

Sparkling wines from France

BSA Champagne	5.7.1.
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Rosé Champagne	5.7.2.
Vintages Champagne	5.7.3.

Portuguese Sparkling Wines

5.8.

Sparkling wines from Italy

Asti Spumante	5.9.1.
Franciacorta DOCG	5.9.2.
Others	5.9.3.

Sparkling wines from other Regions

Sekt	5.10.5.
Crémant du Luxembourg	5.10.6.
Other countries	5.10.7.

6. Liqueur Wines

Liqueur wines form aromatic variety

Alcoholic content < 18 %	6.1.1.
Alcoholic content > 18 %	6.1.2.

Liqueur wines form non-aromatic variety

Alcoholic content < 18 %	6.2.1.
Alcoholic content > 18 %	6.2.2.

Port Wine	6.3.
Pineau de Charentes	6.4.
Xeres - Jerez	6.5.
Moscatel	6.6.

7. Sweet Natural Wines

Sweet Natural white wines	7.1.1.
Sweet Natural red wines	7.2.1.

8. Fruit Wine

Fruit Wine	8.1.1.
Rice Wine	8.2.1.



Spirit international categories 2009

10.1. Acquavite

Acquavite	10.1.1.
Armagnac	10.1.2.
Brandy from Greece	10.1.3.
Brandy from Italy	10.1.4.
Brandy from South-Africa	10.1.5.
Brandy from Spain	10.1.6.
Cachaça	10.1.7.
Cognac	10.1.8.
Pisco	10.1.9.
Weinbrant	10.1.10.
Others	10.1.11.

10.2. Pomace Brandy

Young Pomace Brandy	10.2.1.
Young pomace Brandy from aromatic variety	10.2.2.
Grappa, Old pomace Brandy	10.2.3.
Old pomace Brandy from aromatic variety	10.2.4.

10.3. Fruit Brandies

Apricot	10.3.1.
Calvados	10.3.2.
Cherry	10.3.3.
Raspberry	10.3.4.
Blueberry	10.3.5.
Pear	10.3.6.

Apple	10.3.7.
Plum	10.3.8.
Others	10.3.9.

10.4. Fruit Liqueur

Cherry	10.4.1.
Raspberry	10.4.2.
Plum	10.4.3.
Pear	10.4.4.
Apple	10.4.5.
Blueberry	10.4.6.
Apricot	10.4.7.
Others	10.4.8.

10.5. Other liqueurs

Mint	10.5.1.
Chocolate	10.5.2.
Moka	10.5.3.
Herbals	10.5.4.
Others	10.5.5.

10.6. Whisky & Whiskey

Scotch Whisky pure malt	10.6.1.
Scotch Whisky blended	10.6.2.
Irish Whisky pure malt	10.6.3.
Irish Whisky blended	10.6.4.
Bourbon	10.6.5.

Autres Whiskies	10.6.6.
Spiritueux à base de Whisky	10.6.7.
New Spirit	10.6.8.

10.7. Rums

Young agricultural rum	10.7.1.
Laying down agricultural rum	10.7.2.

10.8. Other Spirits

Aquavit	10.8.1.
Aniseed	10.8.2.
Bitter	10.8.3.
Gentiane	10.8.4.
Gin	10.8.5.
Jenever	10.8.6.
Saké	10.8.7.
Tequila	10.8.8.
Vodka	10.8.9.
Spirits based with Vodka	10.8.10.

10.9. Vermouth and other aromatics wines

Vermouth and other aromatics wines	10.9.1.
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10.10. Others



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

REGULATION CLAUSE E.U. :

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.