

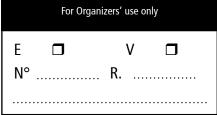
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| Customer Record   | DE/2012                    |
|---|----------------------------|
| Required for billing  | CH CC C V C C              |
| Available online: www.concoursmondial.com   | F R                        |
| Company:  | N° D. C.:                  |
|   |                            |
| Full address:   |                            |
| City: Postcode/ZIP code   | •                          |
| Website E-mail:   |                            |
| Manager's name: Entry contact name  |                            |
| VAT registered Yes ☐ Non ☐  |                            |
| VAT N°: (Compulsory 1   | for bill)                  |
| I, the undersigned, Mrs. Mr, acting or mentioned company declare that I have read and understood the rules and regulations of the accept all the terms and conditions.  Date: |                            |
|   |                            |
| As of January 3 2012 through to March 9 20 • Vinopres SA - CMB • Rue de Mérode 60 • B-1060 Brussels • Belgium • ①   |                            |
| I wish to register the following products for the Concours  | Mondial de Bruxelles 2012: |
|   |                            |
| 2   |                            |
| 3   |                            |
| 1   |                            |
| 5   |                            |
| 5   |                            |
| 7   |                            |
| 3   |                            |
| )   |                            |
| 0   |                            |
| The samples were sent on (sample dispatch date):  By: (name of the transport company)  From: (dispatch city)  |                            |
| Method of payment   |                            |
| Number of products X (prices on a sliding scale. See rates) =   | €                          |
| I transfer to the account number CCP Banque de la Poste BE 87-00012552-7494 (IBAN), BIC: BP0TBEB1 the sum of:   | €                          |
| Please debit my credit card for O VISA O EUROCARD O AMERICAN EXPRESS the s  | sum of: €                  |
| Credit cardholder's name:   |                            |
| Credit card number:   | VISA E                     |
| Expiry date:  |                            |

For organizers' use only

## Registration Form One form per entry

Available online: www.concoursmondial.com





A photocopy of this form is acceptable

| Product (Description and labelling  | Product (Description and labelling statements) |  |  |  |  |  |  |
|---|--|--|--|--|--|--|--|
| Full product trademark:   | Full product trademark:                        |  |  |  |  |  |  |
| Vintage Country   | Vintage  |  |  |  |  |  |  |
| Region  | Region   |  |  |  |  |  |  |
| Appellation   |  |  |  |  |  |  |  |
| Main varietal %:  |  |  |  |  |  |  |  |
| Secondary varietals %:  |  |  |  |  |  |  |  |
| Due don't true  |  |  |  |  |  |  |  |
| Product type  |  |  |  |  |  |  |  |
| Code number of the chosen category  See category list   |  |  |  |  |  |  |  |
| ☐ Rosé ☐ Red ☐ White ☐ Sparkling ☐ Fortified wine   | ☐ Fruit wine ☐ Spirit                          |  |  |  |  |  |  |
| Product type (spirits only):  |  |  |  |  |  |  |  |
|   |  |  |  |  |  |  |  |
| Product characteristics   |  |  |  |  |  |  |  |
| Oaked wine Unoaked Wine Dry Wine Medium Dry Wine Sweet Wine Cellaring v   | vine   |  |  |  |  |  |  |
| Chemical composition Enclose an analysis certificate for each product completed by an authorised laboratory in accordance with local legislation.  Type of labeling | Closure type                                   |  |  |  |  |  |  |
| Alcohol content (% alc. vol)  | ☐ Traditional cork                             |  |  |  |  |  |  |
| Residual sugar (g/l)  | ☐ Cork-based ☐ Synthetic cork                  |  |  |  |  |  |  |
| Pressure CO <sub>2</sub> (atm. at 10°C)   | ☐ Screwcap                                     |  |  |  |  |  |  |
| (Only for sparkling wines) Other Other  |  |  |  |  |  |  |  |
| Ex-cellar price – price per bottle - In currency of country of origin  Marketable quantity in stock   |  |  |  |  |  |  |  |
| ☐ Under 5 € ☐ Between 8,50 € and 12,50 € ☐ Between 20,00 € and 35,00  | €  |  |  |  |  |  |  |
| ☐ Between 5 € and 8,50 € ☐ Between 12,50 € and 20,00 € ☐ Over 35,00 €   | Litres   |  |  |  |  |  |  |
| Sales channels for wines enter  | red  |  |  |  |  |  |  |
| <del>_</del>  | t imported into Belgium: 🔲 Yes 🔲 No            |  |  |  |  |  |  |
| ☐ Internet ☐ Other ☐ Supermarkets (This confidential information will not be disclosed without your consent)  |  |  |  |  |  |  |  |
|   |  |  |  |  |  |  |  |
| Details of the company handling the product to be me  | entioned in the award list                     |  |  |  |  |  |  |
| ☐ Producer ☐ Wine merchant ☐ Distributor  |  |  |  |  |  |  |  |
| ☐ Same details as on ☐ Other company  |  |  |  |  |  |  |  |
| CUSTOMER RECORD Manager's name:   |  |  |  |  |  |  |  |
|   |  |  |  |  |  |  |  |
| Full address  |  |  |  |  |  |  |  |
| Country Fax   |  |  |  |  |  |  |  |
| E-mail  |  |  |  |  |  |  |  |



Please affix a product label in the box below. If the bottle features a silkscreen label, please supply a photograph of the bottle.

|  | · |  |
|--|---|--|

## **EXCERPT FROM EU REGULATIONS:**

The competition is open to all wines, special wines and fortified wines in accordance with the definitions of the 'International Code of Winemaking Practices' (under EEC regulations). A minimum 1,000 litres of the wine must be available and destined for retail in containers up to and including 2 litre formats. See other details and exceptions in paragraph II of the rules and regulations. The samples are presented in bottles with their original labels and presentation. Labelling must comply with EU regulations for wines destined for sale within the EU.

## Procedures for the analysis certificate and wine assessment

Samples must be accompanied by a copy of the official analysis certificate containing at least the following information:

- 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. For sparkling and semi-sparkling wines: bottle pressure (bars/HP).

The methods of analysis used are those outlined in Appendix A of the October 13 1954 International Convention on the unification of methods of analysis and wine assessment which feature in the Compendium of international methods of must analysis.