

# Registration Form

One form per entry

Available online: [www.concoursmondial.com](http://www.concoursmondial.com)

For Organizers' use only

E  V   
N° ..... R. ....  
Tracking reference: Bulk

A photocopy of this form is acceptable



## Product (Description and labelling statements)

Full product trademark : .....  
(Name of wine and/or cuvée as stated on the label)  
Vintage .....  
Country ..... Region .....  
Appellation .....  
Main varietal % : .....  
Secondary varietals % : .....

## Product type

**Type**  Still  Sparkling  Semi-sparkling  Liqueur wine  
**Colour**  Red  White  Rosé  
**Sweetness**  Dry Wine (<5g)  Medium Dry Wine  Sweet Wine (>40g)

## Product characteristics

**Oaked wine**  Yes  No  Partly  
**Organic wine**  Yes  No  Under conversion  
**Biodynamic wine**  Yes  No  Under conversion

## Chemical composition

Enclose an analysis certificate for each product completed by an authorised laboratory in accordance with local legislation.

Alcohol content (% alc. vol) .....  
Residual sugar (g/l) .....  
CO<sub>2</sub> Pressure (atm. at 10°C) .....  
(Only for sparkling or semi-sparkling wines)

## Type of labeling

Adhesive label  
 Wet-glue label  
 Silkscreen  
 Other

## Closure type

Traditional cork  Screwcap  
 Cork-based  Other  
 Synthetic cork

## Ex Works price (EXW) - Ex-cellar packaged price (excluding administrative customs costs, taxes and transport)

Under € 5  Between € 8.50 and € 12.50  Between € 20.00 and € 35.00  Between € 50.00 and € 70.00  
 Between € 5 and € 8.50  Between € 12.50 and € 20.00  Between € 35.00 and € 50.00  Over € 70.00

## Sales channels for wines entered

Cellar door  Distributor channels  
 Internet  Other  
 Supermarkets

## Marketable quantity in stock

.....  Bottles  
 Litres

**Leading export markets** (eg. Belgium, United Kingdom, China) :  
.....

## Details of the company handling the product to be mentioned in the award list

Producer  Wine merchant  Distributor

Same details as on CUSTOMER RECORD  Other company .....  
Manager's name .....  
Full address ..... Postcode/ZIP ..... City .....  
Country ..... Telephone ..... Fax .....  
E-mail ..... Website .....



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.