



# LES GRANDS CONCOURS DU MONDE

SYLVANER - PINOT BLANC - RIESLING - PINOT GRIS - GEWURZTRAMINER

## PARTICIPATION FILE 2014

April 12th and 13th, 2014 - Congress Centre  
Strasbourg, France



This file includes :

- 1 page « Participation and payment form »
- 5 « application forms » with the competition rules at the back  
(Please use the specific sheet for every competition) :
  - **RIESLING du monde**
  - **PINOT GRIS du monde**
  - **GEWURZTRAMINER du monde**
  - **SYLVANER du monde**
  - **PINOT BLANC du monde**

Your contact : Christine Collins , Project Manager  
Strasbourg Evénements, 7 place Adrien Zeller – BP 256/R7 – FR 67007 Strasbourg Cedex  
Tél. + 33 (0)3 88 37 21 46 - Fax + 33 (0)3 88 37 37 95  
Mail : [ccollins@strasbourg-events.com](mailto:ccollins@strasbourg-events.com) - [www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)

en partenariat avec :



International Wine Competitions - April 12<sup>th</sup>-13<sup>th</sup> 2014 - Strasbourg - France  
Sylvaner - Pinot Blanc - Riesling - Pinot Gris - Gewurztraminer- du monde



**PARTICIPATION  
AND PAYMENT FORM**

To be returned at the latest on March 7th 2014

By Post : Strasbourg Evénements 7 place Adrien Zeller BP 256 R/7 - FR 67007 Strasbourg Cedex  
Or by FAX : ++333 88 37 37 95 – or by EMail : ccollins@strasbourg-events.com

APPLICANT INFORMATION

Company \_\_\_\_\_  
\_\_\_\_\_

Full Address \_\_\_\_\_

Post Code \_\_\_\_\_ City \_\_\_\_\_

Country \_\_\_\_\_

TEL. ++ \_\_\_\_\_ FAX ++ \_\_\_\_\_

E-mail : \_\_\_\_\_

Website : www. \_\_\_\_\_

Person in charge of the file : \_\_\_\_\_ Job title \_\_\_\_\_

NUMBER OF WINES presented :

- RIESLING :	..... wines
- SYLVANER :	..... wines
- PINOT GRIS :	..... wines
- GEWURZTRAMINER :	..... wines
- PINOT BLANC :	..... wines

Entry fee per wine :  
83 € + 20% VAT = 99,60€ incl.VAT

TOTAL ..... wines presented x 99.60 € = .....€

MEANS OF PAYMENT (please tick)

- bank cheque made out to STRASBOURG EVENEMENTS  
 bank transfer to STRASBOURG EVENEMENTS (a copy of the transfer must be enclosed)

Bank : CIC

IBAN (International Bank Account Number)  
FR76 3008 7330 8000 0237 0130 101

Domiciliation  
CENTRE D'AFFAIRES DE STRASBOURG  
31 rue Jean Wenger Valentin  
67958 STRASBOURG Cedex 9  
Tél. 00333 88 37 74 37

BIC (Bank Identifier Code)  
CMCIFRPP

Titulaire du compte (Account Owner)  
SA STRASBOURG EVENEMENTS  
Place de Bordeaux Wacken  
FR 67082 STRASBOURG CEDEX

DELIVERY OF SAMPLES : BEFORE MARCH 9TH 2013

(To be paid by competitors and at their own risk) – Please remember to send **4 bottles** of each wine presented  
Opening hours : from Monday to Friday 8.30am to 12.00 and from 2pm to 4.30pm

STRASBOURG EVENEMENTS for the attention of Mrs. Christine Collins

Parc des Expositions - 7 place Adrien Zeller BP 256 R/7 – FR 67007 STRASBOURG CEDEX - FRANCE



**International Wine competition**  
**RIESLING DU MONDE 2014**  
**April 12th-13th, Strasbourg France**  
**APPLICATION FORM**

Please fill in 1 page / sample  
 Please copy this form for every **RIESLING** presented

**To be returned before March 7<sup>th</sup> 2014 with analysis of the wine carried out in the last 12 months**

Full selling appellation  
 (White wine)

**TERROIR:**  1/Granit  2/Sandstone  3/Marly  4/ Marly-limestone  
 5/Schist  6/Limon  7/Other terroir (please specify) \_\_\_\_\_

**VINTAGE:**  2013  2012  2011  other vintage (please specify) : \_\_\_\_\_

Batch number: \_\_\_\_\_ Sugar (g/l) : \_\_\_\_\_ Alcohol strenght (%) : \_\_\_\_\_ Stock bottles : \_\_\_\_\_

**CATEGORY:**  Generic wine with  0-7g  8-15g  16-25g sugar  
 Grand Cru/AVA/VQA with  0-7g  8-15 g  16-25g sugar  
 Wine of important maturity, including Late harvest (more than 25 g sugar)  
 Noble Grape, Icewine, Strawwine  
 Sparkling RIESLING

I, the undersigned : \_\_\_\_\_

Date : \_\_\_\_\_

Hereby certify that I have read and accepted the rules of RIESLING du Monde at the back of this form (also available on [www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)). I certify that I shall keep a sample of the award-winning wine along with the information sheet and analysis report, for a period of one year after the competition.

Signature preceded by the mention « acknowledged and agreed »

## LABEL

Please stick the label of the wine being entered into the competition and enclose another 3 loose labels with the completed file.

## BACK LABEL

Please stick the back label of the wine being entered into the competition and enclose another 3 loose labels with the completed file.



## COMPETITION RULES

# RIESLING DU MONDE 2014

(May be consulted online at  
[www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)  
or available on request from the organiser)

### 1 – AIM:

The RIESLING DU MONDE competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex. The 2014 edition of the competition is overseen by the OIV (International Organisation of Vine and Wine).

Furthermore, the *Union des Oenologues de France* and the *Union de la Sommellerie Française* are official partners of the RIESLING DU MONDE competition.

The aims of the RIESLING DU MONDE competition are to:

- Highlight the qualities and diversity of the grape variety,
- Raise the technical and scientific standard of the wines of producers that best promote this variety,
- Be an observatory for innovative trends in production,
- Offer a serious and reliable reference tool for consumers of wines.

### 2 – ENTRANTS:

In all the countries producing RIESLING, the following may enter the competition: independent winegrowers, wine-making cooperatives, unions of cooperatives, producer groups, wine merchant-maturers and wine producer-merchants.

### 3 – ENTRY REQUIREMENTS:

The competition entry requirements are as follows:

- The competition is open to all white wines made with the Riesling grape variety which meet the definition of the OIV's International Code of Oenological Practices. All wines entered must be labelled with the country of origin, where the grapes were harvested and vinified.
- Only wines that meet the provisions of EC Regulation no. 1234/2007, in particular those relating to origin and provenance will be accepted.
- All wines, whatever their vintage, as well as non-vintage wines, may be entered. The wine sample presented in the competition must be taken from a homogeneous batch consisting of wine intended for consumption, whether bottled or bulk. Homogeneous batch should be understood as a set of sales units of bottled wine or containers of bulk wine which has been made and, where applicable, packaged in practically identical conditions and which has similar organoleptic and analytical properties.
- Wines are entitled to enter as long as the grape variety is mentioned on the label (the labelling of the wines taking part in the Riesling du Monde competition must comply with current European and national regulations. In France and in the European Union, to be able to mention a grape variety on the label of a wine, the wine must be made from at least 85% of this variety).
- A quantity of at least 1,000 litres of the wine entered in the competition must be available. A smaller volume may be presented, provided that it is more than 100 litres, if production is particularly low. Wines must be bottled. The origin or provenance must be mentioned on these bottles.

### 4 – ENTRY FORM:

The entry form enclosed must be completed for each sample and sent to the address below **before 7 March 2014**, accompanied by:

- payment for the entry fee,
- an analysis report less than a year old, including, as well as the identification of the sample, the following information: sugars (glucose and fructose), actual alcohol content, potential alcohol content, total acidity in meq/l, volatile acidity in meq/l, total sulphur dioxide in meq/l, and for sparkling wines the excess pressure due to carbon dioxide, expressed in bars.

For wines produced in France:

- the declaration of claim for wines with a protected designation of origin or a protected geographical indication,
- the certification application for wines without a geographical indication, but labelled with the grape variety.

STRASBOURG EVENEMENTS Parc des Expositions - 7, place Adrien Zeller  
BP 256/R7 - 67007 STRASBOURG CEDEX  
E-mail: [ccollins@strasbourg-events.com](mailto:ccollins@strasbourg-events.com) - Tel. ++333 88 37 21 46 – Fax ++333 88 37 37 95

Any wine for which the payment of the entry fee and the analysis report are not included with the entry form will be refused. Strasbourg Evénements reserves the right to limit the number of samples according to the order of arrival of the entry forms.

### 5 – SAMPLES:

Each sample must be presented as follows:

- 4 bottles of 0.5 litre to 1 litre (or 6 bottles if of a smaller size) per sample. The bottles must bear their marketing label in accordance with current regulations.
- Each sample must be accompanied by an analysis report.
- **All samples must reach the address below by 14 March 2014:**  
STRASBOURG-EVENEMENTS Parc des Expositions  
A l'attention de Mme Christine Collins - 7, Place Adrien Zeller - BP 256 /R7  
FR 67007 STRASBOURG CEDEX

Samples are shipped at the entrants' own expense and risk.

Strasbourg Evénements will check the samples and entry fees received and eliminate any that do not comply with the rules. Any sample sent carriage forward will be refused. Samples refused will not be returned.

### 6 – PAYMENT OF FEES:

The entry fee per sample is €83 excl. VAT= €99.60 incl. VAT (VAT at 20%) from 1 January 2014. Entry fees must be paid inclusive VAT by 9 March 2014 either by bank transfer, credit card or a cheque made out to Strasbourg Evénements. Bank charges will not be paid by Strasbourg Evénements. Entry fees, once paid, cannot be refunded under any circumstances.

### 7 – ORGANISATION OF TASTING:

The wines will be grouped according to grape variety and type and presented for tasting in an opaque black wrapper in order to guarantee anonymity. The appreciation of the wines will be descriptive and include comments on visual appearance, olfactory characteristics, impression on the palate, overall impression and the character of the product. Strasbourg Evénements appoints the panels of judges. The panel will be chaired by a French or foreign oenologist.

The total number of judges is decided according to the number of samples entered in the competition. Each panel will have 5 or 7 members, including 3 or 5 foreign judges and 2 French judges. Strasbourg Evénements appoints a chairman and a secretary responsible for each panel of judges, in charge in particular of writing up the comments and the quality.

Each wine is tasted by the judges, at least two thirds of whom are qualified wine-tasters. The organiser recognises as qualified wine tasters: oenologists, sommeliers, cellar men, holders of a wine-tasting diploma, winegrowers, cellar masters, cellar managers, international competition tasters, restaurateurs, managers of companies involved in the wine business, teachers at catering colleges, specialised journalists and any person or personality in a job connected to the world of wine. Among these professionals, the organiser will draw up a nominative list of the panel members selected recommended by the Union of Oenologists and the Union of Sommeliers.

The members of the judging panels will provide the organiser with a sworn statement disclosing any links, direct or indirect, they may have with companies, establishments, professional bodies or associations whose activities, products or interests may be related to the wines entered in the competition.

The organiser will take appropriate measures to ensure that a competitor, if a member of a judging panel, is not judging his/her own wines.

Strasbourg Evénements ensures the smooth running of the competition by preparing the samples, organising and conducting the tasting and judging using the correct tasting sheets, and by checking, exploiting and publishing the results. Awards are given on the basis of a scoring system that allows the wines entered in the competition to be classified according to their intrinsic qualities.

### 8 – AWARDS:

Strasbourg Evénements defines the awards, which are Gold and Silver medals. These awards, which may only be given to 30% of each grape variety according to the OIV rules, will be given on the basis of the judging panel's appreciation of the wines that have achieved a standard high enough to merit such distinction. The results will be published when the winners are announced. Each winner will be informed individually afterwards by post. Strasbourg Evénements will give the winners a document stating the name of the competition, the category the wine was entered in, the nature of the distinction awarded, the identity of the wine, the volume declared and the name and address of the owner. Medals and labels for bottles are available from Strasbourg Evénements for the award-winning wines in quantities appropriate to the volume of wine declared on the entry form. Any other mention of the award obtained must be the subject of a prior request and the official agreement of Strasbourg Evénements. The results will be published as widely as possible by means of a press release and on the competition website. No distinction will be awarded if, in the competition or for a given category, fewer than three different competitors were competing.

The wines with the best scores may be rewarded with special prizes (trophies).

### 9 – CHECKS:

Strasbourg Evénements shall have sole authority to settle any disputes.

The organisers will have random analytical tests done by an accredited Laboratory on the award-winning samples and will take any further action they deem necessary. Strasbourg Evénements reserves the exclusive right to monitor the commercial use made of the awards.

The operator who entered a wine and the organiser will each keep a sample of the award-winning wine, along with its information sheet and analysis report, for a period of one year after the competition. The wines' information sheets and analysis reports will be held at the disposal of the officials in charge of making checks on the wine for a period of five years after the competition.

Two months before the competition, the organiser will inform Direccte Alsace of the competition venue, date and rules.

At the latest two months after the competition, the organiser will send this organisation a report signed by the General Manager of Strasbourg Evénements certifying that the competition took place in accordance with the rules and containing details in particular of the number of wines entered in the competition, overall and in each category; the number of wines that received an award, overall and in each category; a list of the wines that received an award, and for each award-winning wine the information necessary to identify the wine and its owner; the percentage of wines that received an award in relation to the number of wines entered; the number of distinctions awarded and how they broke down by type of distinction.

### 10 – PARTICIPATION IN THE COMPETITION:

Participation automatically implies acceptance of these rules.



**International Wine competition**  
**PINOT GRIS DU MONDE 2014**  
**April 12th-13th, Strasbourg France**  
**APPLICATION FORM**

Please fill in 1 page / sample  
 Please copy this form for every **PINOT GRIS** presented

**To be returned before March 7<sup>th</sup> 2014 with analysis of the wine carried out in the last 12 months**

Full selling appellation  
 (White wine)

**TERROIR:**  1/Granit  2/Sandstone  3/Marly  4/ Marly-limestone

5/Schist  6/Limon  7/Other terroir (please specify) \_\_\_\_\_

**VINTAGE:**  2013  2012  2011  other vintage (please specify) : \_\_\_\_\_

Batch number: \_\_\_\_\_ Sugar (g/l) : \_\_\_\_\_ Alcohol strenght (%) : \_\_\_\_\_ Stock bottles : \_\_\_\_\_

**CATEGORY:**  Generic wine with  0-10g  11-20g  21-35g sugar  
 Grand Cru/AVA/VQA with  0-10g  11-20 g  21-45g sugar  
 Wine of important maturity, including Late harvest (more than 35 g sugar)  
 Noble Grape, Icewine, Strawwine  
 Sparkling PINOT GRIS

I, the undersigned : \_\_\_\_\_

Date : \_\_\_\_\_

Hereby certify that I have read and accepted the rules of PINOT GRIS du Monde at the back of this form (also available on [www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)). I certify that I shall keep a sample of the award-winning wine along with the information sheet and analysis report, for a period of one year after the competition.

Signature preceded by the mention « acknowledged and agreed »

## LABEL

Please stick the label of the wine being entered into the competition and enclose another 3 loose labels with the completed file.

## BACK LABEL

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# COMPETITION RULES

## PINOT GRIS DU MONDE 2014

(May be consulted online at [www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com) or available on request from the organiser)

### 1 – AIM:

The PINOT GRIS DU MONDE competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex. The 2014 edition of the competition is overseen by the OIV (International Organisation of Vine and Wine). Furthermore, the *Union des Oenologues de France* and the *Union de la Sommellerie Française* are official partners of the PINOT GRIS DU MONDE competition.

The aims of the PINOT GRIS DU MONDE competition are to:

- Highlight the qualities and diversity of the grape variety,
- Raise the technical and scientific standard of the wines of producers that best promote this variety,
- Be an observatory for innovative trends in production,
- Offer a serious and reliable reference tool for consumers of wines.

### 2 – ENTRANTS:

In all the countries producing PINOT GRIS, the following may enter the competition: independent winegrowers, wine-making cooperatives, unions of cooperatives, producer groups, wine merchant-maturers and wine producer-merchants.

### 3 – ENTRY REQUIREMENTS:

The competition entry requirements are as follows:

- The competition is open to all white wines made with the PINOT GRIS grape variety which meet the definition of the OIV's International Code of Oenological Practices. All wines entered must be labelled with the country of origin, where the grapes were harvested and vinified.
- Only wines that meet the provisions of EC Regulation no. 1234/2007, in particular those relating to origin and provenance will be accepted.
- All wines, whatever their vintage, as well as non-vintage wines, may be entered. The wine sample presented in the competition must be taken from a homogeneous batch consisting of wine intended for consumption, whether bottled or bulk. Homogeneous batch should be understood as a set of sales units of bottled wine or containers of bulk wine which has been made and, where applicable, packaged in practically identical conditions and which has similar organoleptic and analytical properties.
- Wines are entitled to enter as long as the grape variety is mentioned on the label (the labelling of the wines taking part in the PINOT GRIS du Monde competition must comply with current European and national regulations. In France and in the European Union, to be able to mention a grape variety on the label of a wine, the wine must be made from at least 85% of this variety).
- A quantity of at least 1,000 litres of the wine entered in the competition must be available. A smaller volume may be presented, provided that it is more than 100 litres, if production is particularly low. Wines must be bottled. The origin or provenance must be mentioned on these bottles.

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- the declaration of claim for wines with a protected designation of origin or a protected geographical indication,
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### 5 – SAMPLES:

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### 7 – ORGANISATION OF TASTING:

The wines will be grouped according to grape variety and type and presented for tasting in an opaque black wrapper in order to guarantee anonymity. The appreciation of the wines will be descriptive and include comments on visual appearance, olfactory characteristics, impression on the palate, overall impression and the character of the product. Strasbourg Evénements appoints the panels of judges. The panel will be chaired by a French or foreign oenologist.

The total number of judges is decided according to the number of samples entered in the competition. Each panel will have 5 or 7 members, including 3 or 5 foreign judges and 2 French judges. Strasbourg Evénements appoints a chairman and a secretary responsible for each panel of judges, in charge in particular of writing up the comments and the quality.

Each wine is tasted by the judges, at least two thirds of whom are qualified wine-tasters. The organiser recognises as qualified wine tasters: oenologists, sommeliers, cellarmen, holders of a wine-tasting diploma, winegrowers, cellar masters, cellar managers, international competition tasters, restaurateurs, managers of companies involved in the wine business, teachers at catering colleges, specialised journalists and any person or personality in a job connected to the world of wine. Among these professionals, the organiser will draw up a nominative list of the panel members selected recommended by the Union of Oenologists and the Union of Sommeliers.

The members of the judging panels will provide the organiser with a sworn statement disclosing any links, direct or indirect, they may have with companies, establishments, professional bodies or associations whose activities, products or interests may be related to the wines entered in the competition.

The organiser will take appropriate measures to ensure that a competitor, if a member of a judging panel, is not judging his/her own wines.

Strasbourg Evénements ensures the smooth running of the competition by preparing the samples, organising and conducting the tasting and judging using the correct tasting sheets, and by checking, exploiting and publishing the results. Awards are given on the basis of a scoring system that allows the wines entered in the competition to be classified according to their intrinsic qualities.

### 8 – AWARDS:

Strasbourg Evénements defines the awards, which are Gold and Silver medals. These awards, which may only be given to 30% of each grape variety according to the OIV rules, will be given on the basis of the judging panel's appreciation of the wines that have achieved a standard high enough to merit such distinction. The results will be published when the winners are announced. Each winner will be informed individually afterwards by post. Strasbourg Evénements will give the winners a document stating the name of the competition, the category the wine was entered in, the nature of the distinction awarded, the identity of the wine, the volume declared and the name and address of the owner. Medals and labels for bottles are available from Strasbourg Evénements for the award-winning wines in quantities appropriate to the volume of wine declared on the entry form. Any other mention of the award obtained must be the subject of a prior request and the official agreement of Strasbourg Evénements. The results will be published as widely as possible by means of a press release and on the competition website. No distinction will be awarded if, in the competition or for a given category, fewer than three different competitors were competing.

The wines with the best scores may be rewarded with special prizes (trophies).

### 9 – CHECKS:

Strasbourg Evénements shall have sole authority to settle any disputes.

The organisers will have random analytical tests done by an accredited Laboratory on the award-winning samples and will take any further action they deem necessary. Strasbourg Evénements reserves the exclusive right to monitor the commercial use made of the awards.

The operator who entered a wine and the organiser will each keep a sample of the award-winning wine, along with its information sheet and analysis report, for a period of one year after the competition. The wines' information sheets and analysis reports will be held at the disposal of the officials in charge of making checks on the wine for a period of five years after the competition.

Two months before the competition, the organiser will inform Direccte Alsace of the competition venue, date and rules.

At the latest two months after the competition, the organiser will send this organisation a report signed by the General Manager of Strasbourg Evénements certifying that the competition took place in accordance with the rules and containing details in particular of the number of wines entered in the competition, overall and in each category; the number of wines that received an award, overall and in each category; a list of the wines that received an award, and for each award-winning wine the information necessary to identify the wine and its owner; the percentage of wines that received an award in relation to the number of wines entered; the number of distinctions awarded and how they broke down by type of distinction.

### 10 – PARTICIPATION IN THE COMPETITION:

Participation automatically implies acceptance of these rules.



**International Wine competition  
GEWURZTRAMINER DU MONDE 2014  
April 12th-13th, Strasbourg, France  
APPLICATION FORM**

Please fill in 1 page / sample

Please copy this form for every **GEWURZTRAMINER** presented

**To be returned before March 7<sup>th</sup> 2014 with analysis of the wine carried out in the last 12 months**

**Full selling appellation**  
(White wine)

**TERROIR:**  1/Granit  2/Sandstone  3/Marly  4/ Marly-limestone

5/Schist  6/Limon  7/Other terroir (please specify) \_\_\_\_\_

**VINTAGE:**  2013  2012  2011  other vintage (please specify) : \_\_\_\_\_

Batch number: \_\_\_\_\_ Sugar (g/l) : \_\_\_\_\_ Alcohol strenght (%) : \_\_\_\_\_ Stock bottles : \_\_\_\_\_

**CATEGORY:**  Generic wine with  0-10g  11-20g  21-35g sugar  
 Grand Cru/AVA/VQA with  0-10g  11-20g  21-45g sugar  
 Wine of important maturity, including Late harvest (more than 35 g sugar)  
 Noble Grape, Icewine, Strawwine  
 Sparkling GEWURZTRAMINER

I, the undersigned : \_\_\_\_\_

Date : \_\_\_\_\_

Hereby certify that I have read and accepted the rules of GEWURZTRAMINER du Monde at the back of this form (also available on [www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)).

Signature preceded by the mention « acknowledged and agreed »

I certify that I shall keep a sample of the award-winning wine along with the information sheet and analysis report, for a period of one year after the competition.

## LABEL

Please stick the label of the wine being entered into the competition and enclose another 3 loose labels with the completed file.

## BACK LABEL

Please stick the back label of the wine being entered into the competition and enclose another 3 loose labels with the completed file.



# COMPETITION RULES

## GEWURZTRAMINER DU MONDE 2014

(May be consulted online at

[www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)

or available on request from the organiser)

### 1 – AIM:

The GEWURZTRAMINER DU MONDE competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex. The 2014 edition of the competition is overseen by the OIV (International Organisation of Vine and Wine).

Furthermore, the *Union des Oenologues de France* and the *Union de la Sommellerie Française* are official partners of the GEWURZTRAMINER DU MONDE competition.

The aims of the GEWURZTRAMINER DU MONDE competition are to:

- Highlight the qualities and diversity of the grape variety,
- Raise the technical and scientific standard of the wines of producers that best promote this variety,
- Be an observatory for innovative trends in production,
- Offer a serious and reliable reference tool for consumers of wines.

### 2 – ENTRANTS:

In all the countries producing GEWURZTRAMINER, the following may enter the competition: independent winegrowers, wine-making cooperatives, unions of cooperatives, producer groups, wine merchant-maturers and wine producer-merchants.

### 3 – ENTRY REQUIREMENTS:

The competition entry requirements are as follows:

- The competition is open to all white wines made with the GEWURZTRAMINER grape variety which meet the definition of the OIV's International Code of Oenological Practices. All wines entered must be labelled with the country of origin, where the grapes were harvested and vinified.
- Only wines that meet the provisions of EC Regulation no. 1234/2007, in particular those relating to origin and provenance will be accepted.
- All wines, whatever their vintage, as well as non-vintage wines, may be entered. The wine sample presented in the competition must be taken from a homogeneous batch consisting of wine intended for consumption, whether bottled or bulk. Homogeneous batch should be understood as a set of sales units of bottled wine or containers of bulk wine which has been made and, where applicable, packaged in practically identical conditions and which has similar organoleptic and analytical properties.
- Wines are entitled to enter as long as the grape variety is mentioned on the label (the labelling of the wines taking part in the GEWURZTRAMINER Du Monde competition must comply with current European and national regulations. In France and in the European Union, to be able to mention a grape variety on the label of a wine, the wine must be made from at least 85% of this variety).
- A quantity of at least 1,000 litres of the wine entered in the competition must be available. A smaller volume may be presented, provided that it is more than 100 litres, if production is particularly low. Wines must be bottled. The origin or provenance must be mentioned on these bottles.

### 4 – ENTRY FORM:

The entry form enclosed must be completed for each sample and sent to the address below **before 7 March 2014**, accompanied by:

- payment for the entry fee,
- an analysis report less than a year old, including, as well as the identification of the sample, the following information: sugars (glucose and fructose), actual alcohol content, potential alcohol content, total acidity in meq/l, volatile acidity in meq/l, total sulphur dioxide in meq/l, and for sparkling wines the excess pressure due to carbon dioxide, expressed in bars.

For wines produced in France:

- the declaration of claim for wines with a protected designation of origin or a protected geographical indication,
- the certification application for wines without a geographical indication, but labelled with the grape variety.

STRASBOURG EVENEMENTS Parc des Expositions - 7, place Adrien Zeller  
BP 256/R7 - 67007 STRASBOURG CEDEX  
E-mail: [ccollins@strasbourg-events.com](mailto:ccollins@strasbourg-events.com) - Tel. ++333 88 37 21 46 – Fax ++333 88 37 37 95

Any wine for which the payment of the entry fee and the analysis report are not included with the entry form will be refused. Strasbourg Evénements reserves the right to limit the number of samples according to the order of arrival of the entry forms.

### 5 – SAMPLES:

Each sample must be presented as follows:

- 4 bottles of 0.5 litre to 1 litre (or 6 bottles if of a smaller size) per sample. The bottles must bear their marketing label in accordance with current regulations.
- Each sample must be accompanied by an analysis report.

- **All samples must reach the address below by 14 March 2014:**  
STRASBOURG-EVENEMENTS Parc des Expositions  
A l'attention de Mme Christine Collins - 7, Place Adrien Zeller - BP 256 /R7  
FR 67007 STRASBOURG CEDEX

Samples are shipped at the entrants' own expense and risk.

Strasbourg Evénements will check the samples and entry fees received and eliminate any that do not comply with the rules. Any sample sent carriage forward will be refused. Samples refused will not be returned.

### 6 – PAYMENT OF FEES:

The entry fee per sample is €83 excl. VAT, or €99.60 incl. VAT (VAT at 20%) from 1 January 2014. Entry fees including VAT must be paid by 9 March 2014 either by bank transfer, credit card or a cheque made out to Strasbourg Evénements. Bank charges will not be paid by Strasbourg Evénements. Entry fees, once paid, cannot be refunded under any circumstances.

### 7 – ORGANISATION OF TASTING:

The wines will be grouped according to grape variety and type and presented for tasting in an opaque black wrapper in order to guarantee anonymity. The appreciation of the wines will be descriptive and include comments on visual appearance, olfactory characteristics, impression on the palate, overall impression and the character of the product. Strasbourg Evénements appoints the panels of judges. The panel will be chaired by a French or foreign oenologist.

The total number of judges is decided according to the number of samples entered in the competition. Each panel will have 5 or 7 members, including 3 or 5 foreign judges and 2 French judges. Strasbourg Evénements appoints a chairman and a secretary responsible for each panel of judges, in charge in particular of writing up the comments and the quality.

Each wine is tasted by the judges, at least two thirds of whom are qualified wine-tasters. The organiser recognises as qualified wine tasters: oenologists, sommeliers, cellarmen, holders of a wine-tasting diploma, winegrowers, cellar masters, cellar managers, international competition tasters, restaurateurs, managers of companies involved in the wine business, teachers at catering colleges, specialised journalists and any person or personality in a job connected to the world of wine. Among these professionals, the organiser will draw up a nominative list of the panel members selected recommended by the Union of Oenologists and the Union of Sommeliers.

The members of the judging panels will provide the organiser with a sworn statement disclosing any links, direct or indirect, they may have with companies, establishments, professional bodies or associations whose activities, products or interests may be related to the wines entered in the competition.

The organiser will take appropriate measures to ensure that a competitor, if a member of a judging panel, is not judging his/her own wines.

Strasbourg Evénements ensures the smooth running of the competition by preparing the samples, organising and conducting the tasting and judging using the correct tasting sheets, and by checking, exploiting and publishing the results. Awards are given on the basis of a scoring system that allows the wines entered in the competition to be classified according to their intrinsic qualities.

### 8 – AWARDS:

Strasbourg Evénements defines the awards, which are Gold and Silver medals. These awards, which may only be given to 30% of each grape variety according to the OIV rules, will be given on the basis of the judging panel's appreciation of the wines that have achieved a standard high enough to merit such distinction. The results will be published when the winners are announced. Each winner will be informed individually afterwards by post. Strasbourg Evénements will give the winners a document stating the name of the competition, the category the wine was entered in, the nature of the distinction awarded, the identity of the wine, the volume declared and the name and address of the owner. Medals and labels for bottles are available from Strasbourg Evénements for the award-winning wines in quantities appropriate to the volume of wine declared on the entry form. Any other mention of the award obtained must be the subject of a prior request and the official agreement of Strasbourg Evénements. The results will be published as widely as possible by means of a press release and on the competition website. No distinction will be awarded if, in the competition or for a given category, fewer than three different competitors were competing.

The wines with the best scores may be rewarded with special prizes (trophies).

### 9 – CHECKS:

Strasbourg Evénements shall have sole authority to settle any disputes.

The organisers will have random analytical tests done by an accredited Laboratory on the award-winning samples and will take any further action they deem necessary. Strasbourg Evénements reserves the exclusive right to monitor the commercial use made of the awards.

The operator who entered a wine and the organiser will each keep a sample of the award-winning wine, along with its information sheet and analysis report, for a period of one year after the competition. The wines' information sheets and analysis reports will be held at the disposal of the officials in charge of making checks on the wine for a period of five years after the competition.

Two months before the competition, the organiser will inform Direccte Alsace of the competition venue, date and rules.

At the latest two months after the competition, the organiser will send this organisation a report signed by the General Manager of Strasbourg Evénements certifying that the competition took place in accordance with the rules and containing details in particular of the number of wines entered in the competition, overall and in each category; the number of wines that received an award, overall and in each category; a list of the wines that received an award, and for each award-winning wine the information necessary to identify the wine and its owner; the percentage of wines that received an award in relation to the number of wines entered; the number of distinctions awarded and how they broke down by type of distinction.

### 10 – PARTICIPATION IN THE COMPETITION:

Participation automatically implies acceptance of these rules.





**International Wine competition  
SYLVANER DU MONDE 2014  
April 12th-13th, Strasbourg - France  
APPLICATION FORM**

Please fill in 1 page / sample  
Please copy this form for every SYLVANER presented

**To be returned before March 7<sup>th</sup> 2014 with analysis of the wine carried out in the last 12 months**

Full selling appellation \_\_\_\_\_  
(White wine)  
\_\_\_\_\_  
\_\_\_\_\_

**TERROIR:**     1/Granit       2/Sandstone       3/Marly       4/ Marly-limestone  
                   5/Schist       6/Limon       7/Other terroir (please specify) \_\_\_\_\_

**VINTAGE:**     2013       2012       2011       other vintage (please specify) : \_\_\_\_\_

Batch number: \_\_\_\_\_ Sugar (g/l) : \_\_\_\_\_ Alcohol strenght (%) : \_\_\_\_\_ Stock bottles : \_\_\_\_\_

**CATEGORY:**     Generic wine with                       0-7g       8-15g       16-25g sugar  
                   Grand Cru/AVA/VQA with             0-7g       8-15g       16-25g sugar  
                   Wine of important maturity, including Late harvest (more than 25 g sugar)  
                   Noble Grape, Icewine, Strawwine  
                   Sparkling SYLVANER

I, the undersigned : \_\_\_\_\_

Date : \_\_\_\_\_

Hereby certify that I have read and accepted the rules of SYLVANER du Monde at the back of this form (also available on [www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)). I certify that I shall keep a sample of the award-winning wine along with the information sheet and analysis report, for a period of one year after the competition.

Signature preceded by the mention « acknowledged and agreed »

## LABEL

Please stick the label of the wine being entered into the competition and enclose another 3 loose labels with the completed file.

## BACK LABEL

Please stick the back label of the wine being entered into the competition and enclose another 3 loose labels with the completed file.



# COMPETITION RULES

## SYLVANER DU MONDE 2014

(May be consulted online at  
[www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)  
or available on request from the organiser)

### 1 – AIM:

The SYLVANER DU MONDE competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex.

The 2014 edition of the competition is overseen by the OIV (International Organisation of Vine and Wine).

Furthermore, the *Union des Oenologues de France* and the *Union de la Sommellerie Française* are official partners of the SYLVANER DU MONDE competition.

The aims of the SYLVANER DU MONDE competition are to:

- Highlight the qualities and diversity of the grape variety,
- Raise the technical and scientific standard of the wines of producers that best promote this variety,
- Be an observatory for innovative trends in production,
- Offer a serious and reliable reference tool for consumers of wines.

### 2 – ENTRANTS:

In all the countries producing SYLVANER, the following may enter the competition: independent winegrowers, wine-making cooperatives, unions of cooperatives, producer groups, wine merchant-maturers and wine producer-merchants.

### 3 – ENTRY REQUIREMENTS:

The competition entry requirements are as follows:

- The competition is open to all white wines made with the SYLVANER grape variety which meet the definition of the OIV's International Code of Oenological Practices. All wines entered must be labelled with the country of origin, where the grapes were harvested and vinified.
- Only wines that meet the provisions of EC Regulation no. 1234/2007, in particular those relating to origin and provenance will be accepted.
- All wines, whatever their vintage, as well as non-vintage wines, may be entered. The wine sample presented in the competition must be taken from a homogeneous batch consisting of wine intended for consumption, whether bottled or bulk. Homogeneous batch should be understood as a set of sales units of bottled wine or containers of bulk wine which has been made and, where applicable, packaged in practically identical conditions and which has similar organoleptic and analytical properties.
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### 6 – PAYMENT OF FEES:

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The total number of judges is decided according to the number of samples entered in the competition. Each panel will have 5 or 7 members, including 3 or 5 foreign judges and 2 French judges. Strasbourg Evénements appoints a chairman and a secretary responsible for each panel of judges, in charge in particular of writing up the comments and the quality.

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The members of the judging panels will provide the organiser with a sworn statement disclosing any links, direct or indirect, they may have with companies, establishments, professional bodies or associations whose activities, products or interests may be related to the wines entered in the competition.

The organiser will take appropriate measures to ensure that a competitor, if a member of a judging panel, is not judging his/her own wines.

Strasbourg Evénements ensures the smooth running of the competition by preparing the samples, organising and conducting the tasting and judging using the correct tasting sheets, and by checking, exploiting and publishing the results. Awards are given on the basis of a scoring system that allows the wines entered in the competition to be classified according to their intrinsic qualities.

### 8 – AWARDS:

Strasbourg Evénements defines the awards, which are Gold and Silver medals. These awards, which may only be given to 30% of each grape variety according to the OIV rules, will be given on the basis of the judging panel's appreciation of the wines that have achieved a standard high enough to merit such distinction. The results will be published when the winners are announced. Each winner will be informed individually afterwards by post. Strasbourg Evénements will give the winners a document stating the name of the competition, the category the wine was entered in, the nature of the distinction awarded, the identity of the wine, the volume declared and the name and address of the owner. Medals and labels for bottles are available from Strasbourg Evénements for the award-winning wines in quantities appropriate to the volume of wine declared on the entry form. Any other mention of the award obtained must be the subject of a prior request and the official agreement of Strasbourg Evénements. The results will be published as widely as possible by means of a press release and on the competition website. No distinction will be awarded if, in the competition or for a given category, fewer than three different competitors were competing.

The wines with the best scores may be rewarded with special prizes (trophies).

### 9 – CHECKS:

Strasbourg Evénements shall have sole authority to settle any disputes. The organisers will have random analytical tests done by an accredited Laboratory on the award-winning samples and will take any further action they deem necessary. Strasbourg Evénements reserves the exclusive right to monitor the commercial use made of the awards.

The operator who entered a wine and the organiser will each keep a sample of the award-winning wine, along with its information sheet and analysis report, for a period of one year after the competition. The wines' information sheets and analysis reports will be held at the disposal of the officials in charge of making checks on the wine for a period of five years after the competition.

Two months before the competition, the organiser will inform Direccte Alsace of the competition venue, date and rules.

At the latest two months after the competition, the organiser will send this organisation a report signed by the General Manager of Strasbourg Evénements certifying that the competition took place in accordance with the rules and containing details in particular of the number of wines entered in the competition, overall and in each category; the number of wines that received an award, overall and in each category; a list of the wines that received an award, and for each award-winning wine the information necessary to identify the wine and its owner; the percentage of wines that received an award in relation to the number of wines entered; the number of distinctions awarded and how they broke down by type of distinction.

### 10 – PARTICIPATION IN THE COMPETITION:

Participation automatically implies acceptance of these rules.



**International Wine competition  
PINOT BLANC DU MONDE 2014  
April 12th-13th, Strasbourg - France  
APPLICATION FORM**

Please fill in 1 page / sample

Please copy this form for every *PINOT BLANC* presented

**To be returned before March 7<sup>th</sup> 2014 with analysis of the wine carried out in the last 12 months**

Full selling appellation  
(White wine)

**TERROIR:**  1/Granit  2/Sandstone  3/Marly  4/ Marly-limestone

5/Schist  6/Limon  7/Other terroir (please specify) \_\_\_\_\_

**VINTAGE:**  2013  2012  2011  other vintage (please specify) : \_\_\_\_\_

Batch number: \_\_\_\_\_ Sugar (g/l) : \_\_\_\_\_ Alcohol strenght (%) : \_\_\_\_\_ Stock bottles : \_\_\_\_\_

**CATEGORY:**  Generic wine with  0-7g  8-15g  16-25g sugar  
 Grand Cru/AVA/VQA with  0-7g  8-15g  16-25g sugar  
 Wine of important maturity, including Late harvest (more than 25 g sugar)  
 Noble Grape, Icewine, Strawwine  
 Sparkling PINOT BLANC

I, the undersigned : \_\_\_\_\_

Date : \_\_\_\_\_

Hereby certify that I have read and accepted the rules of PINOT BLANC du Monde at the back of this form (also available on [www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)). I certify that I shall keep a sample of the award-winning wine along with the information sheet and analysis report, for a period of one year after the competition.

Signature preceded by the mention « acknowledged and agreed »

## LABEL

Please stick the label of the wine being entered into the competition and enclose another 3 loose labels with the completed file.

## BACK LABEL

Please stick the back label of the wine being entered into the competition and enclose another 3 loose labels with the completed file.



# COMPETITION RULES

## PINOT BLANC DU MONDE 2014

(May be consulted online at  
[www.portail-vins-du-monde.com](http://www.portail-vins-du-monde.com)  
or available on request from the organiser)

### 1 – AIM:

The PINOT BLANC DU MONDE competition is organised by STRASBOURG EVENEMENTS, whose registered office is at Place de Bordeaux 67082 Strasbourg Cedex. The 2014 edition of the competition is overseen by the OIV (International Organisation of Vine and Wine). Furthermore, the *Union des Oenologues de France* and the *Union de la Sommellerie Française* are official partners of the PINOT BLANC DU MONDE competition.

The aims of the PINOT BLANC DU MONDE competition are to:

- Highlight the qualities and diversity of the grape variety,
- Raise the technical and scientific standard of the wines of producers that best promote this variety,
- Be an observatory for innovative trends in production,
- Offer a serious and reliable reference tool for consumers of wines.

### 2 – ENTRANTS:

In all the countries producing PINOT BLANC, the following may enter the competition: independent winegrowers, wine-making cooperatives, unions of cooperatives, producer groups, wine merchant-maturers and wine producer-merchants.

### 3 – ENTRY REQUIREMENTS:

The competition entry requirements are as follows:

- The competition is open to all white wines made with the PINOT BLANC grape variety which meet the definition of the OIV's International Code of Oenological Practices. All wines entered must be labelled with the country of origin, where the grapes were harvested and vinified.
- Only wines that meet the provisions of EC Regulation no. 1234/2007, in particular those relating to origin and provenance will be accepted.
- All wines, whatever their vintage, as well as non-vintage wines, may be entered. The wine sample presented in the competition must be taken from a homogeneous batch consisting of wine intended for consumption, whether bottled or bulk. Homogeneous batch should be understood as a set of sales units of bottled wine or containers of bulk wine which has been made and, where applicable, packaged in practically identical conditions and which has similar organoleptic and analytical properties.
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