



Customer Record

Required for billing

Available online: www.concoursmondial.com

For organizers' use only	
DE / / 2015	
CH <input type="checkbox"/>	CC <input type="checkbox"/> V <input type="checkbox"/> C <input type="checkbox"/>
F	R
N° D. C.:	

Company:.....

Full address:

City: Postcode / ZIP code Country:

☎ 📧

Website E-mail:

Entry contact name:

VAT registered Yes Non

VAT N°: (Compulsory for bill)

I, the undersigned, Mrs. Mr, acting on my behalf/in my capacity as representative for the above mentioned company declare that I have read and understood the rules and regulations of the Concours Mondial de Bruxelles 2015 and I unreservedly accept all the terms and conditions.

Date:..... Signature:

As of January 5 2015 through to March 6 2015, deliveries to
 • Vinopres SA - CMB • Rue de Mérode 60 • B-1060 Brussels • Belgium • ☎ +32 (0) 2 533 27 67 • 📧 +32 (0) 2 533 27 61

I wish to register the following products for the Concours Mondial de Bruxelles 2015:

-
-
-
-
-
-
-
-
-
-

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: BPOTBEB1 the sum of: (Proof of bank transfer and / or payment)
- Please debit my credit card for VISA EUROCARD AMERICAN EXPRESS the sum of:

€
€

Credit cardholder's name:

Credit card number: [grid]

Expiry date: [grid]



Registration Form

One form per entry

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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

Seewtness (Only for still wines and liqueur wines)

Dry Wine (<5g) Medium Dry Wine Sweet Wine (>40g)

Seewtness (Only for sparkling wines)

Extra-brut: between 0 and 6 g/l Dry wine: between 17 and 32 g/l
 Brut: (< 12 g/l) Medium Dry: between 32 and 50 g/l
 Extra-dry: between 12 and 17 g/l Sweet wine: (> 50 g/l)

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)

CO₂ 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 Other company

CUSTOMER RECORD

Manager's name

Full address Postcode/ZIP City

Country Telephone Fax

E-mail Website



**Please affix a product label and back 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.