

Customer Record	DE//2017
Required for billing	CH CC V C C
Available online: www.concoursmondial.com	F
Company:	<u> </u>
Full address	
Full address: Postcode / ZIP code	
①	•
Website E-mail:	
Entry contact name:	
VAT registered Yes ☐ Non ☐	
VAT N°: (Co	ompulsory for bill)
I, the undersigned, Mrs. Mrabove mentioned company declare that I have read and understood the rul I unreservedly accept all the terms and conditions. Date: Signature:	es and regulations of the Concours Mondial de Bruxelles 2017 and
As of January 2, 2017 through to N • Vinopres SA - CMB • Rue de Mérode 60 • B-1060 Brussels • Be	
I wish to register the following products for the	e Concours Mondial de Bruxelles 2017:
1	
2	
3	
4	
5	
6	
7	
3	
9	
10	
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 a	and / or payment) €
Please debit my credit card for O VISA O EUROCARD O AMERICAN	EXPRESS the sum of: €
Credit cardholder's name:	
Credit card number:	VISA E
Expiry date:	

For organizers' use only

Registration Form One form per entry

For Organizers' use only				
Е		V		
N°		R		
Tracking reference: Bulk				

Available online: www.concoursmondial.com		N°	R			
A photocopy of this form is acceptable	Tracking reference:	Bulk 🗖				
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	Product characteristics					
Type ☐ Still ☐ Sparkling ☐ Semi-sparkling ☐ Liqueur wine	Oaked wine Yes	□ No	☐ Partly			
Colour Red White Rosé Seewtness (Only for still wines and liqueur wines)	Organic wine	□ No	☐ Under conversion			
☐ Dry Wine (<5g) ☐ Medium Dry Wine ☐ Sweet Wine (>40g)	Biodynamic wine	□ No	Under conversion			
Seewtness (Only for sparkling wines) Extra-brut: between 0 and 6 g/l Brut: (<12 g/l) Extra-dry: between 12 and 17 g/l Dry wine: between 17 and 32 g/l Bulk samples entered Yes No If so, please fill out the certificate of conformity on the last page						
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) Residual sugar (g/l) CO ₂ Pressure (atm. at 10°C) (Only for sparkling or semi-sparkling wines) Adhesive label Wet-glue label Silkscreen Other	☐ Traditional cork ☐ Cork-based ☐ Synthetic cork	Screwc Other	ар			
Ex Works price (EXW) - Ex-cellar packaged price (excluding administrative customs costs, taxes and	transport)					
Under \in 5 □ Between \in 8.50 and \in 12.50 □ Between \in 5 and \in 8.50 □ Between \in 12.50 and \in 20.00	Between € 20.00 and € 35.00Between € 35.00 and € 50.00	Between € 50.0Over € 70.00	00 and € 70.00			
Sales channels for wines entered Marketable quantity in stock						
Cellar door Distributor channels Internet Other Supermarkets		Bo	ttles res			
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	,					
CountryTelephone	Fax					



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.

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EXCERPT FROM EU REGULATIONS:	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.