

VINALIES® INTERNATIONALES 2021

REGISTRATION FORM PARTICIPANT

Company or operating name

Adress		
Zip Code	City	
Zip Code	Phone.	
Email (required)		
Website		
Applicable VAT number		
File handled by	•••••	
OEnologist Name		

Contact information if different from the registered

participant

Information reserved for media communication for awarded wines (mobile application, websites, social networks). Privacy Policy available on: www.vinalies-internationales.com

Company name

Adress		
Zip code	 City	
Email	 	



En participant aux concours des Œnologues de France, vous acceptez la diffusion des visuels de votre vin sur nos différents supports de communication (site Internet, conférence de presse, etc).

RATES

PAPER REGISTRATION - SINGLE RATE

Out France : **145 €** Net of taxes **by sample**

Please tick payment method

Number of sample(s) submitted :

Bank check payable to :
Œnologues de France

200

Total amount :€

○Bank transfer payable to : Œnologues de France.*

Note : where it says the reason for bank transfer use this code: VI 2020 followed by your company's name.

 * It is mandatory to join a copy of the transfer. Bank charges must be assumed by the sender.

Bank : CRCA Paris Gobelins
Bank : CRCA Paris Gobelins SWIFT code : AGRIFRPP882
Code counter · 00132
Account number : 30443524001
RIB Key 41 - Code Bangue : 18206
IBAN : FR76 1820 6001 3230 4435 2400 141

I the undersigned

Date :

Signature preceded by the words « read and approved » + the com-pany seal. Certifies that I have read and accepted the Vinalies® Internationales 2020 regulations as well as the legal notices and general conditions of use available on the website www.vinalies-internationales.com



VINALIES® INTERNATIONALES 2021

REGISTRATION FORM SAMPLE

WINE CATEGORY

Type and name of the geographical indation
Name of wine, trademark (brand, château)
Cuvée
Color : ^O White ^O Rosé ^O Red
Other color
Vintage
OLot # O Batch #
Stock in tank (hL)
AND / OR Bottled stock

Technical Information

Residual sugar	(g/L)			••••••	
Alcohol content	(%)		•••••		
Oak aged	O No oak aged	Organic OBio Win	e (official o	certifications)	O Alcohol free
wine (drinks from	n the total dealcoho	lization of wines) $$ $$ $$ L	ow alcoho	ol wine (drinks	from the partial
dealcoholization	of wines) 🛛 Still	O Sparkling			
Fortified wine:	OYes ○ No	Aromatic variety :	O Yes	s O No	
Main varieties				/	
Sales price		€			

OTHER PRODUCT

Type and name of the geographical indication
Name of wine, trademark (brand, château)
Cuvée Color : O White O Rosé O Red Other color
Vintage O Lot # O Batch #
Technical Information Residual sugar (g/L) Alcohol content (% vol)
○ Oak aged Organic Ostill Osparkling
Type of product ○ Spirit ○ Cider - Pear ○ Ice cider ○ Other product Sales Price

2021 international competitions

ŒNOCOGUES DE FRANCE

TO STAND OUT IN THE MARKET

Prepare your spring trade fairs and shows with the medals and comments of the Oenologues de France!

MONDIAL DU ROSÉ

ARGENT

23-25 January, 2021 in Juan-les Pins, France

VINALIES INTERNATIONALES 11-14 February, 2021 in Paris



> REGISTRATION DEADLINE: FRIDAY 8TH JANUARY, 2021 <</p>

REGISTER ON WWW.OENOLOGUESDEFRANCE.FR

These competitions are sponsored by the International Organisation of Vine and Wine (OIV).

The OIV commissions an expert to witness the tastings of the different juries and whose task it is to ensure the competition respects the rules imposed by the standards that govern international competitions (number of sam Organisation Internationale de la Vigne et du Vin

by the standards that govern international competitions (number of samples tasted, number of foreign tasters per table, percentage of medal-winning wines...).

These international competitions meet the ISO 9001:2015 standard and are certified by SGS ICS.

This certification implies that the tastings are controlled and comply with strict criteria (anonymising of samples, temperature for serving wines, selection of wine tasters...).





OENOLOGISTS' VOICES TO SPEAK ABOUT YOUR WINES



0 25 YEARS OF PROFESSIONALISM AND KNOW-HOW

Your wine will be tasted and judged exclusively by:

- **Oenologists** expert in wine-growing and tasting.
- **International wine-tasters** whose expertise in wine and tasting is recognised in their home countries (30 countries were represented in 2020).

Each jury table is presided by a French oenologist.

The wine-tasters are trained for the requirements of the **Oenologues de France's competitions**.



O COMMENTS ON MEDAL-WINNING WINES BRING VALUE AND HELP BOOST SALES

Oenologues de France competitions are the only ones that offer **specific comments** for your wine.

You thus benefit from specific phrases describing the aromatic profile of your wine as well as suggestions of food-and-wine pairing to use in all your communication material.

NEW IN 2021:

 English translation of all the comments

STANDING OUT IN THE MARKET PRESENCE AT THE WINE PARIS FAIR

- **Tasting of gold medal-winning wines** at the Oenologues de France stand during the fair.
- **Tasting sessions held by the Oenologues** on special themes revolving around the medal-winning wines of major competitions.
- **Strong, viral communication** and press relations throughout the period of Oenologues de France international competitions.



United for a rebound

Creating a major wine business event in France's capital city.

THE AWARDS

Each contest awards gold and silver medals depending on the scores. The bestrated wines may receive a **trophy**, which rewards the best wine in each category.

LES VINALIES INTERNATIONALES

Trophies by colour

- White wine trophy
- Red wine trophy
- Rosé wine trophy

Trophies, all colour categories

- Sparkling wine trophy
- o Liqueur wine trophy (alcohol-fortified wine))
- Sweet wine trophy (>12 g/L sugar content)
- Spirits trophy
- o Cider and fruit wine trophy

LE MONDIAL DU ROSÉ

New trophies

o Rosé trophy**o** Sparkling rosé trophy

New trophies to better answer market demand:

- Organic wine trophy (official certification)
- Alcohol-free wine trophy (alcohol content <0.5 %vol.)
- Low-alcohol wine trophy (alcohol content between 0.5 and 8.5 % vol.)

• Organic rosé trophy (official certification) • Sweet rosé trophy (>12 g/L sugar content)

OUR CUSTOMERS' TESTIMONIALS SPEAK VOLUMES!

"A medal from the Vinalies proves quality."

"The Vinalies are a recognised, prestigious competition and a guarantee of quality. The medal is an argument for your wine."

(Champagne Carreau)

(Société Yvon Mau)

"I am very satisfied and a regular participant because it is a trustworthy competition and the comments are very relevant. The medals on the website boosted my sales." (Cave La Suzienne) "I love the comments from the Vinalies, they are the image of my wine as seen by professionals."

(Château Haut-Barrail)

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COVID-19 INFORMATION

The Oenologues de France's 2021 competitions will be held in compliance with the local sanitary rules in application at the time.

A specific wine-tasting protocol for **"competitions in times of pandemic"** has been set up by the Union des Oenologues de France.



OENOLOGUES DE FRANCE INTERNATIONAL COMPETITIONS

21-23 rue de Croulebarbe - 75013 PARIS Phone: + 33 (0)1 58 52 20 20 commercial@oenologuesdefrance.fr