

GILBERT & GAILLARD

INTERNATIONAL CHALLENGE



REGISTRATION FOR THE INTERNATIONAL CHALLENGE



CONTENTS

1 THE GILBERT & GAILLARD INTERNATIONAL CHALLENGE

2 REGISTERING STEP BY STEP

3 REGISTRATION FORM

4 THE GILBERT & GAILLARD TEAM

5 THE TASTING PANEL

6 GLOBAL DISTRIBUTION

7 WINEGROWERS' TESTIMONIALS

8 A SELECTION OF AWARD-WINNING WINES

THE INTERNATIONAL CHALLENGE

6 good reasons to enter your wines

- 1** The effectiveness of Gilbert & Gaillard International Challenge medals:
+25% in sales
- 2** The panel tastes all year round, from January to December
- 3** The price: **€45 + VAT per wine and per language** (9 languages available)
- 4** All **vintages and formats** (bottles, boxed wines, magnums...) can enter the Challenge
- 5** A presence on all our media: the international Magazine in English, the online guide, social media...
- 6** Your results are passed on to our database of **10 000 importers and distributors** across the globe

How can you enter?



PRINT REGISTRATION

Fill in the registration form included in this pack in just a few seconds



ONLINE REGISTRATION

Visit: en-vigneron.gilbertgaillard.com
And click on: **Enter my wines**

REGISTERING STEP BY STEP

STEP 1:

You receive **support** from your regional representative in pre-selecting your wines

STEP 3:

You receive your **results** within 4 weeks at the latest

STEP 2:

Our tasting panel of **professional judges** tastes the wines **blind**

Requirements:

- Two samples for each wine entered
- The registration form included in this pack
- An analysis report under a year old issued by a laboratory for each wine entered
- A set of 3 labels for each entry (of the vintage entered)

These items must be sent to us after registration to:
The Gilbert & Gaillard International Challenge at the following address:

**DÉGUSTATIONS
INTERNATIONAL CHALLENGE GILBERT & GAILLARD
7, PARC DES FONTENELLES
78870 BAILLY
FRANCE**



COMPANY DETAILS

Date: Login G&G:

Name (estate, company, cellar...):

Manager's name (and job title):

Cellar door address:

..... Postal code: Town:

Tel. (Reception): Fax (Reception):

E-mail address (to receive results): Website:

Number of hectares: Number of bottles:

WINE DETAILS

Name of the wine:

Name of the label: Batch N°:

Wine of origin: Colour:

Vintage: Blend (%):

Exports markets:

.....

N° of bottles produced: Ex-cellar price:

Retails outlets: Cellar door Wine merchants Restaurants Supermarkets Others:

Is this wine sold on the Internet? YES NO Website addresses:

Organic wine: YES NO BEING CONVERTED

SPECIAL "EXPORT" OFFER:

9 Editions = 270 € per wine

OR

INTRODUCTORY PACKAGE:

4 Editions (French, English, Chinese, Japanese) = 155 € per wine

OR ENTER IN THE FOLLOWING EDITIONS:

French

Online

45 €

Japanese

Online

45 €

Portuguese

Online

45 €

English

Online

45 €

Italian

Online

45 €

German

Online

45 €

Chinese

Online

45 €

Spanish

Online

45 €

Russian

Online

45 €

ORDER TOTAL:€

Signatures (below) :

CARD:

PAYMENT BY :

BANK TRANSFER:

Type of Card :

Number of the card :

Name of the Holder

Expiry date :

CVV Code :

FR 76 3005 6000 0800 0800 0217 164 - BIC CCFRFRPP
Company Vinipresse SARL, GILBERT & GAILLARD
FRANCE

The Gilbert & Gaillard brand is protected by a deposit at the World Intellectual Property Office. If at the end of the tastings, one of your wines is a medal winner, we inform you that the reproduction of the Gilbert & Gaillard International Challenge medal is strictly forbidden outside the respect of our procedures. The visual can only be provided by the Gilbert & Gaillard International Challenge, owned by Wine Tasting and Trading. You can consult the rules of the Gilbert & Gaillard International Challenge on the website: en.gilbertgaillard.com

For the winery (signature):

For Gilbert & Gaillard (signature):

THE GILBERT & GAILLARD TEAM

The Founders



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Journalist
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Ouria Belghit
Communications officer and
graphic designer



THE GILBERT & GAILLARD PANEL



François Gilbert :

With a PhD and higher teaching diploma in geography, François Gilbert rapidly specialised in studying wine terroirs. He was a professor for 15 years before succumbing to his passion for wine full time. He has run the Gilbert & Gaillard group since 1989..



Philippe Gaillard :

Born into a family of winegrowers in Touraine, Philippe Gaillard studied viticulture and oenology and later became the sales director of a major French wine distributor. He has run the Gilbert & Gaillard group since 1989.



Sylvain Patard :

After studying literature, Sylvain got his start in wine in 1986 by organizing a wine tasting and buying club at the magazine where he worked at the time. He is now editor-in-chief of the Gilbert & Gaillard magazine and wine guides and chairs the tasting panel.



François Bezuidenhout :

Cape Wine Master, the highest distinction in the South African wine world, François joined the tasting panel in 2019. He is the first South African wine taster to join the panel.



James Turnbull :

James began his career trading in wine in London where he was awarded his WSET diploma, then moved to France in 1987. He has published numerous books on wine, including the 'Grandeur Nature' series.



Olivier Delorme :

Olivier is a consultant sommelier and recipient of the Suzella-Rousse diploma and has been a permanent member of the Gilbert & Gaillard tasting panel since 1995.



Matthieu Caillard :

After studying viticulture and oenology which took him to the finals of the Best European Young Wine Tasters' competition, he joined the Gilbert & Gaillard team in 2017.



Tastings by
a panel
of experts



Blind tasting



Tastings all
year round

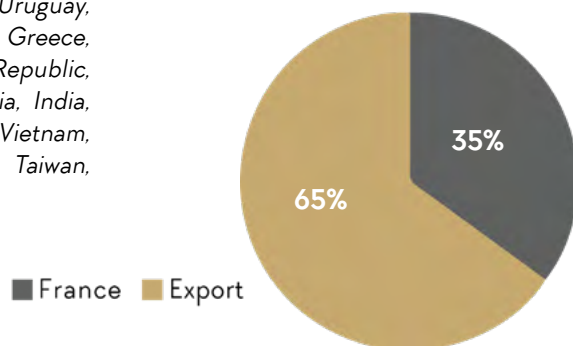
GLOBAL DISTRIBUTION

Where do our medals travel to?

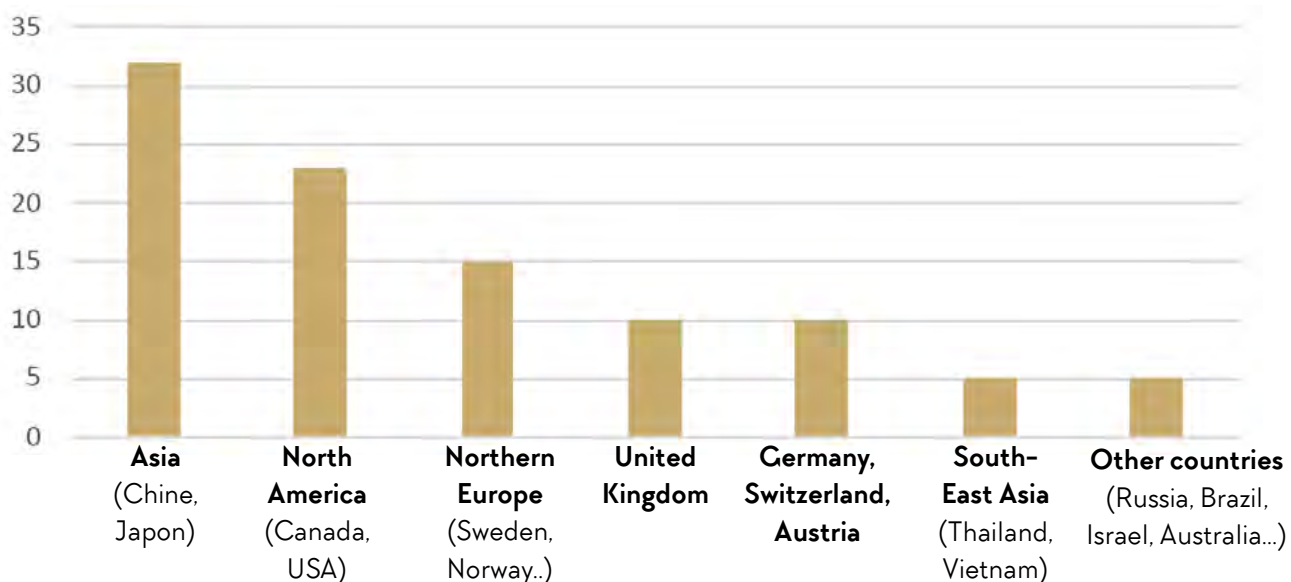
GILBERT & GAILLARD INTERNATIONAL CHALLENGE MEDALS ACCOMPANY YOU IN ALL THE MAJOR WINE AND SPIRITS MARKETS



Canada, United States, Mexico, Argentina, Chile, Uruguay, Brazil, United Kingdom, Belgium, Spain, Italy, France, Greece, Germany, Denmark, Sweden, Norway, Finland, Czech Republic, Nigeria, Kenya, South Africa, Lebanon, Israel, Russia, India, China, Hong Kong, Singapore, Japan, Thailand, Vietnam, Australia, New Zealand, Cambodia, South Korea, Taiwan, Morocco.



Medal distribution worldwide



WINEGROWERS' TESTIMONIALS



VINESCENCE WINERY (Beaujolais)

«For us, a Gilbert & Gaillard medal is a very effective tool with regard to our customers. It is a **guarantee of quality** because our wines have been tasted by a **panel of experts** and the accolade offers reassurance for our customers. The procedure is simple and effective with regular tastings which make it easy to arrange. We can enter wines when they're ready **all year round!** The medal is recognised in many countries and we use it for our clients in **Japan** and **China** but also the **USA** and **Canada** with the monopolies. The medal is similarly recognised by **super and hypermarkets in France**»

Philippe Marx, Export Sales Director

EIKENDAL (South Africa)

«We are currently selling our wines with the latest **Gilbert & Gaillard** medals in Belgium, the Netherlands, Norway, Poland, Germany, Switzerland, Qatar, Thailand, Shanghai and the United States. I am **proud** to display medals on the bottles because it gives our wines a superior status and makes them **very popular** with importers, especially if they are placed alongside other Eikendal wines»

Chris Saager, Marketing and Sales Consultant



DEZZANI & ROCCA E FIGLI (Italy)

«The medals are a huge **help for sales**, particularly for wines sold on supermarket shelves and e-commerce websites. The G&G medal is synonymous with quality in the following markets: Canada, Belgium, Luxembourg, Netherlands, Denmark, Sweden, Finland, Russia, Brazil, China and Japan.»

Ernesto Rocca

DOMAINE PARDON & FILS (Beaujolais)

«The G&G medal **reassures trade customers** about the quality of our wines and the follow-through. It offers an **extra selling point** for our sales team and/or distributors. We use the medal in the hospitality industry and in wine merchants in France and for our private clientele through mail order sales. For our export division, we use it for wine merchants and top-end supermarkets in the UK market.»

Jean-Marc Pardon, Owner and Director



SCHENK (Italy)

«Since 2010, for Schenk Italian Wineries, the Gilbert & Gaillard International Challenge has given us a special opportunity to **strengthen our brands** and help bring added value to our products. We are convinced that displaying a Gilbert & Gaillard medal encourages our customers (both Italian and overseas) to **enjoy our products even more.**»

Roberta Deflorian, Sales and Marketing Director

WINEGROWERS' TESTIMONIALS



PAQUET MONTAGNAC (Burgundy)

«The Gilbert & Gaillard medal is a real bonus for our export clients and **helps boost sales**. Winning a Gold Medal is a guarantee of quality that reassures our clients and consumers. The competition now offers a **simplified procedure** and a quick rating system that allows us to respond to demand from our clients worldwide. The medal for us is now an **undeniable advantage** which makes all the difference in a highly competitive marketplace.»

Mathieu Paquet, Director

CAVE LES FAÏTIÈRES D'ORSCHWILLER - KINTZHEIM (Alsace)

«A Gilbert & Gaillard medal provides recognition for the **expertise of our talented group**. Our Crémant Puits du Moine is an asset for the winery and it has a Gilbert & Gaillard gold medal. We have fully incorporated this accolade into the modernisation plans for our packaging. We have achieved results in France and Belgium. The Gilbert & Gaillard medal has lots of shelf appeal in store, it is a token of prestige and sign of quality. It has allowed us to tap into new opportunities.»

Nadia Lelandais, Director



ALLEGIANCE WINES (Australia)

«Entering our wines in the **prestigious Gilbert & Gaillard International Challenge** has become essential for ensuring the success of Allegiance Wines. The procedure is professional, simplified and above all, the results are sent out quickly. That allows us to display the highly respected Gilbert & Gaillard accolades on our wines extremely **quickly**. These endorsements help us find new outlets and secure **more significant commitments** by our wholesaler clients. We can also promote them proudly on social media and across distribution channels as a way of boosting our sales to consumers.»

Tim Cox



AVONDALE (South Africa)

«We recently won three gold medals and a 90 medal for our 2012 La Luna wine. Displaying the medals made a huge contribution to **increasing our sales** in many countries, particularly in Canada, the Netherlands and the United Kingdom.»

Jonathan Grieve, Owner



CLOS MONTBLANC (Spain)

«We feel that receiving a G&G medal **offers a guarantee** that we are doing our job well. Being able to pass on that guarantee to consumers by displaying the medals on bottles **really helps** the end consumer have faith in their purchase at point of sale.»

Dani Santacreu, Export Manager



A SELECTION OF AWARD-WINNING WINES

Gilbert & Gaillard International Challenge award-winning wines



PICCINI
Collezione Oro Rosso
2018

88/
100

TOSCANA I.G.T

Cherry-red with ruby-brown highlights. Nose of ripe red and black berries with an elegant spice touch. The palate boasts a smooth mouthfeel, a nicely ripe fruit touch and polished tannins. Structure and great aromatic depth.



SAINT AURIOL CHATELAINE
Millésime 2019

91/
100

LANGUEDOC

Concentrated cherry-red tinged with ruby. Nose of ripe plum and currants with a spicy floral sensation. Supple palate with a sprinkling of delicate fruit. Nicely harnessed heat, polished tannins and mouth-watering length. A delicate, charming La Clape.



CHÂTEAU LECUSSE
Grand Cru Excellence
2018

92/
100

GAILLAC

Deep red. Profound nose showing successfully balanced fruit and oak. The palate beguiles with its tight-knit, well-integrated mouthfeel, its fat and freshness. Harmonious and persistent throughout. A very well structured wine boasting excellent potential.



GIOL
Luiza Rosato Frizzante

88/
100

VENETO I.G.T

Pale salmon hue. Red berry fruit overtones of strawberry and raspberry on the nose with a lick of confectionery. The palate offers up a crisp, ethereal fruit feel wrapped in delicate effervescence. An energetic frizzante for the aperitif.



MARQUÉS DE CACERES
Excellens Cuvée Especial
2016

92/
100

RIOJA D.O.Ca.

Dark garnet with faint bricking. Appealing nose of blackberry and blackcurrant with vanilla and liquorice touches. Intense, generous palate with robust tannin presence. A classically-styled, traditional wine that must be decanted.



GISSELBRECHT WILLY ALSACE
Tradition - 2019

90/
100

ALSACE GEWURZTRAMINER

Yellow-gold with silvery highlights. Delicate nose of tropical fruits and wilted rose. Pleasant palate driven by spice notes with a soft feel. A fresh mid-palate adds balance. Drink with spicy foods or Roquefort cheese.

A SELECTION OF AWARD-WINNING WINES

Gilbert & Gaillard International Challenge award-winning wines



**CHÂTEAU DE LA
CHARRIÈRE**
1er Cru Beauregard 2018

94/
100

SANTENAY

Brilliant light gold. Delicate toasted nose with white flowers, almond and peach. Young, concentrated, fleshy palate with a remarkable fruity and floral feel, soft oak influence and pervasive freshness. A racy Premier Cru that still has plenty left to reveal.



ROSA & DITO
Bobal 2019

90/
100

UTIEL-REQUENA D.O

Pale pink. Nose of boiled sweets, red berry fruits and rose petal. Satisfying flowery, fruity palate with very tense, fat length and freshness framing the whole. A crunchy, pleasure-inducing rosé for an extended aperitif.



CASALI DEL BARONE
Barolo 2016

95/
100

BAROLO D.O.C.G

Deep garnet with bricking. Endearing nose combining menthol, rose, blackcurrant and a spice touch. Racy palate showing great finesse with captivating, lingering, chiselled perfumes. A modern Barolo with respect for tradition. Superb.



**CAVE VINICOLE
D'ORSCHWILLER -
KINTZHEIM**

Puits du Moine - LE92004

90/
100

CRÉMANT D'ALSACE

Beautiful light yellow with brilliant reflections and very fine bubbles. Powerful nose of citrus and white fruits with toast notes. The palate displays seductive finesse, harmonious balance and tangy notes. A successful Crémant that works well as an aperitif.



ADRIEN VACHER
Les Adrets 2019

88/
100

VIN DE SAVOIE APEMONT

Pale gold with silvery highlights. Nose of tangerine and lemon with stone and white flower undertones. Lively, chiselled palate with clean fruit and floral characters. Beautifully profound, fresh aromas with generous minerality in this expressive Jacquère.



LAND'S END
Shiraz - 2018

88/
100

CAPE SOUTH COAST

Deep garnet with a ruby rim. Red fruits and blackcurrent on the nose. Some prunes and raisins on the nose. Ripe red fruits and prune juice on the palate with a hint of leather and spice. Drink now or keep for a few more years.

A SELECTION OF AWARD-WINNING WINES

Gilbert & Gaillard International Challenge award-winning wines



HEDGEHOG
Sauvignon Blanc 2020

82/
100

CENTRAL ORANGE RIVER

Yellow with a green tinge. Tropical fruit, grapefruit and canned peas. Medium-to-light on the palate with a some of the tropical fruits following through on the palate. Clean, easy and semi-dry. Fruit-forward and uncomplex. Drink now.



VIGNERONS DE BEL-AIR
Les Clochers 2019

90/
100

JULIÉNAS

Deep garnet. Very engaging nose conjuring up a cornucopia of fruits, particularly garden berry fruits. The palate is wonderfully crisp and fresh and offers up intense fruitiness. A wine with remarkable quality aromas and freshness.



VAUGELAS
Les Falaises 2019

90/
100

LANGUEDOC

Brilliant light yellow. Delicate nose exuding aromas of white flowers and yellow and white-fleshed fruits. Great presence on the palate, which combines fat and freshness and develops the gorgeous nose aromas of apricot flesh. A beautifully crafted white wine.



CASALI DEL BARONE
150+1-2019

88/
100

LANGHE D.O.C

Crystalline light straw hue with green tints. Seductive nose scented with flowers, fresh grapes and citrus fruits. Clean, mouth-filling, plump palate where aromatic expression combines intensity and finesse (tea, hay, mineral). Light feel. Well worth discovering.



BODEGA OTAZU
Premium Cuvée - 2018

90/
100

NAVARRA D.O.

Dark-hued with youthful tints. Inviting, delicate nose of red and black fruits with violet and pepper touches. Wonderful intensity on the palate with very harmonious, compelling fruit flavours. Long finish still driven by tannin presence.



MADemoisELLE MARGUERITE
Brut Terra Vitis

88/
100

CRÉMANT DE LIMOUX

Vibrant pale gold. Pleasant nose blending white-fleshed fruits, floral notes and a lick of grapefruit. Well-structured, light, fresh palate with intense overtones of citrus fruits. Creamy, well-integrated effervescence. A real delight.

A SELECTION OF AWARD-WINNING WINES

Gilbert & Gaillard International Challenge award-winning wines



DOMAINE DE TOASC
Millésime 2016

91/
100

BELLET

Deep-hued with ruby highlights. Focused toasted oak on the nose with spice, garrigue and dark stone fruit notes. Elegant, complex palate still showing oak influence. Chewy and layered with impeccable balance. Keep or decant.



CANTINE DI ORA
Amicone - 2017

88/
100

VENETO I.G.T

Beautiful deep ruby. Generous nose recalling ripe stone fruits with a toast tone. The palate displays more of the same generous aromatics. It is powerful and dense yet well-balanced with a cherry in brandy tone on the finish.



RAIMAT
Castell - 2019

90/
100

COSTERS DEL SEGRE D.O.

Beautiful light gold. Pleasant nose of white flowers coupled with a toast tone. The palate offers up beautifully balanced fat and acidity with more of the same distinctive aromas tinged with a faint trace of sourness. Lovely persistency.



**CHAMPAGNE
BEAUMONT DES
CRAYÈRES**

Brut Grande Réserve

88/
100

CHAMPAGNE

Beautiful brilliant, clear light gold. Pleasant nose marrying floral and fruity notes. The palate is full, harmonious and soft with aromas leaning towards a super ripe fruity edge. A Champagne that works with buffets.



ABBÉ ROUS
Réserve des Peintres
2019

90/
100

COLLIOURE

Deep purplish-blue. Crisp nose of stone fruits. Great character on the palate with a blend of fruit, spice and mineral flavours. The finish is robust with mineral accents. A definite proponent for the appellation.



THE MENTORS
Pinotage - 2018

94/
100

COASTAL REGION

Dark garnet. Vanilla, spice and dark fruit on the nose. Very elegant and creamy on the palate. Spice and vanilla follow through with hints of dark berries and plum. Layered, complex and rich. Savoury and moreish. Brilliant.