



## Section 1 - Organisation

The Concours Mondial du Sauvignon was initiated by the Bordeaux growers' organisation and is organised jointly by Vinopres s.a., rue de Mérode 60, 1060 Brussels, Belgium (Website: [www.concoursmondial.com](http://www.concoursmondial.com)), organiser of the Concours Mondial de Bruxelles since 1994 and the 2017 Sauvignon competition in Bordeaux, France, and a consultant for many national and international competitions. The 2017 edition will be held in Bordeaux, France.

The technical aspect of the Concours Mondial du Sauvignon tastings is entirely and independently managed by Vinopres.

## Section 2 - Goals

The main purposes of the CONCOURS MONDIAL DU SAUVIGNON include:

1. The promotion and advancement of wines of good quality.
2. To encourage production and stimulate reasonable consumption as a factor of civilization and to contribute to the expansion of the culture of wines.
3. To create public awareness and present to the public the typical features of wines produced in different countries, as well as being a showcase of latest trends in vintage, grape variety, country etc...
4. To help the consumer by selecting the best wines from producers worldwide by setting up a label, a precedent of choice and confidence for an ever more difficult and extensive choice.

## Section 3 - Products eligible for competing

The Concours Mondial du Sauvignon is open without discrimination to all wines, special wines and mistelle made from over 85% Sauvignon. The competition's blended section is open without discrimination to all wines, special wines and mistelle made from at least 51% Sauvignon.

Additionally, it can be open to brandies and distillates with the same conditions applying. All products must indicate the country of origin where the grapes were harvested and fermented. All these products must be available for sale in containers with a maximum capacity of TWO (02) litres.

**All samples must be presented in bottles with labels and the original presentation of the marketed vintage, unless specifically exempted.**

Each sample submitted must also come from a uniform batch available in quantities of at least 1,000 litres and destined for consumption. However, when production is particularly low for certain categories of wine, the available batch may be less than 1,000 litres but no less than 100 litres.

If the product has not yet been conditioned at the moment of the sampling, and if the batch registered in CONCOURS MONDIAL DE BRUXELLES is bulk, the sample shall be accompanied by



the document listed at the end of these regulations, called “Certificate of sample conformity presented in bulk”.

Concours Mondial du Sauvignon entries will be flighted according to the following categories:

1. Dry unoaked Sauvignon
2. Dry oaked Sauvignon (partly or entirely)
3. Medium dry or sweet (containing over 5g/l of residual sugar) unoaked Sauvignon
4. Medium dry or sweet (containing over 5g/l of residual sugar) oaked Sauvignon (partly or entirely)
5. Dry unoaked, Sauvignon-based blend
6. Dry oaked (partly or entirely) Sauvignon-based blend
7. Medium dry or sweet (containing over 5g/l of residual sugar) unoaked blend
8. Medium dry or sweet (containing over 5g/l of residual sugar) oaked blend (partly or entirely)

**Comments:**

Sauvignon categories must contain at least 85% Sauvignon blanc and/or gris

Blended categories must contain at least 51% Sauvignon blanc and/or gris

**Choice of an unsuitable category for entries may penalise a wine's score.**

## Section 4 - Registration formalities

To take part in the competition each participant must send, before the 20<sup>th</sup> of February 2017:

- Either by post to the CONCOURS MONDIAL DU SAUVIGNON secretariat, Vinopres-CMS rue de Mérode 60, B-1060 Brussels, Belgium, with an entry form duly completed for each product entered.
- Or directly online at the website: [www.cmsauvignon.com](http://www.cmsauvignon.com)

The registration form for each product must include:

1. The complete and exact identification of the participant who has the right to market or distribute the batch corresponding to the samples.
2. The exact designation of the product, in accordance with the regulations of the country of origin, the colour as concerns wines, and if possible, the vintage and indication of age and any possible contact with wood.
3. The product category under annex 1 (*Categories of 22<sup>nd</sup> competition 2015*) - Ranking of products in different categories. The subgroups may be divided under the responsibility of the CONCOURS MONDIAL DU SAUVIGNON.
4. Where possible, the grape varieties and their percentage in the wine.



5. The quantity available for sale, corresponding to the sample.

It must also be accompanied by:

1. The analysis certificates, in conformity with Annex II, carried out by an accredited laboratory or by a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar.
2. A payment form filled out or proof of bank transfer for the cost of participation. Online payments can be made using Visa or Mastercard via the OGONE secure website.
3. Certificate of sample conformity presented in bulk

The indications listed on the registration form engage the responsibility of the author. THE CONCOURS MONDIAL DU SAUVIGNON may at any time verify the truthfulness by any legal means and take any action as it deems necessary.

## Section 5 - Participation costs and terms of payment

Wines - Participation cost is 100 € per sample (For Belgian companies add 21 % VAT).

1 sample	100 €	6 samples	570 €
2 samples	198 €	7 samples	658 €
3 samples	294 €	8 samples	744 €
4 samples	388 €	9 samples	828 €
5 samples	480 €	+ than 10 samples	90 € / sample

Payment can be made by bank transfer to VINOPRES BE 87 0001 2552 7494 (Iban), BPOTBEB1 (Bank Identification Code) of the Banque de la Poste (B-1000) or by credit card Visa/Eurocard or American Express by completing the payment slip.

These costs must be settled upon registration. If the cost of registration has not been received for a product it will not be allowed to participate.

## Section 6 - Shipping of samples

Send 3 labelled bottles for each entry between February 1<sup>st</sup> and 20, 2017 from 9am to 12:30pm and from 1:30pm to 4:30 pm:

Attn:

Bernard Sirot, Concours Mondial du Sauvignon  
Manufacture Royale (ancien bâtiment Seita)  
86, cours de Verdun  
33210 Langon, France

For information on the competition, please contact Bernard Sirot: +33 6 80 32 13 18.



## Section 7 - Control and stocking of samples received

1. The CONCOURS MONDIAL DU SAUVIGNON checks the shipments of wine received and the official documents that accompany them, corrects any possible errors and refuses samples that do not correspond to the regulations mentioned herewith.
2. It emphasises the correct use of appellations of origin and geographical denominations. The labelling of products made in the EU member states must comply with the Community regulations, and for other countries, this must conform to the regulations in force in the country of production.
3. It then proceeds to divide the samples according to the characteristics on the declarations provided in section 4 or, if necessary, on obvious characteristics.

The CONCOURS MONDIAL DU SAUVIGNON is going to control the awarded wines by comparing a selection of those products to an anonymously-bought sample from the same batch. A certified laboratory ('COFRAC' French norm) will be in charge of the comparative analysis and the comparative tasting (by a panel of independent oenologists). In case of contentious question or proved difference, the CONCOURS MONDIAL DE BRUXELLES reserves the right to cancel the awarded medal, to warn the relevant fraud services (or equivalent), to warn the distributors who sold the product, to inform the jurors who awarded the products, and to expel the implicated producers from all the competition organised by the CONCOURS MONDIAL DE BRUXELLES for five years.

## Section 8 - Classification of wines and storage of samples

After checks based on registration documents and certificates of analysis, and the accuracy of entries for each category, the samples are classed per series and presented to the jury panel in a decreasing order of vintages keeping caudalies in mind if need be.

## Section 9 - Designation of Juries

1. The evaluation of samples is done by committees composed of jurors whose number depends on the number and type of products offered for competition. The CONCOURS MONDIAL DU SAUVIGNON convenes and designates the juries.
2. Each panel is comprised of between 4 and 7 judges. The judges boast impeccable tasting credentials. Each panel is formed of judges from at least three different countries and/or regions.
3. Each committee functions under the authority of a chairman appointed by THE CONCOURS MONDIAL DU SAUVIGNON, who is responsible for the smooth flowing of the tasting, checks the quality of wines served and the filling out of the score sheets and eventual attribution of points.



## Section 10 - Committee chairman's duty

The committee chairman's duty is to ensure the smooth progress of the tasting of samples and:

1. Ensure the secrecy regarding the anonymity of the wines;
2. Order a second tasting of a sample if it is deemed necessary.

## Section 11 - Organisation of the session

The organizing committee of the CONCOURS MONDIAL DU SAUVIGNON, which is composed of a director of operations and a director general, organises the distribution of samples between the commissions and the order the tasting sessions are to take.

## Section 12 - Overall functioning of the commissions

### 1. Discipline

As anonymity is a fundamental principle of the competition:

- a. During the tasting the jurors are required to keep silent and avoid gestures or facial expressions that might give away their impressions.
- b. Before the serving of each sample, the score sheets that are handed out may bear technical information relative to the sample. These sheets may also bear the jury number and the juror's name.
- c. The staff that collects the sheets ensures they have been correctly filled out. The chairman then signs them for validation.
- d. Jurors cannot keep a double.
- e. Jurors are not allowed to know the identification of a wine, its origins, price, points or awards, thus respecting total anonymity.

### 2. Mode of operation

Once the commissions are formed, in order to explain the point of their mission they are reunited prior to the tasting, for one or more meetings and will have a group tasting afterwards comparing the results of each taster to provide a balance between the evaluation criteria of each taster.

- a. The commissions are seated in a well aired, well lit and quiet hall where entry is prohibited to any person having nothing to do with the tasting sessions. Where possible the temperature is kept between 18°C and 22°C. Smoking is not allowed.
- b. A second hall next door but out of the jurors' sight is reserved for the uncorking of samples and maintenance of anonymity. Smoking is not allowed here either.
- c. The filling of glasses is done in the tasting hall in front of the jurors.



- d. In all cases, the bottles are first placed in a wrapping that hides the shape of the bottle and guarantees sample anonymity.
- e. The tasting sessions are held preferably in the mornings. Each tasting is done at a rate of fifty samples per day.
- f. THE CONCOURS MONDIAL DU SAUVIGNON guarantees optimal conditions for the jurors.

3. Presentation of the wines

Each wine is tasted individually and is not compared.

## Section 13 - Order and temperature of presented wines

1. The purpose of the distribution of the wines is to introduce to the commissions a homogenous successive set of samples. These series are examined in a rational order decided upon by the organizing committee in accordance with Section 11.
2. Every morning before the first tasting session, it is recommended that for the palate calibration a wine of the same type as the series planned is presented to the tasters. This is not a competing wine. The tasting is then discussed by all.
3. The greatest efforts are made to ensure that the wines are tasted at adequate serving temperatures.

It is essential that all samples from the same category and the same flight, are tasted at the same temperature.

## Section 14 - Description of the score sheet

At the same time as the sample is served, each juror receives the corresponding score sheet. This sheet should indicate information relating to the organoleptic characteristics, according to the sample provided. It must also carry the commission number and the chairman's signature.

## Section 15 - Role of the jurors

The jurors verify or complete the information on the sheets relative to the sample.

After sensory analysis of each sample the juror ticks the box on every line that corresponds to the appreciation of the given character. He then writes any observations in the space reserved and hands his sheet to the committee chairman.

The opinion of the jurors is final.

## Section 16 - Transcription and calculation of results

THE CONCOURS MONDIAL DU SAUVIGNON translates into numbers the qualifying assessments from the jurors score sheets.



When a sample is rated as ‘eliminated’ for one or more categories it is automatically classified as ‘eliminated’ and therefore cannot, under any circumstances, compete for a reward.

Each sample receives a score which is a score resulting from the application of the methodology for distribution of medals accredited by the Institute of Statistics of the Catholic University of Louvain.

## Section 17 - Distribution of rewards

### 1. The Gold Medal and the Silver Medal

Samples that have received, during the tasting and for each category, a number of determined points in accordance with the methodology for distribution of medals, are awarded the following:

- ▶ Gold Medal
- ▶ Silver Medal

The sum of all medals awarded to samples having obtained the best results cannot exceed 30% of the total of samples presented at the competition. In the event of an overrun the samples having obtained the least points will be eliminated.

### 2. Special Trophies

The CONCOURS MONDIAL DU SAUVIGNON also awards additional trophies for the products that obtain the highest score in the following categories:

- ▶ Dry unoaked Sauvignon
- ▶ Dry oaked Sauvignon (partly or entirely)
- ▶ Dry unoaked, Sauvignon-based blend
- ▶ Dry oaked (partly or entirely) Sauvignon-based blend
- ▶ “Organic” wines
- ▶ Special Denis Dubourdieu Trophee, which will be awarded to the wine showing the purest and most refined Sauvignon expression

These trophies are complementary to those mentioned in paragraph 1.

All awards granted by the CONCOURS MONDIAL DU SAUVIGNON within the framework of this competition, apply only to the awarded products and the volume declared available by the producer or trader on the registration form (section 4 above) and from where the competing sample comes from.



### 3. Scores

At the end of the competition, all producers (or their representatives) that have not been awarded a medal receive a score for their wines based on their appraisal as well as the number of points needed to secure a silver medal.

## Section 18 - Communication of awards

The distinctions of award-winning products are displayed as follows:

### 1. The Gold medal and the Silver medal

- a. Participants who have obtained one or more medals will be notified by official letter from the CONCOURS MONDIAL DU SAUVIGNON.

Each medal obtained constitutes:

- ▶ The official medal (if requested) and
  - ▶ a certificate stating the nature of the distinction, the exact identity of the award winning product, the volume declared as well as the identity of the producer or dealer according to information provided on the registration form.
- b. In addition, so that the producer or dealer can derive maximum benefit from winning the medal, the CONCOURS MONDIAL DU SAUVIGNON offers for sale (and according to the rates in effect on the date the medal was awarded):
- ▶ Official CONCOURS MONDIAL DU SAUVIGNON bottle stickers for the awarded product.
  - ▶ The right to use the logo known as « *dispensation to reproduce logo* ». This right is personal, and non-transferable. It is limited to the number of reproductions specifically asked for by the producer or dealer on the order form and is valid one year.

The producer or trader wishing to use the CONCOURS MONDIAL DU SAUVIGNON logo on their labels or other supports must purchase this right called the « *dispensation to reproduce logo* » from the CONCOURS MONDIAL DU SAUVIGNON.

No changes whatsoever may be made to the logo, the diameter, proportions or colour.

No other reproductions of the competition medal and/or bottle stickers and/or CONCOURS MONDIAL DU SAUVIGNON logo are authorised nor can they be affixed to an awarded product.

The mention of the prize obtained cannot be reproduced except on the official bottle stickers and/or the « *dispensation to reproduce logo* ».





The number of bottle stickers or the « *dispensation to reproduce logo* » delivered to an awarded product cannot in any way be superior to the number of 75cl. bottles declared on the registration form and from which the sample comes from.

## 2. Special Trophies Revelation

Participants who have obtained a complementary trophy as mentioned above (section 17.2.) will be notified by letter from the CONCOURS MONDIAL DU SAUVIGNON.

The distinction of the *Revelation* product in a category will only be achieved by getting a trophy. Any infringement, unauthorised reproduction and/or use of the medal, bottle stickers and/or logos of the CONCOURS MONDIAL DU SAUVIGNON is strictly prohibited and will be penalized by a payment to the CONCOURS MONDIAL DU SAUVIGNON of an irreducible and fixed fine of 10.000 €, in addition to damages for direct and indirect damage caused to the CONCOURS MONDIAL DU SAUVIGNON.

The same rule applies to the Special Trophies (Section 17.2 above), and the product awarded a trophy.

The CONCOURS MONDIAL DU SAUVIGNON will remove any distinction awarded to a bottle whose labelling does not comply with the country of origin or who makes improper use of an appellation of origin or a geographical indication.

## Section 19 - General Rules

- ▶ Every person registered will be notified by post of the results of their product(s) presented.
- ▶ The competition results are final and without appeal.
- ▶ Samples of participating products may, after the event, be used by the CONCOURS MONDIAL DU SAUVIGNON for promotional or training reasons. They will not be returned to the producer or dealer. The same applies if the event is cancelled as per the circumstances set out in Section 19 of this Regulation.
- ▶ Participating in the CONCOURS MONDIAL DU SAUVIGNON means express and unconditional acceptance of these regulations.
- ▶ In the case of a dispute with the CONCOURS MONDIAL DU SAUVIGNON, the courts of Brussels shall have exclusive jurisdiction and Belgian law will apply.

Thomas Costenoble  
Director Concours Mondial du Sauvignon