

REGISTRATION

CONCOURS MONDIAL DE BRUXELLES 2024 Details for entry

CONCOURS MONDIAL de BRUXELLES

Entries

Enter online via our website:

Please enclose the following with your entry (.doc, .pdf, .jpg, scan...):

- An analysis certificate issued by an authorised laboratory in accordance with your country's legislation (a copy is permitted),
- Artwork of the label or a temporary mock-up for each entry,
- Proof of payment by bank transfer if you do not wish to pay by credit card on our 'Ogone' secure website.

<u>If you are unable</u> to enter on line, you can enter your wines on an exceptional basis by downloading the registration form from our website and returning it by post.

Download and fill in the form, then enclose with your entry:

- 1 completed entry form per wine entered,
- The Customer Record form as a reminder,
- An analysis certificate issued by an authorised laboratory in accordance with your country's legislation (a copy is permitted),
- An original label and back label of the vintage entered or a temporary label for each wine entered,

Payment for entry in the competition by credit card, or proof of a bank transfer.

The entry pack and enclosed documents should be sent to the Concours Mondial de Bruxelles secretariat:

Vinopres – CMB - Rue de Mérode 60 – B-1060 Brussels – Belgium • Tel : +32 478 21 27 32 Email : concoursmondial@vinopres.com

ENTRY RULES FOR THE CONCOURS MONDIAL DE BRUXELLES ARE AVAILABLE IN FULL ON THE WEBSITE: WWW.CONCOURSMONDIAL.COM

DEADLINE FOR ENTRIES IS

APRIL 12

Think of the environment, only use polystyrene or polystyrene chips.

To pack your samples where absolutely necessary.

2.	Fees per entry				
		1 sample 2 samples 3 samples 4 samples 5 samples	185, - € 366, - € 543, - € 716, - € 885, - €	6 samples 7 samples 8 samples 9 samples > 10 samples	1 O56, - € 1 225, - € 1 376, - € 1 530, - € 168/sam., - €
		1	,		, -

For Belgian companies, add 21% VAT

For other countries: no VAT is applicable if the VAT number is stated on the Customer Record form

3. Means of payment

Payment can be made by Visa/Mastercard or American Express credit card, or by bank transfer to account number Vinopres - Banque: BNP Paribas Fortis Belgique - IBAN: BE24 271O O451 1138 - BIC: GEBABEBB (Please note: Unique bank account from 1 September 2023)

4. Sample dispatch

Send **3 labelled bottles** of each entry to the following address, as well as a proforma invoice stating 'Samples of no commercial value - Concours Mondial de Bruxelles' - to avoid paying customs clearance fees:

Vinopres - CME

Rue de Mérode, 60 B-1060 Brussels • Belgium • Phone : +32 478 21 27 32

> Sample collection deadline APRIL 12

FOR SECURITY REASONS, SAMPLES MUST BE SHIPPED ON THEIR OWN WITH THE PRO FORMA INVOICE.
PAYMENT AND FORMS MUST BE FORWARDED VIA ONLINE ENTRY OR SENT SEPARATELY BY POST.



CONCOURS MONDIAL de BRUXELLES

CUSTOMER RECORD

	FOR ORGANIZERS' USE ONLY	
1°	DC	

Required for billing

Company:					
Full address:					
				intry:	
Phone					
Website		E-m	nail:		
Entry contact name:					
VAT registered	Yes	No			
VAT N°:			(Compulsory fo	or bill)	
the above mentione Bruxelles 2024 and I	d company de unreservedly c	clare that I have read an accept all the terms and a	d understood the rules conditions.	y behalf/in my capacity as represento s and regulations of the Concours Mor	ndial de
Date:		Si	gnature:		
TO : concoursm		EADLINE OF THE REGIS res.com or => Vinopre		RIL 12, 2024 Mérode 60 • B-1060 Brussels • Belg	um
Method of payment					
	1 sample	185, - €	6 samples	1056, - €	
	2 samples	366, - €	7 samples	1 225, - €	
	3 samples	543, - €	8 samples	1 376, - €	
		716, - €	9 samples	1530 - €.	
	4 samples	710, - €	/ sumples	.000, 0	

(Please note: Unique bank account from 1 September 2023) - (Proof of bank transfer and / or payment)

EUROCARD

AMERICAN EXPRESS

☐ VISA

Please debit my credit card for

Credit card number:

Expiry date:

Credit cardholder's name:



REGISTRATION FORM

CONCOURS MONDIAL de BRUXELLES One form per entry. A photocopy of this form is acceptable **Available online: www.concoursmondial.com**

		Pro	oduct (Description and	labelling statements	s)			
	Full product tradema			3				
	(Name of wine and/or o	cuvée as stated on the label)						
	Vintage	Country	R	egion				
	Appellation							
	Main varietal %							
	Secondary varietals S	%						
ı		Product type			Product characteristics			
ı	TVDE		COLOR					
	TYPE	SEEWTNESS	COLOR	Oaked wine	Yes No	Partly		
	Still Liqueur wine	Dry Wine (<5g) Medium Dry Wine	Red White	Organia wino	□ Voc □ No	o ☐ Under conversion		
		Sweet Wine	Rosé	Organic wine	L les Live	Under Conversion		
		(>4Og)		Biodynamic wine	Yes No	Under conversion		
	Sparkling	Extra-brut: between	n 0 and 6 g/l	wille				
	Semi-sparkling	Brut: < 12 g/l	10 and 17 a /l		BULK SAMPI	LES ENTERED		
		Extra-dry: between Dry wine: between			Yes	No		
		Medium dry: between	en 32 and 50 g/l			,,,,		
		Sweet: > 50 g/l		If so, please fi	ill out the certifica	te of conformity on the last pag	је	
I		CHEMICAL COMPOSITION	N		CLOSUF	RE TYPE		
Ī		certificate for each produc		Tradition	al cork	Screwcap		
	authorised laborator	ry in accordance with loca	al legislation.	Cork-bas	sed	Other		
	Alcohol content (% al	c. vol)		Synthetic	cork			
	Residual sugar (g/l)			M	ARKETABLE QU	ANTITY IN STOCK		
	ONLY FOR SP.	ARKLING OR SEMI-SPARI	KLING WINES			Bottles		
	CO ₂ Pressure (atm. at	t 10°C)				Liters		
	EX WORK	S PRICE (EXW) - Ex-cella	r packaged price (exclı	ıding administrative	e customs costs, t	axes and transport)		
	Under 5 €	Between 8	3,50 and 12,50 €	Between 20,00 and	d 35,00€ [Between 50,00 and 70,00 €		
	Between 5 and 8,5	50€ Between 1	2,50 and 20,00€	Between 35,00 and	d 50,00€ □ (Over 70,00 €		
ı								
ı	DE	TAILS OF THE COMPANY	HANDLING THE PROI	DUCT TO BE MENTI	ONED IN THE A	WARD LIST		
	Producer	Wine merchant	Distribut	or Same	e details as on CU	STOMER RECORD		
Ī	Other company							
	Company							
	,							

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.



Certificate of conformity for bulk samples

In compliance with article 19 of its rules of entry, the CONCOURS MONDIAL DE BRUXELLES will conduct point-of-sale checks on award-winning wines by comparing a selection of purchased products with samples entered. Analyses will also be carried out by a certified COFRAC laboratory along with a comparative tasting by an independent panel of oenologists. In the event of disputes or significant proven differences, the CONCOURS MONDIAL DE BRUXELLES reserves the right to withdraw the award, contact trading standards or the equivalent national authorities, inform the shippers who supplied the contentious products, inform the judges who took part in the event where the products won their awards and ban incriminated producers from entering any competition it organises for a five-year period.

For instance, in 2019, nearly 218 award-winning entries were analysed and tasted by an approved laboratory. Three of them were shown to display significant differences and an official complaint has been lodged with the competent authorities.