



REGULATIONS CONCOURS MONDIAL DE BRUXELLES 2026

This is a translation of the original document which is in French and is available upon request.

Section 1 - Organisation

The CONCOURS MONDIAL DE BRUXELLES is organised by Vinopres s.a. rue de Mérode 60, 1060 Bruxelles, Belgium (web site : www.concoursmondial.com) from hereon called the « CONCOURS MONDIAL DE BRUXELLES ».

From its advent, the Concours Mondial de Bruxelles has been recognised by the European Union as an official organisation with the power to award medals to wines. As such, it is inspected annually by officials from the Belgian Federal Public Service Economy.

Section 2 - Goals

The main purposes of the CONCOURS MONDIAL DE BRUXELLES 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 following products are admitted to the **Concours Mondial de Bruxelles**: wines with a Protected Designation of Origin and wines with a Protected Geographical Indication for wines originating from the European Union, as well as wines with a geographical indication for wines from third countries (in accordance with the definition given in Art. 22 of the TRIPS Agreement), and Quality Sparkling Wines as defined in Regulation (EC) No 1308/2013, Annex VII, Part II, No 5, submitted by producers from all countries.

All these products must be held for sale and come from a homogeneous batch of at least 1000 litres. By way of exception, a smaller volume, but still greater than 100 litres, may be accepted if justified by particularly limited production.

Only samples from vintages prior to the year 2000 may be entered when the batch consists of 100 bottles.

All samples must be presented with full labelling and commercial presentation.



If the product has not been bottled at the time the sample is taken, and the batch entered in the **Concours Mondial de Bruxelles** is still in bulk, it must be accompanied by the document included in the annex of these regulations entitled “Certificate of Conformity for a Sample Presented in Bulk”.

Article 3 bis – Special Category “Dealcoholised Wines / No & Low Alcohol”

Products meeting the following definitions, established in accordance with Regulations (EU) No 1308/2013, (EU) 2021/2117 and (EU) 2023/1606, are admitted to compete in this category:

1. **Dealcoholised wine:** a product obtained exclusively by dealcoholisation of a wine, with a final alcohol content of 0,5 percent vol. or less, and which retains the essential characteristics of the original wine.
2. **Partially dealcoholised wine (Low Alcohol):** a product obtained from a wine with a final alcohol content above 0,5 percent vol. and equal to or below 1,2 percent vol.

These products may undergo authorised complementary operations, such as aromatic adjustment or technological stabilisation, provided they are exclusively derived from vine products and that the processes used comply with the oenological practices recognised under European legislation.

Dealcoholised and partially dealcoholised wines may not claim any PDO or PGI, nor use designations reserved for wines benefiting from a geographical indication.

Admission conditions

- Participants must present a homogeneous batch of at least 300 litres held for sale.
- The sample must be accompanied by an analysis report indicating the residual alcohol content, sugar content, pH, total acidity and any additives.
- Labelling must comply with the regulations of the country of origin and, for EU Member States, with Implementing Regulation (EU) 2023/1606.
- The commercial label must include the mandatory statement:

“Dealcoholised product” or “Beverage made from dealcoholised wine”, as applicable.

Tasting and evaluation

Products in this category are tasted anonymously using the same confidentiality, scoring and statistical methodology applied to the other categories of the Concours Mondial de Bruxelles. The organoleptic criteria are adapted to the specificities of the category and focus on aromatic quality, taste balance, technological coherence and overall harmony.

Awards

Products in the “Dealcoholised Wines / No & Low Alcohol” category may receive a Grand Gold Medal, Gold Medal or Silver Medal, in accordance with the medal distribution methodology accredited by the Institute of Statistics of the Catholic University of Louvain.

Use of awards

Awarded participants may use the official medal and logo of the Concours Mondial de Bruxelles, subject to the following conditions:

- Any use of the medal must be accompanied by the statement:
“Dealcoholised product – Medal of the Concours Mondial de Bruxelles”.
 - It is strictly forbidden to place the medal next to a PDO, PGI or any designation reserved for grape wines.
 - The use of the medal and logo is subject to the same ordering, declared volume and duration conditions as for the other categories.
 - National control authorities (DGCCRF or equivalent) may verify the conformity of medal usage.
 - For each sample entered in this category, a reference bottle is kept by the Concours Mondial de Bruxelles. This bottle may be used for comparative analyses with commercialised products bearing the medal, to guarantee the compliance of the awarded product.
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Article 3 ter – Special Category “Fruit Wines and Aromatised Wines”

Fermented beverages made from fruits other than grapes, as well as aromatised wines and aromatised wine based products, are admitted to compete in this special category, in accordance with Regulation (EU) No 251/2014 and national regulations in force in their country of origin.

1. Fruit wines

“Fruit wines” are considered to be fermented beverages obtained exclusively from fruits other than grapes (apple, pear, cherry, raspberry, redcurrant, blackcurrant, rhubarb, etc.) or from their juices, without the addition of ethyl alcohol, distillate or concentrated grape must. These products do not fall under European wine sector regulation (Regulation (EU) No 1308/2013) and may not claim any wine related PDO or PGI.

Admission conditions

- Minimum batch: 300 litres held for sale.
- Submission of an analysis report indicating alcohol content, density, residual sugars, total acidity and pH.
- The label must clearly specify the fruit used (for example “Cherry wine”, “Fermented beverage made from rhubarb”, etc.).
- Partially sweetened, sparkling or effervescent beverages are admitted in the corresponding category.

2. Aromatised wines and aromatised wine based products

Products defined by Regulation (EU) No 251/2014 are admitted to compete, including:

- aromatised wines (for example Vermouth, Sangria, Glühwein, wines aromatised with herbs or



fruits),

- aromatised wine based beverages, and
- aromatised wine based cocktails.

These products must contain a significant proportion of wine (at least 50 percent of total volume unless otherwise required nationally) and must be obtained by aromatisation with extracts, infusions, natural aromas or authorised substances.

Admission conditions

- Minimum batch: 300 litres held for sale.
- Analysis report specifying alcoholic strength, sugar content, acidity and the main aromatising agents.
- Labelling must comply with Regulation (EU) No 251/2014 and indicate the exact product category (for example “white wine based aromatised wine – vermouth”).
- Products made from dealcoholised wine may compete in this category, provided they meet the requirements of Article 3 bis.

3. Tasting and awards

Fruit wines and aromatised wines are tasted anonymously according to the methodology of the Concours Mondial de Bruxelles, in homogeneous series by product type.

Evaluation criteria include aromatic quality, profile coherence, balance, complexity and fidelity to product identity.

Products in this category may receive:

- Grand Gold Medal
- Gold Medal
- Silver Medal

according to the medal distribution methodology accredited by the Institute of Statistics of the Catholic University of Louvain.

4. Use of awards

Use of the official logo and medal of the Concours Mondial de Bruxelles is authorised under the following conditions:

- The label must explicitly state the nature of the product, for example:
“Blackcurrant wine – Gold Medal of the Concours Mondial de Bruxelles”
“Red vermouth – Silver Medal of the Concours Mondial de Bruxelles”
- It is forbidden to present these awards in a way that could suggest the product is a grape wine benefiting from a wine appellation.
- The number of stickers and the duration of logo use follow the same rules as for other categories.
- National control authorities (DGCCRF or equivalent) may verify compliance.
- To ensure transparency and credibility, a reference bottle for each fruit wine or aromatised wine sample is kept by the Concours Mondial de Bruxelles. The competition may conduct analytical or



sensory checks to ensure that the marketed product bearing the medal corresponds to the awarded sample.

Section 4 - Registration formalities

To take part in the competition each participant must send, by mail and before March 31, 2026 (for all the other sessions, please refer to the info on page 11) the registration form duly completed for each product presented, to the secretariat of the CONCOURS MONDIAL DE BRUXELLES, Vinopres-CMB, rue de Mérode 60, B-1060 Bruxelles, Belgique.

The registration form can be downloaded from our Web site: www.concoursmondial.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, and if possible, the vintage and indication of age and any possible contact with wood
3. where possible, the grape varieties and their percentage in the wine.
4. the quantity available for sale, corresponding to the sample

It must also be accompanied by:

5. 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
6. The organizer will store the samples in a secure place under temperature and atmospheric conditions guaranteeing preservation.
7. a copy of the form « Client File 2026 » duly filled in. This form is available at the Web site: www.concoursmondial.com; (if paper registration)
8. a payment form filled out or proof of bank transfer for the cost of participation

The indications listed on the registration form engage the responsibility of the author.

THE CONCOURS MONDIAL DE BRUXELLES 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 are on a sliding scale (For Belgian companies add 21 % VAT).



1 sample	205 €	6 samples	1 170 €
2 samples	406 €	7 samples	1 351 €
3 samples	503 €	8 samples	1 528 €
4 samples	796 €	9 samples	1 701 €
5 samples	985 €	+ than10 samples	185 €/sample

Payment can be made by bank transfer to Vinopres - BNP Paribas Fortis Belgique - IBAN: BE24 2710 0451 1138 - BIC: GEBABEBB (Please note: Exclusive bank account from September 1, 2023) 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

To be admitted to the competition each participant must submit **3** labelled bottles of each registered product to the secretariat of the CONCOURS MONDIAL DE BRUXELLES, Vinopres-CMB, rue de Mérode 60, B-1060 Bruxelles, Belgium, before April 03, 2026.

These samples must be addressed direct (shipping, customs and taxes paid by sender). They must be accompanied by:

- ▶ a pro forma bill stating:

Samples without commercial value Excise O under EEC Regulation No. 2913/92 of 12/10/92;

The samples sent for the CONCOURS MONDIAL DE BRUXELLES are still owned by the responsible of the registration until the tasting. After the tasting, the remaining samples are owned by the CONCOURS MONDIAL DE BRUXELLES.

Samples that arrive late, or that have not been the object of correct registration (section 4) or that don't correspond to the registered product will not be presented for the competition, nor returned.

Section 7 - Control and stocking of samples received

The CONCOURS MONDIAL DE BRUXELLES 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.

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.



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 organizer will store the samples in a secure place under temperature and atmospheric conditions guaranteeing preservation.

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 DE BRUXELLES convenes and designates the juries.
2. In a committee each juror is from a different country. It is necessary to respect geographical dispersal of the origins of jurors.
3. Each committee consists of, in principle, 6 jurors. In no case is the number inferior to 5. The jurors are people whose qualities as tasters are not lacking.
4. Each committee functions under the authority of a chairman appointed by THE CONCOURS MONDIAL DE BRUXELLES, 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 DE BRUXELLES, which is composed of a director of operations and a director general, organises the distribution of samples between the commissions and the order of 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 neither.
- 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 DE BRUXELLES 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 article 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 DE BRUXELLES 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 Grand Gold Medal, 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:

- Grand Gold Medal
- 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 DE BRUXELLES also awards additional trophies for the products that obtain the highest score in the following categories:

- Still white wines,
- Still rosé wines,
- Still red wines,
- Sparkling wines,
- Sweet wines
- « Bio » Wines
- Exceptional Old Vintages

These trophies are complementary to those mentioned in paragraph 1.

To avoid confusion with the awards set out in paragraph 1, no mention of these trophies can be made on the award-winning bottles. (See below, section 18.2.).

All awards granted by the CONCOURS MONDIAL DE BRUXELLES 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.

Section 18 - Communication of awards

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

1. The Grand gold medal, 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 DE BRUXELLES.

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 DE BRUXELLES offers for sale (and according to the rates in effect on the date the medal was awarded):

- ▶ Official CONCOURS MONDIAL DE BRUXELLES 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 DE BRUXELLES logo on their labels or other supports must purchase this right called the « *dispensation to reproduce logo* » from the CONCOURS MONDIAL DE BRUXELLES.

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 DE BRUXELLES 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

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

The distinction of best 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 DE BRUXELLES is strictly prohibited and will be penalized by a payment to the CONCOURS MONDIAL DE BRUXELLES of an irreducible and fixed fine of 10.000 €, in addition to damages for direct and indirect damage caused to the CONCOURS MONDIAL DE BRUXELLES.

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



The CONCOURS MONDIAL DE BRUXELLES 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 - Quality control

The CONCOURS MONDIAL DE BRUXELLES is going to control the awarded wines by comparing a selection of those products to an anonymously-bought sample from the same batch.

The CONCOURS MONDIAL DE BRUXELLES will inform the distributors from whom it buys the samples, but will keep confidential the details until the end of the control procedure.

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:

1. cancel the awarded medal,
2. warn the relevant fraud services (or equivalent),
3. warn the distributors who sold the product,
4. inform the jurors who awarded the products,
5. to expel the implicated producers from all the competition organised by the CONCOURS MONDIAL DE BRUXELLES for five years.

Section 20 - Force majeure and changes

If an event beyond the control of the CONCOURS MONDIAL DE BRUXELLES was to prevent the contest from happening, the CONCOURS MONDIAL DE BRUXELLES is under no circumstances held liable.

The CONCOURS MONDIAL DE BRUXELLES reserves the right to cancel the competition, to change the date scheduled of the event, to shorten or lengthen it, to modify the conditions or the operation in case of force majeure (epidemic, fire, flooding, natural catastrophe, strike, terrorist act, etc ...), or any event beyond their control or deemed justifiably necessary. Their liability cannot thereby be incurred and no compensation can be requested by participants.

The CONCOURS MONDIAL DE BRUXELLES cannot be held responsible for any theft, loss, damage or delay in the delivery of samples.

Article 21 - General Rules

- Every person registered will be notified by post of the results of their product(s) presented.



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- ▶ The competition results are final and without appeal.
- ▶ Samples of participating products may, after the event, be used by the CONCOURS MONDIAL DE BRUXELLES 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 Article 19 of this Regulation.
- ▶ Participating in the CONCOURS MONDIAL DE BRUXELLES means express and unconditional acceptance of these regulations.
- ▶ In case of obtaining a medal, I accept that SAUVIGNON SELECTION by CMB shares my results and my tasting report with distributors, importers and journalists.
- ▶ In the case of a dispute with the CONCOURS MONDIAL DE BRUXELLES, the courts of Brussels shall have exclusive jurisdiction and Belgian law will apply.

Quentin Havaux
CEO Concours Mondial de Bruxelles

Version adapted in November 2025



Dates of all the sessions :

Rosé Wine Session: 27-29 March 2025 in Cirò (Italia)

Red and White Wine Session: 21-23 May 2026 in Yerevan (Armenia)

Sparkling Wine Session: 21-23 May 2026 in Yerevan (Armenia)

Sweet and Fortified Wine Session: 09-11 October in Thuir (France)

Dates for registration and sending of the samples :

Rosé Wine Session: from November 2025 till March 2, 2026 (collection of the samples until March 2nd, 2026 in Brussels)

Red and White Wine Session: from November 2025 till March 31st, 2026 (collection of the samples until April 3, 2026 in Brussels)

Sparkling Wine Session: from November 2025 till March 31st, 2026 (collection of the samples until April 3, 2026 in Brussels)

Sweet and Fortified Wine Session: from November 2025 till September 04, 2026 (collection of the samples until September 04, 2026 in Brussels)

Results for Rosé Wine Session will be communicated April 7, 2026.

Results for Red and White Session will be communicated June 1st, 2026.

Results for Sparkling Session will be communicated June 1st, 2026.

The date of the results for the Sweet and Fortified Wine session will be communicated October 19, 2026.

Are admitted to compete :

- For the Rosé Wine Session
 - o All types (Still, sparkling, semi-sparkling and liquor wine)
 - o Only the Rose colour
 - o All the dosages
- For the Red and White Wine Session
 - o Only for still wines
 - o All the colours
 - o Only dry and semi-dry dosages
- For the Sparkling wine Session
 - o Only for sparkling and semi-sparkling wines
 - o All the colours
 - o All the dosages
- For the Sweet and Fortified Wine Session
 - o All types



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- All the colours
- Semi dry and sweet dosages



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TASTING EVALUATION SHEET

VINS TRANQUILLES - STILL WINES

LIMPIDITÉ / LIMPIDITY	☐ 5		☐ 3		☐ 1
ASPECT / SIGHT	☐ 10		☐ 6		☐ 2
INTENSITÉ / INTENSITY	☐ 8	☐ 7	☐ 6	☐ 4	☐ 2
FRANCHISE / GENUINENESS	☐ 6	☐ 5	☐ 4	☐ 3	☐ 2
QUALITÉ / QUALITY	☐ 16	☐ 14	☐ 12	☐ 10	☐ 8
INTENSITÉ / INTENSITY	☐ 8	☐ 7	☐ 6	☐ 4	☐ 2
FRANCHISE / GENUINENESS	☐ 6	☐ 5	☐ 4	☐ 3	☐ 2
QUALITÉ / QUALITY	☐ 22	☐ 19	☐ 16	☐ 13	☐ 10
PERSISTANCE / PERSISTENCE	☐ 8	☐ 7	☐ 6	☐ 5	☐ 4
JUGEMENT GLOBAL OVERALL JUDGEMENT	☐ 11	☐ 10	☐ 9	☐ 8	☐ 7
REMARQUES REMARKS					ÉLIMINÉ ☐ 0

COMMISSION N°	
N° OF THE TASTER	
SERIES	
SAMPLE	

Judge Signature:

President Signature:



- ☐ GREAT GOLD MEDAL
- ☐ GOLD MEDAL
- ☐ SILVER MEDAL
- ☐ UNAWARDED



TASTING EVALUATION SHEET

VINS EFFERVESCENTS - SPARKLING WINES

LIMPIDITÉ / LIMPIDITY	☐ 5		☐ 3		☐ 1
ASPECT / SIGHT	☐ 10		☐ 6		☐ 2
EFFERVESCENCE	☐ 10	☐ 8	☐ 6	☐ 4	☐ 2
INTENSITÉ / INTENSITY	☐ 7	☐ 6	☐ 5	☐ 4	☐ 3
FRANCHISE / GENUINENESS	☐ 7	☐ 6	☐ 5	☐ 4	☐ 3
QUALITÉ / QUALITY	☐ 14	☐ 12	☐ 10	☐ 8	☐ 6
INTENSITÉ / INTENSITY	☐ 7	☐ 6	☐ 5	☐ 4	☐ 3
FRANCHISE / GENUINENESS	☐ 7	☐ 6	☐ 5	☐ 4	☐ 3
QUALITÉ / QUALITY	☐ 14	☐ 12	☐ 10	☐ 8	☐ 6
PERSISTANCE / PERSISTENCE	☐ 7	☐ 6	☐ 5	☐ 4	☐ 3
JUGEMENT GLOBAL OVERALL JUDGEMENT	☐ 12	☐ 11	☐ 10	☐ 9	☐ 8
REMARQUES REMARKS					ÉLIMINÉ ☐ 0

COMMISSION N°	
N° OF THE TASTER	
SERIES	
SAMPLE	

Judge Signature:

President Signature:



- ☐ GREAT GOLD MEDAL
- ☐ GOLD MEDAL
- ☐ SILVER MEDAL
- ☐ UNAWARDED



Certificate of sample conformity presented in bulk

Document required for presenting a bulk sample **CONCOURS MONDIAL DE BRUXELLES**.

I, the undersigned _____
representing the company or holding _____

declare under oath that the wine of the _____ vintage presented at **CONCOURS MONDIAL DE BRUXELLES** represents the entire batch to be bottled in the month of _____

👉 If this is a vintage please specify batch number: _____

👉 The number of bottles intended for this wine: _____

Date

Stamp

Signature

__/__/____

The CONCOURS MONDIAL DE BRUXELLES 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, as well as 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.

In 2016, over 275 medal-winning entries were analysed and tasted by an authorised laboratory. It was confirmed that four of them displayed significant differences and complaints have been lodged with the relevant authorities.