



**CONCOURS  
MONDIAL de  
BRUXELLES**



# REGISTRATION

## CONCOURS MONDIAL DE BRUXELLES 2024

### Details for entry

#### 1. Entries

Enter online via our website :  
[www.concoursmondial.com](http://www.concoursmondial.com)

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.

**If you are unable 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 Sparkling Session - Rue de Mérode 60 –  
B-1060 Brussels – Belgium • Tel : +32 478 21 27 32  
Email : [concoursmondial@vinopres.com](mailto:concoursmondial@vinopres.com)

**ENTRY RULES FOR THE CONCOURS MONDIAL DE BRUXELLES ARE AVAILABLE IN FULL ON THE WEBSITE :  
[WWW.CONCOURSMONDIAL.COM](http://WWW.CONCOURSMONDIAL.COM)**

**DEADLINE FOR ENTRIES IS :**

**JUNE 7**

#### 2. Fees per entry

1 sample	185, - €	6 samples	1 056, - €
2 samples	366, - €	7 samples	1 225, - €
3 samples	543, - €	8 samples	1 376, - €
4 samples	716, - €	9 samples	1 530, - €
5 samples	885, - €	> 10 samples	168/sam., - €

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 2710 0451 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 pro forma invoice stating 'Samples of no commercial value - Concours Mondial de Bruxelles' - to avoid paying customs clearance fees :

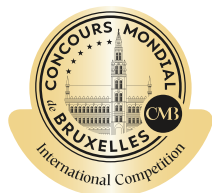
Vinopres – CMB Sparkling Session

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

Sample collection deadline  
June 10

Think of the environment, only use polystyrene or polystyrene chips.  
To pack your samples where absolutely necessary.

**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.**



# CUSTOMER RECORD

FOR ORGANIZERS' USE ONLY  
N° DC .....

Required for billing  
Available online: [www.concoursmondial.com](http://www.concoursmondial.com)

**CONCOURS  
MONDIAL** de  
**BRUXELLES**



Company: .....

Full address: .....

City: ..... Postcode / ZIP code: ..... Country: .....

Phone: .....

Website: ..... E-mail: .....

Entry contact name: .....

VAT registered                      Yes                      No

VAT N°: ..... **(Compulsory for bill)**

I, the undersigned, Mrs. Mr ....., acting on my behalf/in my capacity as representative for the above mentioned company declare that I have read and understood the rules and regulations of the Concours Mondial de Bruxelles 2024 and I unreservedly accept all the terms and conditions.

Date: ..... Signature: .....

**DEADLINE OF THE REGISTRATION FORM : JUNE 7, 2024**  
**TO : [concoursmondial@vinopres.com](mailto:concoursmondial@vinopres.com) or**  
**Vinopres SA - CMB Sparkling Session • Rue de Mérode 60 • B-1060 Brussels • Belgium**

### Method of payment

- |                                    |          |                                       |              |
|------------------------------------|----------|---------------------------------------|--------------|
| <input type="checkbox"/> 1 sample  | 185, - € | <input type="checkbox"/> 6 samples    | 1 056, - €   |
| <input type="checkbox"/> 2 samples | 366, - € | <input type="checkbox"/> 7 samples    | 1 225, - €   |
| <input type="checkbox"/> 3 samples | 543, - € | <input type="checkbox"/> 8 samples    | 1 376, - €   |
| <input type="checkbox"/> 4 samples | 716, - € | <input type="checkbox"/> 9 samples    | 1 530, - €   |
| <input type="checkbox"/> 5 samples | 885, - € | <input type="checkbox"/> > 10 samples | 168/sam, - € |

I transfer to the account number Vinopres - Banque: BNP Paribas Fortis Belgique - IBAN: BE24 2710 0451 1138 - BIC: GEBABEBB  
**(Please note: Unique bank account from 1 September 2023) - (Proof of bank transfer and / or payment)**

Please debit my credit card for                       VISA                       EUROCARD                       AMERICAN EXPRESS

Credit cardholder's name: .....

Credit card number:                     

Expiry date:



# REGISTRATION FORM

**CONCOURS  
MONDIAL de  
BRUXELLES**



One form per entry. A photocopy of this form is acceptable  
Available online: [www.concoursmondial.com](http://www.concoursmondial.com)

## Product (Description and labelling statements)

Full product trademark: .....

(Name of wine and/or cuvée as stated on the label)

Vintage ..... Country ..... Region .....

Appellation .....

Main varietal % .....

Secondary varietals % .....

### Product type

#### TYPE

Sparkling  
Semi-sparkling

#### SEEWITNESS

- Dry Wine (<5g)  
 Medium Dry Wine  
 Sweet Wine(>40g)

#### COLOR

Red  
White  
Rosé

- Extra-brut:** between 0 and 6 g/l  
 **Brut:** < 12 g/l  
 **Extra-dry:** between 12 and 17 g/l  
 **Dry wine:** between 17 and 32 g/l  
 **Medium dry:** between 32 and 50 g/l  
 **Sweet:** > 50 g/l

### Product characteristics

Oaked wine  Yes  No  Partly

Organic wine  Yes  No  Under conversion

Biodynamic wine  Yes  No  Under conversion

### BULK SAMPLES ENTERED

Yes No

If so, please fill out the certificate of conformity on the last page

### CHEMICAL COMPOSITION

Enclose an analysis certificate for each product completed by an authorised laboratory in accordance with local legislation.

Alcohol content (% alc. vol)

Residual sugar (g/l)

### ONLY FOR SPARKLING OR SEMI-SPARKLING WINES

CO<sub>2</sub> Pressure (atm. at 10°C)

### CLOSURE TYPE

Traditional cork                      Screwcap  
Cork-based                              Other  
Synthetic cork

### MARKETABLE QUANTITY IN STOCK

Bottles  
 Liters

### EX WORKS PRICE (EXW) - Ex-cellar packaged price (excluding administrative customs costs, taxes and transport)

- Under 5 €                       Between 8,50 and 12,50 €                       Between 20,00 and 35,00 €                       Between 50,00 and 70,00 €  
 Between 5 and 8,50 €                       Between 12,50 and 20,00 €                       Between 35,00 and 50,00 €                       Over 70,00 €

### DETAILS OF THE COMPANY HANDLING THE PRODUCT TO BE MENTIONED IN THE AWARD LIST

- Producer                       Wine merchant                       Distributor                       Same details as on CUSTOMER RECORD

#### Other company

Company .....

Manager's name ..... Phone .....

Full address ..... Postal Code ..... City .....

Country ..... E-mail ..... Website .....

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.



CONCOURS  
MONDIAL *de*  
BRUXELLES



## Certificate of conformity for bulk samples

This document is essential for entering bulk samples in the *Concours Mondial de Bruxelles*.

I, the undersigned \_\_\_\_\_  
duly authorised representative of the company \_\_\_\_\_  
certify that the wine \_\_\_\_\_ entered in  
the *Concours Mondial de Bruxelles* represents the entire amount  
of wine under this label due to be bottled in \_\_\_\_\_ (month) \_\_\_\_\_ (year).

➤ If this is one label, please specify the batch number: \_\_\_\_\_

➤ The planned number of bottles for this wine is: \_\_\_\_\_

**Date**

**Company stamp**

**Signature**

\_\_/\_\_/\_\_\_\_

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.**