

CONCOURS **MONDIAL** d **BRUXELLES**

REGISTRATION

CONCOURS MONDIAL DE BRUXELLES 2026 Details for entry

Entries

Enter online via our website: 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 Sweet Session - 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

SEPTEMBER 4, 2026

polystyrene chips.

To pack your samples where absolutely necessary.

Fees per entry

1 sample	205, - €	6 samples	1 170, - €
2 samples	406, - €	7 samples	1 351, - €
3 samples	603, - €	8 samples	1528, -€
4 samples	796, - €	9 samples	1701, -€
5 samples	985, - €	> 10 samples	185/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

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 O451 1138 - BIC: GEBABEBB (Please note: Unique bank account from 1 September 2023)

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 SWEET SESSION

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

Ν°	DC				

FOR ORGANIZERS' USE ONLY

Required for billing Available online: www.concoursmondial.com



Comp	oany:				
Full a	ddress:				
City:		Postcode / ZIP (code:Cou	untry:	
Phone	e				
Webs	ite	E	-mail:		
Entry	contact name:				
VAT re	egistered Yes	No			
VAT N	0.		(Compulsory fo	or bill)	
the al		declare that I have read o	and understood the rules	y behalf/in my capacity as represental s and regulations of the Concours Mon	
Date:			Signature:		
			nondial@vinopres.com		
Meth	od of payment				
	1 sample2 samples3 samples	205, - € 406, - € 603, - €	6 samples7 samples8 samples		
		796, - €	9 samples		
	☐ 5 samples	985, - €	> 10 samples	185/sam., - €	
				ue - IBAN: BE24 2710 O451 1138 - BIC: GEE < transfer and / or payment)	BABEBB
	Please debit my credit carc	I 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



	Product (Description and la	abelling statements)	
Full product trademark	C		
(Name of wine and/or cu	vée as stated on the label)		
Vintage	CountryRe	gion	
Appellation			
Main varietal %			
Secondary varietals %			
	Product type	Prod	uct characteristics
TYPE	SWEETNESS STILL WINES	Oaked wine Yes	■ No ■ Partly
Still	☐ Medium Dry Wine (>l○g)	Odked Wille les	NO Partiy
Sparkling	Sweet Wine (>40g)	Organic wine Yes	■ No ■ Under conversion
Semi-sparkling			
Sweet and Fortified wine		Biodynamic Yes	No Under conversion
COLOR	SWEETNESS SPARKLING WINES	BULK S	SAMPLES ENTERED
Red	Dry wine: between 17 and 32 g/l		Yes No
White	Medium dry: between 32 and 50 g/l		100
Rosé	Sweet: > 50 g/l	If so, please fill out the ce	ertificate of conformity on the last p
C	HEMICAL COMPOSITION	C	LOSURE TYPE
	rtificate for each product completed by an	Traditional cork	Screwcap
	in accordance with local legislation.	Cork-based	Other
Alcohol content (% alc.	. vol)	Synthetic cork	
Residual sugar (g/l)		MARKETAB	LE QUANTITY IN STOCK
ONLY FOR CDA	DVI INC OD COM COADVI INC WINES		
	RKLING OR SEMI-SPARKLING WINES		Bottles
CO ₂ Pressure (atm. at 1	0°C)		Liters
EX WORKS	PRICE (EXW) - Ex-cellar packaged price (exclude	ling administrative customs o	costs, taxes and transport)
Under 5 €	Between 8,50 and 12,50 €	Between 20,00 and 35,00 €	
Between 5 and 8,5C	0 € Between 12,50 and 20,00 €	Between 35,00 and 50,00 €	Over 70,00 €
NOTE:		LOTE THE RELIGIOUS AND THE	
DET	AILS OF THE COMPANY HANDLING THE PRODU	JCT TO BE MENTIONED IN 1	THE AWARD LIST
Producer	☐ Wine merchant ☐ Distributo	Same details as	on CUSTOMER RECORD
Other company			
Company			
		Phone	
/lanaaer's name			

Postal Code City

.... Website

Full address ...

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

This document is essential for entering bulk samples in the Concours Mondial

Dat	te Company stamp Signa	ture
4	The planned number of bottles for this wine is:	
Ä	If this is one label, please specify the batch number:	
	of wine under this label due to be bottled in (month) _	(year).
	the <i>Concours Mondial de Bruxelles</i> represents the entire amo	ount
	certify that the wine	_entered in
	duly authorised representative of the company	
	I, the undersigned	
	de Bruxelles.	
	This document is essential for entering bank samples in the contect	ar o mioritata

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.