



REGISTRATION | Concours Mondial de Bruxelles 2016

Details for entry



1. 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 - Rue de Mérode 60 – B-1060 Brussels – Belgium
Tel : +32 2 533 27 67 – Fax : +32 2 533 27 61 Email : concoursmondial@vinopres.com

Deadline for entries is March 4, 2016

THINK OF THE ENVIRONMENT, ONLY USE POLYSTYRENE OR POLYSTYRENE CHIPS
TO PACK YOUR SAMPLES WHERE ABSOLUTELY NECESSARY.

2. Rules for entry

Entry rules for the Concours Mondial de Bruxelles are available in full on the website : www.concoursmondial.com

3. Fees per entry

For Belgian companies, add 21% VAT
For other countries: no VAT is applicable if the VAT number is stated on the Customer Record form

Fees per entry

1 entry	150, - €	6 entries	870, - €
2 entries	298, - €	7 entries	1 001, - €
3 entries	444, - €	8 entries	1 136, - €
4 entries	588, - €	9 entries	1 260, - €
5 entries	730, - €	>10 entries	138, - €

4. Means of payment

Payment can be made by Visa/Mastercard or American Express credit card, or by bank transfer to account number VINOPRES BE 87 0001 2552 7494 (Iban), BPOTBEB1 (Bank Identification Code) at the Banque de la Poste (CCP – B-1000 Brussels).

5. Sample dispatch

Send **four 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
Rue de Mérode, 60
B-1060 Brussels - Belgium
Tel: +32 2 533 27 67

Sample collection
from January 4 to March 4, 2016



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.

Registration Form

One form per entry

Available online: www.concoursmondial.com

For Organizers' use only

E V
N° R.
Tracking reference: Bulk

A photocopy of this form is acceptable

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 Still Sparkling Semi-sparkling Liqueur wine

Colour Red White Rosé

Seewtness (Only for still wines and liqueur wines)

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

Seewtness (Only for sparkling wines)

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

Product characteristics

Oaked wine Yes No Partly

Organic wine Yes No Under conversion

Biodynamic wine Yes No Under conversion

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)

CO₂ Pressure (atm. at 10°C)

(Only for sparkling or semi-sparkling wines)

Type of labeling

Adhesive label
 Wet-glue label
 Silkscreen
 Other

Closure type

Traditional cork Screwcap
 Cork-based Other
 Synthetic cork

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

Sales channels for wines entered

Cellar door Distributor channels
 Internet Other
 Supermarkets

Marketable quantity in stock

..... Bottles
 Litres

Leading export markets (eg. Belgium, United Kingdom, China) :
.....

Details of the company handling the product to be mentioned in the award list

Producer Wine merchant Distributor

Same details as on Other company

CUSTOMER RECORD

Manager's name

Full address Postcode/ZIP City

Country Telephone Fax

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.