mondial-vins-blancs.com

# LE MONDIAL DES VINS BLANCS STRASBOURG





THE ONLY COMPETITION IN THE WORLD ENTIRELY DEDICATED TO THE WHOLE DIVERSITY OF WHITE WINES, UNDER THE OIV PATRONAGE AND MEMBER OF VINOFED MARCH 17th and 18th, 2024 at the Exhibition Park

EXTENDED REGISTRATION DEADLINE,
GASTRONOMIC FORAYS and RETURN OF THE MASTERCLASSES!

### WINE REGISTRATION EXTENDED UNTIL FEBRUARY 25th!

Strasbourg events extends the registration period for samples of still and sparkling wines, winegrowers and cooperative cellars around the world have until February 25 to make their best selection and submit their file to download at: https://www.mondial-vins-blancs.com/en/registration/

The forms, pricing and logistics arrangements can be found in our brochure: https://www.mondial-vins-blancs.com/en/about/

#### GEORGIA'S FIRST PARTICIPATION

With each edition, the reputation and attractiveness of the competition strengthens among winegrowers and interprofessional wine bodies to welcome new producing countries. After Mexico and Armenia in 2023, it is **Georgia, a wine country with a few thousand-years-old tradition, which is mobilizing to present wines this year.** 

Georgia, cradle of wine and home of orange wine. Although in keeping with the times, the latter was not born in the 21st century itself but this type of winemaking dates back several millennia before our era: it is in the secrets of cellars or at the Outside in gardens and in giant buried clay jars, **the Qvevris** (containing up to 500 liters), the future orange wine macerated, fermented and was preserved for months or even entire years.

Next March, the jury will award a **prize to the best white wine with maceration** in the competition. Remember that in 2023, it was the Ukrainian domain SHABO which won, and this year what will happen?

### THE 2024 REWARDS

The Alsatian estate Xavier Muller of Marlenheim will put its title back into play. He won the **2023 "Grand Prix du Jury" (Best score of 94.71 points / 100)** obtained with Sylvaner Cuvée Emile 2020.

**The VINOFED Prize** will reward **the best dry wine** (< 4 g of residual sugar/liter). In each of the 12 categories a Dry Wine Trophy will be awarded. Still in addition to the Grand Gold (> 93 points), Gold (> 89 points) and Silver (> 85 points) medals, the jury eager for new products will award 3 favorites:

The "first participation" favorite

The "best white wine with maceration" (orange wine)

New | The "best sparkling wine"

#### **EXPERT JURIES OF 26 NATIONALITIES FROM 5 CONTINENTS**

The range of tasting profiles and countries is expanding further for this 26th edition since around the 10 tables which will bring together 70 juries, there will be **26 nationalities of expert judges who will take part in the exercise of tasting.** 

# **ORGANIZATION**

# PRESS/ MEDIA

Christine COLLINS: Expert-Consultant of the contest +33 (6) 31 34 40 75 / ccollins@strasbourg-events.com

Frédérique PIERRÉ- FéComSi : PR for France & World +33 (6) 47 94 54 38/ frederique@comsi-france.com









# LE MONDIAL DES VINS BLANCS STRASBOURG





# A WINE-FOOD PAIRING OF INTERNATIONAL DIMENSION

This edition is held concurrently with the EGAST trade fair, where it all began in 1998 since the Mondial was born there under the name of the single-varietal competition "Riesling du monde". Like a complementary wine and food pairing, it is only natural that the organizers bring together these two events whose flavors will be enhanced by an international dimension. Indeed, among the expert judges of the wine competition there are gourmets, gastronomes and even cooks. Let us remember that Emile JUNG, starred chef at Le Crocodile in Strasbourg himself, was one of the tasters and was delighted with this annual wine meeting.

As for the prestigious chefs present at EGAST, the 1st biennial professional gastronomy fair in Noth East France, they are high-flying oenophiles, starting with the 2 godfathers of EGAST 2024 Fabrice DESVIGNES, Chef from the kitchens of the Elysée, Christian GARCIA, Chef of the princely palace of Monaco.

Thierry MARX at the head of the ONOR Restaurant, Franck PANIER, Head Chef of the Grand Ducal Palace, Willem-Pieter VAN DREUMEL, Head Chef of the Royal Palace of Amsterdam, Jerôme SCHILLING, Chef au Restaurant Lalique at Château Lafaurie-Peyroguet, Grégor ZIMMERMANN, Head Chef of the Bellevue Palace (Switzerland) for cite only them.

Strasbourg events is therefore delighted with the special agenda which will be presented to international judges, visitors professionals, exhibitors, journalists and wine writers:

Sunday March 17 at 2:30 p.m. : Moment of conviviality with the 70 juries

in the presence of **Nathalie KALTENBACH**, President of ADT (Alsace Destination Tourisme) Sunday March 17 at 3:00 p.m.: Visit of the Mondial juries to EGAST and meeting with exhibitors

Monday March 18 at 4:30 p.m.: Awards ceremony of the Grand Jury Prize and the Special Prizes of the Mondial des Vins Blancs 2024 Hall 4 in the heart of the EGAST show by Nicolas RIEFFEL, gastronomic agitator, Masterchef candidate in 2010, Bretzel d'Or in 2019 and sommelier,

Nicolas, surrounded by great European chefs, will continue with the Emile JUNG Trophy ceremony

Other surprises are still brewing and will be communicated in the press kit to follow.

#### THE RETURN OF THE MASTERCLASSES

Given the success of the Masterclasses during the 25th anniversary of the Contest in April 2023 and at the request of professionals, 5 high-level sessions are organized after the competition on Tuesday March 19th and Wednesday March 20th. Focus on the most effervescent Masterclass of the series, in collaboration with the Confrérie Saint-Etienne d'Alsace: a Masterclass led by Etienne-Arnaud DOPFF, Grand Master of the Brotherhood of Saint-Etienne d'Alsace, and Olivier SOHLER, Director of crémants d'Alsace. The bubbles experts pair will present to the participants "All the diversity of Alsace crémants".

 ${\tt EGAST\ exhibitors\ and\ professional\ visitors\ can\ register\ for\ the\ Masterclasses\ FREE\ OF\ CHARGE.}$ 

MANDATORY REGISTRATIONS and places limited to 50 participants!

The complete program of the Masterclasses will be revealed in the press kit and on social networks.

# CONTEST REGISTRATION AND DEADLINES

Contact: aaugusto@strasbourg-events.com

https://www.mondial-vins-blancs.com/inscription/

ATTENTION: Samples registration until the 25th February 2024

Samples shipment until the 1st March 2024

Entry fee: 110€ excl. VAT per sample (for 1 to 2 wines)

100€ excl. VAT per sample (for 3 to 4 wines) and 95€ excl. VAT per sample for 5 wines and more









# LE MONDIAL DES VINS BLANCS STRASBOURG





# STRASBOURG EVENTS

Strasbourg Events is a key player in its territory, specialising in the organisation of professional and general public fairs and shows.

Strasbourg Events relies on the region's sectors of excellence to attract international-scale conferences & congresses and offers a solution adapted to all key corporate communication events. The general public is not left out, with a dense and varied program of shows including 8 emblematic events.

750000

250

**40** years

100000

Visitors a year

Events hosted a year

Of experience

m²

# AND FOR 26 YEARS, STRASBOURG EVENTS HAS BEEN ORGANISING WINE COMPETITIONS DEDICATED TO WHITE WINES OF THE WORLD



Etienne-Arnaud DOPFF, Grand Master of the Brotherhood of Saint-Etienne d'Alsace and Pauline HUSSON Major. 2024 intronization ceremony. The pride and emotion of Guy RUHLMANN from the Gilbert Ruhlmann et Fils de Scherwiller estate rewarded in April 2023 with the "Trophée Vin Sec" for Muscat 2022 AOC Muscat Alsace. Prize awarded by judge Jim MC MAHON from Australia.

Ivo DVORAK, President of the Sommeliers of the Czech Republic, 11 titles of Best Sommelier of the Czech Republic

Member of the ASI Executive Board Member of the expert jury at Le Mondial 2024

THE MONDIAL OF WHITE WINES STRASBOURG & its MASTERCLASSES, The international wine events in the heart of the EUROPEAN CAPITAL







