

PARTICIPATION AND PAYMENT FORM

**REGISTRATION OPEN
UNTIL 1ST MARCH, 2027**

TO BE RETURNED AT : STRASBOURG EVENTS
PALAIS DES CONGRÈS - PLACE DE BORDEAUX
FR 67082 STRASBOURG CEDEX
Email : lemondialdesvinsblancs@strasbourg-events.com
Tel. +33 3 88 37 67 67

YOUR DETAILS :

Company name :

Full address :

Post Code : City :

Country : Region :

Phone : Handy :

E-mail address :

Website : www.....

Person in charge of the file : Job title :

NUMBER OF WINES PRESENTED :

First participation ☐ YES ☐ NO

☐ I present samples representing the total amount due =€

The amount of registration fees per sample presented is :

1 to 5 registered wines	112 € excl. VAT.
6 to 10 registered wines	102 € excl. VAT.
from 11 registered wines	97 € excl. VAT.

N° Tax identification number - EU VAT Number

N° SIRET / N° DUNS.....

PAYMENT BY :

☐ **BANK TRANSFER** TO STRASBOURG ÉVÉNEMENTS (a copy of the transfer must be enclosed)

Account Owner :
SA STRASBOURG ÉVÉNEMENTS
Place de Bordeaux Wacken
67082 STRASBOURG CEDEX

BANK CODE	BRANCH SORT CODE	ACCOUNT NUMBER	CHECK DIGITS
30087	33086	00023701301	08
ADDRESS CIC - CENTRE D'AFFAIRES DE STRASBOURG			
IBAN : FR76 3008 7330 8600 0237 0130 108		BIC : CMCIFRPP	

DELIVERY OF SAMPLES : BEFORE 5TH MARCH 2027

(To be paid by competitors and at their own risk)

Please remember to send **3 bottles for each wine presented** to :

THÉÂTRE DU VIN - 2 rue du Commerce - FR 67640 Fegersheim - France

Tél. +33 3 88 21 25 72 - Email : commandes@theatreduvin.fr

Delivery hours : 9 a.m. to 3 p.m., Monday to Friday

RULES AND REGULATIONS 2027

LE MONDIAL DES VINS BLANCS STRASBOURG

(Can be consulted on the website
www.mondial-vins-blancs.com
or on request to the organisers)

1 – PURPOSE:

LE MONDIAL DES VINS BLANCS STRASBOURG Competition is organised by STRASBOURG EVENTS, whose registered office is at Place de Bordeaux FR 67082 Strasbourg Cedex. The 2027 edition of the competition is placed under the control of the OIV (International Organisation of Vine and Wine); and UIOE (International Union of Oenologists. It is a member of VINOFEF (World Federation of Major International Wine and Spirits Competitions).

LE MONDIAL DES VINS BLANCS STRASBOURG White Wine Competition aims to:

- Showcase the quality and diversity of white wines;
- Raise the technical and scientific level of wines from producers who best demonstrate the virtues of all white grape varieties;
- Be an observatory for innovative trends in production;
- Provide a serious and reliable tool of reference for the wine consumer.

2 – ELIGIBILITY:

In any and all countries producing white wines, those eligible to enter the competition are: wine growers/producers, wine cooperatives, unions of cooperatives, groups of producers, wine merchants/growers and wine producers/merchants.

3 – TERMS AND CONDITIONS OF ELIGIBILITY:

The terms and conditions of eligibility to the competition are the following:

- a) Presentation is open to any and all white wines made from grape varieties and blends that meet the definition of the OIV's international code of oenological practices. All wines must bear information on the country of origin in which the grapes were harvested and vinified.
- b) Only those wines shall be eligible that abide by the provisions of EU Regulation No.1308/2013, particularly those on origin and provenance.
- c) All wines, irrespective of their vintage, as well as non-vintage wines, are eligible to compete. The sample of wine presented in the competition should come from a homogeneous batch of a wine intended for consumption, whether packaged or in bulk. «Homogeneous batch» is taken to mean a series of sales units of a packaged wine or of bulk containers of a wine which has been elaborated and, where applicable, packaged under practically identical conditions and which present organoleptic and analytical characteristics and which has similar organoleptic and analytical characteristics. When a batch of wine presented for a competition is stored in bulk in different containers, the sample presented for the competition is composed of the assembly of the samples taken from each of the containers and assembled in proportion to the volumes of these containers. The wines have to be assembled definitively if participating to the competition.
- d) The competing wine shall be available in a quantity of at least 1,000 liters. A lower volume, but nonetheless greater than 100 liters, may be eligible where production yield is especially low. The wines shall be bottled. Information on origin or provenance shall appear on such bottles. The retail labels shall abide by:
 - The prevailing regulations in France for French wines;
 - The community regulations for member states of the European Union;
 - The prevailing regulations in the producing countries and the provisions on importation for third party countries.

4 – APPLICATION FORM:

The attached entry form shall be filled in for each sample and returned to the address below before **1st March 2027**, accompanied by:

- Payment of the entry fees
- The analysis report less than one year old comprising, in addition to details identifying the sample, the following information: sugar (glucose and fructose), actual alcoholic volumic strength, total volumic acidity in meq/L, volatile acidity in meq/L, total sulphur dioxide in mg/L, overpressure due to carbon dioxide for sparkling wines, expressed in bars.

For wines produced in France:

- The declaration of claim for wines enjoying a protected appellation of origin or a protected geographical indication.
- The application for certification for wines not enjoying a geographical indication.

Any and all wines for which the entry form is not accompanied by payment of the entry fees and the analysis report shall be rejected. Strasbourg Events reserves the right to limit the number of samples according to the order of arrival of entry forms.

5 – SAMPLES:

Each sample shall be presented under the following terms and conditions:

- 3 bottles of 0.5 liter to 1 liter (or 6 bottles if less capacity) per sample. Bottles shall bear their retail labelling pursuant to prevailing regulations.
- Each sample shall be accompanied by an analysis report.
- Each sample must arrive before **5th March 2027** at the following address:
THEATRE DU VIN - 2 rue du Commerce
FR-67200 FEGERSHEIM - France
Tel. +33 3 88 21 25 72 - Email: commandes@theatreduvin.fr
Delivery hours: 9 a.m. to 3 p.m., Monday to Friday.
Shipping shall be at the expense of competitors and at their own risk.

Strasbourg Events shall take receipt of the samples, check the conformity of the accompanying documents and the entry fees and disqualify those that do not comply with the rules and regulations. Any and all samples shipped carriage forward shall be rejected. No rejected samples shall be returned.

6 – PAYMENT OF FEES:

The amount of registration fees per sample presented is :

- 1 to 5 registered wines 112€ excl. VAT
- 6 to 10 registered wines 102€ excl. VAT
- From 11 registered wines 97€ excl. VAT

Entry fees shall be paid before **1st March 2027** either by wire transfer or debit card. Bank charges shall not be covered by Strasbourg Events. Under no circumstances shall payment be subject to reimbursement.

7 – TERMS AND CONDITIONS OF ORGANISATION OF TASTING:

Wines shall be grouped according to grape variety and type, and shall be presented for tasting in opaque black packaging to guarantee anonymity.

If fewer than 3 distinct competitors are competing in a given category, the organiser reserves the right to include these wines in the "Other white grape variety" category.

Appraisal of the wines shall be descriptive and shall include comments on visual and olfactory aspects, the impression on the palate, the overall impression and the typicity of the product. Strasbourg Events shall appoint the series of juries.

The presidency shall be under a French or foreign oenologist. The total number of jurors shall be set according to the number of samples presented.

Each jury shall include 5 or 7 members of whom 3 or 5 foreign jurors and 2 French jurors. Each jury is composed of different jury members from the wine world, of which at least 1 oenologist and 1 sommelier.

For each jury, Strasbourg Events shall appoint the president and secretary, whose duty is to guarantee the tasting in the best conditions and validate the final note of the wine, as well as for the drafting of comments and their quality. Each wine shall be tasted by tasters of whom at least two thirds are competent tasters. The organiser recognises as competent the following tasters: oenologists, wine waiters, cellar men, qualified tasters, wine makers, cellar masters, cellar managers, international competition tasters, restaurateurs, directors from companies in the wine world, teachers from professional catering schools, specialist journalists, and any and all persons whose profession is related to the wine world. From such professionals, the organiser shall draw up a random nominative list of jurors selected and recruited for international competitions organised by VINOFEF and at the suggestion of the Union de la Sommellerie Française.

The organiser shall collect a sworn affidavit from jury members that mentions their direct or indirect links with firms, establishments, professional organisations or associations whose activities, products or interests may concern the wines presented in the competition.

The organiser shall take appropriate measures to prevent a competitor or a jury member judging his own wines.

Strasbourg Events shall see to it that the competition runs smoothly by preparing the samples, organising and conducting the tasting and judging the tasting with the use of an adequate form, checking, using and publishing the results. The awards scale adopted is a system of notation that makes it possible to classify the wines in competition according to their intrinsic qualities.

The present rules and regulations shall be posted in the competition hall throughout proceedings.

8 – AWARDS:

Strasbourg Events shall define the awards that come in the form of Gold Medals and Silver Medals. These awards are limited to 30% of the total number of samples tasted. However, the organisers reserve the right to award a 1/3 prize in certain categories. The awards, in accordance with OIV regulations, will be awarded at the discretion of the jury to wines that have achieved a high level of expression deserving of the distinctions. These rewards are Gold and Silver medals, knowing that within the Gold medals, if the rating justifies it, Grand Or medals can be awarded. These awards are granted in compliance with resolution OIV 332A - 2009 et seq.

Any Distinction cannot be awarded if less than three distinct competitors are competing in the same category (Cf. the 13 categories as specified on the application form).

The results shall be publicised after the awards ceremony. Each award-winner shall be duly apprised by letter at a later date. Strasbourg Events shall issue award-winners with a document specifying the name of the competition, the category in which the wine competed, the nature of the distinction awarded, the identity of the wine, the declared volume and the name and address of the winner. Award-winners' macarons shall be available from Strasbourg Events for the award-winning wines according to the volume of wine declared on the application form. Any and all other mentions of the award obtained shall be subject to prior request to and official agreement from Strasbourg Events. The results shall be publicised as widely as possible by a press release and on the competition's internet site.

No awards can be made if, for a given competition or category, fewer than three different competitors are in competition. The wines with the best scores can be rewarded with special prizes such as: Dry Wine Trophy, Grand Jury Prize and Vinofed Prize. In no case, the Trophies, Grand Prix and Vinofed Prize are added to the number of award-winning wines but are part of it. Unlike products awarded a medal, these distinctions cannot appear on the label. These products will benefit from special communication (specific diploma, press media, internet, specialized sites).

9 – CHECKS:

Strasbourg Events alone shall have jurisdiction in settling any disputes. The representative appointed by the OIV and the representative appointed by VINOFEF, in attendance during the competition, shall see to it that competition procedures are followed and draw up a final report. The organisers, in tandem with an accredited Analysis Laboratory, shall have random analytical checks made of the award-winning samples and take any further action deemed necessary.

Strasbourg Events reserves the exclusive right to control the use of awards for commercial ends. The operator who has presented an award-winning wine and the organiser shall each keep in their possession a sample of the award-winning wine accompanied by its data sheet and its analysis report for a period of one year as of the date on which the competition was held. Their data sheets and analysis reports shall be kept at the disposal of the inspection agencies for a period of five years as of the date on which the competition was held. Two months prior to the holding of the competition, the organiser shall advise DREETS (ex DIRECCTE) of the place, date and rules and regulations thereof. Two months at the latest after the holding of the competition, the organiser shall send that same body a report signed by the General Director of Strasbourg Events certifying that the competition was held pursuant to the provisions of the rules and regulations and incorporating more specifically the number of wines presented in the competition, in total and per category, the number of award-winning wines, in total and per category, the list of the award-winning wines and, for each award-winning wine, details permitting identification of the wine and its owner; the percentage of award-winning wines in relation to the number of wines presented, the number of awards made and their breakdown by type of award.

10 – PARTICIPATION IN THE COMPETITION:

Participation implies the de facto acceptance of the present rules and regulation.

APPLICATION FORM 2027

Company Stamp :	Identity of the holder (if different from the company presenting the wine)
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Please, fill in 1 page per sample. Please copy this form for every wine presented.
To be returned before 1st March 2027, with the analysis of the wine carried out in the last 12 months.

Regulated trade name (corresponding to the label and back label on the reverse side of this sheet) Full selling appellation (<u>White wine</u>) :																					
Specify grape variety : ☐ FRANC DE PIED (non grafted)																					
VINTAGE ☐ 2026 ☐ 2025 ☐ 2024 ☐ Other vintage (specify) ☐ No vintage																					
CATEGORIES* *In each of these 13 categories , the medalwinning still wine containing 0 to 4g/l of residual sugars that gets the best note will be awarded. The Trophy VIN SEC (dry wine trophy). <table border="0"><tr><td>☐ 1/ CHARDONNAY</td><td>☐ 6/ PINOT GRIS</td><td>☐ 11/ OTHER WHITE GRAPE VARIETY</td><td>☐ 12/ WHITE BLENDED WINE</td></tr><tr><td>☐ 2/ CHENIN</td><td>☐ 7/ RIESLING</td><td rowspan="2">Name of variety:</td><td>% per grape variety :</td></tr><tr><td>☐ 3/ GEWURZTRAMINER</td><td>☐ 8/ SAUVIGNON</td><td></td></tr><tr><td>☐ 4/ MUSCAT</td><td>☐ 9/ SYLVANER</td><td></td><td></td></tr><tr><td>☐ 5/ PINOT BLANC</td><td>☐ 10/ VIOGNIER</td><td>☐ INDIGENOUS</td><td>☐ 13/ ALCOHOL-FREE WINE / NO LOW</td></tr></table>			☐ 1/ CHARDONNAY	☐ 6/ PINOT GRIS	☐ 11/ OTHER WHITE GRAPE VARIETY	☐ 12/ WHITE BLENDED WINE	☐ 2/ CHENIN	☐ 7/ RIESLING	Name of variety:	% per grape variety :	☐ 3/ GEWURZTRAMINER	☐ 8/ SAUVIGNON		☐ 4/ MUSCAT	☐ 9/ SYLVANER			☐ 5/ PINOT BLANC	☐ 10/ VIOGNIER	☐ INDIGENOUS	☐ 13/ ALCOHOL-FREE WINE / NO LOW
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NB : Possibility to register several wines in each of the 13 categories (registration fees see summary form)

I, the undersigned:, Job title :

- ☐ Yes, Hereby certify that I have read and accepted the rules of the competition **LE MONDIAL DES VINS BLANCS STRASBOURG** at the back of the Participation and Payment Form (can be consulted on the website www.mondial-vins-blancs.com).
- ☐ I declare on my honour that the informations provided in this document are true.
- ☐ Yes, Hereby, certify that I shall keep a sample of the award-winning wine along with the information sheet and analysis report, for a period of one year after the competition.

Date : Signature preceded by the mention "acknowledged and agreed":



LABEL

Please stick the label of this wine
being entered into the competition

BACK LABEL

Please stick the label of this wine
being entered into the competition

LE MONDIAL DES VINS BLANCS STRASBOURG

DELIVERY ADDRESS FOR YOUR SAMPLES :

THÉÂTRE DU VIN

2 rue du Commerce – FR 67640 Fegersheim, France

Tél : +33 3 88 21 25 72 – **Email :** commandes@theatreduvin.fr

Delivery times : 9 a.m. to 7 p.m., Monday to Friday

PROCESS TO SHIP YOUR SAMPLES

- Ship the samples with an authorized carrier.
- We strongly recommend DHL to smooth up the customs procedure, and avoid any custom issues.
- Ship all the wines to this address, **and mention on the box “Mondial des Vins Blancs”:**
Théâtre du Vin, 2 Rue du Commerce FR 67640 Fegersheim, France
- Add the samples box a detailed invoice with the following information:
Alcohol degree, quantity, type of packaging, liters details.
- For every producer from the European Union: add on the package, in a transparent self-adhesive envelope provided by your carrier, the DAE document (custom document to allow international circulation of alcohol), it is mandatory to fill it in as an exporter. The number of authorized warehouse keeper to write on the DAE is the following: **FR 021004 E 1025**

PROCÉDURE POUR EXPÉDIER VOS ÉCHANTILLONS

- Envoyer les échantillons avec un transporteur agréé.
- **Nous recommandons fortement DHL** afin d'assurer la facilité de prise en charge des droits de douane et ainsi éviter des complications éventuelles.
- Envoyer tous les vins à cette adresse, **en mentionnant « Mondial des Vins Blancs » sur le colis :**
Théâtre du Vin, 2 rue du Commerce FR 67640 Fegersheim, France
- Ajouter au colis, une facture détaillée mentionnant :
Taux d'alcool des vins, centilitrage, colisage, quantités
- Pour tout producteur de l'Union Européenne : ajouter sur le colis, dans une enveloppe transparente autocollante fournie par votre transporteur, le document DAE (document d'accompagnement pour la libre circulation d'alcool, qu'en tant qu'exportateur il est obligatoire de remplir). Le n° d'entrepositaire agréé à indiquer concernant l'importateur est le suivant : **FR 021004 E 1025**

PROCEDIMIENTO PARA EL ENVIA DE SUS MUESTRAS

- Envie las muestras con un transportista autorizado.
- Recomendamos encarecidamente DHL para garantizar la facilidad del despacho de aduanas y evitar cualquier complicación.
- Envie todos los vinos a esta dirección, **mencionando “Mondial des Vins Blancs” en el paquete :**
Théâtre du Vin, 2 Rue du Commerce FR 67640 Fegersheim, France
- Añade al paquete una factura detallada que mencione :
Grado alcohólico de los vinos, centilitro, envase, cantidades.
- Por todos los productores de Union Europea: añadir en el envase, en un sobre autoadhesivo transparente proporcionado por su transportista, el documento DAE (documento de acompañamiento para la libre circulación de alcohol, que como exportador es obligatorio rellenar). El número de depositario autorizado que debe indicarse para el importador es el siguiente: **FR 021004 E 1025**

PROFORMA INVOICE / FACTURE PROFORMA

Weight / Poidskg

Senders ref number / Numéro de l'expéditeur

N° of Parcels / Colis

Consignee Name and Address /
Nom et adresse du destinataire :

THÉÂTRE DU VIN

2 Rue du Commerce

FR 67640 Fegersheim, France

Excise N° FR021004E1025

Tel. +33 3 88 21 25 72 – Email : commandes@theatreduvin.fr

Description of Goods /
Description de la Marchandise :

Wine samples / Échantillons de vin

Number of samples Nombre d'échantillons	Type of wine Type de vin	Size of bottles Taille des bouteilles	Alcohol degree Degré d'alcool	Total value Valeur totale

Country of Origin / Pays d'origine :

.....

Nominal value for Customs US\$:.....

Valeur pour Douane – Local currency

Declaration / Attestation

**These goods are required for research analysis and will be destroyed after test.
Sans valeur commerciale. Les produits seront détruits après analyse.**

I declare all the information on this invoice to be true and correct

Signature:

Date:

Senders name / Expéditeur :

Address / Adresse :

VAT number :

Telephone :

E-mail :