



## RULES FOR THE MONDIAL DES PINOTS 2023

03 - 05<sup>TH</sup> NOVEMBER 2023

### 1. OBJECTIVE

The Mondial des Pinots competition is organized by the Vinea Association. **The 26<sup>th</sup> annual event takes place from 3<sup>rd</sup> to 5<sup>th</sup> November 2023 in Sierre, Valais, Switzerland.** The competition, within the framework of VINOFEF, is organized under the aegis of the Organisation Internationale de la Vigne et du Vin (OIV), the Union Internationale des Œnologues (UICE) and the Union des Œnologues de Suisse (USŒ).

### 2. GOALS

The Mondial des Pinots competition seeks to:

- highlight the quality and diversity of the Pinot variety family
- reward producers who bring out the best in this grape variety
- be a showcase for innovative trends in production
- and provide a serious and reliable reference tool for wine consumers.

### 3. ENTRY REQUIREMENTS

All wine producers and others involved in the wine sector such as in the grape and wine industry, such as traders, importers and retailers, can register samples in the competition. **All vintages are accepted, as long as a minimum of 400 bottles has been produced.** Wines must be bottled and labeled as they are for the market. The origin or the production area must be mentioned on the bottle. Legal norms applied in the country of origin must be applied; international norms covering the protection of appellations must also be observed.



## 4. WINES ACCEPTED

Entries can be the following:

### 1) PINOT NOIR AND PINOT MEUNIER (STILL RED) min. 85% of Pinot

### 2) OTHER PINOTS:

- a) Pinot Gris (min. 85% of Pinot)
- b) Pinot Blanc (min. 85% of Pinot)
- c) Sparkling Pinot (min. 51% of Pinots)
- d) Pinot Rosé and Blancs de Noirs (min. 85% of Pinot)

### 3) RED BLENDS (min. 51% of Pinot Noir)

### 4) GRAN MAESTRO OF PINOT NOIR PRIZE

A special prize will be awarded to the three best producers who enter 3 consecutive vintages (from 2007 onwards) of mono-varietal Pinot wine (minimum 85% Pinot and 7g/l sugar max). No minimum stock requirement.

Wines entered for the Gran Maestro du Pinot Noir prize are not considered for medals.

## 5. ENTRY FORM

For each wine, participants must provide us an analysis report carried out from an official laboratory as well as a duly completed registration form with the following information:

- producer's address
- wine's origin or area of production
- vintage
- category
- alcohol content
- residual sugar
- number of bottles produced
- price for private clients, including tax in CHF or euros
- signature of each participant confirming that the wine meets all legal requirements and respects the rules of the competition.

The entry form can be filled out online at [www.mondial-des-pinots.com](http://www.mondial-des-pinots.com) or completed, signed and sent **before the 6<sup>th</sup> of October 2023 to:**

**ASSOCIATION VINEA  
C/O CONCOURS MONDIAL DES PINOTS  
RUE BEAUSITE 4  
CH-3960 SIERRE**

## 6. SAMPLES

For each wine registered, 3 bottles containing 70 cl or 75 cl (or the equivalent of 2.1 liters), must be provided to the organization. The bottles must be sent for arrival **between October 1<sup>st</sup> and 06<sup>th</sup> 2023 to:**

**ASSOCIATION VINEA  
C/O CONCOURS MONDIAL DES PINOTS  
RUE DES POLYCHROMES  
CH-3960 SIERRE**

The samples are checked against the registration form and accompanying documents. Particular attention is given to the correct use of appellations d'origine and geographic indications and, for blends, to the percentages of the grape varieties.

## 7. REGISTRATION FEES AND PAYMENT

Gran Maestro	CHF 180.– / 1 sample	CHF 170.–
2 samples	CHF 320.– / 3 samples	CHF 450.–
4 samples	CHF 580.– / 5 samples	CHF 710.–

Each additional wine CHF 130.– or the equivalent in other currencies, on the day your register, based on the date written on the registration form.

There is no reduction for the Gran Maestro of Pinot Noir category

Totals include 7.7 % VAT (No. CHE-108.408.084) with the entry form valid as an invoice.

Customs clearance and transport fees not paid by the producer will be billed.

Entry fees must be paid **before the 6<sup>th</sup> of October 2023** :

- **either by Raiffeisen Sierre & Région bank transfer**

Association VINEA, CH-3960 Sierre

Code Swift: RAIFCH22, Clearing: 80808

IBAN: CH98 8080 8006 7109 1618 0

- **by postal account transfer**

Association VINEA

IBAN: CH45 0900 0000 1767 5671 3

- **by credit card**: only for those who register on our website (secure payments)

- Visa

- Mastercard

- Postcard

- Twint

When paying, please indicate clearly under "reason for payment" the name of the company that is making the payment.

All bank charges must be paid by the sender.

We cannot accept bank / postal checks.

In the case of wines which have been entered but which do not reach Sierre in time, full entry fees are due and cannot be refunded.

## 8. CONDITIONS AND COMPETITION ORGANIZATION

The tasting system uses the combined form of the OIV for international competitions. The form is based on a scale of 100 points. The competition is organized entirely according to the OIV's standards for international competitions.

The wines are tasted by category, in random order, using a completely computerized system that takes into account point 4 of these regulations.

The jury is composed of five individuals, including a table secretary. The secretary acts as moderator, weighing the judges' opinions and overseeing the jury's work to ensure that the tasting session unfolds in an orderly and timely manner. OIV's rules for creating commissions are particularly closely observed for the judges' nationalities.

## 9. AWARDS AND PUBLICATION OF AWARDS

The following awards are given:

- Great Gold medal

- Gold medal

- Silver medal

The Great Gold and Gold winners also receive a trophy designed by an artist, celebrating their achievements. Wines for the prize "Gran Maestro of Pinot Noir" are not awarded by medals. In line with OIV rules the total number of awards given cannot be more than 30% of the number of wines entered in the competition.

## 9. AWARDS AND PUBLICATION OF AWARDS (NEXT)

### SPECIAL PRIZES

- BEST WINE OF THE COMPETITION
- SWISS PINOT NOIR PRIZE
- GRAN MAESTRO OF PINOT NOIR PRIZE
- VINOFEF PRIZE
- BEST PINOT ROSÉ AND BLANCS DE NOIRS
- BEST PINOT GRIS PRIZE
- BEST PINOT BLANC PRIZE
- PRIZE FOR THE BEST SPARKLING WINE
- BEST PINOT BIO PRIZE
- BEST RED BLEND PRIZE

The results will be mailed to producers individually. Producers who receive Great Gold, Gold and Silver medals will have the option to buy sticky labels. The award certificates and sticky labels will be sent by mail as well. The list of winners will be published in a digital brochure and posted online on [www.mondial-des-pinots.com](http://www.mondial-des-pinots.com). It will also be shared as widely as possible within swiss and international medias.

## 10. AWARDS CEREMONY

The Great Gold and Gold trophies will be handed out on **Thursday, 23<sup>rd</sup> of November 2023 in Zurich**. Winners will be notified individually and will be invited to receive their trophies that day. In case of absence, these documents will be sent by mail.

## 11. FESTIVAL OF AWARD-WINNING PINOTS

The Festival of Award-Winning Pinots will take place in Zurich after the awards ceremony on Thursday, 23<sup>rd</sup> November 2023. This event will bring together around 30 award-winning producers and is aimed at trade visitors and Pinot wine enthusiasts alike. It is the perfect opportunity to show your award-winning wine(s) in Zurich, so save the date now ! All award-winning producers will be contacted by VINEA. Participation fees are CHF 300.- + VAT).

## 12. CONTESTING THE RESULTS

The results are definitive and cannot be contested. The competition reserves the right to measure the samples presented for the competition against bottles commercially available, purchased randomly. The organisers reserve the right to exclude samples that do not conform with the rules or analyses.

## 13.ACCEPTING THE RULES

The participant agrees to accept the rules herewith by signing and dating the entry form. By signature, the participant hereby acknowledges that the wines he/she has submitted are subject to be chosen for scientific analysis (by the discretion of the committee/Vinea).