



RULES FOR THE MONDIAL DU MERLOT & ASSEMBLAGES 2026

1. OBJECTIVE

The Mondial du Merlot & Assemblages competition is organized by the VINEA Association (Switzerland). The 19th annual event takes place 19th and 20th May 2026 in Sierre - Valais, Switzerland. The competition, within the framework of VINFOFED, is organized under the aegis of the Organisation Internationale de la Vigne et du Vin (OIV), the Union Internationale des Cœnologues (UICÉ) and the Union des Cœnologues de Suisse (USCE).

2. GOALS

The Mondial du Merlot & Assemblages competition seeks to:

- highlight the quality and diversity of the Merlot 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 grape and wine industry, such as traders, importers and retailers, can enter 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 market. The origin or the production area must be mentioned on the bottle. Legal norms applied in the country of origin must be indicated; international norms covering the protection of appellations must also be observed. If a grape variety other than Merlot is mentioned on the label, it must account for more than 10%.

Exclusion from the Competition:

The competition management reserves the right to refuse the registration of any participant or to exclude a participant at any time during the competition, without compensation, where there is just cause. Just cause includes, but is not limited to, any violation of regulations applicable to the wine sector, any form of fraud or misconduct, or any circumstance deemed likely to damage the image or integrity of the competition, as determined solely at the discretion of the competition management. All decisions taken by the competition management are final and not subject to appeal.



4. WINES ACCEPTED

Entries can be the following:

- 1) **Merlot red varietals**, with a minimum percentage of Merlot of 85%
- 2) **Merlot rosé and blancs de Merlot** (min. 85% of Merlot)
- 3) **Vintages** including and older than 2020, with a minimum percentage of red Merlot of 85%
- 4) **Blends** with red Merlot as the majority grape (minimum 51%)
- 5) **Gran Maestro of Merlot prize**

A special prize will be awarded to the three best producers who enter 3 consecutive vintages (from 2010 onwards) of mono-varietal Merlot wine (minimum 85% Merlot). No minimum stock requirement.

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

5. ENTRY FORM

For each wine, participants must provide us an analysis report, carried out by an accredited laboratory or by a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar as well as a duly completed registration form with the following information:

- the producer's address
- the wine's origin or area of production
- vintage
- category
- alcohol content
- residual sugar
- number of bottles produced
- 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-du-merlot.com or completed, signed and sent **before May 01st 2026** to:

**ASSOCIATION VINEA
CONCOURS MONDIAL DU
MERLOT & ASSEMBLAGES
AV. GÉNÉRAL GUISAN 15
CH-3960 SIERRE**

6. SAMPLES

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. For each wine entered, **3 bottles** containing 75 cl or 70 cl (or the equivalent of 2.1 liters) must be provided to the organization. Bottles can be delivered in "vini-harasse" crates. Empty crates can be collected from the organisers. The bottles must be sent for arrival **between April 1st and May 1st 2026** to:

**ASSOCIATION VINEA
CONCOURS MONDIAL DU
MERLOT & ASSEMBLAGES
AV. GÉNÉRAL GUISAN 15
CH-3960 SIERRE**

Gran Maestro	CHF 180.- + VAT /	1 sample	CHF 160.- + VAT
2 samples	CHF 300.- + VAT /	3 samples	CHF 440.- + VAT
4 samples	CHF 580.- + VAT /	5 samples	CHF 720.- + VAT
Each additional wine CHF 140.- * + VAT			

**or the equivalent in other currencies, on the day your register, based on the date written on the registration form.*

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.

7. REGISTRATION FEES AND PAYMENT

Totals excl. 8.1% VAT (N° 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 May 01st 2026**:

- **either by Raiffeisen Sierre & Région**
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
- Eurocard, Mastercard
- 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.

8. CONDITIONS AND COMPETITION ORGANIZATION

The tasting notation 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 rules for creating juries are respected with particular care concerning where jury members come from.

9. AWARDS AND PUBLICATION OF AWARDS

OIV rules for creating commissions are observed particularly closely concerning the judges' nationalities. The following awards are given:

- Great gold medal
- Gold medal
- Silver medal

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. The Great Gold and Gold winners also receive a trophy designed by an artist, celebrating their achievements. Wines in the category "Gran Maestro of Merlot" are not awarded medals.

SPECIAL PRIZES:

- **BEST WINE OF THE COMPETITION**
- **BEST SWISS RED MERLOT VARIETAL PRIZE**
- **GRAN MAESTRO OF MERLOT PRIZE**
- **BEST FOREIGN RED MERLOT PRIZE**
- **OLD VINTAGES PRIZE**
- **VINOSED PRIZE**
- **BEST BLEND PRIZE**
- **BEST ROSÉ OR BLANC DE MERLOT**
- **BEST MERLOT BIO PRIZE**

9. AWARDS AND PUBLICATION OF AWARDS (NEXT)

Individual results are sent to producers by mail. 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. The list of winners is distributed in digital brochure form and is posted online at www.mondial-du-merlot.com, as well as being published as widely as possible through national and international media.

10. AWARDS CEREMONY

The Great Gold and Gold trophies as well as special prizes will be handed out in Zurich **June 18th 2026**. Winners will be notified individually and will be invited to receive their trophies that day. In case of absence, these will be sent by post.

11. FESTIVAL OF AWARD-WINNING MERLOTS

The Festival of Award-Winning Merlots will take place in Zurich after the awards ceremony on Thursday June 18th, 2026. This event will bring together around 30 award-winning producers and is aimed at trade visitors and Merlot 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 scores awarded are final and may not be challenged, modified or re-evaluated, including through any re-tasting conducted outside the official competition framework. The competition reserves the right to compare the samples submitted with randomly purchased bottles available on the commercial market. The organizers also reserve the right to exclude any samples that do not comply with the competition rules or analytical requirements.

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).