RESOLUTION OIV/CONCOURS 332A/2009

OIV STANDARD FOR INTERNATIONAL WINE AND SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN COMPETITIONS

THE GENERAL ASSEMBLY,

TAKING NOTE of the works of the « International wine and spirituous beverages of vitivinicultural origin competition » ad hoc group,

DECIDES:

To replace the OIV international wine competition standard, adopted in 1994, and the international spirituous beverage of vitivinicultural origin competition standard, adopted in 1999, with the following standard:

OIV STANDARD FOR INTERNATIONAL WINE COMPETITIONS AND SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN

Article 1: DEFINITION AND OBJECTIVES

The present standard provides that “competitions” refer to competitions with previously registered wine or spirituous beverages of vitivinicultural origin which are eligible to be granted an award based on quality. The quality is evaluated by a qualified jury and the competition is carried out in strict compliance to the provisions set out in the present standard.

The objective of the international competition shall be:

- To promote knowledge of wine and spirituous beverages of vitivinicultural of outstanding quality,
- To encourage their production and responsible consumption as an active part of civilisation,
- To make known and present characteristic types of wine and spirituous beverages of vitivinicultural origin, produced in various countries, to the public,
- To raise the technical and scientific level of producers,
- To contribute to the expansion of their production,

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Article 2: FIELD OF APPLICATION

2-1. Competitions sponsored by the OIV

Without prejudice to stricter rules, the present standard applies to competitions which call upon the sponsorship of the O.I.V. The conditions for granting sponsorship are defined by the guidelines as provided in the Internal Rules of the O.I.V.

For these competitions, the O.I.V. appoints an expert commissioner for the competitions. He/she participates in the works of the different juries. He/she has the duty of verifying that rules enacted by the present standard are abided. The Organiser must, prior to or simultaneously to the conducting of the competition, allow the commissioner to access all useful information by putting a technically competent person at his/her disposal. He/she draws up a detailed report for the O.I.V. on the conducting of the competition. Based on this report, the O.I.V. may make recommendations and may cancel sponsorship before the forecasted deadline.

Only those competitions sponsored by the O.I.V. are authorised to use the name, abbreviation the logo of the International Organisation of Vine and Wine under the conditions set out in the above-mentioned guidelines. The competitions are presented on the O.I.V. internet site.

2-2: Other competitions

The organisers of other competitions which use all or part of the present standard may under no conditions make reference to the O.I.V.

The O.I.V. shall take action it deems opportune to prevent the improper use of it name, abbreviation or logo.

Article 3: PRODUCTS ELIGIBLE TO COMPETE

The competition is open, without discrimination, to all wines and vitivinicultural spirits, in accordance with the definitions of the “International Code of Oenological Practices” of the O.I.V. All products must have an indication of the country of origin and of the place where grapes were harvested and where the spirituous beverages of vitivinicultural origin were made.

All these products must be destined for sale and must be from a homogeneous batch of at least 1000 litres. On an exceptional basis, a reduced volume, of at least 100 litres, may be admitted upon justification of a particularly low production. All samples must be presented with labels and commercial presentation. If the product was packaged

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specifically for the competition, the sample shall be accompanied by explanatory documents justifying the status.

Article 4: REGISTRATION PROCEDURE

The registration form for each sample must include:

- the complete and exact identification of the participant who has the right to market or distribute the batch corresponding to the samples
- the exact designation of the product, in accordance with the regulations of the country of origin, the colour as concerns wines, and if possible, the vintage and indication of age and any possible contact with wood
- the category of the product, in accordance with Annex 1, (CATEGORISATION OF SAMPLES IN DIFFERENT CATEGORIES), sub-groups may be further divided or regrouped, at the discretion of the organiser,
- the analysis certificates, in conformity with Annex II, carried out by an accredited laboratory of by a competent laboratory in conformity with the laws of the country or certified by an oenologist[1] in charge of the wine cellar,
- grape variety (ies) and their percentage in wine and, if necessary, in spirituous beverages of vitivinicultural origin,
- the quantity of the sample available.

Article 5: TESTING AND STORAGE OF SAMPLES RECEIVED

1. The organiser shall verify the receipt of samples with the registration form and the official documents accompanying them. Attention shall be paid to the correct use of appellations of origin and geographic indications. Samples which do not respond with the provisions of the present standard shall be rejected.
2. Samples must be stored in a secure place under temperature and atmospheric conditions guaranteeing preservation.

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Article 6: CLASSIFICATION AND ORGANISATION OF SAMPLES PRESENTED

After testing, based on the registration documents and analysis certificates, subject to the accuracy of the registration in each category, the samples shall generally be presented to the jury, in each category, in the order of vintages whilst taking into account the contents of sugars and, where relevant, according to the wooded or unwooded characteristics.

Article 7: DESIGNATION OF JURORS

1. The organiser responsible for the competition shall designate the jurors. The organiser may ask the O.I.V. to suggest names of experts from different countries.

2. The samples shall be evaluated by international juries, whose numbers shall be set according to the nature of wine and spirituous beverages of vitivinicultural origin presented at the competition.
3. In a jury, it is appropriate to respect a great geographic dispersion in the origin of the jurors. Within the same jury, the absolute majority of the jurors may not come from the organiser country. It is desirable that one of the jurors represent a mainly consumer country.
4. In principle, each jury shall be composed of 7 jurors, of which a maximum of three nationals may be from the organising country. In any case, the number of jurors can not be less than 5 of which a maximum of two nationals from the organising country.

All the jurors shall have tasting technique skills and the majority of jurors shall be oenologists or persons with an equivalent diploma in the field of wine or spirituous beverages of vitivinicultural origin. Persons having demonstrated a high qualification for tasting in the field of wine and spirituous beverages of vitivinicultural origin may complete the jury. The organiser must ensure that they have data about jurors, which is constantly kept up to date, to ensure their constant evaluation.

5. The juries shall function under the authority of a President, who should be an oenologist, and who may be a member of the jury or a person with an equivalent

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diploma in the field of wine or spirituous beverages. One single President may likewise be envisaged. The President shall ensure, in liaison with the organiser, the general functioning of the jury, in accordance with article 10.

6. The jurors shall be designated "intuitu personae". Therefore, they may only be replaced by the authority which designated them. The organiser must take care that a juror does not participate in a jury if he/she has a commercial relationship in relation to one of the samples presented.

Likewise, a juror must not be invited to participate according to his/her contribution in terms of samples but based on his/her skills.

Article 8: DUTIES AND RESPONSABILITIES OF THE ORGANISER

The organiser of the competition shall be solely responsible for the material running of the competition and its' inherent risks. He/she may be assisted in his/her duties by a legal expert.

The organiser shall ensure correct preparations, examination of samples and communication of the results as well as constant evaluation of the jurors. The organiser shall endeavour:

- to oversee the absolute anonymity of samples submitted to the jurors as well as the secrecy of the results until the close of the competition,
- to test the organisation of the tasting for which it has responsibility before constitution of the juries. Notably it shall verify the order in which the samples shall be presented,
- to test the opening of the samples in an adjoining room, their temperature, their identity and their anonymity for the members of the jury; to also oversee correct handling and serving,
- to test the running of the secretariat responsible for the examination of the results; distribution and collection of score sheets, verification of identification of samples, calculations, posting of the results,
- to provide an information session beforehand to all jurors on the use of the score sheet and its descriptors, correctly illustrated by one or two practical examples,
- to ensure that any comments from the tasting which may be circulated are the result of tasting during the competition,

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- to allow a second tasting of a sample, notably when:
    - the majority of jurors request it,
    - and each time the President of jury deems it useful, to allow on an exceptional basis, a tasting by another jury.

Article 9: GENERAL FUNCTIONNING OF THE JURIES

1. Discipline

Absolute anonymity shall be a fundamental principle of competitions, consequently:

1.1. The jurors shall remain silent and make no gestures or facial expressions indicative of their impressions during the wine tasting and rating.

1.2. Before each sample shall be served, a data sheet of samples presented and corresponding score sheets shall be placed at the disposal of the jurors. Technical indications related to samples shall be indicated on the score. The name of the juror or his/her identification and his/her signature shall be included on the score sheets. For computerised competitions, a data sheet of the samples with the jury's average score must be provided to the President of the jury j every day for control purposes and signature.

1.3. The personnel collecting the sheets shall ensure that score sheets are correctly completed. The president shall sign the sheets for authentication and to verify the correct entry of data for electronic score sheets entries for computer entries.

1.4. Duplicates of score sheets shall not be left with the jurors.

1.5. The organiser shall provide jurors with a consolidated list with the geographic origin and, if possible, grape varieties of each sample, at the end of the daily tasting sessions.

2. Material functioning

Once the jury is formed, the jurors shall meet for one or more preliminary explanatory meetings and for a group tasting. Comparisons of results shall be made with different jurors. Special attention shall be paid to score sheet instructions and to the significance of descriptors.

2.1. The jury or juries shall be seated in an isolated, quiet, well-lit, well-ventilated,

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odour-free room. Access shall be in principle prohibited to all persons who are not essential to the organisation of the tasting. Ambient temperature must be maintained, to the extent possible, between 20 and 24 °C.

Smoking shall be forbidden. In addition, the juries must avoid using perfumes, which may disturb the sessions. Mobile phones must be turned off.

2.2. A second adjacent room, outside the jurors' view, shall be reserved for opening bottles and for concealing all signs enabling the sample to be identified. Smoking is forbidden. Strict discipline and silence shall be observed.

2.3. In all cases, the bottles shall be placed, beforehand, in packaging which conceals the form of the bottle and guarantees the anonymity of the sample. This packaging must guarantee anonymity for the duration of the tasting. When necessary, the original stoppers shall be replaced by an anonymous closing system; In addition, the jurors must never know the identity of the samples presented.

The number of the service on the packaging must be different than the registration number. The expert commissioner of the O.I.V. shall ensure the manner by which the anonymity of the sample is guaranteed.

After controlling the service number and the agreement of the President of the Jury, the glasses shall be filled in the tasting room in front of each juror.

2.4. Each juror shall receive a permanent number. The juror shall be provided with a seat and an individual table with a white surface bearing his/her number and with:

- a carafe of cold water
- pieces of bread
- paper towels or handkerchiefs
- discard receptacle.

2.5. Each sample must be presented in a glass corresponding to the category, at least the standardised international type (ISO 3591: 1977). It is recommended that glasses be changed for every sample.

2.6. The tasting session shall preferably take place in the morning. Each juror shall taste at the rate of no more than 45 samples per day, without prejudice to possible tastings asked again by the President of the Jury, in three sessions of approximately 15 samples each of dry wine or two sessions of 15 samples of dry wine to which may be added a session of 10 samples from other categories.

For spirituous beverages of vitivinicultural origin, the taste-testing shall be done at the

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rate of no more than 30 samples per day, in five sessions of approximately 6 samples each. In the case of going over these levels and within the limit of 50 samples per day, detailed information must be explicitly mentioned in the competition regulations.

3. Presentation of wine and spirituous beverages of vitivinicultural origin.

Each product shall be tasted individually and not in comparison.

4. Breaks

There shall be a 15 minute minimum break between each session, during which the organiser shall ensure that the jurors have beverages and food available which shall not interfere in pursuing taste-testing.

Article 10: ORDER OF PRESENTATION OF SAMPLES AND TEMPERATURE

1. The objective of categorising wine and spirituous beverages of vitivinicultural origin shall essentially be to present homogenous, successive series of samples based on the following categories and criteria: geographic provenance, vine varieties[2] , vintage, sugar contents, wooded or unwooded characteristics. These series must be reviewed in a rational order.

1.1. The wines shall be tasted by jurors during sessions, in principle in the following order:

1. Sparkling whites
2. Still whites
3. Sparkling rosés
4. Still rosés
5. Sparkling reds
6. Still reds
7. Wine under a film of yeasts
8. Naturally sweet wine

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9. Ice wine
10. Liqueur wine
11. Mistelles

1.2. Spirituous beverages of vitivinicultural origin shall, in principle, be tasted in the following order:

1. Wine spirits,
2. Brandy/weinbrand
3. Grape spirits,
4. Raisin spirits,
5. Grape marc wine spirits,
6. Wine lees spirits

2. The organiser shall ensure the dispatching of the samples between the juries.
3. Every morning, before the first tasting session, the jurors must be presented, under the same conditions as per the tasting, with a product preferably of the same type as the forecasted series in view of their “mouth feel”. The tasting and the scoring must be discussed together within the jury.
4. Much effort needs to be paid in order that the wine and spirituous beverages of vitiviniculture origin are tasted by the jurors at the following temperatures:

1. white and rosé wines: 10/12 °C
2. red wines: 15/18 °C
3. sparkling wines: 8/10 °C
4. naturally sweet wine, ice wine, liqueur wine and mistelles: 10/14 °C
5. spirituous beverages of vitivinicultural origin: 12/16 °C

It is essential that all products of the same type within the same session, shall be tasted at the same temperature.

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Article 11: DESCRIPTION OF THE SCORE SHEET (see Annexes 3.1, 3.2 and 3.3)

Each expert shall have the score sheet corresponding to a sample to be tasted and the definitions of descriptors used.

Score sheets shall be drawn up in languages susceptible of being understood by the jurors.

A space shall be reserved for possible observations concerning each organoleptic characteristic.

Each sheet must likewise include the jury number.

The operating procedure of the score sheet describing the detailed organoleptic characteristics must be addressed to the jurors (Annex 3.4.). The objective shall be to ensure an identical understanding of terms used by all the jurors.

1. Wine score sheet:

For tasting still wines, the O.I.V.-U.I.OE. sheet model used shall be in accordance with the sheet hereinafter (Annex 3.1) [3]* .

For tasting sparkling and fizzy wines, the O.I.V.-U.I.OE. sheet model used shall be in accordance with the sheet hereinafter (Annex 3.2) [3]*.

2. Score sheet for spirituous beverages of vitivinicultural origin:

The O.I.V.-U.I.OE. sheet model used is in accordance with the sheet hereinafter (Annex 3.3) [3]* shall be used for tasting spirituous beverages of vitivinicultural origin. For specific cases, the model sheet may be modified with regard to the weighting of criteria within the 12 months of the standard entering into force.

Article 12: ROLE OF JURORS

The jurors shall verify or complete, if necessary, the information on the rating sheet relative to the sample.

After tasting the sample, each juror shall tick the box on each line corresponding to the appraisal of a given characteristic. Concerning the O.I.V.-U.I.OE. rating sheet, each box corresponds to a number of points, indicated on the sheet which enables the juror

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to make a rating.

The taster can make possible observations in the appropriate space, signs the sheet and then he/she can submit the sheet or validate his/her choice, in the case of computerised competitions.

Article 13: TRANSCRIPTION AND CALCULATION OF RESULTS

The secretariat shall verify that the sheet is completely filled out and carry out or check the total score allotted by the juror.

When a wine or a spirituous beverage of vitivinicultural origin is marked « eliminated » due to a major defect by at least two jurors, the sample shall, under no circumstances receive an award by this jury.

Each sample shall be rated based on the average of the scores resulting from the calculation of appraisals from each of the jurors. It is recommended to eliminate figures which differ by more or less than seven points ranging from the average rating. The jurors must be informed beforehand of the choice of method to be used.

If the President of the jury deems useful, he/she may ask the director of the competition for a second tasting of the sample by another jury. In the case in which the director of the competition responds to this request, only the score of the second jury shall be taken into account.

Article 14: GRANTING AWARDS

The sum of all the medals awarded to the samples must not exceed 30 % of the total of samples presented at the competition. If this percentage is exceeded, the samples that obtained the lowest score are eliminated.

The samples having obtained a determined number of points for a tasting shall be classified according to the following award level categories:

- Grand gold – at least 92 points
- Gold - at least 85 points
- Silver - at least 82 points
- Bronze - at least 80 points.

Subject to informing the producers beforehand in the regulations for each competition;

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- The awards may be divided into groups particularly for wine for example, in accordance with sugar content (for example more than 45 g/l), content of CO_2 , colour and vintage. In this case, the sum of the awards in each group must not exceed 30 % of the total of samples presented in each group:
- The award winner may be limited to a single winner and for each award level. In this case, the winners will be ranked solely in accordance with their level.

In the event of overrunning 30 %, the samples having received the lowest scores are not taken into account.

The organiser shall have the possibility to limit the type of award and in so far as the sample received at least 80 points, within the same limit of 30 %, to grant other types of awards. Within the same limit of 30 % of awards, the organiser may likewise provide supplementary awards particularly by country, by grape variety, vintage, or vinification type or by wine maturing in barrels, provided that this does not cause confusion with regard to awards cited in the first paragraph.

Article 15: DOCUMENTATION OF AWARDS

Awards granted are necessarily accompanied by documentary proof, or a "Diploma", established by the body, which has been appointed as being responsible for the competition. This diploma must indicate the exact designation of the sample which received the award and the exact identification of the corresponding producer or merchant. In no case, should another certificate or diploma of participation be granted. The organiser must withdraw all awards granted if it is demonstrated that the labelling does not conform to the laws of the country of origin or unfair use or in the event of illegal handling.

Awards obtained may be represented in the form of a label, as a sign of an award or in the form of a back label, duly authorised and quantified by the organiser to enable the organiser to identify all relevant data.

If the award is in the form of a medal, the medals must indicate the year of the competition. The number of medals granted shall be strictly limited to the declared available number at the time of registration for the wine or spirituous beverage of vitivinicultural origin competition.

In order to ensure traceability of granting awards, the organisers shall keep all the relevant documents with regard to sample registration, score sheets, in addition to a copy of the samples which received awards, for at least one year after the competition

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was held.

Annex

CLASSIFICATION OF SAMPLES IN DIFFERENT CATEGORIES

CATEGORY I – WHITE WINES OF NON-AROMATIC GRAPE VARIETIES			
	Group A – Still wines (*) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.		
		Sub-group of wines containing not more than 4 g/L of sugar	I-A-1
		Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar	I-A-2
		Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar	I-A-3
		Sub-group of wines containing more than 45 g/L of sugar	I-A-4
	Group B – semi-sparkling wines These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.		
		Sub-group of wines containing not more than 4 g/L of sugar	I-B-5
		Sub-group of wine containing more than 4 g/L of sugar	I-B-6
	Group C – Sparkling wines These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C		
		Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L	I-C-7
		Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L	I-C-8
		Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar	I-C-9
		Sub-group of sparkling wines containing more than 50 g/L of sugar	I-C-10

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CATEGORY II – ROSÉ WINES			
	Group A – Still wines (*) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.		
		Sub-group of wine containing not more than 4 g/L of sugar	II-A-11
		Sub-group of wine containing between 4.1 g/L to 12 g/L of sugar	II-A-12
		Sub-group of wine containing between 12.1 g/L to 45 g/L of sugar	II-A-13
		Sub-group of wine containing more than 45 g/L of sugar	II-A-14
	Group B – semi-sparkling wines These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.		
		Sub-group of wines containing not more than 4 g/L of sugar	II-B-15
		Sub-group of wine containing more than 4 g/L of sugar	II-B-16
	Group C – Sparkling wine. These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C		
		Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L	II-C-17
		Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L	II-C-18
		Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar	II-C-19
		Sub-group of sparkling wines containing more than 50 g/L of sugar	II-C-20

CATEGORY III – RED WINES			
	Group A – Still wines (*) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.		
		Sub-group of wines containing not more than 4 g/L of sugar	III-A-21

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		Sub-group of wines containing more than 4 g/L of sugar	III-A-22
	Group B – semi-sparkling wines These wines may have carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.		
		Sub-group of wines containing not more than 4 g/L of sugar	III-B-23
		Sub-group of wine containing more than 4 g/L of sugar	III-B-24
	Group C – Sparkling wines These wines may have a carbon dioxide pressure above 2.5 bar at 20 °C		III-C-25

CATEGORY IV – WINES OF AROMATIC GRAPE VARIETIES			
	Group A – Still wines (*) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.		
		Sub-group of wines containing not more than 4 g/L of sugar	IV-A-26
		Sub-group of wines containing from 4.1 g/L to 12 g/L of sugar	IV-A-27
		Sub-group of wine containing from 12.1 g/L to 45 g/L of sugar	IV-A-28
		Sub-group of wines containing more than 45 g/L of sugar	IV-A-29
	Group B – semi-sparkling wines These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.		
		Sub-group of wines containing not more than 4 g/L of sugar	IV-B-30
		Sub-group of wines containing more than 4 g/L of sugar	IV-B-31
	Group C – Sparkling wines. These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C		
		Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L	IV-C-32
		Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L	IV-C-33

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		Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar	IV-C-34
		Sub-group of sparkling wines containing more than 50 g/L of sugar	IV-C-35

CATEGORY V – WINES UNDER A FILM OF YEAST			
	Group A - wines containing not more than 4 g/L of sugar		
		Sub-group of wines with alcoholic content not more than 15 %	V-A-36
		Sub-group of wines with alcoholic content above 15 %	V-A-37
	Group B – wines containing from 4.1 to 20 g/L of sugar		
		Sub-group of wines with alcoholic content not more than 15 %	V-B-38
		Sub-group of wines with alcoholic content above 15 %	V-B-39
	Group C – wines containing more than 20 g/L of sugar		
		Sub-group of wines with alcoholic content not more than 15 %	V-C-40
		Sub-group of wines with alcoholic content above 15 %	V-C-41

CATEGORY VI - NATURALLY SWEET WINE (Ex. Late harvest, botrytised wine, ice wine...)			
	Group A - Non aromatic grape varieties		VI-A-42
		Group B – Aromatic grape varieties	VI-B-43

CATEGORY VII – LIQUEUR WINE

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	Group A - Non aromatic grape varieties (Ex: Porto, Marsala, Madera, Mistelles, Tokay Aszu....)	
	Sub-group of liqueur wines containing not more than 6 g/L of sugar	VII-A-44
	Sub-group of liqueur wines containing between 6.1 to 40 g/L of sugar	
	With an alcoholic content not more than or equal to 18 %	VII-A-45
	With an alcoholic content above 18 %	VII-A-46
	Sub-group of liqueur wines containing between 40,1 to 80 g/L of sugar	
	With an alcoholic content not more than or equal to 18 %	VII-A-47
	With an alcoholic content above 18 %	VII-A-48
	Sub-group of liqueur wines containing more than 80 g/L of sugar	
	With an alcoholic content not more than or equal to 18 %	VII-A-49
	With an alcoholic content above 18 %	VII-A-50
	Groupe B – Aromatic grape varieties (Ex. Muscats...)	VII-B-51
	Group C – Liqueur wines under a film of yeast (Ex. Jerez, Fino, Montilla-Morilles)	VII-C-52

CATEGORY VIII - MISTELLES	
	VIII-A-53

CATEGORY IX – SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN		
	Group A – wine spirits	IX-A-54
	Group B – Brandy/Weinbrand	IX-B-55
	Group C – grape spirits	IX-C-56

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	Group D – raisin spirits	IX-D-57
	Group E – grape marc spirits	IX-E-58
	Group F – wine lees spirits	IX-F-59

(*) EXEMPTION

Wines which are used to be presented with gas overpressure above 0.5 bar and not above 1 bar can be classified in Group A – Still wines, provided that these wines are tasted after other still wines.

REMARK: If in the sub-groups there are only a few samples, these samples can be included in another sub-group.

Annex II

ANALYSIS CERTIFICATE OF WINE

Samples must be accompanied by an analysis certificate drawn up by an accredited laboratory of by a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar with, at least, the hereinafter specifications:

1. Alcoholic strength by volume at 20 degrees Centigrade vol. %
2. Sugar (glucose + fructose) g/L
3. Total acidity meq/L
4. Volatile acidity meq/L
5. Sulphur dioxide (SO_2) total mg/L
6. Sulphur dioxide (SO_2) free mg/L
7. Concerning sparkling and semi-sparkling wine:

Pressure in the bottle (bars) hPa

The methods of analysis used are provided in the Compendium of International Methods of Analysis and Appraisal of Wine and Musts.

ANALYSIS CERTIFICATES OF SPIRITUOUS BEVERAGES OF VITIVINICULTURAL

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ORIGIN

Samples must be accompanied by an analysis certificate drawn up by an accredited laboratory of a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar and with, at least, the hereinafter specifications:

1. Alcohol strength by volume at 20 degrees C. % vol.
2. Sugars g/l
3. Content of volatile substances..... g/hL of alcohol for 100 % vol.
4. Content of methanol g/hL of alcohol for 100 % vol.

The methods of analysis used are posted in the Compendium of Methods of Analysis of Spirituous Beverages of Vitivinicultural Origin.

Annex 3.1

SCORE SHEET — STILL WINES — UNION INTERNATIONALE DES OENOLOGUES

Jury	N°	Sample	N°	Category	N°

		Excellent +				Inadequate -	Observations
Visual	Limpidity	(5)	(4)	(3)	(2)	(1)	
	Aspect other than limpidity	(10)	(8)	(6)	(4)	(2)	
Nose	Genuineness	(6)	(5)	(4)	(3)	(2)	
	Positive intensity	(8)	(7)	(6)	(4)	(2)	
	Quality	(16)	(14)	(12)	(10)	(8)	
Taste	Genuineness	(6)	(5)	(4)	(3)	(2)	
	Positive intensity	(8)	(7)	(6)	(4)	(2)	
	Harmonious persistence	(8)	(7)	(6)	(5)	(4)	
	Quality	(22)	(19)	(16)	(13)	(10)	
Harmony – Overall judgement		(11)	(10)	(9)	(8)	(7)	
Total		+	+	+	+	=	
Eliminated due to major defect							0

Signature of juror — Signature of President of the jury

Annex 3.2.

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SCORE SHEET	SPARKLING AND SEMI-SPARKLING WINES	UNION INTERNATIONALE DES OENOLOGUES

Jury	N°	Sample	N°	Category	N°

		Excellent +				Inadequate -	Observations
Visual	Limpidity	☐ (5)	☐ (4)	☐ (3)	☐ (2)	☐ (1)	
	Aspect other than Limpidity	☐ (10)	☐ (8)	☐ (6)	☐ (4)	☐ (2)	
	Effervescence	☐ (10)	☐ (8)	☐ (6)	☐ (4)	☐ (2)	
Nose	Genuineness	☐ (7)	☐ (6)	☐ (5)	☐ (4)	☐ (3)	
	Positive intensity	☐ (7)	☐ (6)	☐ (5)	☐ (4)	☐ (3)	
	Quality	☐ (14)	☐ (12)	☐ (10)	☐ (8)	☐ (6)	
Taste	Genuineness	☐ (7)	☐ (6)	☐ (5)	☐ (4)	☐ (3)	
	Positive intensity	☐ (7)	☐ (6)	☐ (5)	☐ (4)	☐ (3)	
	Harmonious persistence	☐ (7)	☐ (6)	☐ (5)	☐ (4)	☐ (3)	
	Quality	☐ (14)	☐ (12)	☐ (10)	☐ (8)	☐ (6)	
Harmony – Overall judgement		☐ (12)	☐ (11)	☐ (10)	☐ (9)	☐ (8)	
Total		+	+	+	+	=	
Eliminated due to major defect							0

Signature of juror

Signature of the President of the Jury

Annex 3.3.

SCORE SHEET	SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN

Jury	N°	Sample	N°	Category	N°

		Excellent +				Inadequat -		Observations
Visual	Limpidity	☐ (5)	☐ (4)	☐ (3)	☐ (2)	☐ (1)		
	Colour	☐ (5)	☐ (4)	☐ (3)	☐ (2)	☐ (1)		
Nose	Typicality*	☐ (6)	☐ (5)	☐ (4)	☐ (3)	☐ (2)		
	Quality	☐ (15)	☐ (13)	☐ (11)	☐ (9)	☐ (7)		
	Positive intensity	☐ (9)	☐ (7)	☐ (5)	☐ (3)	☐ (1)		
Taste	Typicality*	☐ (8)	☐ (7)	☐ (6)	☐ (5)	☐ (4)		
	Quality	☐ (20)	☐ (18)	☐ (14)	☐ (10)	☐ (6)		
	Harmonious persistence	☐ (12)	☐ (10)	☐ (8)	☐ (6)	☐ (4)		
Harmony – Overall judgement		☐ (20)	☐ (18)	☐ (14)	☐ (10)	☐ (6)		
Total		+	+	+	+	=		
Eliminated due to major defect								0

Signature of juror

Signature of the President of the Jury

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Annexe 3.4

1. VISUAL / eye

Discrimination of differences in outside world with sensory impressions from visible light rays

2. NOSE / nose

Sensations perceived by the olfactory organ when stimulated by certain volatile substances

3. TASTE / mouth

Full spectrum of sensations perceived with wine mouthfeel.

Limpidity

Definition: Measure of cloudiness.

This descriptor allows cloudiness intensity of wine to be measured

LIMPIDITY	DESCRIPTOR SHEET		
	TW*	SW*	SB*
Excellent limpiditY	5	5	5
Limpid	4	4	4
Ambiguous limidity	3	3	3
Moderate cloudiness	2	2	2
Very cloudy	1	1	1

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Aspect:

Definition: to determine the full spectrum of visible properties of a product

This descriptor evaluates the intensity, the main colour of the product, its nuances (secondary colours), its viscosity…not taking into account its limpidity.

ASPECT NOT INCL LIMIDITY	DESCRIPTOR SHEET		
	TW	SW	SB
Excellent impression	10	10	5
Very good impression	8	8	4
Good impression	6	6	3
Fairly good impression	4	4	2
Bad impression	2	2	1

Positive intensity

Definition: degree (magnitude) of full spectrum of **qualitative** odours perceived by nose and taste.

This descriptor evaluates the influence of the spectrum of olfactory and gustatory perceptions which contribute to enhancing the qualitative perception perceived by the nose and taste

POSITIVE INTENSITY	DESCRIPTOR SHEET		
	TW	SW	SB
Very strong qualitative intensity	8	7	9
Strong intensity	7	6	7

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Average intensity	6	5	5
Light intensity	4	4	3
Very light intensity	2	3	1

Genuineness:

Definition: to measure degree of sensation perceived (magnitude) by the nose and taste, of a viticulture, oenological defect of product

This descriptor allows the taster to evaluate the genuineness or the cleanliness of wine. In penalising the genuineness the taster should be able to identify viticulture based defects, oenological or foreign to wine, which the taster perceives by nose or by taste. Plant, animal notes (etc) for vine varieties, in addition to wooded notes are evaluated in the quality section.

Origins of defects:

Raw material: grapes: rotten, hailed, degraded…

Contamination: volatile solvents, volatile phenols, plastic, paper, TCA-mould-, dust, negative influence of containers (concrete vats, steel, polyester, plastic, coopered wood vat, barrels)

Microbial: volatile phenols (stable, gouache, ink), volatile acidity, volatile acidity esters, acetone

* TW= Still wines

SW= Sparkling and semi-sparklingwines

SB= Spirituous beverages of vitivinicultural origin

Oxydo-reduction: $S0_2$, all thiols and sulphide (rubber, cabbage, rotten eggs, alliaceous, sweat, lees, beer, soap, stagnated) lack of cleanliness, ethanol, oxidation.

GENUINENESS	DESCRIPTOR SHEET		
	TW	SW	
Total absence of defects	6	7	
Very low intensity of defects	5	6	

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Low intensity of defects	4	5	
Average intensity of defects	3	4	
Strong intensity of defects	2	3	

Quality:

Definition: spectrum of properties and characteristics of a wine that gives an aptitude to satisfy, nose and taste, implicit or expressed needs

This descriptor enables the overall judgement of product on an olfactory and gustatory level. The taster can express in a meaningful manner his/her personal preferences and cultural references.

Nose, this descriptor takes into account **in priority complexity,** which corresponds to the richness of the aromatic palette by the perception of several different and changing odours, associated with the **finesse of** odours.

NOSE QUALITY	DECRIPTOR SHEET		
	TW	SW	SB
Excellent impression of quality	16	14	15
Very good impression of quality	14	12	13
Good impression of quality	12	10	11
Fairly good impression of quality	10	8	9
Bad impression of quality	8	6	7

Taste, the descriptor takes into account, in **priority richness,** which corresponds to the overall sensation in mouth integrating aromas (complexity), structure (acid, tannins, alcohol), coating elements (fatty), residual sugars, bitterness.

TASTE QUALITY	DESCRIPTOR SHEET

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	TW	SW	SB
Excellent impression of quality	22	14	20
Very good impression of quality	19	12	18
Good impression of quality	16	10	14
Fairly good impression of quality	13	9	10
Bad impression of quality	10	8	6

Persistence:

Definition: To measure the length of residual olfacto-gustatory sensation, corresponding to the sensation perceived when the product is in mouth and length of time is measured.

This descriptor is equal to one time measurement. This is calculated in seconds (caudalie) and starts once the product has left the mouth.

Counting is done by chewing and discreetly opening the lips and exerting a small depression in the mouth to allow air to enter. Slow chewing corresponds to approximately 1 second.

HARMONIOUS PERSISTANCE	DESCRIPTOR SHEET		
	TW	SW	SB
Excellent persistance: > 6”	8	7	12
Very good persistance: 5” à 6”	7	6	10
Good persistance :3” à 4”	6	5	8
Fairly good persistance: 2”	5	4	6
Bad persistance : 1”	4	3	4

General impression or overall judgement:

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Definition: corresponds to overall appraisal of a product.

This descriptor allows the taster to express the impression that the product leaves all together. This gives the possibility of grading high or low.

Depending on the type of competition, and the information given to the tasters, this descriptor also enables the analysis of the difficult issue of typicality and appraisal potential of the wine to evolve over time.

GENERAL IMPRESSION	DESCRIPTOR SHEET		
	TW	SW	SB
Excellent general impression	11	12	20
Very good general impression	10	11	18
Good general impression	9	10	14
Satisfactory general impression	8	9	10
Inadequate general impression	7	8	6

Effervescence:

Definition: bubbling formed as gas escapes from a liquid

Three descriptors concerning bubbles are used to evaluate effervescence in terms of sight and taste:

- Finesse of bubbles (= size of bubbles)
- Abundance of bubbles (= quantity of bubbles)
- Persistence of bubbles (= length of time bubbles are perceived)

Fine bubbles, not too impetuous, regular and persistent are evaluated positively.

On the contrary, large bubbles, aggressive, irregular and not very persistent are evaluated negatively.

To visual appreciation, the foam collar is evaluated, that being the foam which forms on the surface of the wine. A positive evaluation is a foam collar made up of 3-4 levels of bubbles. The bubbles must be fine, small and the foam collar must last a long time.

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EFFERVESCENCE	DESCRIPTOR SHEET		
		SW	
Excellent		10	
Very good		8	
Good		6	
Sufficient		4	
Insufficient		2	

Typicity:

This descriptor is used to evaluate if a given product corresponds to typical characteristics in the spirited beverages of vitivinicultural origin category

ODOUR TYPICITY	DESCRIPTOR SHEET		
			SB
Excellent			6
Very good			5
Good			4
Sufficient			3
Insufficient			2

TASTE TYPICITY	DESCRIPTOR SHEET		
			SB
Excellent			8

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Very good			7
Good			6
Sufficient			5
Insufficient			4

[1] International definition of oenologist (Resolution 7/76)

A-Definition

An oenologist is a person, based on his/her scientific and technical skills with a corresponding diploma, is capable of carrying out, the duties as defined hereinafter, with due respect to good and fair practice.

B-Functions of an oenologist

An oenologist shall have the following duties:

a) to rationally apply information received or information found in scientific and technical revues, and where relevant, to carry out technological research

b) to collaborate with conception of technological material and for equipping wine cellars

c) to collaborate with setting up and growing vineyards

d) to be responsible for making grape juice, wine and grape based products and to ensure proper storage

e) to carry out analyses (physical, chemical, microbiological or organoleptic) for the above mentioned products and to interpret results

f) to be able to assess existing relations between vitivinicultural economy and legislation and oenological techniques, and to organise product distribution

[2] The O.I.V. shall propose a list of aromatic vine varieties

[3] As a transitional measure and until 31 December 2010, sheets authorized by 1994 standards (Wine) and 1999 standards (Spirituous Beverages of vitivinicultural origin) are admitted

[3] As a transitional measure and until 31 December 2010, sheets authorized by 1994 standards (Wine) and 1999 standards (Spirituous Beverages of vitivinicultural origin)

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are admitted

[3] As a transitional measure and until 31 December 2010, sheets authorized by 1994 standards (Wine) and 1999 standards (Spirituous Beverages of vitivinicultural origin) are admitted

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