



Effervescents du Monde®

International competition between the Best Sparkling Wines in the World

PRESS RELEASE

EFFERVESCENTS DU MONDE® 2009

EFFERVESCENTS DU MONDE 2010

November 17-19, 2010 in Dijon

2009 RESULTS

The results are posted at: www.effervescents-du-monde.com

CERTIFICATION

The Effervescents du Monde® competition was certified by the DGCCRF (French consumer-protection agency) and by the EU on 21 May 2003.

CONTACT

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PAGE (S)

1/2

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The 7th international competition of the world's best sparkling wines, **Effervescents du Monde®**, organised by Forum Œnologie, was held on November 19-20, 2009 at the Lycée Le Castel Culinary School in Dijon, France.

This annual event is unique in terms of its scope, its method and its ambition:

International in scope

- 24 countries
- 519 wines
- 75 international expert judges

A strict method

- Compliance with the international wine competition rules and strict application of the ISO 9002 Quality Assurance standard.
- Guaranteed implementation of scoring criteria for international competitions.
- Rigorous selection of the panel of expert judges, based on experience, diversity of backgrounds, pro-

fessionalism, determination of their sensorial profile and training in tasting methodology.

- **Annual assessment and grading of each taster.**
- **Faultless, quality-driven organisation:** limitation of the number of wines per judge, ideal tasting conditions (sensory isolation, proper tasting rhythm, etc.) and secure computer processing of results.
- **Differentiated analysis of the foam (visual) and the effervescence (tactile) of wines.**

Ambition

To award reliable and representative medals each year, reflecting the founding motto of the **Effervescents du Monde®** competition: **diversity, quality and high standards.**

After two days of work, the judges awarded a total of **173 medals.**












Medal Breakdown

Gold Medals	37
Silver Medals	136



Leading Quality Indicator

TOP 10 SPARKLING WINES FROM EFFERVESCENTS DU MONDE® 2009

Medal	Countries	Wine	Winery
 Gold Medal	 Canada	Sparkling Icewine Cabernet 2008	Pillitteri Estates Winery
	 France	Champagne G.H. Martel - Victoire Brut 1 ^{er} Cru	Champagne G.H. Martel & Cie
	 France	Crémant d'Alsace Chardonnay Brut 2008	Engel Fernand & Fils
	 France	Champagne Cuvée Première Brut	Champagne Chassenay d'Arce
	 France	Crémant d'Alsace - Domaine Xavier Muller Chardonnay	Xavier Muller
	 Argentina	Los Stradivarius de Bianchi - Espumante Cabernet 1998	Valentin Bianchi Sacif
	 Italy	Rosé Bisol Talento Metodo Classico Brut	Azienda Agricola Bisol Desiderio & Figli
	 France	Champagne de Castelnau Millésime Brut 2000	Champagne de Castelnau
	 France	Crémant d'Alsace Bestheim Prestige Brut	Coopérative Vinicole de Bestheim
	 Italy	Arunda - Excellor Brut Rosé	Arunda OHG



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2009 HIGHLIGHTS

PARTICIPATING COUNTRIES

-  South Africa
-  Germany
-  England
-  Argentina
-  Australia
-  Austria
-  Brazil
-  Bulgaria
-  Canada
-  Chile
-  Denmark
-  Spain
-  France
-  Greece
-  Hungary
-  Italy
-  Russia
-  Malta
-  Slovakia
-  Portugal
-  Switzerland
-  Turkey
-  USA
-  Uruguay

General Trends and high points

Growth

The 2009 edition has been a success, with growth in participation, showing that there is an increasing interest in international, quality-based competitions: 24 countries and 519 wines.

Geographical Diversity

Wide representation came from all the sparkling wine regions (AOC) in France, as well as from the major high-quality and standard sparkling wine producers (VMQ). The entries included wines made both with and without aromatic varieties, using traditional, ancestral or Charmat-type closed-tank methods. 50 % of the wines in the competition were from France, split evenly between Champagne and non-Champagne.

There was also strong participation from Spain, Italy, Brazil, Australia, Hungary, Switzerland, Argentina and Canada. In France, the areas of Alsace and Burgundy have significantly increased their participation.

There was a high level of diversity in the sensorial qualities of wines

Some real discoveries were made, thanks to the tasting of rosé and red sparkling wines made with the traditional method, wines made with the ancestral method, sparkling wines made from aromatic varieties and sparkling ice wines. Low-alcohol sparkling wines also drew notice. According to the expert judges, the wines displayed extraordinary variety and richness, with complex flavours and a great deal of finesse.

Red and Rosé AOC and VMQ sparkling wines strongly increased their presence; they also won beautiful medals.

A high-quality award list

With 24 countries, this international competition offered one of the strongest concentration of geographical sparkling wine diversity.

Australia, Spain, Italy, Brazil and Switzerland obtained many medals. It was particularly noted that Brazilian Sparkling muscats enjoyed a tremendous success. These countries were very closely followed by Argentina, Australia, Hungary and Switzerland which also gained a remarkable prize list in 2009.

France obtained very many medals thanks to the strong and very noticeable participation of Champagnes, Alsace and Burgundy Crémants, Diois wines the Loire Valley Appellation and also of the standard Sparkling Wine (VMQ).

The 8th Effervescents du Monde® competition will be held on November 17-19, 2010 in Dijon, France.

For further information and detailed results for each country, visit: www.effervescents-du-monde.com

The Effervescents du Monde® competition is organised by the Association Forum Œnologie, in participation with the *Revue des Œnologues* and in partnership with the *Castel Culinary School (Dijon, France)*, which acts as the sensory performance assessment centre for the expert judges, and hosts the competition.

During the tasting, the wines were served with active participation from students in the Wine Steward class.

The *Services Actions Qualité* company handled computer processing of all data and results from the competition.

PARTNERSHIP

