



# Effervescents du Monde®

International competition between the Best Sparkling Wines in the World

## PRESS RELEASE

### EFFERVESCENTS DU MONDE® 2018: THE HIGHEST CONCENTRATION OF SPARKLING WINES

#### EFFERVESCENTS DU MONDE® 2019

November 13-15,  
2019 in Dijon

#### 2018 RESULTS

The results are posted at:  
[www.effervescents-du-monde.com](http://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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The 16th international confrontation of the world's best sparkling wines, **Effervescents du Monde®**, organized by Forum Œnologie, was held on 14, 15 and 16 November 2018 in "the Castel" Pavilion, teen house of the famous Gustave Eiffel, today Lycée Le Castel culinary school in Dijon (Burgundy), France. This event is unique in terms of its scope, its method and therefore its ambition:

#### International in scope

- 22 countries
- 594 wines
- More than 100 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, professionalism, 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 three days of work, the judges awarded a total of **196 medals**.

#### Medal Breakdown

Gold Medals	33
Silver Medals	163



Leading Quality Indicator

### TOP 10\* BEST SPARKLING WINES FROM EFFERVESCENTS DU MONDE® 2018

Medal	Countries	Wine	Winery
Gold meda	Italy	Prosecco Doc Masottina Treviso Brut	Masottina Spa
	France	Champagne G. Tribaut Réserve Blanc de Blancs Brut	Ghislain Tribaut & Fils Champagne G. Tribaut
	France	Crémant de Bourgogne André Delorme - Terroirs Minéraux Brut	Maison des Grands Crus
	France	Champagne Erard-Salmon Brut 2014	Erard-Salmon
	France	Crémant d'Alsace Le Puits du Moine Brut - C4	Cave Les Faïtières d'Orschwiller - Kintzheim
	Brazil	Salton Prosecco Espumante Natural Brut 2018	Vinicola Salton
	Switzerland	Grand Vin Mousseux - Val d'Eve Rosé Demi-Sec Grande Cuvée	Hammel - Terres de Vins
	South Africa	Laborie MCC Blanc de Blancs 2011	Warshay Investment
	Argentina	Jasmine Monet Rosé	Jasmine Monet
	France	Crémant de Bourgogne Bailly-Lapierre - Egarade Brut 2014	Caves Bailly Lapierre
Italy	Vino Spumante Metodo Classic - Di Sipio Brut Rosé	Azienda Nicola di Sipio	
France	Crémant de Bourgogne Veuve Ambal Grande Cuvée Brut Rosé	Veuve Ambal	
Italy	Valdobbiadene Prosecco Superiore Docg San Venanzio Brut 2017	Terre di San Venanzio Fortunato	
Moldavia	Purcari 1827 Cuvée de Purcari Alb Brut	Vinaria Purcari	

\* Some wines are rigorously equal thus the Top 10 2018 includes 14 wines.



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### 2018 HIGHLIGHTS

#### PARTICIPATING COUNTRIES



#### Top 10 ranking

The **Top 10 ranking has a strong international diversity**: South-Africa, Argentina, Brazil, France, Italy, Spain, Moldavia and Switzerland. Two “Champagnes” are positioned in the Top 10 (G. Tribaut Réserve Blanc de Blancs Brut, Erard-Salmon Brut 2014). There are also three “Crémants”: two Burgundy (André Delorme, Terroirs Minéraux Brut; Bailly-Lapierre, Egarade Brut 2014; Veuve Ambal, Grande Cuvée Brut Rosé) and one Alsace (Le Puits du Moine Brut de la Cave Les Faïtières d’Orschwiller - Kintzheim).

#### Geographical Diversity

Wide representation from all the sparkling wine regions (AOC) in France, as well as from the major high quality standard sparkling wine (VMQ) and sparkling wine (VM) producers. 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 Argentina, South Africa, Chile, Spain, Italy, Brazil, Hungary, Moldavia, Portugal and Switzerland.

**In France, the areas** of Alsace, Limoux, Burgundy, Bordeaux, Champagne Appellation and the standard Sparkling Wine (VMQ) are significantly represented.

#### 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, VMQ and VM sparklings wines strongly increased their presence; they also won beautiful medals.

#### A high-quality award list

With **21 countries**, this international competition offered one of the strongest concentration of geographical sparkling wine diversity.

The **international expert judges** observe a clear improvement of the quality for almost all the wines productions for AOC designation and Quality Sparkling Wines (VMQ).

**News english tasters joined the expert judges of Effervescents du Monde®**. In strong growth since 2004, England has today more than 1.800 hectares of vineyards, mainly intended to product sparkling wines.

**In 2018**, Brazil, Spain, Italy and Switzerland obtain many medals. These countries are very closely followed by South Africa, Canada, England, Hungary, Perou and Slovakia.

**France obtains very many medals** thanks to the strong and very noticed participation of Champagnes, Alsace and Burgundy Crémants and also of the standard Sparkling Wine (VMQ).

#### UNIQUE TRAINING SESSION

« *Sensory evaluation and rating of sparkling wines in the context of international competitions* »

- **Module 1:**  
Still wines – Chardonnay wine’s grape variety  
– **Place:** The Paul Bocuse Institute, Ecully (69)  
– **Dates 2019:** February or March
- **Module 2:**  
Sparkling wines – Bubbles, foam and effervescence evaluation  
– **Place:** Culinary College Le Castel, Dijon (21)  
– **Date 2019:** November 12, 2018

More than 700 international experts-jury trained

[www.chardonnay-du-monde.com](http://www.chardonnay-du-monde.com)

#### PARTNERSHIP



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