PRESS RELEASE

EFFERVESCENTS DU MONDE® 2019: THE HIGHEST CONCENTRATION OF SPARKLING WINES

The 17th international confrontation of the world's best sparkling wines, Effervescents du Monde®, organized by Forum Œnologie, was held on 13, 14 and 15 November 2019 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
• 564 wines
• More than 100 international expert judges

A strict method
• Compliance with the international wine competition rules.
• 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 rythm, 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 188 medals.

<table>
<thead>
<tr>
<th>Medal Breakdown</th>
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<tr>
<td>Gold Medals</td>
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<td>Silver Medals</td>
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TOP 10* BEST SPARKLING WINES FROM EFFERVESCENTS DU MONDE® 2019

<table>
<thead>
<tr>
<th>Medal</th>
<th>Countries</th>
<th>Wine</th>
<th>Winery</th>
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<tbody>
<tr>
<td>France</td>
<td>Crémant de Bourgogne Valenger Brut</td>
<td>Castel</td>
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<tr>
<td>Hungary</td>
<td>Hungary Rosé Extra Dry</td>
<td>Torley Pezsgopinceszet KFT</td>
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<tr>
<td>France</td>
<td>Crémant d’Alsace Dopff &amp; Irion Egérie Chardonnay Brut 2017</td>
<td>Château de Riquewihr Domaines Dopff et Irion</td>
<td></td>
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<tr>
<td>France</td>
<td>Crémant d’Alsace Arthur Metz – Réserve de l’Abbaye Chardonnay Brut</td>
<td>Arthur Metz</td>
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<tr>
<td>France</td>
<td>Crémant de Bourgogne Patriarche Père &amp; Fils Brut</td>
<td>Kriter Brut de Brut</td>
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<tr>
<td>France</td>
<td>VMQ – Roche Mazet Chardonnay Brut – Terra Vitis</td>
<td>Castel Frères</td>
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<tr>
<td>France</td>
<td>Crémant de Bourgogne – La Maison du Crémant Prestige Brut – N13608117249</td>
<td>François Martenot</td>
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<tr>
<td>Spain</td>
<td>Cava Elyssia Gran Cuvée Brut</td>
<td>Comercial Grupo Freixenet</td>
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<tr>
<td>France</td>
<td>VMQ Impérial Palace Blanc de Blancs Brut</td>
<td>SVM</td>
<td></td>
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<tr>
<td>Spain</td>
<td>Cava Jaume Codorniu Gran Reserva Brut 2013</td>
<td>Raventos Codorniu</td>
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<tr>
<td>France</td>
<td>Crémant d’Alsace Bestheim – Grand Prestige Rosé Brut 2017</td>
<td>Bestheim</td>
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<tr>
<td>France</td>
<td>Crémant d’Alsace Bestheim – Brut Rosé</td>
<td>Bestheim</td>
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<tr>
<td>France</td>
<td>Crémant d’Alsace Cave de Beblenheim – Black Rose Brut Rosé</td>
<td>Cave Vinicole de Beblenheim</td>
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* Some wines are rigorously equal thus the Top 10 2019 includes 13 wines.
PRESS RELEASE
2019 HIGHLIGHTS

Top 10 ranking

The Top 10 ranking of the best Effervescents du Monde®, this year France tops the ranking with Crémants from Alsace and Burgundy. The high-quality standard sparkling wine (VMQ) are also in this year ranking. The Cava from Spain and a wine from Hungary are in the ranking.

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 varietals, using traditional, ancestral or Charmat-type closed-tank methods. 60% of the wines in the competition were from France, with a majority of crémants.

There was also strong participation from South Africa, Spain, Italy, Brazil, Hungary, Moldova, 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 varietal 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.

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

A high-quality award list

With 22 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 2019, Brazil, Spain, Italy and Switzerland obtain many medals. These countries are very closely followed by South Africa, England, Hungary, Portugal and Slovakia.

France obtains very many medals thanks to the strong and very noticed participation of Champagnes, Limoux, 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/Syrah/Muscat
  – Place: The Paul Bocuse Institute, Ecully (69)
  – Dates 2020: February, March and May

• Module 2:
  Sparkling wines – Bubbles, foam and effervescence evaluation
  – Place: Culinary College Le Castel, Dijon (21)
  – Date 2020: November 17, 2020

More than 700 international experts-jury trained

www.effervescents-du-monde.com

PARTICIPATING COUNTRIES

Belgium
Brazil
Bulgaria
Canada
Chile
Denmark
England
France
Hungary
Italy
Japan
Moldavia
Peru
Portugal
Romania
Russia
Slovakia
South Africa
Spain
Switzerland
Turkey
Ukraine