



# Effervescents du Monde®

International competition between the Best Sparkling Wines in the World

## PRESS RELEASE

### EFFERVESCENTS DU MONDE® 2020: THE HIGHEST CONCENTRATION OF SPARKLING WINES

#### EFFERVESCENTS DU MONDE® 2021

November 2021

#### 2020 RESULTS

The results are posted at:  
[www.effervescents-du-monde.com](http://www.effervescents-du-monde.com)

#### CONTACT

#### Effervescents du Monde®

Maison des vignerons  
du Château de  
Chaintré  
71570 CHAINTRÉ  
FRANCE

FROM FRANCE

Tel.: 03 85 37 43 21  
Fax: 03 85 37 19 83

OUTSIDE FRANCE

Tel.: 333.85 37 43 21  
Fax: 333.85 37 19 83

PAGE (S)

1/2

© FORUM ŒNOLOGIE 2020

CP-AP-AG-EDM2020.1

The 18th international confrontation of the world's best sparkling wines, **Effervescents du Monde®**, organized by Forum Œnologie, was held on 15, 16, 17 et 18 december 2020 at Château des Ravatys, the wine estate of the Pasteur Institute at Saint-Lager in the Burgundy wine (France). This event is unique in terms of its scope, its method and therefore its ambition:

#### International in scope

- **19** countries
- **479** wines
- **More than 80** 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 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 four days of work, the judges awarded a total of **150 medals.**









#### Medal Breakdown

Gold Medals	<b>35</b>
Silver Medals	<b>115</b>



Leading Quality Indicator

### TOP 10\* BEST SPARKLING WINES FROM EFFERVESCENTS DU MONDE® 2020

Medal	Countries	Wine	Winery
 Gold medal	 France	Crémant de Savoie – Cave de Cruet Brut	Cave des Vins Fins de Cruet
	 France	Crémant de Bourgogne – Veuve Ambal – Millésimé Rosé Brut 2019	Veuve Ambal
	 France	VMQ - Brut d'Argent – Ice – Chardonnay Demi-Sec 2018	Maison du Vigneron
	 France	Crémant de Bourgogne Bailly Lapierre Rosé Brut	Caves Bailly Lapierre
	 France	Crémant de Bourgogne Bailly Lapierre Chardonnay Brut	Caves Bailly Lapierre
	 France	Crémant de Bourgogne Bailly Lapierre – Réserve Brut - L13	Caves Bailly Lapierre
	 France	Vin Mousseux Charles de Fère – Cuvée Jean-Louis, Blanc de Blancs Brut (279CW)	Charles de Fère
	 France	Crémant d'Alsace – Arthur Metz – Blanc Brut – Sans sulfites ajoutés – L192030	Arthur Metz
	 France	Champagne Pierre Moncuit – Nicole Moncuit Vieille Vigne Extra Brut 2006	Champagne Pierre Moncuit
	 Italy	Valdobbiadene Docg - Dirupo Brut 2019	Az. Agr. Andreola di Stefano Pola
	 France	Crémant du Jura – Marcel Cabelier Collection Chardonnay Brut	Maison du Vigneron
	 Hungary	Hungaria Rosé Extra Dry	Torley Pezsgopincszet KFT

\* Some wines are rigorously equal thus the Top 10 2020 includes 12 wines.



# Effervescents du Monde®

International competition between the Best Sparkling Wines in the World

## PRESS RELEASE

### 2020 HIGHLIGHTS

#### PARTICIPATING COUNTRIES



Argentina



Brazil



Belgium



Bulgaria



Canada



Chile



England



France



Greece



Hungary



Italy



Moldova



Portugal



Slovakia



South Africa



Spain



Switzerland



Turkey



Ukraine

#### Top 10 ranking

**The Top 10 ranking of the best Effervescents du Monde®:** This year France tops the ranking with Crémants from Alsace, Burgundy, Jura and Savoy. The high-quality standard sparkling wine (VMQ) are also in this year 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 Spain, Italy, Brazil, 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 19 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).

In strong growth since 2004, England has today more than 1.800 hectares of vineyards, mainly intended to product sparkling wines.

#### 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 2021:** February, March and May

- **Module 2:**  
Sparkling wines – Bubbles, foam and effervescence evaluation  
– **Date 2021:** November 2021

More than 700 international experts-jury trained

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

#### PARTNERSHIP



revue des  
**œnologues**  
et des techniques œnologiques et œnologiques

