



# Effervescents du Monde®

International competition between the Best Sparkling Wines in the World

## PRESS RELEASE

### EFFERVESCENTS DU MONDE® 2024: THE HIGHEST CONCENTRATION OF SPARKLING WINES

#### EFFERVESCENTS DU MONDE® 2025

November 2025

#### 2024 RESULTS

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

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PAGE (S)

1/2

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The 22<sup>TH</sup> international confrontation of the world's best sparkling wines, **Effervescents du Monde®**, organized by Forum Œnologie, was held from November 26-29, 2024 at Château des Ravatys, in the wine estate Burgundy (France). This event is unique in terms of its scope, its method and therefore its ambition:

#### International in scope

- 20 countries
- 421 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 organization:** 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 **140 medals**.

#### Medal Breakdown

Gold Medals	79
Silver Medals	61



Leading Quality Indicator

### TOP 10\* BEST SPARKLING WINES FROM EFFERVESCENTS DU MONDE® 2024

Countries	Wines	Wineries
 FRANCE	VMQ Brut d'Argent - Chardonnay - Blanc de Blancs Brut	Maison du Vigneron
 FRANCE	Crémant de Bordeaux AOP - Calvet Rosé Brut 2023	Dulong Calvet
 MOLDOVA	Radacini - Vero di Moscato - Dulce - Vin Spumant de Calitate de Tip Aromat Alb	Radacini Wines Srl
 FRANCE	Saumur Mousseux AOP - Château de Montguéret Tête de Cuvée - Sec Rosé	Champteloup
 FRANCE	Crémant d'Alsace AOC - Pure Sélection Blanc de Blancs Brut 2020	Cave de Beblenheim
 UKRAINE	Shabo - Primo Secco - Semi-Sweet	LLC Industrial and Commercial Company Shabo
 FRANCE	Vin Mousseux - Veuve du Vernay Brut Blanc	Kriter Brut de Brut - Patriarche Père & Fils
 FRANCE	Vin Mousseux Veuve du Vernay - Ice Blanc Demi-Sec	Kriter Brut de Brut - Patriarche Père & Fils
 FRANCE	Crémant de Bordeaux AOC Les Essences de Sours Brut Rosé 2022	Château de Sours
 FRANCE	Crémant de Bourgogne AOC - Veuve Ambal - Bio - Blanc Brut	Veuve Ambal
 FRANCE	Crémant d'Alsace AOP - Sans Sulfites Ajoutés - Brut	Arthur Metz
 FRANCE	Crémant d'Alsace AOC - Blanc Brut - LT23020	Cave de Beblenheim
 FRANCE	Crémant de Savoie AOP - Prestige Brut	Cave des Vins Fins de Cruet
 FRANCE	Crémant de Loire AOP - Brut - 749/23	Lacheteau SAS
 FRANCE	Saumur Mousseux AOP - Château de Montguéret Sec Rosé	Champteloup
 BRAZIL	Salton - Prosecco Branco Brut	Vinicola Salton S/A

\* Some wines are rigorously equal thus the Top 10 2024 includes 16 wines.



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## PRESS RELEASE

### 2024 HIGHLIGHTS

#### PARTICIPATING COUNTRIES



England



Belgium



Brazil



Bulgaria



Canada



Chile



France



Georgia



Greece



Hungary



Italy



Moldova



Portugal



Romania



South Africa



Slovakia



Slovenia



Switzerland



Turkey



Ukraine

#### Top 10 ranking

**The Top 10 ranking of the best Effervescents du Monde:** This year France, Ukraine and Brazil tops the ranking, with a noticed presence of the rosé wines. This year 3 countries are in the Top 10.

#### 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. 60% of the wines in the competition were from France, with a majority of crémants.

Notable are the strong participations from Belgium, Brazil, Spain, Italy, and Moldova, as well as Georgia's first-ever participation.

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 20 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: Burgundy  
– Dates 2025: February, March and May
- **Module 2:**  
Sparkling wines – Bubbles, foam and effervescence evaluation  
– Date 2025: November

More than 700 international experts-jury trained

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



Signe Extérieur de *Qualité*

#### PARTNERSHIP

