



## RULES FOR THE MONDIAL DU MERLOT & ASSEMBLAGES 2022

### 1. OBJECTIVE

The Mondial du Merlot & Assemblages competition is organized by the VINEA Association (Switzerland). The 15<sup>th</sup> annual event takes place 29<sup>th</sup>, 30<sup>th</sup> April and 1<sup>st</sup> May 2022 in Coldrerio - Ticino, Switzerland. The competition, within the framework of VINO FED, is organized under the aegis of the Organisation Internationale de la Vigne et du Vin (OIV), the Union Internationale des Œnologues (UIŒ) and the Union des Œnologues de Suisse (USŒ).

### 2. GOALS

The Mondial du Merlot & Assemblages competition seeks to:

- highlight the quality and diversity of the Merlot variety family
- reward producers who bring out the best in this grape variety
- be a showcase for innovative trends in production
- and provide a serious and reliable reference tool for wine consumers.

### 3. ENTRY REQUIREMENTS

All wine producers and others involved in the grape and wine industry, such as traders, importers and retailers, can enter samples in the competition.

**All vintages are accepted, as long as a minimum of 400 bottles has been produced.** Wines must be bottled and labeled as they are for market. The origin or the production area must be mentioned on the bottle. Legal norms applied in the country of origin must be indicated; international norms covering the protection of appellations must also be observed. If a grape variety other than Merlot is mentioned on the label, it must account for more than 10%.



## 4. WINES ACCEPTED

Entries can be the following:

- 1) **Merlot red varietals**, with a minimum percentage of Merlot of 85%
- 2) **Merlot rosé and blancs de Merlot** (min. 85% of Merlot)
- 3) **Vintages** including and older than 2016, with a minimum percentage of Merlot of 85%
- 4) **Blends** with Merlot as the majority grape (minimum 51%)
- 5) **Gran Maestro of Merlot prize**

A special prize will be awarded to the three best producers who enter 3 consecutive vintages (from 2006 onwards) of mono-varietal Merlot wine (minimum 85% Merlot). No minimum stock requirement.

Wines entered for the Gran Maestro du Merlot prize are not considered for medals.

## 5. ENTRY FORM

For each wine, participants must provide us an analysis report, carried out by an accredited laboratory or by a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar as well as a duly completed registration form with the following information:

- the producer's address
- the wine's origin or area of production
- vintage
- category
- alcohol content
- residual sugar
- number of bottles produced
- signature of each participant confirming that the wine meets all legal requirements and respects the rules of the competition.

The entry form can be filled out online at [www.mondial-du-merlot.com](http://www.mondial-du-merlot.com) or completed, signed and sent **before March 25<sup>th</sup> 2022** to:

**ASSOCIATION VINEA  
CONCOURS MONDIAL DU  
MERLOT & ASSEMBLAGES  
RUE BEAUSITE 4  
CH-3960 SIERRE**

## 6. SAMPLES

The samples are checked against the registration form and accompanying documents. Particular attention is given to the correct use of appellations d'origine and geographic indications and, for blends, to the percentages of the grape varieties. For each wine entered, **2 bottles** containing 75 cl or 70 cl (or the equivalent of 1.5 liters) must be provided to the organization. The organisers reserve the right to request a third bottle if necessary. Bottles can be delivered in "vins-harasse" crates. Empty crates can be collected from the organisers. The bottles must be sent for arrival **before March 25<sup>th</sup> 2022** to:

**ASSOCIATION VINEA  
CONCOURS MONDIAL DU  
MERLOT & ASSEMBLAGES  
RUE BEAUSITE 4  
CH-3960 SIERRE**

Gran Maestro	CHF 180.- /	1 sample	CHF 160.-
2 samples	CHF 300.- /	3 samples	CHF 440.-
4 samples	CHF 580.- /	5 samples	CHF 720.-
Each additional wine CHF 140.-*			

*\*or the equivalent in other currencies, on the day your register, based on the date written on the registration form.*

*In the case of wines which have been entered but which do not reach Sierre in time, full entry fees are due and cannot be refunded.*

## 7. REGISTRATION FEES AND PAYMENT

Totals include 7.7% VAT (N° CHE-108.408.084) with the entry form valid as an invoice. Customs clearance and transport fees not paid by the producer will be billed. Entry fees must be paid **before March 25<sup>th</sup> 2022**:

- **either by Credit Suisse bank transfer**

Association VINEA | CH-3960 Sierre, account number 467865-10

Code Swift : CRESCHZZ80A, Clearing : 4835

IBAN : CH85 0483 5046 7865 1000 0

- **by postal account transfer**

Association VINEA

ccp suisse account number 17-675671-3

IBAN CH45 0900 0000 1767 5671 3

- **by credit card**: only for those who register on our website (secure payments)

- Visa

- Eurocard, Mastercard

- Twint

When paying, please indicate clearly under "reason for payment" the name of the company that is making the payment.

All bank charges must be paid by the sender.

We cannot accept bank / postal checks.

## 8. CONDITIONS AND COMPETITION ORGANIZATION

The tasting notation system uses the combined form of the OIV for international competitions. The form is based on a scale of 100 points. The competition is organized entirely according to the OIV's standards for international competitions.

The wines are tasted by category, in random order, using a completely computerized system that takes into account point 4 of these regulations.

The jury is composed of five individuals, including a table secretary. The secretary acts as moderator, weighing the judges' opinions and overseeing the jury's work to ensure that the tasting session unfolds in an orderly and timely manner.

OIV rules for creating juries are respected with particular care concerning where jury members come from.

## 9. AWARDS AND PUBLICATION OF AWARDS

OIV rules for creating commissions are observed particularly closely concerning the judges' nationalities. The following awards are given:

- Great gold medal

- Gold medal

- Silver medal

In line with OIV rules the total number of awards given cannot be more than 30% of the number of wines entered in the competition. The Great Gold and Gold winners also receive a trophy designed by an artist, celebrating their achievements. Wines in the category "Gran Maestro of Merlot" are not awarded medals.

### **SPECIAL PRIZES (ONLY FOR GREAT GOLD AND GOLD WINNERS):**

- **BEST WINE OF THE COMPETITION**

- **BEST SWISS RED MERLOT VARIETAL PRIZE**

- **GRAN MAESTRO OF MERLOT PRIZE**

- **BEST FOREIGN RED MERLOT PRIZE**

- **OLD VINTAGES PRIZE**

- **VINOFED PRIZE**

- **BEST BLEND PRIZE**

- **BEST ROSÉ OR BLANC DE MERLOT**

- **BEST MERLOT BIO PRIZE**

## **9. AWARDS AND PUBLICATION OF AWARDS (NEXT)**

Individual results are sent to producers by mail. Producers who receive great gold, gold and silver medals will have the option to buy sticky labels. The award certificates and sticky labels will be sent by mail. The list of winners is distributed in brochure form and is posted online at [www.mondial-du-merlot.com](http://www.mondial-du-merlot.com), as well as being published as widely as possible through national and international media.

## **10. AWARDS CEREMONY**

The Great Gold and Gold trophies as well as special prizes will be handed out in Zurich **June 2<sup>nd</sup> 2022**. Winners will be notified individually and will be invited to receive their trophies that day. In case of absence, these will be sent by post.

## **11. FESTIVAL OF AWARD-WINNING MERLOTS**

The Festival of Award-Winning Merlots will take place in Zurich after the awards ceremony on Thursday June 2<sup>nd</sup>, 2022. This event will bring together around 30 award-winning producers and is aimed at trade visitors and Merlot wine enthusiasts alike. It is the perfect opportunity to show your award-winning wine(s) in Zurich, so save the date now! All award-winning producers will be contacted by VINEA. Participation fees are CHF 300.- + VAT).

## **12. CONTESTING THE RESULTS**

The results are definitive and cannot be contested. The competition reserves the right to measure the samples presented for the competition against bottles commercially available, purchased randomly. The organisers reserve the right to exclude samples that do not conform with the rules or analyses.

## **13. ACCEPTING THE RULES**

The participant agrees to accept the rules herewith by signing and dating the entry form.