

CONCOURS

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CANADA



JURY PRACTICAL GUIDE

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Tasting Procedure

Start Time

Each tasting day begins at 8:00 a.m. sharp. We would like to emphasize the importance of your punctuality to ensure the smooth running of the tastings.

Jury Composition

Each jury consists of a table of **5 people**, including a president responsible for leading the tastings at their table.

Tasting Procedure

Tastings are conducted in a calm environment to allow everyone to focus on wine evaluation. In this regard, we kindly request that you turn off your cell phones and place them out of sight.

Composition of Tastings

Each day, you will be required to taste **3 sets of 15 wines**. The sets are pre-arranged and assigned to each jury for each day. Each wine is identified by a number and is served in black packaging that conceals its origin. Every morning, you will receive the list of wines to taste, indicating their identification number, category, and vintage, in the order of presentation.

Breaks

There will be two 15-minute breaks, one after the first set and the other after the second set.

Scoring Rules and Awards

Each taster is equipped with a user-friendly touchscreen tablet that allows for quick note entry.

The jury president selects the wine to taste on their tablet, and the tasting sheet for that wine appears on the tablets of each member of their jury. Each member scores the wine and submits their evaluation to the president. Once all the jurors at the table have completed their evaluations, the average scores are displayed on all tablets, along with the corresponding medal, if applicable. At this point, a discussion takes place, and it is still possible to modify your evaluation if necessary. Once all members are in agreement, the president validates the final score.

Medals are awarded based on the average scores of **ALL** members of your jury. They are assigned according to the following scale:



Silver

85 to 88.99 points



Gold

89 to 92 points



Grand Gold

93 to 100 points

Evaluation Grid

Sparkling Wines

| | Description | Excellent —————> Insufficient | | | | |
|--------------|------------------------------|-------------------------------|------|------|-----|-----|
| Sight | Clarity | 5 ○ | 4 ○ | 3 ○ | 2 ○ | 1 ○ |
| | Aspect excluding clarity | 10 ○ | 8 ○ | 6 ○ | 4 ○ | 2 ○ |
| | Effervescence (Finesse) | 10 ○ | 8 ○ | 6 ○ | 4 ○ | 2 ○ |
| Smell | Franchise | 7 ○ | 6 ○ | 5 ○ | 4 ○ | 3 ○ |
| | Positive Intensity | 7 ○ | 6 ○ | 5 ○ | 4 ○ | 3 ○ |
| | Quality | 14 ○ | 12 ○ | 10 ○ | 8 ○ | 6 ○ |
| Taste | Franchise | 7 ○ | 6 ○ | 5 ○ | 4 ○ | 3 ○ |
| | Positive Intensity | 7 ○ | 6 ○ | 5 ○ | 4 ○ | 3 ○ |
| | Persistence | 7 ○ | 6 ○ | 5 ○ | 4 ○ | 3 ○ |
| | Quality | 14 ○ | 12 ○ | 10 ○ | 8 ○ | 6 ○ |
| | Harmony and Overall Judgment | 12 ○ | 11 ○ | 10 ○ | 9 ○ | 8 ○ |

Still Wines

| | Description | Excellent —————> Insufficient | | | | |
|--------------|------------------------------|-------------------------------|------|------|------|------|
| Sight | Clarity | 5 ○ | 4 ○ | 3 ○ | 2 ○ | 1 ○ |
| | Aspect excluding clarity | 10 ○ | 8 ○ | 6 ○ | 4 ○ | 2 ○ |
| Smell | Franchise | 6 ○ | 5 ○ | 4 ○ | 3 ○ | 2 ○ |
| | Positive intensity | 8 ○ | 7 ○ | 6 ○ | 4 ○ | 2 ○ |
| | Quality | 16 ○ | 14 ○ | 12 ○ | 10 ○ | 8 ○ |
| Taste | Franchise | 6 ○ | 5 ○ | 4 ○ | 3 ○ | 2 ○ |
| | Positive intensity | 8 ○ | 7 ○ | 6 ○ | 4 ○ | 2 ○ |
| | Persistence | 8 ○ | 7 ○ | 6 ○ | 5 ○ | 4 ○ |
| | Quality | 22 ○ | 19 ○ | 16 ○ | 13 ○ | 10 ○ |
| | Harmony and Overall Judgment | 11 ○ | 10 ○ | 9 ○ | 8 ○ | 7 ○ |



Silver
85 to 89 points



Gold
90 to 92 points



Grand Gold
93 to 100 points

How to Use the Tasting Sheet

1. Visual Assessment:

a. Clarity

Measurement of the level of cloudiness. A clear wine should receive 5 points.

b. Appearance

Evaluates the dominant color of the wine, its nuances, viscosity, without considering its clarity.

c. Effervescence (for Sparkling Wines)

Effervescence is primarily assessed by taste. Always keep in mind that the visual aspect of effervescence can vary from one glass to another. Taste the wine before rating its effervescence. Three descriptors can be considered regarding the bubbles: finesse, abundance, and persistence of bubbles.

2. Smell - We smell the wine and rate it according to the following criteria:

a. Purity (Purity):

Judges the purity or cleanliness of a wine. By penalizing purity, the judge should be able to identify any viticultural or winemaking defects perceived in smell and taste. A wine without identifiable defects should, therefore, receive the maximum points.

b. Positive Intensity:

Evaluates the influence of all olfactory and gustatory perceptions that contribute to enriching the qualitative perception of the wine.

c. Quality:

For the sense of smell, this descriptor assesses complexity, which corresponds to the richness of the aromatic palette through the perception of multiple different and evolving odors, combined with finesse in the odors

3. Taste - We taste the wine and rate it according to the following criteria:

a. Franchise: Same definition as in smell.

b. Intensité positive : Same definition as in smell.

c. Persistence or Length

d. Quality :

For taste, this descriptor assesses the richness of the wine, which encompasses the overall sensation in the mouth, incorporating the complexity of aromas, structure, and enveloping elements.

4. Harmony and Overall Judgment

The judge expresses the impression that the wine leaves as a whole.

The definitions of the terms used on the tasting sheets are in accordance with Annex 3.4 of Resolution 332A of the OIV/Competition.



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