

ÉDITION 2024

sélections  
mondiales  
*des vins*

CANADA



**CHAMPIONSHIP RULES AND WINE CATEGORIES**

2024 Edition - Montreal, Quebec, Canada

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# 1. The Largest International Wine Championship in North America

## Canada: A Major Importer of Wine

Sélections Mondiales des Vins (SMV) is the one of the longest-running and most esteemed international wine championships in the world.

When SMV was founded in Canada in 1983, it was organized during many years by the Société des Alcools du Québec (SAQ). In 2006, this one has entered into a management agreement with a group of Québec wine lovers. Since November 2019, the championship has been administered by the company Sélections Mondiales des Vins, owned by two shareholders Portfolio Conseil Canada and Enopasion Espagne.

SMV operates under the patronage of the International Organisation of Vine and Wine (OIV) and the World Federation of Major International Wine and Spirits Championships (VINO FED), which it helped to found in 1994. VINO FED currently represents a total of 15 major wine championships around the globe:

Sélections Mondiales des Vins (Montréal, Canada), Citadelles du vin (France), Concurso Internacional de Vinos Bacchus (Espagne), Danube Wine Challenge (Slovaquie), Le Mondial des Vins Blancs Strasbourg (France), Mondial des Pinots (Suisse) Mondial des Vins Extrêmes (Italie), Mondial du Chasselas (Suisse), Mondial du Merlot et Assemblages (Suisse), Premios Zarcillo Castilla y Leon (Espagne), VinAgora (Hongrie), Vinalies Internationales (France), Vinalies Mondial du Rosé (France), Vinarium International Wine Contest (Roumanie) and Cantad'Or Wine Awards (Chili).

## 2. Eligible Wines and Sakes

This championship is open to wine and sake producers and traders from around the world. All wine and sake entries must fit with the categories of these regulations and must be produced according to the winemaking regulations applicable in their country of origin. All wine and sake entries must be labelled to specify where the grapes were harvested and how they were selected for the winemaking process.

# 3. Categories

**NOTE : All wines will be classified into sub-categories according to their residual sugar content.**

## **1. WHITE WINES : CLASSICAL WINEMAKING, FAIRTRADE, BIOLOGIC, BIODYNAMIC, NATURE**

- **White still wines**  
These wines must have a carbon dioxide overpressure under 0.5 bars at 20 °C
- **White pearl wines**  
These wines must have a carbon dioxide overpressure from 0.5 to 2.5 bars at 20 °C
- **White sparkling wines**  
These wines must have a carbon dioxide overpressure above 2.5 bars at 20 °C

## **2. ROSÉ WINES : CLASSICAL WINEMAKING, FAIRTRADE, BIOLOGIC, BIODYNAMIC, NATURE**

- **Rosé still wines**  
These wines must have a carbon dioxide overpressure under 0.5 bars at 20 °C
- **Rosé pearl wines**  
These wines must have a carbon dioxide overpressure from 0.5 to 2.5 bars at 20 °C
- **Rosé sparkling wines**  
These wines must have a carbon dioxide overpressure above 2.5 bars at 20 °C

## **3. RED WINES: CLASSICAL WINEMAKING, FAIRTRADE, BIOLOGIC, BIODYNAMIC, NATURE**

- **Red still wines**  
These wines must have a carbon dioxide overpressure under 0.5 bars at 20 °C
- **Red pearl wines**  
These wines must have a carbon dioxide overpressure from 0.5 to 2.5 bars at 20 °C
- **Red sparkling wines**  
These wines must have a carbon dioxide overpressure above 2.5 bars at 20 °C

## **4. ORANGE (AMBER) WINES: CLASSICAL WINEMAKING, FAIRTRADE, BIOLOGIC, BIODYNAMIC, NATURE**

- **Orange (amber) still wines**  
These wines must have a carbon dioxide overpressure under 0.5 bars at 20 °C
- **Orange (amber) pearl wines**  
These wines must have a carbon dioxide overpressure from 0.5 to 2.5 bars at 20 °C
- **Orange (amber) sparkling wines**  
These wines must have a carbon dioxide overpressure above 2.5 bars at 20 °C

## **5. WINES UNDER YEAST FILM (FLOR) (Ex. : Jerez Fino, Tokaji Szamardni, Château-Chalon, etc.)**

## **6. LIQUEUR WINES ( Porto, Marsala, Madeira, Tokaj Aszu, Mistelles, etc.)**

## **7. NATURALLY SWEET WINES (Late harvests, botrytized wine, ice wines, etc.)**

## **8. PARTIALLY DEALCOHOLIC OR LOW ALCOHOL WINES**

All wines with an alcohol content greater than 0.5%/vol. and less than 8.5%/vol.

## **9. DEALCOHOLIC WINES**

All wines having undergone a dealcoholization process and having an alcohol level below 0.5% vol.

## **10. WINES WITH INNOVATIVE PACKAGING (TetraPak, can, etc.)**

All wines having undergone a dealcoholization process and having an alcohol content not higher than 0.5% vol.

## **11. SAKES**

- 11.1 Jumai
- 11.2 Jumai Ginjō
- 11.3 Jumai Daiginjō
- 11.4 Honjōzō
- 11.5 Ginjō
- 11.6 Daiginjō
- 11.5 Futsūshu

## **12. ALCOHOLIC BEVERAGES**

### **ELIMINATION OF CATEGORIES OR SUBCATEGORIES AND COMBINATIONS OF WINES**

The Contest Organizer (SMV) reserves the right to eliminate certain categories in order to form other categories in the event that the number of entries is insufficient.

# **4. Certificate of Analysis**

All wine entries must be accompanied by an certificate of analysis prepared by an accredited or competent laboratory in the country of origin, or by the oenologist responsible for the cellar. This report must provide the following information::

1. Alcoholic strength by volume at 20 °C: % alc./vol.
2. Sugar (glucose + fructose): g/l
3. Total acidity: meq/l
4. Volatile acidity: meq/l
5. Total sulphur dioxide (SO<sub>2</sub>): mg/l
6. Sulfur dioxide free (SO<sub>2</sub>): mg/l

# 5. Judging

## COMPOSITION OF JUDGING PANELS

Judging is performed by panels composed of international jurors. The number of jurors on each panel is determined based on the quantity and categories of wines being sampled.

- Each panel is composed of five (5) to seven (7) jurors, at least one of whom is an oenologist.
- Each juror is appointed based on his or her professional qualifications and can only be replaced by the Contest Organizer;
- All jurors perform their duties under the authority of the head juror;
- The Contest Organizer appoints all jurors and head jurors;
- The President of the jury must be an oenologist or a person in possession of an equivalent diploma
- Each panel cannot have less than five juror and no more than two (2) jurors from the host country.
- Canadian residents with foreign passports are recognized as international jurors on juries
- The Contest Organizer ensures that judging is performed by a variety of jurors from different countries as well as a fair and representative number of women jurors;
- Each juror must have technical knowledge of winetasting and be either an oenologist, have an equivalent certificate in winetasting or be recognized as an experienced wine taster;
- Jurors who have commercial ties with the wines being sampled cannot sit on the panel mandated with evaluating the wine in question.
- The points listed above apply for sake.

## PREPARING FOR WINETASTING

### 1. VERIFICATION OF WINE SAMPLES

The Contest Organizer will verify all wine samples and the accompanying documents on reception. The Contest Organizer may rectify any errors and refuse to admit samples that do not comply with the championship rules.

The Contest Organizer will ensure the correct use of designations of origin or geographical indications, the authenticity of which must always be safeguarded in keeping with the general principles of the World Trade Organization (WTO).

Responsibility for any errors in this respect is incumbent upon the legal person responsible for bottling the product in question.

## 2. ALLOCATION OF ENTRIES

Entries will be allocated into the specified categories according to the characteristics indicated on the registration form or, where necessary, the observed characteristics.

All samples will be placed in a similar case to conceal their shape and guarantee the complete anonymity of the product. Jurors are not informed of the identity of the product samples they will taste. Samples will be stored under lock and key at optimal temperatures and environmental conditions in order to guarantee their preservation.

## WINETASTING PROCEDURES

### 1. PREPARATION OF SAMPLES

A separate room located within proximity of the tasting room, but out of sight of the jurors, will be reserved for uncorking the samples.

### 2. TASTING ROOM

Tasting sessions will take place in a private room that is properly lit, well ventilated and free of distractions. Access to this room is prohibited to anyone not involved in the winetasting process. The room will have an ambient temperature between 18 °C and 22°C. Each juror will be assigned a number to identify him or her for the duration of the championship. Each juror will be seated at a table featuring a white tablecloth, fresh water, bread and a spit vase. All samples will be served in the same type of glass.

### 3. SPECIFICATIONS WITH REGARD TO JUDGES

Jurors are prohibited from smoking in the tasting room. In addition, they should avoid wearing perfume and using a mobile phone, which could be disruptive. Jurors must be silent and not make any gestures or facial expressions during the winetasting process.

### 4. INSTRUCTIONS AND CONTEXT

Jurors will attend a daily meeting prior to the start of tasting sessions. In addition, every morning, before the first tasting session, each juror will be presented with the same product for their "mouthfeel". Note that the wine used for this exercise will not be among those entered in the championship.

### 5. ORDER OF PRESENTATION OF WINES

Samples will be submitted to judging panels in the same order of categories and subcategories presented in this document in regard of the winemaking method and their residual sugar content.

### 6. SCORE SHEETS

Before each tasting session, all jurors on the panel will be given a list of samples. Each juror will have an electronic tablet from which they will have access to the digitized OIV scoring sheet corresponding to the sample to be tasted. Each score sheet will present the following information:

Organoleptic characteristics:

- Visual appearance: limpidity and other aspects, as well as effervescence, if any;
- Nose; genuineness, positive intensity and quality;
- Taste: positive intensity, harmonious persistence and genuineness;
- Harmony and overall judgment.

Each organoleptic characteristic will be scored using an appreciation scale composed of five columns, ranging from excellent to insufficient. Each score sheet will indicate the name of the juror.

## **7. SERVING OF SAMPLES**

The samples will be served in the tasting room in the presence of the jurors. The head jury will ensure that the wine served matches the corresponding sample number on the list. Only the head juror can authorize the opening of a second bottle.

## **8. TASTING ORDER**

Each juror will have to evaluate approximately 45 products per day, divided into three sessions. This threshold may occasionally be exceeded, but never more than 50 products in a day.

Samples in the same category will be tasted by order of vintage. Dry wines will be tasted before sweet wines and where appropriate, depending on their woody or non-woody character. Each wine or sake will be tasted individually and not comparatively.

## **9. TEMPERATURE OF WINES**

Wines will be chilled to the following temperatures prior to tasting:

- White, rosé and orange (amber) wines: 10 to 12 °C
- Red wines: 14 to 17 °C
- Sparkling wines: 8 to 10 °C
- Liqueur wines: 8 to 10 °C

## **10. SCORING OF WINES AND SAKES**

The juror evaluates the sample by noting each descriptor on the digitized form. He confirms his appreciation by using the digital application.

The president of the jury receives the files of each member of his jury digitally. Each sample receives a mark which is the average of the marks of each of the jurors. The president of the jury informs the tasters of the average score of the sample evaluated.

At the end of each session, the competition organization submits a results sheet to each jury president. The president of the jury confirms that each mark is that awarded by his jury and signs the sheet in question.



## 6. Announcement of the Winners

The names of all products and participants who are awarded a medal or conferred an award will be announced on the SMV website ([www.selectionsmondiales.ca](http://www.selectionsmondiales.ca)) in October 2024.

If you are not among the winners and would like to know the score obtained by your product, you may email us a request for this information at [info@smvcanada.ca](mailto:info@smvcanada.ca)

The results announced by the Contest Organizer are final and not open to appeal.

## 7. Medals

Wines and sakes having obtained the required number of points will receive the following medals:

- **Grand Gold Medal** : 93 points or more
- **Gold Medal** : 90 to 92 points
- **Silver Medal** : 87 to 89 points

### MEDAL-TO-ENTRY RATIO

As in previous editions and in accordance with OIV standards for international wine championships, the sum of all medals awarded to wines that obtain the highest scores cannot exceed 30% of the total number of wines entered in the championship.

### PROMOTIONAL USE

Medal winners are free to indicate that their wines and sakes were awarded a Grand Gold Medal, a Gold Medal or a Silver Medal in their promotional materials during this edition of the Sélections Mondiales des Vins competition. At their option, they can mention the score obtained on the promotional medallions available for this purpose.

### CERTIFICATES

The Contest Organizer will issue each winner a certificate attesting to the medal or award received. This certificate will indicate the type of medal or award and identify the winning producer.

## 8. Medal Decals and Licence to Use the Image

In order to capitalize on their awards, SMV Canada is offering all medal winners the opportunity to purchase:

1. Official award decals, and according to their choice with the score obtained which can be applied to the bottles of award-winning wines or sakes.
2. License usage rights that they can integrate into the marketing of the winning wine or sake.

These official award decals and images of which the trademark is registered, can only be affixed on the bottles of products which have won a medal and for the same vintage only.

You can order the buttons securely online via the contest website ([www.selectionsmondiales.ca](http://www.selectionsmondiales.ca)).

## 9. Special Awards

A number of special awards will also be bestowed to mark the quality and excellence of the various products entered in the championship.

THE « **BEST OF SHOW** » will be awarded to the wine having obtained the highest score.

THE « **BEST OF SHOW - SAKE** » will be awarded to the wine or sake having obtained the highest score.

The « **BEST OF SHOW BY COUNTRY** » prize will be awarded to the medalist wine or sake having obtained the highest score from its country of origin.

The « **BEST OF SHOW QUÉBEC** » prize will be awarded to the medal-winning wine having obtained the best rating and produced in Quebec.

The “**VINOFED**” prizes will be awarded to wines in the “dry white, dry red, extra-brut sparkling and brut” categories which will have obtained the best ranking during a final “**VINOFED PRIZE**” tasting and selected among the five (5 ) wines having obtained the highest marks in their respective categories.

The « **CANADIAN ASSOCIATION OF OENOLOGISTS** » prize will be awarded to the sparkling wine that has obtained the best ranking during a final “**VINOFED PRIZE**” tasting and selected from among the five (5) sparkling wines (residual sugars from 0 to 12 g/L) having obtained the higher marks.

The « **WINE PRODUCER OF THE YEAR BY COUNTRY** » prize will be awarded to the producer whose wines obtain the best average score in their country. This average will be calculated on the basis of the 5 registered wines having obtained the highest scores.

## 10. Modification of Championship Rules

Note that the present rules replace those that were applicable in former SMV Canada championships.