



CONCOURS INTERNATIONAL
SÉLECTIONS
MONDIALES DES VINS
— CANADA —
INTERNATIONAL WINE CHAMPIONSHIP



RULES
AND
CATEGORIES
2017



■ SOMMAIRE ■

THE MOST IMPORTANT INTERNATIONAL WINE COMPETITION IN NORTH AMERICA CANADA, LARGE IMPORTER OF WINE.....	3
ELIGIBLE WINES.....	3
CATEGORY BY SUBGROUP.....	4
WINES ANALYSIS CERTIFICATE.....	8
JUDGMENT.....	8
DESIGNATION OF JUDGES.....	8
PREPARATION FOR WINE TASTING.....	9
TRANSMISSION OF RESULTS.....	11
MEDALS.....	11
MEDAL DECALS AND LICENCE TO USE THE IMAGE.....	12
SPECIAL AWARDS.....	12
BUYER'S GUIDE.....	12
REPLACEMENT OF PREVIOUS RULES.....	12



■ THE MOST IMPORTANT INTERNATIONAL WINE COMPETITION IN NORTH AMERICA CANADA: LARGE IMPORTER OF WINE

Sélection Mondiales des vins Canada is the one of the oldest and most important international wine competitions in the world.

Started in Canada in 1983, it was organized by the Société des alcools du Québec (SAQ). The competition has been organised by the Quebec City- based Gestion SMV since 2007. In 1994, Sélection Mondiales des Vins Canada was one of the founding members of the World Federation of Major International Wine and Spirits competition (VINO FED).

This prestigious competition takes place under the patronage of the International Organization of Vine and Wine (OIV) and VINO FED. VINO FED currently regroups 14 major wine competitions: *Sélections Mondiales des Vins Canada (Quebec, Canada), Citadelles du vin (Bordeaux, France), Concurso Internacional de Vinos Bacchus (Madrid, Spain), International Wine Contest Bucharest (Bucarest, Romania), Concours des Grands Vins Blancs du monde (Strasbourg, France), Mondial des Pinots (Sierre, Switzerland), Mondial des Vins Extrêmes (Aosta, Italy), Mondial du Merlot et Assemblages (Sierre, Switzerland), Portugal Wine Trophy (Portugal), Asia Wine Trophy (South Korea), Berliner Wein Trophy (Berlin, Germany), Premios Zarcillo, Castilla y Leon (Valladolid, Spain), VinAgora (Hungary), Vino Ljubljana (Slovenia).*

■ ELIGIBLE WINES

This competition is open for producers and traders of world wines. All wines entered must be produced according to regulations in their countries of origin. All wines must be labelled specifying where the grapes were picked from and selected for the wine making process.



■ CATEGORY BY SUBGROUP

By OIV standard for international wine competitions

CATEGORY I : WHITE WINES OF NON-AROMATIC GRAPE VARIETIES

A- I : White still wines

These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C

I-A-1 Sub-group of wines containing not more than 4 g/l of sugar

I-A-2 Sub-group of wines containing between 4.1 to 12 g/l of sugar

I-A-3 Sub-group of wines containing between 12.1 à 45 g/l of sugar

I-A-4 Sub-group of wines containing more than 45 g/l of sugar

B- I : White pearl wines :

These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C

I-B-1 Sub-group of wines containing not more than 4 g/l of sugar

I-B-2 Sub-group of wines containing more than 4 g/l of sugar

C-I : White sparkling wines other than AOC Champagne

(Please note : for AOC Champagne please refer to Category VII – sub-group VII-A)

These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C

I-C-1 Sub-group of wines containing not more than 15 g/l of sugar

I-C-2 Sub-group of wines containing between 15.1 to 35 g/l of sugar

I-C-3 Sub-group of wines containing between 35.1 to 50 g/l of sugar

I-C-4 Sub-group of wines containing more than 50 g/l of sugar

CATEGORY II : ROSÉ WINES OF NON-AROMATIC GRAPE VARIETIES

II-A-Rosé still wines :

These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C

II-A-1 Sub-group of wines containing not more than 4 g/l of sugar

II-A-2 Sub-group of wines containing between 4.1 to 12 g/l of sugar

II-A-3 Sub-group of wines containing between 12.1 à 45 g/l of sugar

II-A-4 Sub-group of wines containing more than 45 g/l of sugar

Group II-B- : Rosé pearl wines

These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C

II-B-1 Sub-group of wines containing not more than 4 g/l of sugar

II-B-2 Sub-group of wines containing more than 4 g/l of sugar

II-C-Rosé sparkling wines other than AOC Champagne

(Please note : for AOC Champagne please refer to Category VII – sub-group VII-A)

These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C

II-C-1 Sub-group of wines containing not more than 15 g/l of sugar

II-C-2 Sub-group of wines containing between 15.1 to 35 g/l of sugar

II-C-3 Sub-group of wines containing between 35.1 to 50 g/l of sugar

II-C-4 Sub-group of wines containing more than 50 g/l of sugar

CATEGORY III : RED WINES

III-A : Red still wines

These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C

III-A-1 Sub-group of wines containing not more than 4 g/l of sugar

III-A-2 Sub-group of wines containing between 4.1 to 12 g/l of sugar

III-A-3 Sub-group of wines containing between 12.1 to 45 g/l of sugar

III-A-4 Sub-group of wines containing more than 45 g/l of sugar

III- B: Red pearl wines

These wines may have carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C

III-B-1 Sub-group of wines containing not more than 4 g/l of sugar

III-B-2 Sub-group of wines containing more than 4 g/l of sugar

III-C : Red sparkling wines

These wines may have carbon dioxide overpressure above 2.5 bar at 20 °C

III-C-1 Red Sparkling wines

CATEGORY IV: WHITE WINES OF AROMATIC GRAPES VARIETIES

(Eg Muscat, Gewürztraminer, some Sauvignon, Scheurebe, etc.)

IV-A-Still Wines:

These wines may have a carbon dioxide overpressure of less than 0.5 bar at 20 ° C.

IV-A-1 Subgroup of wines containing not more than 4 g / l of sugar

IV-A-2 Subgroup of wines containing between 4.1 to 12 g / l of sugar

IV-A-3 Subgroup of wines containing between 12.1 to 45 g / l of sugar

IV-A-4 Subgroup of wines containing more than 45 g / l of sugar

IV-B- Pearl wines:

These wines may have a carbon dioxide overpressure above 0.5 to 2.5 bar at 20 ° C.

IV-B-1 Sub-group of wines containing not more than 4 g / l of sugar

IV-B-2 Subgroup of wines containing more than 4 g / l of sugar

IV-C-Sparkling wines:

These wines have a carbon dioxide overpressure greater than 2.5 bar at 20 ° C.

IV-C-1 Subgroup of wines containing not more than 15 g / l of sugar

IV-C-2 Subgroup of wines containing 15.1 to 35 g / l of sugar

IV-C-3 Subgroup of wines containing 35.1 to 50 g / l of sugar

IV-C-4 Subgroup of wines containing more than 50 g / l of sugar

CATEGORY V: WINES UNDER A FIL OF YEAST

(Eg Jerez Fino, Tokaji Szamorodni, Chateau-Chalon, etc.)

V-A-Subgroup of wines containing not more than 4 g / l of sugar

V-A-1 Alcoholic wealth not exceeding 15% vol

V-A-2 Alcoholic wealth greater than 15% vol

V-B-Subgroup of wines containing 4.1 to 20 g / l of sugar

V-B-1 Alcoholic wealth not exceeding 15% vol

V-B-2 Alcoholic wealth greater than 15% vol

V-C-Subgroup of wines containing more than 20 g / l of sugar

V-C-1 alcoholic content not more than 15% vol

V-C-2 Alcoholic wealth greater than 15% vol

CATEGORY VI: LIQUEUR WINE

(Examples: Porto, Marsala, Madeira, Tokaj aszu, Mistelles, etc.)

VI-A-Non-aromatic grape varieties

VI-A-1 Subgroup of wines containing not more than 6 g / l of sugar

VI-A-2 Subgroup of wines containing 6.1 to 40 g / l of sugar

VI-A-2-1 Of an alcoholic wealth not exceeding 18% vol

VI-A-2-2 With an alcoholic wealth exceeding 18% vol

VI-A-3 Subgroup of wines containing 40.1 to 80 g / l of sugar

VI-A-3-1 With an alcoholic wealth of not more than 18% vol

VI-A-3-2 Of an alcoholic wealth exceeding 18% vol

VI-A-4 Subgroup of wines containing more than 80 g / l of sugar

VI-A-4-1 With an alcoholic wealth of not more than 18% vol

VI-A-4-2 With an alcoholic wealth exceeding 18% vol

VI-B-Aromatic grape varieties

VI-B-1 (eg Muscats, etc.)

CATEGORY VII: SPECIALLY SELECTED WINES

VII-A-White and Rosé Champagnes

These wines have a carbon dioxide overpressure greater than 2.5 bar at 20 ° C.

VII-A-1 Subgroup of wines containing not more than 15 g / l of sugar

VII-A-2 Subgroup of wines containing 15.1 to 40 g / l of sugar

VII-B Still white wines containing grapes from 85% of the Quebec territory;

VII-B-1 Subgroup of wines containing not more than 4 g / l of sugar

VII-B-2 Subgroup of wines containing 4.1 to 12 g / l of sugar

VII-B-3 Subgroup of wines containing 12.1 to 45 g / l of sugar

VII-B-4 Subgroup of wines containing more than 45 g / l of sugar

VII-C Still red wines containing grapes from 85% of the Quebec territory;

VII-C-1 Subgroup of wines containing not more than 4 g / l of sugar

VII-C-2 Subgroup of wines containing 4.1 to 12 g / l of sugar

VII-C-3 Subgroup of wines containing 12.1 to 45 g / l of sugar

VII-C-4 Subgroup of wines containing more than 45 g / l of sugar

VII - D Swiss wines

VII-D-1 Subgroup of wines containing not more than 4 g / l of sugar

VII-D-2 Subgroup of wines containing 4.1 to 12 g / l of sugar

CATEGORY VIII: WINES WITH SPECIFIC GRAPES VARIETIES

(Wines made with one single type of grape or mainly composed of one of the following grape varieties)

VIII-A Pinot noir

VIII-B Malbec and Tannat

CATEGORY IX: WINES FROM BIOLOGICAL OR BIODYNAMIC CULTURE

IX-Wines from organic or biodynamic culture

IX-A-1 White wines from organic or biodynamic culture

IX-A-2 Rosé wines from organic or biodynamic culture

IX-A-3 Red wines from organic or biodynamic culture

CATEGORY X: WINES SOLD BY AUTHORIZED QUEBEC DISTRIBUTORS

X-A-Wines sold by Quebec distributors authorized in:

X-A-1 White wines

X-A-2 Rosé wines

X-A-3 Red wines

CATEGORY XI: NATURALLY SWEET WINE

(Ex: late harvests, botrysed wine, ice wines)

XI-Group A - Non-Aromatic Grape Varieties

XI-A-1 Non-aromatic grape varieties

XI-A-2 Ice wine - All ice wines, whatever their origin and method of production are grouped in this category.

XI-Group B - Aromatic grape varieties

XI-B-1 Aromatic grape varieties

■ CANCELLATION OF CATEGORIES OR GROUPS AND COMBINATION OF WINES

The Contest Organizer reserves the right to cancel a category or group to make other groupings if the number of entries is insufficient.

■ WINE ANALYSIS CERTIFICATE

Entered wines must be accompanied with an analysis report made by an accredited laboratory or by a competent laboratory in the country of origin, or certified by the oenologist responsible for the cellar. This report must provide the following information :

- 1- Alcoholic strength by volume at 20 ° C: vol%
- 2- Sugar (glucose + fructose): g / L
- 3- Total acidity: meq / L
- 4- Volatile acidity: meq / L
- 5- Sulphur dioxide total (SO₂): mg / L
- 6- Sulfur dioxide free (SO₂): mg / L
- 7- Concerning sparkling and pearl wines, pressure in the bottle: (bars) hPa.

The methods of analysis used are those provided in the Compendium of International Methods of Analysis of Wines and Musts, or any other equivalent methods certified by an independent body (eg ISO17025).

■ JUDGING

DESIGNATION OF JUDGES

- Taste sampling is performed by a panel of international judges, the number of which is fixed based on the quantity and nature of the wines presented;
- Each jury is composed of five (5) to seven (7) judges, at least one of whom is an oenologist;
- Each judge is nominated according to their professional qualifications and can only be replaced with the agreement of the Contest Organizer;
- Each judge operates under the authority of the President of the jury;
- The Contest Organizer shall appoint all judges and jury presidents;
- The Contest Organizer will ensure the greatest variety of judges from different countries and also include a fair and representative number of women;
- Within the same jury, the majority of judges must not be from the same country as the host country;
- The number of judges must not fall below 5, and no more than 2 from the host country;
- All judges must have technical knowledge of wine tasting and must be majoritarily Oenologists or people possessing an equivalent certificate in the field of wine or be recognized as an experienced taster;
- The President of the jury must be an oenologist or a person possessing an equivalent certificate;
- The judges may not participate in a jury if they have a commercial relationship with the wine being sampled.

PREPARATION FOR WINE TASTING

VERIFICATION OF SAMPLES

The Contest organizer will check the samples received and the official documents accompanying them. The contest organizer may rectify any errors and refuse samples which do not comply with Regulations.

The Organizer of the Contest will ensure the correct use of designations of origin or geographical indications whose authenticity must always be safeguarded in accordance with the general principles of the O.M.C.

Responsibility for any fault in this area is the responsibility of the legal person responsible for bottling.

DISTRIBUTION OF SAMPLES

The samples will be divided into the different categories according to the characteristics mentioned in the registration form or, if necessary, the characteristics observed. They will all be placed in a package concealing their shape and guaranteeing the complete anonymity of the wine. The tasters never having to know the identity of the samples presented. They will be stored under lock and key under appropriate temperature and environmental conditions guaranteeing their adequate preservation.

WINE TASTING PROCEEDINGS

PREPARATION OF SAMPLES

A room close to the tasting room but out of sight of the judges, will be reserved for uncorking. Strict discipline will be maintained. Smoking will be forbidden and silence will be required in that room as well.

TASTING ENVIRONMENT

The judges will perform in an isolated room, which is calm, properly lit and well ventilated. Access will be formally prohibited to anyone not involved with the tasting. Its ambient temperature will be maintained between 18 ° C and 22 ° C. Each judge will receive a number identifying him / her for the duration of the competition. Each judge will be seated at a table, having a white tablecloth where fresh water, bread and a spit vase. All samples will be served in the same type of glass which will showcase all wines.

BEHAVIOUR OF JURY

Jury members will be prohibited from smoking in the tasting room. In addition, they should avoid wearing perfume as well as using mobile phones, which could be disruptive. Judges must be silent, not perform any gestures or demonstrate any facial expressions during the sampling process.

INSTRUCTIONS AND CONTEXT

Judges must undergo preliminary training sessions beforehand. In addition, every morning, before the first tasting session, judges will be presented each with the same wine for their "mouth feel". This wine would not be participating in the contest.

ORDER OF PRESENTATION OF WINES TO THE JURIES

Samples will be presented to the juries at each session and according to the categories defined in this regulation.

SCORE SHEET

Before each session, the list of sample numbers will be provided to the jury as well as score sheets. Each sheet shall contain the following information: Organoleptic characteristics:

1. Visual appearance: limpidity and aspect other than limpidity, as well as effervescence, if any;
2. Nose: genuineness, positive intensity and quality;
3. Taste: positive intensity, harmonious persistence and genuineness;
4. Harmony and overall judgment;

An evaluation scale of one to five is provided for each organoleptic character: from excellent to insufficient. A location is reserved for the observations of the jury concerning each organoleptic character. The scoring sheet also includes the number of the jury, the judge's identification number and a place for the signatures of the jury and the jury president.

Special sheets have been prepared for tasting of sparkling wines.

SERVING OF SAMPLES

The serving of glasses will be done in the tasting room in the presence of the judges. The President of the jury will ensure that the wine served matches the corresponding sample number on his list. The president alone can authorize the opening of a second bottle.

ORDER OF TASTING

Samples of the same category will be tasted in decreasing year of vintage. Dry wines will be tasted before sweet wines. Each wine will be tasted individually and not comparatively.

TASTING TEMPERATURES

The wines will preferably be tasted at the following temperatures:

- White and rosé wines: 10 to 12 ° C
- Red wines: 14 to 17 ° C
- Sparkling wines: 8 to 10 ° C
- Liqueur wines: 8 to 10 ° C

RATING OF WINES BY JURY

After analyzing each sample, each judge must mark the box corresponding to his/her appreciation of each organoleptic character. The judge will sign the score sheet and will hand it over to the President, who will sign it, unless it is computerized. No copies of any score sheets will be provided to the jury.

CONTROL OF SCORE SHEETS

People responsible for collecting score sheets will ensure they have been correctly completed and signed by the judge and the president.

■ COMMUNICATION OF RESULTS

Winners posted on line : June 9,2017

If you would like to request the ranking of your product, please e-mail us at : info@smvcanada.ca

MEDALS

The wines having obtained the required number of points will receive the following medals:

- The Grand Gold Medal: at least 92 points
- Gold Medal: at least 85 points
- Silver Medal: at least 82 points

Contingency

As in previous editions, the sum of all medals awarded to wines having obtained the best results must not exceed 30% of the total wines presented in the competition, in accordance with the OIV Standard of the International Wine Competition.

Promotional use

Winners may mention in their advertising which wines have earned a Grand Gold Medal, a Gold Medal or Silver Medal at the present edition of Sélections Mondiales des Vins Canada.

Certificate

The Organizer of the Contest will issue to each producer, dealer or agent a certificate attesting the medal or prize obtained. This certificate shall bear the designation of the reward and the identification of the producer, dealer or agent involved.

MEDAL DECALS AND LICENCE TO USE THE IMAGE

To capitalize on this internationally recognized and prestigious award, Sélections Mondiales des Vins Canada is offering all winners the opportunity to purchase :

1. Official award decals : medal decals that we sell by roller of 1,000 each;
2. The licence to use the image on your own labels, with this option you have the added flexibility of printing as many labels as you need at your own convenience.

Our official award decals are trademark protected.

SPECIAL AWARDS

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

The PRODUCER OF THE YEAR Award will be presented to the producer whose wines receive the highest average score. The average will be calculated based on the five (5) registered wines that receive the highest scores.

The TOP WINE AGENCY Award will be presented to the wine agency operating in Quebec whose wines receive the highest average score. The average will be calculated based on the five (5) registered wines that receive the highest scores.

The FIJEV Award will be presented to the Canadian ice wine that receives the highest score from FIJEV members.

The VINO FED Award will be presented to the wine that receives a gold medal with the lowest standard deviation.

The PRESTIGE Award will be presented to the wine that receives the highest score in the Champagne category.

The CANADIAN ASSOCIATION OF OENOLOGISTS Award will be presented to the wine that receives the highest score from a participating member of the Canadian Association of Oenologists.

TOP SMV CANADA WINES BUYER'S GUIDE

Electronic version of the Top SMV Canada Wines Buyer's Guide. The competition organizer will publish an electronic version of the Top SMV Canada Wines Buyer's Guide, which lists all wines that received a medal as well as the Internet address of the producer. The guide will be distributed to over 1,000 commercial buyers across North America and to the producers and experts participating in the competition.

Companies who would like to advertise in the guide are invited to send us an email at info@smvcanada.ca.

■ REPLACEMENT OF PREVIOUS RULES

These rules override the previous regulations applicable to SMV Canada.