



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



# CHAMPIONSHIP RULES & WINE CATEGORIES

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- **SMV CANADA: THE LARGEST INTERNATIONAL WINE CHAMPIONSHIP IN NORTH AMERICA CANADA: A MAJOR IMPORTER OF WINE**

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

When SMV Canada was founded in Canada in 1983, it was initially organized by the Société des alcools du Québec (SAQ), the provincial Crown corporation that oversees the distribution of alcoholic beverages within the province of Quebec. Since 2007, the championship has been under the helm of Quebec City-based company Gestion SMV.

SMV Canada 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 (SMV) 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) and Cantad'Or Wine Awards (Chile).

- **ELIGIBLE WINES**

This championship is open to wine producers and traders from around the world.

All wine entries must be produced according to the winemaking regulations applicable in their country of origin.

All wine entries must be labelled to specify where the grapes were harvested and how they were selected for the winemaking process.

## ▪ CATEGORIES AND SUBCATEGORIES

Categories and subcategories established according to OIV standards for international wine championships.

### CATEGORY: WHITE WINES FROM NON-AROMATIC GRAPE VARIETIES

#### **BL\_T White still wines**

These wines must have a carbon dioxide overpressure under 0.5 bars at 20 °C

- BL\_T4 Subcategory of wines containing no more than 4 g/l of sugar
- BL\_T12 Subcategory of wines containing between 4.1 and 12 g/l of sugar
- BL\_T45 Subcategory of wines containing between 12.1 and 45 g/l of sugar
- BL\_T+45 Subcategory of wines containing more than 45 g/l of sugar

#### **BL\_P White pearl wines**

These wines must have a carbon dioxide overpressure from 0.5 to 2.5 bars at 20 °C

- BL\_P4 Subcategory of wines containing no more than 4 g/l of sugar
- BL\_P+4 Subcategory of wines containing more than 4 g/l of sugar

#### **BL\_M White sparkling wines**

These wines must have a carbon dioxide overpressure above 2.5 bars at 20 °C

- BL\_M15 Subcategory of wines containing no more than 15 g/l of sugar
- BL\_M35 Subcategory of wines containing between 15.1 and 35 g/l of sugar
- BL\_M50 Subcategory of wines containing between 35.1 to 50 g/l of sugar
- BL\_M+50 Subcategory of wines containing more than 50 g/l of sugar

### CATEGORY: ROSÉ WINES FROM NON-AROMATIC GRAPE VARIETIES

#### **RS\_T Rosé still wines**

These wines must have a carbon dioxide overpressure under 0.5 bars at 20 °C

- RS\_T4 Subcategory of wines containing no more than 4 g/l of sugar
- RS\_T12 Subcategory of wines containing between 4.1 and 12 g/l of sugar
- RS\_T45 Subcategory of wines containing between 12.1 and 45 g/l of sugar
- RS\_T+45 Subcategory of wines containing more than 45 g/l of sugar

#### **RS\_P Rosé pearl wines**

These wines must have a carbon dioxide overpressure from 0.5 to 2.5 bars at 20 °C

- RS\_P4 Subcategory of wines containing no more than 4 g/l of sugar
- RS\_P+4 Subcategory of wines containing more than 4 g/l of sugar

#### **RS\_M Rosé sparkling wines**

These wines must have a carbon dioxide overpressure above 2.5 bars at 20 °C

- RS\_M15 Subcategory of wines containing no more than 15 g/l of sugar
- RS\_M35 Subcategory of wines containing between 15.1 and 35 g/l of sugar
- RS\_M50 Subcategory of wines containing between 35.1 and 50 g/l of sugar
- RS\_M+50 Subcategory of wines containing more than 50 g/l of sugar

### CATEGORY: RED WINES

#### **RG\_T Red still wines**

These wines must have a carbon dioxide overpressure under 0.5 bars at 20 °C

- RG\_T4 Subcategory of wines containing no more than 4 g/l of sugar
- RG\_T12 Subcategory of wines containing between 4.1 and 12 g/l of sugar
- RG\_T45 Subcategory of wines containing between 12.1 and 45 g/l of sugar
- RG\_T+45 Subcategory of wines containing more than 45 g/l of sugar

### **RG\_P Red pearl wines**

These wines must have a carbon dioxide overpressure from 0.5 to 2.5 bars at 20 °C

- RG\_P4 Subcategory of wines containing no more than 4 g/l of sugar
- RG\_P+4 Subcategory of wines containing more than 4 g/l of sugar

### **RG\_M Red sparkling wines**

These wines must have a carbon dioxide overpressure above 2.5 bars at 20 °C

- RG\_M Red sparkling wines

## **CATEGORY: WHITE WINES FROM AROMATIC GRAPE VARIETIES**

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

### **AR\_T Still wines**

These wines must have a carbon dioxide overpressure of less than 0.5 bars at 20 °C

- AR\_T4 Subcategory of wines containing no more than 4 g/l of sugar
- AR\_T12 Subcategory of wines containing between 4.1 and 12 g/l of sugar
- AR\_T45 Subcategory of wines containing between 12.1 and 45 g/l of sugar
- AR\_T+45 Subcategory of wines containing more than 45 g/l of sugar

### **AR\_P Pearl wines**

These wines must have a carbon dioxide overpressure from 0.5 to 2.5 bars at 20 °C

- AR\_P4 Subcategory of wines containing no more than 4 g/l of sugar
- AR\_P+4 Subcategory of wines containing more than 4 g/l of sugar

### **AR\_M Sparkling wines**

These wines must have a carbon dioxide overpressure greater than 2.5 bars at 20 °C

- AR\_M15 Subcategory of wines containing no more than 15 g/l of sugar
- AR\_M35 Subcategory of wines containing 15.1 to 35 g/l of sugar
- AR\_M50 Subcategory of wines containing 35.1 to 50 g/l of sugar
- AR\_M+50 Subcategory of wines containing more than 50 g/l of sugar

**CATEGORY: WINES UNDER YEAST FILM (FLOR)**

(Jerez Fino, Tokaji Szamardni, Château-Chalon, etc.)

**SV-15 Wines under Flor containing no more than 15% of alcohol in volume**

- SV-15\_4 Subcategory of wines containing no more than 4 g/l of sugar
- SV-15\_20 Subcategory of wines containing 4.1 to 20 g/l of sugar
- SV-15+20 Subcategory of wines containing more than 20 g/l of sugar

**SV+15 Wines under Flor containing more than 15% of alcohol in volume**

- SV+15\_4 Subcategory of wines containing no more than 4 g/l of sugar
- SV+15\_20 Subcategory of wines containing 4.1 to 20 g/l of sugar
- SV+15+20 Subcategory of wines containing more than 20 g/l of sugar

**CATEGORY: LIQUEUR WINES**

(Porto, Marsala, Madeira, Tokaj Aszu, Mistelles, etc.)

**LI-18 Liqueur wines, non-aromatic grape varieties containing no more than 15% alc./vol.**

- LI-18\_6 Subcategory of wines containing no more than 6 g/l of sugar
- LI-18\_40 Subcategory of wines containing 6.1 to 40 g/l of sugar
- LI-18\_80 Subcategory of wines containing 40.1 to 80 g/l of sugar
- LI-18+80 Subcategory of wines containing more than 80 g/l of sugar

**LI+18 Liqueur wines, non-aromatic grape varieties containing more than 15% alc./vol.**

- LI+18\_6 Subcategory of wines containing no more than 6 g/l of sugar
- LI+18\_40 Subcategory of wines containing 6.1 to 40 g/l of sugar
- LI+18\_80 Subcategory of wines containing 40.1 to 80 g/l of sugar
- LI+18+80 Subcategory of wines containing more than 80 g/l of sugar

**LI\_AR Liqueur wines, aromatic grape varieties**

(Ex. Muscat, etc.)

- LI\_AR Liqueur wines of aromatic grape varieties

**CATEGORY: STILL WINES PRODUCED FROM ORGANIC OR BIODYNAMIC CULTIVARS**

**BIO Still wines from organic or biodynamic cultivars**

- BIO\_BL Subcategory of still white wines from organic or biodynamic cultivars
- BIO\_RS Subcategory of still rosé wines from organic or biodynamic cultivars
- BIO\_RG Subcategory of still red wines from organic or biodynamic cultivars

## **CATEGORY: NATURALLY SWEET WINES**

(Late harvests, botrytized wine, ice wines, etc.)

### **NAD Naturally sweet wines**

NAD\_N-AR Subcategory of wines from non-aromatic grape varieties  
NAD\_AR Subcategory of wines from aromatic grape varieties

## **OTHER ALCOHOLIC BEVERAGES**

**HC** Please note that these products are not eligible for medals or awards.

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

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

### **■ CERTIFICATE OF ANALYSIS**

All wine entries must be accompanied by a 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
7. Bottle pressure (hPa) in sparkling and pearl wines: bars

The preferred methods of analysis are those described in the *Compendium of International Methods of Analysis of Wines and Musts*, or any other equivalent method certified by an independent body (ex.: ISO17025).

## ▪ JUDGING

### COMPOSITION OF JUDGING PANELS

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

- The Contest Organizer appoints all judges and head judges;
- The Contest Organizer ensures that judging is performed by a variety of judges from different countries as well as a fair and representative number of female judges;
- Each panel is composed of five (5) to seven (7) judges, which includes the head judge;
- All judges perform their duties under the authority of the head judge;
- The head judge must be an oenologist or have an equivalent certificate in winetasting;
- Each judge is appointed based on his or her professional qualifications and can only be replaced by the Contest Organizer;
- Each judge 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;
- Judges who have commercial ties with the wines being sampled cannot sit on the panel mandated with evaluating the wine in question;
- Each panel cannot have more than two (2) judges from the host country.

### PREPARING FOR WINETASTING

- **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.
- **ALLOCATION OF ENTRIES**  
Entries will be allocated into the specified categories and subcategories 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. Judges are not informed of the identity of the wine 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

- **PREPARATION OF SAMPLES**

A separate room located within proximity of the tasting room, but out of sight of the judges, will be reserved for uncorking the samples. Smoking is forbidden and silence will be maintained in this room at all times.

- **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 judge will be assigned a number to identify him or her for the duration of the championship. Each judge 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.

- **SPECIFICATIONS WITH REGARD TO JUDGES**

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

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

- **ORDER OF PRESENTATION OF WINES**

Samples will be submitted to judging panels in the same order of categories and subcategories presented in this document.

- **SCORE SHEETS**

Before each tasting session, all judges on the panel will be given a list of sample numbers as well as a score sheet. In addition to indicating the number of the judging panel and the judge's identification number, each score sheet will present the following information:

Organoleptic characteristics:

1. Visual appearance: limpidity and other aspects, 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.

Each organoleptic (sensory) characteristic will be scored using an appreciation scale composed of five columns, ranging from excellent to insufficient. A space is also provided for adding comments and/or additional observations. Each score sheet will indicate the number of the judging panel and will be signed by all panel members, as well as the head judge. Separate score sheets have been designed for the evaluation of sparkling wines. A space is also provided on the score sheet for judges to indicate their observations with respect to each characteristic. Special score sheets have been prepared for the evaluation of sparkling wines.

- **SERVING OF SAMPLES**

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

- **TASTING ORDER**

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

- **TEMPERATURE OF WINES**

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

- 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

- **SCORING OF WINES BY JUDGING PANELS**

After performing a sensory analysis of the sample, all judges on the panel will indicate a score for each organoleptic characteristics in the corresponding section of the score sheet. The judge will then sign the score sheet and give it to the head judge, who will also sign, unless scores are entered using electronic means.

Note that judges will only receive one blank score sheet and will not have access to copies.

- **CONTROL OF SCORE SHEETS**

The persons responsible for collecting score sheets will ensure they have been properly completed and signed by the judge and the head judge.

- **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 Canada website in June 2019.

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

## ▪ MEDALS

Wines must obtain the specified number of points in order to be awarded a medal:

- 92 points or more: Grand Gold Medal
- 85 to 91,999 points: Gold Medal
- 82 to 84,999 points: Silver Medal

### **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 were awarded a Grand Gold Medal, a Gold Medal or a Silver Medal in their promotional materials.

### **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, dealer or agent.

## ▪ 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, which can be placed directly on the bottle (sold in rolls of 1,000 decals);
2. A licence to incorporate an image of the medal directly on the label, which gives you the added advantage of printing as many labels as you need.

Note that 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 championship.

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) wines that receive the highest scores.

The **VINOFED Award** will be presented to the Gold Medal wine with the lowest standard deviation.

The **GHISLAIN K.-LAFLAMME Award** will be presented to the Champagne that receives the highest score.

The **CANADIAN ASSOCIATION OF OENOLOGISTS Award** will be presented to the Canadian white still wine with the highest score among those selected by participating ACEO members as Canada's top 5 still white wines.

## ▪ MODIFICATION OF CHAMPIONSHIP RULES

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

Last update : February 19th, 2019