



CHALLENGE INTERNATIONAL DU VIN: REGISTRATIONS OPEN FOR THE 47TH EDITION

Rosés in the spotlight

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From 21–22 April 2023, the Palais de l'Atlantique in Bordeaux will host the 47th edition of the Challenge International du Vin. The 2023 edition of the competition is no exception to its mission to reveal talent. With rosé wines in the spotlight, this year's competition will yet again yield a high-flying and challenging awards list.

Independence and reliability

Organised for 47 years by the Concours Des Vins (CDV), the Challenge International du Vin is the pioneer of international wine competitions in France. Fully independent and approved by the General Directorate for Competition Policy, Consumer Affairs and Fraud Control (DGCCRF), which inspects the winning wines, the competition complies with current regulations and ensures that all samples are tasted anonymously.

Challenge International du Vin juries are composed of **700 tasters** from some 20 different countries. They are divided into groups of four: one winegrower, one oenologist, one distributor and one informed consumer. The complementarity of the group ensures that the awarded wines reflect market taste and trends.

Excellence and diversity

The winning wines are chosen from some 4,000 references – reds, rosés, dry and sweet whites, still or sparkling, naturally and fortified sweet wines and wine spirits – made in over **30 countries**. In accordance with French law, only 30% of the competing wines are awarded Gold or Silver medals as a way to ensure the prestige of the event. Twelve of the winning wines will also receive an additional Special Prize.

The Challenge International du Vin is recognised for the quality of its selection in France and abroad, thanks to the number of professionals involved each year and the wide range of wine products in competition. This local, "Made in Bordeaux" tasting competition has helped promote the city, the region and local expertise for nearly half a century.

Chefs take to the stage

The "**Coup de Cœur des Chefs**" is an innovative addition to this year's competition. Taking things to the next level, the Challenge International du Vin has partnered up with 5 starred hotel-restaurants in the Nouvelle-Aquitaine region to help promote wines in specialised circuits. The 2023 Special Prize wines will be tasted by representatives of the participating establishments, who will vote to select a single best winner. Chefs will each suggest food to pair with the selected wine. The "Coup de Cœur des Chefs" event will be showcased via various communication campaigns.



Jean-Christophe Ollivier,
Honorary President

2023

Photo : Elsa Abéguié

Originally from the Cognac region, Jean-Christophe Ollivier trained in hospitality, specialising in sommellerie before launching a successful career managing the cellars of well-known restaurants such as Lucas Carton, Marc Meneau's L'Espérance, and Bernard Ravet's L'Ermitage.

Voted sommelier of the year in 2011 by Gault & Millau Switzerland, he held the position of head sommelier at the prestigious five-star hotel Le Beau Rivage in Geneva for eight years, helping make this property an absolute must on the tasting scene.

In 2011, he and his wife, the chef Françoise Ollivier, acquired Le Pont Bernet, a hotel-restaurant and institution at the gateway to the Médoc terroir for over 120 years.

An active member of the Union de la Sommellerie Française (UDSF) and Master Sommelier since 2006, Jean-Christophe Ollivier has held the position of Chair of the Sommeliers d'Aquitaine association since 2016.



Challenge International du Vin in figures since 1976:

- **165,571** wines in competition
- **45,855** medals awarded
- **4** full-time employees
- **80** members, all volunteers



ROSÉ WINES

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Rosé wines will be in the spotlight at the 47th edition of the Challenge International du Vin, offering an opportunity to rediscover a wine that is popular worldwide.

“Vinum clarum”, or rosé, the oldest of all wines, was brought to Europe with the first Phoenician ships. Its consumption spread during Antiquity with the expansion of the Roman legions. Claret, as it was called, continued to prevail until the 17th century. Produced primarily in the Bordeaux region, rosé was very popular in northern Europe and England. Cabernet d'Anjou and Rosé des Riceys were the favourites at the royal tables of Louis XI and Louis XIV respectively.

For a long time, rosé wines had the upper hand, far ahead of reds and whites before being eclipsed and definitively supplanted by red and white wines in the 19th century. Consumption of rosé was very low, suffering from an unfavourable reputation, and it was unjustly labelled as a ‘minor’ wine.

Over the past twenty years, however, rosés have become popular again: an accomplishment justified by the technical prowess needed to achieve the subtle balance of colour and roundness which they are known for. The wide variety of rosés available on the market confers another invaluable advantage. From light rosés to more intense and structured ones, the possibilities are endless, much to the delight of a wide range of consumers.

While France and Spain make half of the world's rosé wines, production is becoming globalised and has increased 50% in the last ten years.

SPECIAL PRIZES 2023

Distinguishing 1 gold medal-winning wine in each of the following categories:

- **French Dry Rosé** Special Prize
- **Foreign Dry Rosé** Special Prize
- **French Sweet Rosé** Special Prize
- **Foreign Sweet Rosé** Special Prize
- **Sparkling Rosé** Special Prize
- **Organic Red Wine** Special Prize
- **Organic White Wine** Special Prize
- **Blaye & Blaye Côtes de Bordeaux*** Special Prize
- **Côtes de Bourg*** Special Prize
- **White Wine** Special Prize
- **Red Wine** Special Prize
- **Sparkling White Wine** Special Prize

*tribute to the birth wine areas of the competition organization

2023 AGENDA

Registrations

From 21 November 2022 until 19 March 2023

Samples delivery deadline

24 March 2023

Competition dates

21 and 22 April 2023

Online results

28 April 2023

