On 26 and 27 April 2024, the Challenge International du Vin will once again be held at the Palais des Congrès de Bordeaux. The 48th edition of this high-level competition will showcase Bordeaux and Bordeaux Supérieur PDOS as a testimony to its regional roots.

An international competition "Made in Bordeaux"

The 48th edition of the Challenge International du Vin will take place on 26 and 27 April 2024 at the Palais des Congrès in Bordeaux. Bolstered by its historic roots in the heart of the Bordeaux region (the 1st edition took place in Bourg-sur-Gironde in 1976), this local « Made in Bordeaux » competition has highlighted the wine capital of the world while promoting international wines for nearly half a century.

Fully independent and approved by the General Directorate for Competition Policy, Consumer Affairs and Fraud Control (DGCCRF), it showcases **4,000 wines** – red, rosé, dry and sweet white wines, sparkling wines, natural and fortified sweet wines and wine spirits from **around thirty countries**.

A professional competition

Each year, the Challenge International du Vin juries gather **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 the representativeness of the entire chain.

The Challenge International du Vin is governed by the rules of the International Code of Oenological Vine and Wine Practices. In accordance with French law, only a third of the competing wines are awarded Gold or Silver medals. This selectivity, which serves as a guarantee of the seriousness of the competition, gives credit and added value to the prizes. This year, thirteen of the winning wines will receive an additional Special Prize.

LE CHALLENGE INTERNATIONAL DU VIN IN FIGURES SINCE 1976:

168,237 wines in competition

46,654 medals awarded

5 full-time employee

60 members, all volunteers



A gateway to gastronomy

The "Coup de Cœur des Chefs" shall return in 2024. For the first time last year, four chefs from Michelin-starred restaurants had the opportunity to nominate their favourite wine after a blind tasting of the year's Special Prize. A real gateway to the world of gastronomy, this innovative award further highlights the awarded wines.



Cyrille Bleeker,
Honorary President
2024

Cyrille Bleeker began his career as a chief sommelier assistant (demi-chef) at the Parisian fine dining restaurants Fouquet's and Pavillon Élysée Lenôtre in the late 80s. There, he is trained by Olivier Poussier (World Best Sommelier 2000). He is then appointed head sommelier of the Maison Lucas Carton wine cellar, a prestigious three-Michelin-starred establishment.

Originally from the Bordeaux region, he trained in sommellerie and hospitality before working as a cellar manager and head waiter for the Minister of Civil Service and the Minister of Communication.

From 1997 to 2007, Cyrille Bleeker worked as a sommelier and head waiter at the Le 20 wine bar at the Mercure Cité Mondiale hotel in Bordeaux. After two years as a director in charge of wine tourism and the shop at Château Pape Clément, he has worked as an academic coordinator and sommellerie tutor at the CAFA Wine School in Bordeaux since 2011.

A Master Sommelier at the Union de la Sommellerie française (U.D.S.F.), Cyrille Bleeker is also a member of the Technical Committee of the "Best Sommelier of France" Commission. While being open to the all the world's wines, he is a fervent advocate of the Bordeaux wines, what our competition has in common. Based on his expertise, he will back us in the designation of the 5 Bordeaux Special Prizes showcased.



www.challengeduvin.com

Staying true to its Bordeaux roots, the 48th edition of the Challenge International du Vin will honour historic and emblematic Bordeaux denominations.

The Bordeaux and Bordeaux Supérieur PDOs are two historic and emblematic appellations of the Bordeaux region. Spanning nearly 60,000 hectares, they represent more than half of the total Gironde vineyard. Since their creation in 1936, these appellations aim to highlight the diversity of the region's terroirs and the expertise of winegrowers.

Benefiting from an oceanic climate and planted on clay, clay-limestone, sandy and gravelly soils, the Bordeaux and Bordeaux Supérieur appellations produce a wide variety of wines that meet consumer expectations worldwide, with 55% of sales generated through exports.

The Bordeaux and Bordeaux Supérieur appellations produce red, rosé, Clairet and white wines. The majority of these wines are blends made from the region's characteristic grape varieties: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot for red wines; Sémillon, Sauvignon Blanc and Muscadelle for white wines.

SPECIAL PRIZES 2024

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

Bordeaux Red Special Prize

Bordeaux White Special Prize

Bordeaux Rosé Special Prize

Bordeaux Clairet Special Prize

Bordeaux Supérieur Rouge Special Prize

Organic Red Wine Special Prize

Organic White Wine Special Prize

Blaye et Blaye Côtes de Bordeaux* Special Prize

Côtes de Bourg* Special Prize

Red Wine Special Prize

White Wine Special Prize

Rosé Wine Special Prize

Sparkling Wine Special Prize

2024 **AGENDA**

Registrations:

From 13 November 2023 to 11 March 2024

Sample delivery deadline:

18 March 2024

Competition dates:

26 and 27 April 2024

Online results:

3 May 2024









^{*}tribute to the birth wine areas of the competition.