

REGISTRATIONS OPEN FOR THE CHALLENGE INTERNATIONAL DU VIN 50TH EDITION

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On 27 and 28 March 2026, the Challenge International du Vin returns to Bourg sur Gironde. The 50th edition of this international wine tasting competition will be held in the heart of the Bordeaux vineyards, with Greek white wines as guests of honour and the creation of a special Young Tasters' Prize.

Made in Bordeaux

Historic competition of this great wine region, the Challenge International du Vin defends the openness to the world wines and spirits and pays tribute to the ancestral wine-growing know-how passed down from one generation to the next, particularly in the Bordeaux vineyard, its terroir of origin.

True to its exacting criteria, which enable it to deliver a global ranking every year, the Challenge International du Vin will celebrate half a century of passion, sharing and oenological discoveries next March, on the occasion of its 50th anniversary edition.

50 years old and still going strong!

Featuring nearly **2,000** wines (reds, rosés, dry and sweet whites, sparkling wines, natural sweet wines, liqueur wines and wine-based spirits) from some 30 countries, the competition is now open to all spirits as well as sakés, no-low drinks, ciders and perries. This anniversary edition will also be marked by the creation of the **Special Young Tasters' Prize**, which will highlight the perspective and sensitivity of a new generation of enthusiasts.

An international competition

The Challenge International du Vin competition jury illustrates its openness to the world by calling on up to **500 tasters of around twenty different nationalities**. They are divided into groups of four, featuring one winegrower, one oenologist, one distributor and one informed consumer, thus ensuring that the entire industry is represented.

An impressive list of winners

Fully independent and approved by the French Directorate-General for Competition, Consumer Affairs and Fraud Prevention, the Challenge International du Vin is governed by the rules of

the International Code of Oenological Vine and Wine Practices. Only a third of the competing wines are awarded Gold or Silver medals. This selectivity attests to the value of the awards conferred to the winning wines. This year, eleven of the winning wines will receive an additional Special Prize.

THE CHALLENGE INTERNATIONAL DU VIN IN FIGURES SINCE 1976:

172,467 wines in competition

47,956 medals awarded

60 members, all volunteers



Wines & gastronomy

Now an integral part of the competition, the "Coup de Cœur des Chefs" event sees four chefs from Michelin-starred restaurants choose their favourite wine after a blind tasting of the year's Special Prize. The chefs then compose a full-course meal around this wine, unveiled during a dinner bringing together the press and connoisseurs. This sub-event is an opening to the world of gastronomy which further showcases the winning wines.



Dr George Kotseridis

Honorary President

2026

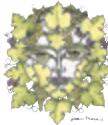
Dr George Kotseridis, Honorary President of the 2026 Challenge International du Vin, is an iconic figure in the Greek wine world.

He has a solid academic and professional background, with a degree in agricultural engineering specialising in food science, a National Diploma in Oenology (DNO), a Postgraduate Diploma (DEA) and a PhD in wine aromas from the prestigious Faculty of Oenology in Bordeaux.

Recognised for his expertise, he is the founder of the Oenology Laboratory at the Agricultural University of Athens, a pioneering research centre in the study of aromatic compounds specific to Greek grape varieties.

Dr Kotseridis combines teaching, scientific research and industrial practice. He has demonstrated his skills by developing rigorous and innovative study programmes.

In addition to his academic activities, he also works as a consultant to numerous wine producers, contributing his expertise to promote Greek grape varieties on the international market.



GREECE AND ITS WHITE WINES IN THE SPOTLIGHT

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The 50th edition of the Challenge International du Vin sets sail for Greece, the cradle of viticulture for over 6,000 years, whose white wines best embody this unique and legendary tradition.

The country's exceptional geography contributes to the richness and diversity of its wines. Between mountains, plains, Mediterranean coasts and volcanic islands, each region offers unique conditions that shape their personality.

The Greek landscape is predominantly mountainous, with vines grown at altitude benefiting from perfect exposure and cool nights, preserving the acidity and quality of the grapes. On the islands, the climate is windy with moderate temperatures, while the north of the country is characterised by harsh winters and very hot summers.

From the volcanic soils of Santorini to the alluvial soils of the plains of Thessaly and Attica, via the clay-limestone soils of the Peloponnese and Macedonia, Greek vineyards cover 93,000 hectares. This diversity of soils, combined with unique terrain and proximity to the sea, allows for the cultivation of a wide variety of indigenous grape varieties.

Greece devotes 70% of its production to white wines and officially has more than 50

indigenous white grape varieties, with around ten main varieties. Among the best known, Savatiano is the most widely planted variety, mainly grown in the Attica region. Roditis, a thin-skinned pink variety, is grown mainly in the Peloponnese and Macedonia. Finally, Assyrtiko, the emblematic grape variety of the island of Santorini, is now grown in many other regions. Other grape varieties include Moschofilero, Malagousia, Vidiano, Vilana, Kydonitsa, Debina and Robola.

Greek white wines offer a rich aromatic diversity. Those from the islands, and Santorini in particular, grown on volcanic soils, are distinguished by their freshness and minerality, with citrus aromas. In the Peloponnese, wines made mainly from Moschofilero offer delicate muscat and floral notes. In the north of the country, white wines are characterised by fresh and aromatic profiles, with a light and easy-to-drink style. Finally, several regions produce excellent sweet white wines such as Vinsanto in Santorini and Muscat of Samos.

2026 AGENDA

Registrations:

From November 15, 2025
to February 28, 2026

Samples reception deadline:

March 6, 2026

Competition dates:

March 27 and 28, 2026

Online results:

April 3, 2026

Online registrations:

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SPECIAL PRIZES 2026

Special Prize **GREEK WHITE WINES**

Special Prize **YOUNG TASTERS**

THE 9 OTHER SPECIAL PRIZES 2026:

Special Prize **ORGANIC RED WINE / ORGANIC WHITE WINE**

Special Prize **BLAISE ET BLAISE CÔTES-DE-BORDEAUX***

Special Prize **CÔTES-DE-BOURG***

Special Prize **RED WINE / ROSÉ WINE / WHITE WINE / SPARKLING WHITE WINE**

Special Prize **BRANDY**

*tribute to the birth wine areas of the competition.