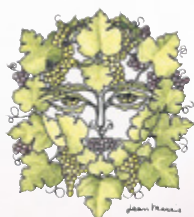


Challenge International du Vin

MADE IN BORDEAUX



1976 - 2026



WORLD TASTING COMPETITION

27 & 28 MARCH 2026

Citadelle de Bourg - FRANCE



www.challengeduvin.com



SUMMARY

CONCOURS DES VINS	.01
CHALLENGE INTERNATIONAL DU VIN <i>Made in Bordeaux</i>	.02
A COMPETITION, POWERFUL TOOL FOR PROMOTION & COMMUNICATION	.03
2026 EDITION	.04
THE COUP DE CŒUR DES CHEFS	.05
BRAND GUESTS	.06
PRACTICAL INFORMATION & CONTACTS	.07
THE COMPETITION'S SUPPORTERS	.09



In 2026, our competition will celebrate its 50th anniversary, marking half a century of passion, sharing and oenological discoveries. On this occasion, Greek white wines, true jewels of the Mediterranean basin, will be in the spotlight. This special edition will highlight the richness and diversity of Greece's terroirs, as well as the expertise of the winemakers who craft these exceptional wines.

Join us on 27 and 28 March 2026 for two days of conviviality and discovery. The competition will bring together a wonderful diversity of products: wines, spirits, non-alcoholic drinks, sakes, 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.

Mark your calendars! Two days of tastings, discussions and fun not to be missed, as we celebrate this exceptional edition together.



Patrice **MALLET**,
President of the Challenge International du Vin

CONCOURS DES VINS



Since 1976, the CDV (Concours des Vins) has supported and promoted wine production through two fully independent international competitions for wines from around the world. A bridge between winemakers and consumers for 50 years, the association has been organizing **Challenge International du Vin** since 1976 and **Citadelles du Vin** in different formats since 1981.

Last year, the CDV is committed to supporting and promoting the quality and the diversity of wines from around the world. Therefore, the CDV decided to extend its support with the addition of opening of new categories: spirits, sakes, no-low, ciders and perries.

Thanks to a large majority of French and foreign producers competing in these two annual competitions as well the post promotion of the laureates, these medals benefit from an indisputable recognition both from French and foreign consumers.

Every year, up to 5,000 wines are delivered to CDV cellars in Bourg near Bordeaux (Gironde). They are then anonymized and prepared for the competitions thanks to the support and the involvement of **60 volunteers** and **our full-time employees** at the service of the producers of the wine-growing regions of the world.

By rallying energies and resources, the organisers make all the needed efforts to ensure the celebration of the wines from around the world in the best conditions, so that everyone could enjoy the event: wine growers, tasters, enthusiasts and other players in the sector.

Siège social du CDV

Chais de Portier 33710 BOURG - France



CHALLENGE INTERNATIONAL DU VIN

Made in Bordeaux

A first class international competition

Since its creation in 1976, the Challenge International du Vin has totaled 172,467 samples in the running and awarded 47,956 medals. One of the largest international wine and spirits competition organised in France, the Challenge International du Vin remains independent because it is not affiliated with a press or commercial group.

Every year, the competition welcomes **500 tasters** to Bourg sur Gironde to evaluate nearly **2,000 products** ready for commercialisation, regardless of the vintage. The Challenge International du Vin brings together wines from around **thirty countries** and a wide variety of wine products, including red wines, rosés, dry or sweet white wines, sparkling wines, fortified and liqueur wines, spirits of wine origin and organic wines. **In keeping with the latest trends, last year the competition opened up to new categories: spirits, sakes, no-low, ciders and perries.**

Made in Bordeaux

Loyal to its high standards, delivering an annual list of **international winners**, the Challenge international du Vin is consolidating its roots in the Bordeaux region. Launched in 1976 in this great wine region, the Challenge International du Vin promotes wines from all over the world and pays tribute to ancient winegrowing expertise passed down from one generation to the next, particularly in the Bordeaux wine region, where it originates.

Independence & Recognition

Approved by the European Community since 1986, the Challenge International du Vin is a completely independent competition which complies with regulations in force, including that all the samples are tasted anonymously. Wine growers, oenologists, distributors, informed oenophiles, from some 20 different

countries make up the competition juries giving it an international character and real diversity. **Each jury is made of 4 members** with a representative from all categories, from producer to experienced consumer. **This distribution ensures that the winning wines reflect market taste and trends.**

During two days, the samples are tasted according to a procedure complying with the most rigorous methods. The credibility of the medals awarded by the competition is due to the respect of the strictest rules concerning the tasting conditions but also the presentation of the wines and the rigor of the rating.

Optimal tasting conditions

To preserve anonymity, each bottle is coated with a black heat-shrinkable packaging and a neutral cap. Specially created for Challenge International du Vin, the "Universal" tasting glass, allows an optimal tasting by highlighting the qualities without masking possible defects. The rating is established according to five selection criteria: dominant olfactory type,

dominant structure, power, age, development. Two days of blind tasting result in the designation of laureates, representing at most one-third of the wines present, with the awarding of Gold and Silver medals, as well as Special Prizes.

Every effort is made to allow winemakers to measure their work with tasters and to understand the expectations of consumers.



Universal Glass

CHALLENGE INTERNATIONAL DU VIN

Powerful tool for promotion & communication

The promotion tools

Because of the great number of wines in the running, the diversity of the composition of the juries and the rigor of the tastings, the awards received at the Challenge International du Vin, medals and Special Prizes, make for powerful promotional tools.

Obtaining a medal is a great recognition, as well as an indisputable proof of quality for the winemakers. It is also a great asset for the French and foreign consumers, often confused due to a too vast choice of wines.

Adhesive medals recognised all over the world



Medal struck by the Paris Mint

Offered to all our Special Prize laureates.
On order for every other laureate.

Communication lever

- Media relay in **"Sommeliers International"**, essential wine magazine for professionals and wine lovers.
- Promotion in **Social Medias** (Facebook, X, Instagram, Youtube), as well as an optimum diffusion of the laureates' publications among the CDV's community.
- Communications relay to **buyers** and **international press** via CDV database.

NEW SINCE THE 2024 EDITION

Medal with a score out of 100, sticker or derogation, is another variation allowing you to enhance your reward.



Official diploma of the competition



œnographic

Visual display of each tasting comment. Offered to all participants and available in the Producers private space.



2026 EDITION

Greece and its white wines in the spotlight

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.

Main wine-producing regions in Greece



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NEW IN 2026 - SPECIAL PRIZE FROM YOUNG TASTERS

This prize, awarded by a jury of students specialising in wine, honours a wine that has awakened their taste buds and curiosity, demonstrating the younger generation's commitment to the art of wine tasting.



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 **BLAYE ET BLAYE 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.

THE “COUP DE CŒUR DES CHEFS”



A real gateway to the world of gastronomy, the Challenge International du Vin is renewing the “Coup de Cœur des Chefs” event in 2026 for the 4th edition. This innovative initiative aims to broaden the scope of the competition’s initial mission by helping producers raise their visibility and find new market opportunities.

To do so, the Challenge International du Vin has forged partnerships with Michelin-starred hotels and restaurants in the Nouvelle - Aquitaine region in Southwest France. At the end of the competition, representatives of these fine dining establishments will vote for their favourite wine among the 2025 Special Prizes during a blind tasting.

Each chef will then propose a dish to pair with the wine, eventually creating a full-course menu. The highlight of this event: a big gala

evening featuring this exquisite, jointly- composed menu. This event will gather journalists and real gourmets who will be able to meet the winning winegrower.

This Prize confirms the Challenge International du Vin’s status as the only tasting competition aiming to provide its expertise to restaurateurs, while returning to the fundamental purpose of wine: to be enjoyed with food!



2025 edition at Hôtel Restaurant - Le Centenaire - Les Eyzies.



BRAND GUESTS



Dr George Kotseridis,
Président d'Honneur
2026

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

Dr Kotseridis 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.

Renowned 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. His research focuses in particular on understanding the aromas of wines made from these grape varieties, as well as on the practical

application of this knowledge in winemaking processes in order to optimise the quality and aromatic expression of wines.

With a wealth of experience, Dr Kotseridis combines teaching, scientific research and industrial practice. He has demonstrated his skills by developing and implementing rigorous and innovative study programmes that meet the requirements of both the academic world and the wine industry.

Alongside his academic activities, he also works as a consultant for numerous wine producers, contributing his expertise to promote Greek grape varieties on the international market. In particular, he collaborates with British companies in the selection and evaluation of wines made from these grape varieties, thereby contributing to their recognition and reputation abroad.

HONORARY PRESIDENTS FROM PREVIOUS YEARS



Philippe **FAURE-BRAC**

World's Best Sommelier in 1992 and President of the Union de la Sommellerie Française since 2006.



Paz **LEVINSON**

Best Sommelier of Argentina in 2010 & 2014, Best Sommelier of the Americas in 2015.



Andreas **MATTHIDIS**

President of the Union of Greek Sommeliers.



Mihail **DRUȚĂ**

President of the Association of Sommeliers of Moldova.



Caroline **FURSTOSS**

Sommelier of the year 2014 and co-founder of Sommelier Particulier.



Jean-Christophe **OLLIVIER**

Sommelier of the year in 2011 by Gault & Millau Switzerland Chair of the Sommeliers d'Aquitaine association since 2016.



Florence **CORBALAN**

Journalist for SommelierS International, lyrical sommelier and organiser of wine tourism trips.

PRACTICAL INFORMATION



COMPETITION REGISTRATION FEES

93 € H.T.	for 1 registered item
83 € H.T.	by item, for 2 registered items
73 € H.T.	by item, for 3 or more registered items

AGENDA 2026

Registrations:

*From November 15, 2025
to February 28, 2026*

Online registrations:

www.challengeduvin.com

Samples reception deadline:

March 6, 2026

Competition dates:

March 27 and 28, 2026

Online results:

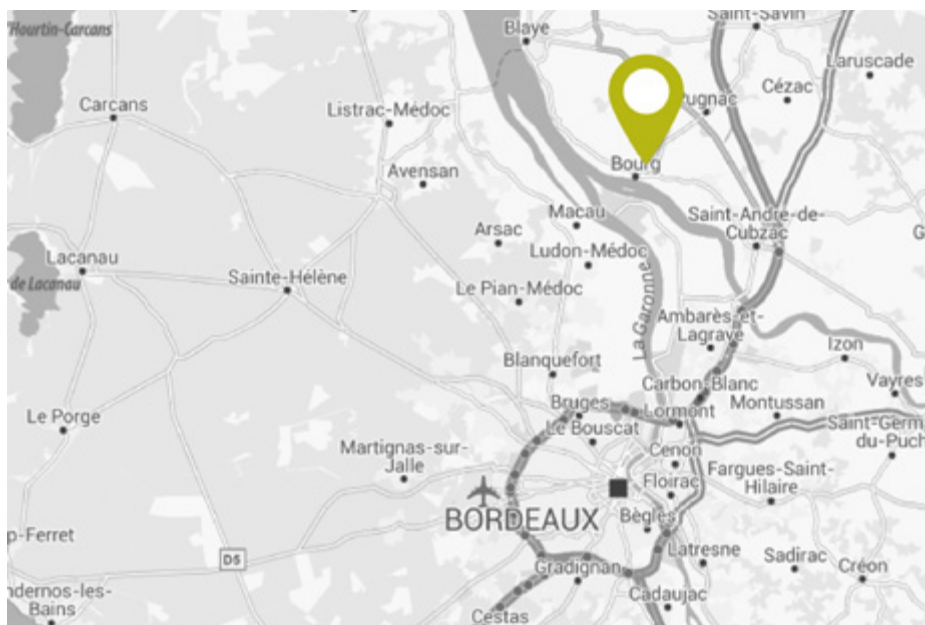
April 3, 2026

PRACTICAL INFORMATION

**50TH EDITION
MARCH 27 & 28, 2026**

Challenge International du Vin
Bourg

**Head Office of Challenge
International du Vin**



INFORMATION AND REGISTRATION

www.challengeduvin.com



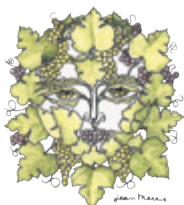
PRESS CONTACT

info@challengeduvin.com

Tel. +33 (0)5 57 68 25 66

Challenge
International
du Vin

MADE IN BORDEAUX



HEAD OFFICE

Challenge International du Vin

217, avenue Léo Lagrange

33 710 Bourg – France

Tel. +33 (0)5 57 68 25 66

info@challengeduvin.com

THE COMPETITION'S SUPPORTERS

OUR SPONSOR



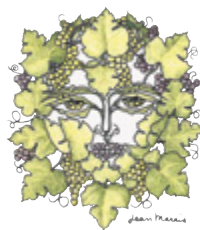
OUR PARTNERS



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