



VinoFed

Les concours authentiques

Competition Evaluation Sheet

HELD UNDER THE AEGIS OF THE FEDERATION

1. EVENT IDENTIFICATION:

- Name of competition:
 - Date:
 - Place:
 - Name of competition manager:
 - Name of jury manager:
 - Name of event coordinator:
 - Number of countries having submitted samples:
 - Names of countries having submitted samples:
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- Number of samples entered in competition:
 - Number of rejected samples:

2. JURY:

- Names of jury members, their country of origin and their qualifications:
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- Number of judging panels:
 - Number of members in each panel:
 - Number of foreign tasters in each panel:
 - Number of local tasters in each panel:
 - One president in each panel: yes no
 - President's role:

3. Table layout:

- Face to face:
- Side by side:
- One behind the other:
- In a "U" shape:
- Other:

4. Competition progress:

- Constant surveillance of the room during the tasting: yes no
By whom:
 - Wine service: one at a time all at the same time
 - Covered bottles: yes no
 - Use of decanters: yes no
 - Replacement of a bottle:
 - Requested by one member of the jury? yes no
 - Requested by a panel president? yes no
 - Requested by the jury manager only? yes no
 - Wines were prepared in a controlled room in order to restrict access to jury members: yes no

5. Type of Tasting Evaluation Sheet used:

- OIV sheet
- UIO sheet
- Composite, containing elements from OIV, UIO, and other adaptations
- Other explain:

6. Point allocation:

- Penalty points: yes no
- Quality points: yes no
- Overall evaluation: yes no
- Sheet signed by the jury member: yes no
- Sheet verified by the president of the jury: yes no
- Electronic sheet: yes no

7. Intervention of jury members on allocated points before final acceptance of the score:

- Jury members discuss individual results: yes no
- Discussions between jury members only after results are known, no score modification: yes no
- Score modification following discussions: yes no
- Final score is determined by calculating all the results: yes no
- Highest and lowest score are rejected: yes no
- Results calculated according to median
- Results calculated according to average
- Results calculated according to weighted average
- Final score given by the president of the jury: yes no

8. Tasting

- Palate calibration prior to the tasting:
 - Before each sequence: yes no
 - Only once a day: yes no
 - Other explain:

9. Compilation of results:

- Computer count manual count
- Count results controlled by someone outside the organization: yes no
- Jury results compiled:
 - According to average
 - According to median
 - By rejecting highest and lowest scores
 - According to weighted average
 - By a majority vote

10. Tasting clues:

- Vintage: yes no
- Region of origin: yes no
- Grape variety: yes no
- Sugar content: yes no
- Mutage: yes no
- Effervescence method: yes no
- Other clues explain:

11. Awarded prizes:

- Number of points delivered for each prize category:
- Nature of the prizes:
 - Medals
 - Certificates
 - Trophies
 - Other explain:
- Prize percentage:
 - 30% maximum
 - more than 30 %

12. Brief description of sample requesting process

13. Evaluation of sample storage quality

14. Comments on random product number attribution process

15. Comments on preparation room for service to jury members

16. Quality of bottle-covering system

17. Order of presentation and temperature of the samples

18. Jury members' qualifications

19. Observations and recommendations:

Signature: _____

Date: _____