

## 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:
- Number of samples entered in competition:
- Number of rejected samples:

### 2. JURY:

- Names of jury members, their country of origin and their qualifications:  
(attach list)
- 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 from 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 (mise en bouche) 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



THE REFERENCE IN INTERNATIONAL WINE COMPETITIONS

**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: \_\_\_\_\_