## CONCOURS INTERNATIONAL DES PRODUITS BIOLOGIQUES ET EN CONVERSION (AMPHORE) COMPANY REGISTRATION FORM 2024 - WINES



### Package dispatch

- Do not fill out these forms in case of Internet registration.
- The deadline for receiving samples is later for wines registered via internet.
- This application must be included <u>in the package</u> with your samples. <u>Your package must contain:</u>
- (A) 3 bottles, with label and cap, per registered wine (B) The application:
- the company & the wine registration forms (+ paiement si chèque)
- an analysis report per wine (level of alcohol, glucose + fructose sugars, total and volatile acidity, SO2, excess pressure from carbon dioxide for sparkling)

### Shipping address:

Account number:

Concours International des Produits Biologiques et en conversion (Amphore)

331 Chemin de la croix de fer 69400 LIMAS

**FRANCE** 

Phone: 0033 (0)4 74 68 84 40 Email : bio@concoursbio.com

#### **Important dates:**

Until April 5, 2024 > Samples reception + this dossier

15 May 2024 > Concours International des Produits Biologiques et en conversion (Amphore) May 17, 2024 > Publication of results

Details							
Company:							
Address:							
Postcode:				Town: Country:			
Phone:				Mobile:			
Website:							
People in charge of th	<u>ie ins</u>	cription file:					
Last name:				First name:			
Email:							
An invoice will be ser	nt by	email.					
Pagiatration fo	00						
Registration fe	62						
Fill out the total on the rand	right	Unit price	Χ	Number of products presented	=	Total € incl.VAT	
tick the method of payn below	nent	66.00 € incl.VAT	Χ		=		
☐ Bank cheque (on (Amphore)"	ly for	France) To the acc	cour	nt of "Concours International des Produits Biologiq	ues	et en conversion	
` ' '	vill re	ceive, by email, an i	nvo	ice with a secure link for making your payment.			
☐ Bank transfer		-		3, 1,			
Bank charges have to be s				Bank name: CE RHONE ALPES			
IBAN: FR76 1382	5002	0008 0092 8272 4	30	BIC : CEPAFRPP382			
I certify that i have rea enclosed samples, in the competition.		·					
<b>-</b>				was nicelly sortified as in the assess of becoming outified if need			

☑ I attest, on my word of honour, that the sample registered is organically certified, or in the process of becoming certified. If necessary, I can and will provide the Competition with a certificate of organic production or conversion to organic production.

Product(s) registration form on the next page



# CONCOURS INTERNATIONAL DES PRODUITS BIOLOGIQUES ET EN CONVERSION (AMPHORE) FORM 2024 - WINES



Print or copy several times this page to present more than 4 Wines All entries are mandatory (Total volume, batch number...). Incomplete applications will not be accepted. Do not fill out these forms in case of Internet registration.

		Company name <sup>(1)</sup> :										
	Wine name: estate name, producer, château (Estate Smith - Reserve)											
Wine presented	_	n (AOP Bordeaux, IGP Oc, DOC Rioja): htry of production:	Vintage:		Certification <sup>(2)</sup> :							
sse			vintage.									
pre		gory: Still Sparkling		Colour: Red Wh								
ne	_	ar:  Extra-brut Brut Extra-dry	☐ Dry ☐ Medium dry	☐ Sweet (moelleux)	∐Sweet							
Š	3 ma	ain grape varieties of this wine:										
	Total	I volume in hectolitres <sup>(3)</sup> :	HL Batch / tank(s) number(s):									
	The samples sent for the tasting are: Straight from the vat Final bottles batch											
	Wine name: estate name, producer, château (Estate Smith - Reserve)											
ted	Origin	n (AOP Bordeaux, IGP Oc, DOC Rioja):										
Wine presented	Coun	ntry of production:	Vintage:		Certification <sup>(2)</sup> :							
res	Cate	gory: 🗌 Still 🔲 Sparkling		Colour: ☐ Red ☐ Wh	nite Rosé							
e p	Sugar: Extra-brut Brut Extra-dry Dry Medium dry Sweet (moelleux) Sweet											
Wir												
	Total	Total volume in hectolitres <sup>(3)</sup> : HL Batch / tank(s) number(s):										
	The s	samples sent for the tasting are: Stra	ight from the vat	nal bottles batch								
	Wine	e name: estate name, producer, château (E	Estate Smith - Reserve)									
eq	Origin	n (AOP Bordeaux, IGP Oc, DOC Rioja):										
ent	Coun	ntry of production:	Vintage:		Certification <sup>(2)</sup> :							
res		gory: ☐ Still ☐ Sparkling		Colour: ☐ Red ☐ Wh	nite □Rosé							
e p		ar: ☐ Extra-brut ☐ Brut ☐ Extra-dry	☐ Dry ☐ Medium dry	☐ Sweet (moelleux)	Sweet							
Wine presented		ain grape varieties of this wine:		. ,								
>		I volume in hectolitres <sup>(3)</sup> :	HL Batch / tank(s) nu	umber(s):								
		samples sent for the tasting are:	. ,									
	Wine	e name: estate name, producer, château (I	Estate Smith - Reserve)									
		·	·									
pe	Origin	n (AOP Bordeaux, IGP Oc, DOC Rioja):										
ente	_	ntry of production:	Vintage:		Certification <sup>(2)</sup> :							
ese		•	3	Colour: ☐ Red ☐ Wh	nite  Rosé							
ക	Cate	gory: LIStill LISparkling										
e pre	1	gory: ☐ Still ☐ Sparkling ar: ☐ Extra-brut ☐ Brut ☐ Extra-dry	□ Drv □ Medium drv		_							
Vine pre	Suga	ar: Extra-brut Brut Extra-dry	☐ Dry ☐ Medium dry		_							
Wine presented	Suga 3 ma	• • •	☐ Dry ☐ Medium dry  HL Batch / tank(s) no	Sweet (moelleux)	_							
Wine pre	Suga 3 ma	ar: Extra-brut Brut Extra-dry		Sweet (moelleux)	_							

(1) Participant's name, or identification of the person holding the wine (complete details) if different from the participant | (2) Organic, Biodynamie, in-conversion... | (3) If wine already bottled, convert in Hectolitres

