

Concours International des Produits Biologiques et en conversion: Beers and spirits enter the competition!

The Amphore competition was created in 1996 by Pierre Guigui. Its goal was to promote and encourage the development of organic production in France and across the world.

It is the unmissable event for all organic professionals: with 634 samples presented in 2022, it offers a unique showcase for organic and biodynamic products!

The 27th edition will be held on Wednesday May 10th, 2023 in Lyon.

This international competition welcomes jurors from across the world to taste and mark wines, beers and spirits of all horizons. Their common denominator is the implementation of cultivation techniques contributing to the enhancement and preservation of the terroir.

At the end of the competition, a "Grand Jury" will elect the **Best Organic Products of the World** from the best rated gold medalists.

An increasingly successful competition.

The organic or biodynamic production is constantly increasing and many estates are in the process of conversion. The competition allows French and international organic market players to have their products tasted by a jury representing a panel of consumers, to confront other competitors, and to renew consumer confidence in award-winning products.

Welcoming beers and spirits in the competition

In order to continue its momentum, the Organic Competition has decided to open its tasting to beers and spirits, allowing brewers and distillers to benefit from the reputation of an already established competition.

Under control tasting.

All samples will be tasted in compliance with very strict hygiene measures, the competition regulations and ISO9001 certification.

The assurance of rigorous selection and organization is a guarantee of quality and trust for consumers and organic professionals.



For more information on the competition: www.concoursbio.com