

*International Wine Competition – Union of French Oenologists:  
Vinalies Internationales – Results of the 26<sup>th</sup> edition.*



**The 26<sup>th</sup> edition of the Vinalies Internationales was held in Paris from February 27<sup>th</sup> to March 3<sup>rd</sup>**

The Vinalies Internationales, a highly expert competition under the patronage of the International Organisation for Vine and Wine (OIV), the International Union of Oenologists and the VINO FED, involve exclusively oenologists and wine professionals renowned in their country. Pau Roca, Director General of the OIV, proclaimed during the closing evening at the Bristol on March 3<sup>rd</sup>, "If a competition of competitions existed, the Vinalies Internationales would have the gold medal!". Medals awarded at the Vinalies Internationales are recognised worldwide and distinguish wines for their sensory qualities, regardless of their geographical origin. Each medal comes with a commentary written by the president of the jury concerned, a French oenologist.

**Highlights of the 2020 Vinalies Internationales**

**2,959** wines from **45 different countries** entered the competition, including newcomers Serbia and Poland.

**887** medals were awarded during the competition (279 gold medals and 608 silver medals), in compliance with the 30% limit of awards imposed by the OIV standard on international wine competitions.

59% of the medal winners were foreign wines (54% of the competing wines) and 41% were French wines.

This year, the emergence of Eastern European countries was even more evident on the international scene of highly expressive wines. Slovakia tops the rankings with 77 medals (29 gold medals and 48 silver medals), followed by Portugal and Spain with 57 and 55 medals respectively.

In proportion to the samples presented, let us highlight the wonderful performances of Australia with 6 Gold and 7 Silver medals out of 18 wines entered, of Taiwan with 2 Gold medals out of 3 wines entered and Croatia with 3 Gold medals out of 9 wines entered.



His Excellency M. Jorge Torres-Pereira (Ambassador of Portugal), Filipe Centeno, Philippe Faure Brac (President of the French Sommelier Profession), Didier Fages (President of the Union of French Oenologists), Anibal Coutinho and Fernando Pedrosa



Emilie Lejour (Wolfberger), Nathalie Delattre (Co-president of the elected wine representatives of the Senate and Didier Fages (President of the Union of French Oenologists)



Pau Roca (Director General of the OIV) and Didier Fages (President of the Union of French Oenologists)

### The winners of the trophies:

Trophies are awarded to wines with the best rating in each category. For the first time, Brazil was awarded in the category of sparkling wines. Portugal stood out in the red wine category, whilst the Czech Republic came on top of the white wine category. Luxembourg was a good surprise in the sweet wines category, as well as France, who won the spirits category with a unique distilled beer produced by the Wolfberger cooperative cellar (Alsace). As in 2019, the best rosé came again from the Provence region, but this year consecrated a PGI wine instead of a PDO. As for the category of products from other grape fruits (non-wine products), the Normandy farm of Billy won the Trophy for the second consecutive year.

- **Red wine**

Quinta de SÃO SEBASTIÃO - Reserva - Red – 2015 - Vinho Regional – Lisboa - Portugal

- **Rosé wine**

Sas Raymond VFI - Un Petit Air de Rosé – Rosé – 2019 - PGI Mediterranean – Provence – France

- **Dry white wines**

Vinarstvi Volarik - U Venuse – Palava – White – 2018 – Moravia – Czech Republic

- **Sweet wine**

Domaine Henri Ruppert - Riesling Vendange Tardive – White - 2018 – PDO Coteaux de Schengen Luxembourg

- **Sparkling wine**

Casa Valduga Vinhos Finos Ltda. - Casa Valduga - 130 special édition Blanc de Blanc - NV – White Vale dos Vinhedos – Brazil

- **Liqueur wine**

Château De Beaulon - Pineau des Charentes Collection Privée Blanc - Blanc - PDO Pineau des Charentes – Cognac - France

- **Spirits**

Wolfberger – Wine cellar of Eguisheim - Fleur de Bière originale – Alsace – France

- **Non-Wine products (flavoured wines and products resulting from the fermentation of fruits other than grapes)**

La Ferme de Billy - Semi-Dry Fruity Cider - 2019 - Normandy – France

**See the medal-winning wines:**

- **You can check the medal-winning wines on the following website:**  
[www.vinalies-internationales.com](http://www.vinalies-internationales.com).
- **Please be aware that commentaries written by French oenologists will be published on the website within 4 weeks.**
- **Finally, you can taste all trophy-winning wines on June 9<sup>th</sup> during the annual wine tasting and press conference, which takes place in Paris and brings together the best wines from competitions organised by the Union of French Oenologists.**

### **Certified competitions under high patronage**



The international competitions of French Oenologists are ISO 9001 certified and follow the international standards of the International Organization of Vine and Wine (OIV), the International Union of Oenologists and the World Federation of Major International Wine and Spirits Competitions (VINO FED).

### **The Union of French Oenologists organises major international competitions**

*The Union of French Oenologists consists of wine professionals who hold the diplôme national d'œnologue (French National Diploma of Oenology) awarded by 5 universities (Dijon, Bordeaux, Reims, Toulouse, Montpellier) and an engineering school (Montpellier Supagro). This scientific diploma of a Master's level (awarded after 5 years of higher education) is governed by French law n°55-308 of 19 March 1955 and meets the international definition of the Oenologist adopted by the OIV in 2013.*

*If the vocation of the oenologist is the elaboration of wine, tasting is at the heart of his profession. It is also a passion he likes to share and which gave birth to the Union of French Oenologists wine competitions.*

### **Partners of the Vinalies Internationales:**

The Vinitech-Sifel fair, Les bouchons Diam, Cave de l'Ormarine, Champagnes Pommery, Nicolas Feuillatte, Torpez, Triennes, Premium, Moët & Chandon, Roquebrun cellar, Jean-Louis Lhumeau, cellars of Pouilly sur Loire, Guilbaud Frères, Champagne De Saint-Gall, Domaine de la Grenaudière, Domaine Labruyère, Domaine Jean-Claude et Anne Credo, Dom Brial.

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