



Wine & Barrel
ALLIANCES-DU-MONDE
 INTERNATIONAL COMPETITION

NOVEMBER 29, 2024

ALLIANCES DU MONDE®
 1229 chemin du Roy de Croix
 71570 CHAINTRÉ – FRANCE

De France
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De l'étranger
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 FICH-TECH-FR-P7-AdM2024.7

TECHNICAL SHEET BY SAMPLE (to be returned)

1 GENERAL CHARACTERISTICS

Holder of lot	Company: _____		
	Address : _____		
	Zip Code: _____	City: _____	
	Country: _____		
Regulatory sales denomination	_____		
Commercial denomination	_____		
Vintage	_____	Lot number* or reference of containers	_____
Marketable quantity in stock*	_____	+	<i>hl (no bottled)</i>
Maturing technique	<input type="checkbox"/> Tank <input type="checkbox"/> Barrel	<i>Barrel maturing duration:</i> _____	
Bottling date	_____		
Age of the vine	_____	Plantation density	_____
Wine making method	_____		

2 TECHNICAL CHARACTERISTICS

Sparkling wine	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Red <input type="checkbox"/> Rosy <input type="checkbox"/> White
Alcoholic strength	Actual at 20 °C _____ <i>vol. %</i>	Potential _____ <i>vol. %</i>
Sugar (glucose + fructose)	_____ <i>g/L</i>	pH _____
Volatile acidity	_____	<input type="checkbox"/> <i>g H₂SO₄/L</i> <input type="checkbox"/> <i>meq./L</i>
Total level of acidity	_____	<input type="checkbox"/> <i>g H₂SO₄/L</i> <input type="checkbox"/> <i>AT g/L</i> <input type="checkbox"/> <i>meq./L</i>
Sulphur dioxide (SO₂)	Total _____ <i>mg/L</i>	Free _____ <i>mg/L</i>
<i>For sparkling wines: Pressure in the bottle</i>		_____ <i>bars/hPa</i>

Grape variety Name	%	Grape variety Name	%



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TECHNICAL SHEET BY SAMPLE (to be returned)

3 MATURING INFORMATIONS

Name of wine sample	
Fermentation	<input type="checkbox"/> Tank (<i>inox, concrete, plastic</i>) <input type="checkbox"/> Foudre (<i>large wooden vat</i>) <input type="checkbox"/> Wood Barrel (<i>1/2 muids, pièces</i>)	
Raising	Raising under	<input type="checkbox"/> Wood, foudre <input type="checkbox"/> Unused Wood Barrel <input type="checkbox"/> Used up Wood Barrel
	Origin of Wood	<input type="checkbox"/> French oak <input type="checkbox"/> American oak <input type="checkbox"/> Central Europe oak <input type="checkbox"/> Other oak sources :
	Time of breeding	<input type="checkbox"/> Less than 6 month <input type="checkbox"/> From 7 to 12 month <input type="checkbox"/> From 13 to 18 months <input type="checkbox"/> More than 18 month
Micro-oxygénation	Apply Micro-oxygenation technic: <input type="checkbox"/> Yes <input type="checkbox"/> No	

4 SWORN STATEMENT OF AUTHENTICITY USE OF TRADITIONAL OAK AGEING

I the undersigned

In my capacity as manager of the company/winery

Hereby state that the wine presented above for the Alliances du Monde® confrontation:

.....

Being a part of a global lot of, bottles with a capacity of ml, has undergone traditional ageing in **oak barrels**.

Company manager
 Winery manager

Cellar manager

Oenologist
 Laboratory manager

Include the Analysis bulletin (made before bottling) along with this Technical sheet.