



Wine & Barrel
ALLIANCES-DU-MONDE
 INTERNATIONAL COMPETITION

NOVEMBER 21, 2025

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

De France
 Tél. 03 85 37 43 21
 Fax 03 85 37 19 83
De l'étranger
 Tél. 333 85 37 43 21
 Fax 333 85 37 19 83

www.alliances-du-monde.com
infos@alliances-du-monde.com

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 FICH-TECH-FR-P7-AdM2025.7

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 | vol. % |
| Sugar (glucose + fructose) | _____ | g/L |
| Volatile acidity | _____ | <input type="checkbox"/> g H ₂ SO ₄ /L <input type="checkbox"/> meq./L |
| Total level of acidity | _____ | <input type="checkbox"/> g H ₂ SO ₄ /L <input type="checkbox"/> AT g/L <input type="checkbox"/> meq./L |
| Sulphur dioxide (SO₂) | Total | mg/L |
| | Free | mg/L |
| <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.