



Wine & Barrel
ALLIANCES-DU-MONDE
 INTERNATIONAL COMPETITION

DECEMBER, 2022

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

De France

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Fax 03 85 37 19 83

De l'étranger

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infos@alliances-du-monde.com

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 FICH-TECH-FR-P1-AdM2022.1

TECHNICAL SHEET BY SAMPLE (TO BE RETURNED)

1 GENERAL CHARACTERISTICS

Name of wine sample		
Commercial Name		
Year		Lot Number*	
Quantity available in bottle <i>(required)</i>	<input type="checkbox"/> Bottles		
Unbottled available quantity	<input type="checkbox"/> Hl		
Age of the vine			
Density of plantation			
Wine making method		
Bottling Date	<small>* Traceability number, vat number</small>		

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
Actual alcohol content at 20 °C		% Vol.
Potential alcohol content		
Sugar		g/l
pH		
Volatile acidity		<input type="checkbox"/> g H ₂ SO ₄ /l <input type="checkbox"/> meq./l.
Titrate acidity (TA)		<input type="checkbox"/> g H ₂ SO ₄ /l. <input type="checkbox"/> AT g/l. <input type="checkbox"/> meq./l.
Total SO₂		mg/l
Free SO₂		mg/l
<i>For Sparkling wine:</i> Pressure in the bottle		bars/hPa

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 month <input type="checkbox"/> More than 18 month
Micro-oxygenation	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.