

Challenge Millésime Bio 2023 contest rules - Organic beer rules

Version 30/10/2022

Article 1 : Organiser

These rules can be consulted by anyone interested on the contest website www.challenge-millesime-bio.com/en.

The Challenge Millésime Bio contest, organised by Sudvinbio, aims to promote organic beers. The organiser Sudvinbio is located at ZAC Tournezy 2, Bat A8, Rue Simone Signoret, 34070 Montpellier/ France.

Article 2 : Participants

This contest is open to professional brewers, based in France or abroad, producing the beer(s) entered in the contest with their own production equipment and producing less than 200,000 hl per year.

Each participant in the contest undertakes to respect all the articles of the present rules and to provide all the information and documents requested for the application file. The information and documents provided for participation in the contest engage the responsibility of the participant.

Article 3 : Products admitted to the contest

Participants must comply with the regulations in force and must present certified organic beers in accordance with the European regulations in force, as defined by the regulatory framework. At the date of writing of these regulations, the reference texts are: CE 834/2007 of 28 June 2007 and application texts CE 889/2008.

Also accepted are beers that are certified as complying with the National Organic Program (NOP) regulations governed by the United States Department of Agriculture (USDA), Section 205 of Chapter 7 of the "Code of Federal Regulations".

Each sample presented must meet the following conditions:

- It must be identifiable (registration number, commercial name, etc.). The samples must be sent dressed in their marketing label (definitive or provisional) including all the compulsory and commercial mentions.
- Be presented in a bottle or can, ready for consumption and not under pressure (e.g.: keg)
- correspond to one of the categories defined for the contest. Below is the nomenclature of products admitted to the contest :

Category 1 : White beers, wheat beers and other cereals - (% wheat or malted wheat > 30%). EBC < 4, these beers can be pale to dark. Excluding any flavouring, by addition or maceration of vegetable matter or of vegetable origin or of alcoholic beverages or of honey or of flavourings whose specific characteristics would be perceptible at the tasting.

Category 2 : Blond beers - $EBC < 6$ to 20 and $IBU \leq 30$. Excluding any flavouring, by addition or maceration of vegetable matter or of vegetable origin or of alcoholic beverages or of honey or of flavourings whose specific characteristics would be perceptible at the tasting. The label must specify the type of fermentation.

Category 2.1 : Low fermentation beers - Degree less than or equal to 6.5%.

Category 2.2 : Low fermentation beers - Degree higher than 6.5%.

Category 2.3 : High fermentation beers - Degree less than or equal to 6.5%.

Category 2.4 : High fermentation beers - Degree higher than 6.5%.

Category 3 : Amber beers - $20 \leq EBC \leq 40$ $IBU \leq 30$. Excluding any flavouring, by addition or maceration of vegetable matter or of vegetable origin or alcoholic beverages or honey or flavourings whose specific characteristics would be perceptible on tasting. The label must specify the type of fermentation.

Category 3.1 : Low fermentation amber beers - Degree less than or equal to 6.5%.

Category 3.2 : Low fermentation amber beers - Degree over 6.5%.

Category 3.3 : High fermentation amber beers - Degree over 6.5%.

Category 3.4 : High fermentation amber beers - Degree less than or equal to 6.5%.

Category 4 : Brown and black beers - $EBC \geq 40$ and $IBU \leq 30$. Excluding any flavouring, by addition or maceration of vegetable matter or of vegetable origin or of alcoholic beverages or of honey or of flavourings whose specific characteristics would be perceptible on tasting. The label must specify the type of fermentation.

Category 5 : "Beer with" - Made by adding or macerating vegetable matter or matter of vegetable origin or alcoholic beverages or honey (maximum 10% of the volume of the finished product and 0.5% increase in the final actual alcoholic strength, in the case of alcoholic beverages, without any addition of flavourings as defined in EC Regulation 834/2007.

Category 5.1 : Beers with red fruit, citrus fruit, other fruit

Category 5.2 : Beers with flowers and/or plants

Category 5.3 : Beers produced by adding alcoholic beverages

Category 5.4 : Honey beers

Category 5.5 : Beers with added grape juice, grape must, specifying the nature of the grapes used (grape variety) by adding it to the name of the beer.

Category 6 : Beers with a predominant hoppy character. Excluding any flavouring, by addition or maceration of vegetable matter or of vegetable origin or of alcoholic beverages or of honey or of flavourings whose specific characteristics would be perceptible on tasting.

Category 6.1 : Wheat and other cereal beers with a predominant hoppy character :

$5 \leq \% \text{vol alcohol} \leq 8$ and IBU from 30. These beers can be light to dark.

Examples of styles : White IPA, Brut IPA, Rya IPA ...

Category 6.2 : Blond and amber beers with a predominant hoppy character with a low alcohol content :

$15 \leq \text{EBC} \leq 40$ and $\text{IBU} > 30$ and $2 \leq \% \text{vol alcohol} \leq 5$

Examples of styles : Session Pale Ale, Session IPA, Session NEIPA

Category 6.3 : Blond and amber beers with a predominant hoppy character :

$15 \leq \text{EBC} \leq 40$ and $\text{IBU} > 30$ and $5 \leq \% \text{vol alcohol} \leq 7$

Examples of styles : Pale Ale, IPA, NEIPA, RED IPA

Category 6.4 : Blond and amber beers with a predominant hoppy character :

$15 \leq \text{EBC} \leq 40$ et $\text{IBU} > 30$, $\% \text{vol alcohol}$ higher than 7%.

Examples of styles : Double IPA, Impérial IPA

Category 6.5 : Brown beers with a predominant hoppy character:

$\text{EBC} \geq 40$ and $\text{IBU} < 40$

Examples of styles : Black IPA

Category 7 : Specific beers. Commercial or decorative mentions must refer directly or indirectly to the chosen section.

Category 7.1 : Beers aged in wine or spirit barrels

Category 7.2 : Beers with lactic mixed or spontaneous fermentation.

Examples of styles:

a) Berliner Weisse, Gose, Grätzer.

If these beers have fruit added or are aged in barrels, they can be included in this category, provided that these elements do not give the beers a dominant character. A dominant acidity is expected here.

b) Sour Ale

c) Spontaneously fermented beers

d) Wild beers

Category 7.3 : Others (harvest beers, farmhouse beers, etc.)

It is specified that the beer categories in which the beers are registered do not constitute a precise standard but rather a grouping of beers with common or similar characteristics. The fact that a beer belongs more or less clearly to the category in which the brewer has entered it cannot be contested with the organiser.

Each participant may submit as many samples as he or she wishes, up to a limit of 3 samples per category.

Article 4 : Registration procedures

Registrations can only be made on the internet via the MyVitibio platform (<https://account.sudvinbio.com/>)

Online registration steps :

The first 2 steps are not necessary if you have already created a MyVitibio account to register for the Millésime Bio exhibition or to join Sudvinbio. In this case, you only need to log in.

1. Create a personal account with an e-mail address that allows you to connect to MyVitibio at any time
2. Create a company account with all the information related to the participating company
3. Complete a registration form for each beer entered in the contest including
 - a. A form containing the information on the competing beer
 - b. The certificate justifying the organic farming certification of the competing beer
 - c. The approval proof for the packaging of the competing beer
 - d. Payment of the participation fees according to the terms and conditions defined by Sudvinbio (see article 5 of these regulations)
 - e. The shipping of the number of samples requested (see article 6 of these regulations)

Any sample with an incomplete registration file or sent after the deadline will not enter the tasting.

The Challenge Millésime Bio contest reserves the right to limit the total number of beers presented at the tasting. Therefore, the registration period may, if necessary, end before the date announced in the contest calendar.

Article 5 : Participation fees and payment terms

The participation fee, per registered beer, is €80 VAT excl. for EU countries outside France and €96 VAT incl. for France and countries outside the EU.

The registration fees can be paid by credit card directly on the registration website, by bank transfer (details given on the contest website) or by cheque made out to Sudvinbio (only for French participants).

Article 6 : Samples shipping

The beer samples must be sent (shipping costs, customs and taxes paid by the participant) to the address indicated by Sudvinbio on the contest website.

Samples arriving after the deadline indicated by Sudvinbio will not enter the tasting. Sudvinbio is not responsible for the late arrival of samples or damages during transport.

Samples received that do not correspond to the registration or that have not been registered in advance will not enter the tasting and will remain the property of the contest.

Number of samples to be sent per registered beer

Volume of the beer bottle	Volume greater than or equal to 0.5 litres	Volume less than 0.5 litres
Number of bottles to be sent per registered beer	3	6

Article 7 : Control and storage of samples received

Sudvinbio checks the beer samples received and the documents accompanying them in order to validate or refuse those that do not correspond to the contest's participation rules. Each participant is informed of the validation or refusal of the registered products via his online space MyVitibio.

The validated samples will be sorted and stored in optimal temperature conditions for their conservation.

Article 8 : Organisation of the tasting

The beers are classified by category (see article 3). A category includes beers with common characteristics and which are therefore comparable. If the number of participants in a category is less than 7 beers, Sudvinbio may authorise the cancellation of participation in the tasting (see reimbursement conditions in article 14).

The competing beers are judged during a blind tasting by a competent and experienced jury. Sudvinbio undertakes to do everything possible to ensure that the beers are presented to the jury in the best possible conditions for tasting (temperature, glass and service adapted to beer tasting). The preparation of the tasting glasses will be carried out by the organising team away from the tasting room in order to preserve anonymity.

The jury in charge of awarding the prizes is selected from a list of professionals in the brewing industry (brewers, consultants, wine merchants, specialised journalists, etc.) as well as experienced tasters.

Each jury will be constituted of at least 3 tasters who will have to fill in a tasting sheet. The contest organisers will appoint a chairman among the members of the jury. The role of the chairman will be to arbitrate differences of opinion and to reach a consensus among the members of the jury in awarding medals. The jury reserves the right to refuse or change the category of a beer if it considers that there

has been an error in the registration. Once the medals have been awarded, the president of the jury must return the minutes to the contest organiser.

The members of the jury shall sign a declaration on their honour mentioning their connection to the beers entered in the contest as part of their professional activity.

Article 9 : Awards

Each jury awards gold, silver or bronze medals to the beers with the highest scores:

- A gold medal is awarded to outstanding beers that stand out on all levels and for all tasting criteria.
- A silver medal is awarded to a beer that distinguishes itself by its intrinsic quality, displaying an impression of finesse, balance and above-average expression.
- A bronze medal is awarded to a beer that is flawless, with balance and clear quality characteristics.

The total number of medals in a category is a maximum of 33% of the number of beers in the category.

The results of the contest are final and without appeal.

Participants will be informed by Sudvinbio of the award-winners list in the days following the tasting. Each winner will receive an individual certificate of the award (diploma) including the name of the contest, the category in which the beer competed, the distinction awarded, the identification of the beer and the name and address of the participant.

The communication of the awards obtained in the contest must be done with the Challenge Millésime Bio brand registered at the Institut National de la Propriété Industrielle (National Institute of Industrial Property) and in accordance with the rules of use and the defined graphic charter.

The use of the medal on the packaging of the awarded product will be limited to a period of 3 years.

In order for the producer to get the maximum benefit from obtaining the medal, Sudvinbio offers for sale:

- Self-adhesive medals to be placed on the packaging. These medals must be ordered from a printer selected by Sudvinbio. An order form can be downloaded from the contest website.
- The right to use the visual of the medal for direct printing on the packaging of the medal-winning beer. A request must be made to Sudvinbio via a form available on the contest website. The graphic charter of the medal will then be sent to the winner. The proof of the final design must be validated by Sudvinbio before production.

Any reproduction of the contest medal is strictly forbidden. Any participant using self-adhesive medals produced by a printer other than the one selected by Sudvinbio may be sanctioned (see article 13).

The winner may use the visual of the medal won on his communication supports (social networks, website, flyer ...). A request for a visual must be made to Sudvinbio in order to provide a medal visual of good quality and corresponding to the graphic charter of the brand.

Article 10 : Promotion

The winners authorise Sudvinbio to publish their name as well as the elements specified in the registration form for communication purposes.

Article 11 : Litigation

All practical difficulties of application or interpretation of these regulations will be decided by Sudvinbio. In the event of a dispute, Sudvinbio will set up an ethics commission made up of competent members and, if necessary, an organic farming certification body. The composition of this commission will depend on the nature of the dispute. In case of doubt about the origin or authenticity of a product, the beers concerned will be eliminated from the contest.

Article 12 : Internal control system

Sudvinbio's director and contest officer are responsible for checking compliance with the contest rules.

The contest reserves the right to take samples at the points of sale to check that the samples found in the shops or on sale at the property correspond to those awarded. The contest will keep the duplicate samples of the awarded beers for the duration of these checks.

Article 13 : Penalties for non-compliance with the contest regulations

Any failure to comply with the regulations may be subject to a sanction determined by Sudvinbio, ranging from the withdrawal of any obtained distinctions to the exclusion from the contest for a specified period and, where appropriate, a criminal sanction applied by the competent courts.

Article 14 : Refund and restitution of bottles

Whatever the reason, there will be no reimbursement of participation fees or return of bottles except in the event that the contest organisers do not collect enough samples to constitute a category.

If an event beyond the control of Sudvinbio should prevent the contest from running smoothly, the organiser cannot be held responsible. Sudvinbio reserves the right to cancel the contest, to change the date initially planned, to modify the conditions or the conduct in case of force majeure (epidemic, health crisis, natural disaster, terrorist act ...), of an event beyond its control or of justified necessity. Its responsibility could not be engaged by this fact and no refund or restitution of bottles could be requested by the participants.