



STATUTE: GROW DU MONDE

Preamble

Michal Šetka, as the authorized President for the year 2026 and the National Wine Center as the organizer of the 5th edition of the GROW du Monde competition invite all producers and sellers of wines made from the Welschriesling grape variety and its cuvées to participate in this exceptional competition. The competition will take place on 3rd – 4th June 2026 and the evaluation will be held at Hotel Marcinčák, Mikulov, Czech Republic. The announcement of the results will take place on 5th June in the Upper Courtyard of the Mikulov Castle. The international wine competition “Grow du Monde” (hereinafter referred to as GROW) is organized with the aim of comparing wines from the Welschriesling grape variety from all regions of the world and highlighting the importance of wines from this variety as well as their regional character.

I. Organization of the Competition

The authorized President of the competition for the year 2026 is Michal Šetka; the organizer and host is the National Wine Center, which appoints the Director of the competition, in cooperation with the Winegrowers' Association of the Czech Republic, the Wine Fund of the Czech Republic, the South Moravian Region and the associations VOC Mikulov and Dunajovské kopce.

II. Competitors and Applications

The competitor is the person who registers samples for the competition. Producers may submit their wines directly or through importers or traders who hold commercial or distribution rights for the batch of wines corresponding to the submitted sample.

Samples are registered via the electronic application form at www.elwis.cz. The competitor shall submit all information in all sections to the organizer electronically via this website.

The application contains:

- identification of the producer and/or the competitor, if it is not the same person, their address and contact details of the authorized person (email address, possibly telephone)
- identification of the submitted wine including variety or brand, vintage, batch number, size of the

produced batch, color, country of origin and designation of origin according to practices of the country of origin

- a brief physico-chemical description of the sample including residual sugar, titratable acidity, total SO₂ and alcohol content
- classification into the proper wine category

The competitor is responsible for the correct classification of the sample!

Competition Categories:

- Category 1: young wine of vintage 2025 up to 4 g (resp. up to 9 g/l) residual sugar
- Category 2: mature wines from vintage 2024 and older up to 4 g (resp. up to 9 g/l) residual sugar
- Category 3: sweet wines of all vintages from 45 g residual sugar
- Category 4: sparkling wines without limitation of residual sugar (minimum 50% Welschriesling)
- Category 5: orange wines without sugar limitation
- Category 6: still wine cuvée with minimum 50% Welschriesling up to 4 g (resp. up to 9 g/l) residual sugar
- Category 7: white wines of all vintages in the semi-dry and semi-sweet category from 4 to 45 g/l residual sugar

In case of any questions, please contact the Competition Director:

Klára Kollárová, growdm2026@gmail.com, tel.: +420 603 116 085.

The organizer reserves the right to refuse incompletely filled applications. The deadline for applications is 14 May 2026.

III. Sending of Samples

Only samples corresponding to the application and to the categories listed above may participate in the competition. Participants must deliver **4 bottles of 0.75 l or 0.5 l or 6 bottles of 0.375 l or 0.25 l**. Cartons must be labelled "GROW du Monde" and **delivered to the National Wine Center by 20 May 2026**.

For each sample the following must be attached:

- a copy of the application form
- a copy of the laboratory analysis confirming the accuracy of the information provided in the application
- a copy of the document allowing the wine to be placed on the market, if such a document is required in the country of origin.

**Delivery address for all samples without regional coordinators:
(Slovakia, Austria, Italy and others)**

National Wine Center

Sobotní 1029

691 42 Valtice, Czech Republic

Email: growdm2026@gmail.com

Tel: +420 519 352 744, Monika Nejezchlebová

Delivery of samples to the premises of the National Wine Center by the specified deadline is the responsibility of the submitting wineries and national coordinators. In mentioned countries, coordinators for the collection of samples are available. For more information, please contact them directly.

HUNGARY & ROMANIA

Pannon Borbolt Kft.

7622 Pécs,

Nyírfu u. 26.

Contact person:

Zoltán Gyórfy

info@growdumonde.eu

Tel: +36 70 311 98 35

CROATIA & SLOVENIA

Vinart d.o.o.

Delnička ulica 8b

10000 Zagreb, Croatia

Contact person:

Mirna Srebrović

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SERBIA & NORTH MACEDONIA

Vino & Fino

Španskih boraca 14 (Aleksandra Tijanića 4)

11070 Novi Beograd, Serbia

Contact person:

Gordana Radojević

gordana.radojevic@vf.rs

Tel: +381 63 29 3737

All wine samples must be fully labelled as they are placed on the market and must comply with the standard legislative requirements of the country of origin, or with the OIV guidelines where applicable. Samples should originate from a single batch of at least 400 litres; however, the organizer may allow the participation of wines from smaller batches, particularly if this corresponds to the character of the wine or to a very low yield.

The deadline for applications is 14th May 2026. Samples delivered after this date may not be admitted to the competition. The organizer may exclude samples that do not comply with this statute, or with the nature and level of the competition. Samples that are not admitted to the

competition or are excluded will not be returned to the competitor; however, the competitor must be informed in writing of the reason for non-admission or exclusion.

IV. Registration Fee

Submission of samples is subject to a fee, and the price varies depending on the number of wines submitted by the winery.

For the submission of one sample from a winery, the competitor pays EUR 70 / CZK 1,700. For the submission of two samples from a winery, the competitor pays EUR 60 / CZK 1,400 per sample. For the submission of four or more samples from a winery, the competitor pays EUR 50 / CZK 1,200 per sample.

(1 sample €70 / CZK 1,700; 2 samples €120 / CZK 2,800; 3 samples €180 / CZK 4,200; 4 samples €200 / CZK 4,800; 5 samples €250 / CZK 6,000, etc.).

The amount stated on the invoice issued by the organizer shall be paid by bank transfer to the organizer's account within the specified due date.

Any costs related to the payment shall be borne by the competitor, who is responsible for ensuring that the full amount of the competition fee is credited to the organizer's account.

The registration fee must be paid by 19th May 2026.

In the case of late payment or non-payment of the competition fee, the organizer has the right to exclude the sample from the competition.

V. Evaluation of Samples

Samples will be sorted by the organizer (director) of the competition into categories, groups and series according to the information provided in the application, while respecting the origin, type and analytical parameters of the sample. Wines will be presented to the judging panels from the driest to the sweeter and from the youngest to the older ones. According to colour, sparkling wines will be evaluated first, followed by young white wines, then categories of older vintages, all cuvées, orange wines, and finally the categories of sweeter and naturally sweet wines. Sparkling wines and sparkling wines produced by the traditional method will be evaluated by one panel.

Wines are presented for evaluation at a uniform temperature: white wines at 10–12°C, sweet wines at 10–14°C, and sparkling wines at 8–10°C. Tastings are strictly anonymous; the organizer will ensure such a service method that the sample cannot be identified prior to sensory evaluation.

Wines will be evaluated, as a rule, by three-member international panels, composed of prominent wine experts from the Czech Republic and from around the world. The number of members of any panel must not be fewer than three. Judges work under the leadership of the panel chair, appointed by the President. The evaluation of the panel chair is included in the overall score and is decisive for the assessment. Each taster evaluates independently. The evaluation of wines is independent, with emphasis on a high level of objectivity.

The composition of the panels is determined by the President of the competition from among the appointed judges. The organizer (director) of the competition decides on organizational matters.

Panels usually evaluate wines in the morning in individual series separated by breaks; the time frame for evaluation is set from 8:30 to 14:30. Each evaluation day begins with a discussion and a calibration sample. During one day, 2–3 series of 10–20 samples are usually evaluated. The total number of samples evaluated during one evaluation day, however, never exceeds 60 samples.

Inappropriate or rude behaviour or obvious intoxication of a taster may be a reason for refusal to allow participation in the evaluation or for exclusion. The organizer will make every effort to maintain the same panel on each day of evaluation. The organizer does not have to include all present judges in a panel, especially if their health condition or sudden indisposition does not allow it. Smoking during the tasting is strictly prohibited.

If computer technology is used for evaluation and summarization of the results, the organizer archives printed reports signed by the chair of each panel or by the individual judges. The official language for work within the panels is English. It is desirable to communicate in a language understood by all members of the panel. When composing the panels, the President will take into account the language abilities of the tasters.

VI. Organizer of the Competition

The organizer (director) of the competition manages its course, decides on the order of samples within the series and on which samples will be assigned to which panel for organoleptic analysis in accordance with this statute.

The organizer is responsible for:

- the complete anonymity of the evaluated samples, by presenting the samples in covered bottles or in special carafes which must be perfectly prepared, washed and dried before pouring each sample
- the proper storage of samples from the moment of delivery until they are presented for evaluation, under temperature and atmospheric conditions ensuring adequate protection for the storage of wine
- the correct identification of samples to prevent any error or mix-up during their presentation
- the correct temperature of samples and their proper presentation to the judges, including indicating the number of the presented sample
- the suitability of the environment where the evaluation takes place – that is, in a bright, well-lit and ventilated room free of odors, with a temperature between **20–24°C**, and ensuring calm conditions during the evaluation without verbal or facial expressions of judgment and without communication between panel members. Mobile phones must be switched off
- ensuring that each taster has an individual tasting place equipped according to tasting rules
- the use of proper and clean glasses for evaluation
- the continuous provision of clean water, neutral food for palate cleansing, napkins and an adequate number of containers for discarding samples
- the proper processing and control of all judges' evaluations and the confidentiality of the evaluation results until they are officially published
- the proper functioning of the competition secretariat
- neither the organizer nor the President of the competition is entitled to submit any wine samples to the competition.

VII. Processing of Results and Awards

The results will be calculated as the average of the points awarded by all members of the judging panel, with the panel chair having the right of veto in the event of a dispute. According to the results calculated in this way, wines will be awarded as follows.

Medals are awarded to all the wines that have reached following limits:

- Platinum – at least 94–100 points
- Gold – at least 90–93.99 points
- Silver – at least 88–89.99 points
- Bronze – 86–87.99 points

Awards of the GROW DU MONDE 2026 competition:

- The Champion of each category is selected by a Super Jury composed of the panel chairs, the founders of the competition if they are personally present, and the President of the competition. The Super Jury tastes the three highest-scoring wines in the category; in the case of equal points, the President of the competition decides on each additional wine.
- The Super Jury reserves the right not to award a Champion in some of the categories, especially in the case of a low number of samples in the category or low point scores of the samples.
- The following titles are awarded if agreed on:
Champion of young Welschriesling; Champion of mature Welschriesling; Champion of semi-dry and semi-sweet Welschriesling; Champion of sweet Welschriesling; Champion of sparkling wines; Champion of Cuvée and Champion of orange Welschriesling.
- The award will be documented by a diploma issued by the organizer, which will be handed over or delivered to the competitor. The organizer will issue a series of adhesive medals (macarons), which competitors whose wines have been awarded may order from the organizer for a fee up to the number stated as the batch size in the application.
- Based on a contractual agreement, the organizer may provide the competitor with an electronic version of the adhesive medals, exclusively for the purposes of graphic processing of advertising and promotional materials.

The competitor is not entitled to use this data source for the independent printing of medals, in accordance with Copyright Act No. 121/2000 Coll., as amended.

VIII. Publicity

Information about the competition, including the results of the awarded wines, will be published on www.growdumonde.eu and disseminated through media partners and the Czech News Agency, in order to ensure the widest possible publicity.

The announcement of the Champions according to Article VIII will take place on 4 June 2026 at 18:00, in a ceremonial atmosphere during a public tasting of the GROW competition samples at the Upper Courtyard of Mikulov Castle.

The publication of the results of wines awarded a medal will be carried out through the website www.growdumonde.eu, as well as on the website <https://www.vinazmoravyvinazcech.cz/>, and further through domestic and international media partners.

Wines that are not consumed during the evaluation will be used by the organizer for the presentation and promotion of the competition at official occasions, for charitable and public-benefit

purposes, or will be provided for educational and research purposes to educational and scientific institutions.

IX. Obligation of the Competitor

By submitting the application, the competitor accepts this statute and undertakes to comply with it.

X. Final Provisions

The organizer is entitled to issue implementing provisions that may supplement or further specify this statute as necessary.

Michal Šetka
President of the Competition

Lubomír Mat'ák
Organizer of the Competition

Valtice, 5th March 2026