

# EXTRACT OIV STANDARD FOR INTERNATIONAL WINE COMPETITIONS (OIV-CONCOURS 332A-2009)

## CLASSIFICATION OF SAMPLES IN DIFFERENT CATEGORIES

CATEGORY I – WHITE WINES OF NON-AROMATIC GRAPE VARIETIES	CODE
<b>Group A – Still wines (*)</b>	
These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.	
Sub-group of wines containing not more than 4 g/L of sugar	I-A-1
Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar	I-A-2
Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar	I-A-3
Sub-group of wines containing more than 45 g/L of sugar	I-A-4
<b>Group B – Pearl wines</b>	
These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.	
Sub-group of wines containing not more than 4 g/L of sugar	I-B-5
Sub-group of wine containing more than 4 g/L of sugar	I-B-6
<b>Group C – Sparkling wines</b>	
These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C	
Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L	I-C-7
Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L	I-C-8
Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar	I-C-9
Sub-group of sparkling wines containing more than 50 g/L of sugar	I-C-10

CATEGORY II – ROSÉ WINES	
<b>Group A – Still wines (*)</b>	
These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.	
Sub-group of wines containing not more than 4 g/L of sugar	II-A-11
Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar	II-A-12
Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar	II-A-13
Sub-group of wines containing more than 45 g/L of sugar	II-A-14
<b>Group B – Pearl wines</b>	
These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.	
Sub-group of wines containing not more than 4 g/L of sugar	II-B-15
Sub-group of wine containing more than 4 g/L of sugar	II-B-16
<b>Group C – Sparkling wines</b>	
These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C	
Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L	II-C-17
Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L	II-C-18
Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar	II-C-19
Sub-group of sparkling wines containing more than 50 g/L of sugar	II-C-20
<b>CATEGORY III – RED WINES</b>	
<b>Group A – Still wines (*) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.</b>	
Sub-group of wines containing not more than 4 g/L of sugar	III-A-21
Sub-group of wines containing more than 4 g/L of sugar	III-A-22
<b>Group B – Pearl wines These wines may have carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.</b>	
Sub-group of wines containing not more than 4 g/L of sugar	III-B-23
Sub-group of wine containing more than 4 g/L of sugar	III-B-24
<b>Group C – Sparkling wines These wines may have a carbon dioxide pressure above 2.5 bar at 20 °C</b>	
	III-C-25

<b>CATEGORY IV – WINES OF AROMATIC GRAPE VARIETIES</b>	
<b><i>Group A – Still wines (*)</i></b>	
These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C.	
Sub-group of wines containing not more than 4 g/L of sugar	IV-A-26
Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar	IV-A-27
Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar	IV-A-28
Sub-group of wines containing more than 45 g/L of sugar	IV-A-29
<b><i>Group B – Pearl wines</i></b>	
These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C.	
Sub-group of wines containing not more than 4 g/L of sugar	IV-B-30
Sub-group of wine containing more than 4 g/L of sugar	IV-B-31
<b><i>Group C – Sparkling wines</i></b>	
These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C	
Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L	IV-C-32
Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L	IV-C-33
Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar	IV-C-34
Sub-group of sparkling wines containing more than 50 g/L of sugar	IV-C-35
<b>CATEGORY V – WINES UNDER A FILM OF YEAST</b>	
<b><i>Group A - wines containing not more than 4 g/L of sugar</i></b>	
Sub-group of wines with alcoholic content not more than 15 %	V-A-36
Sub-group of wines with alcoholic content above 15 %	V-A-37
<b><i>Group B – wines containing from 4.1 to 20 g/L of sugar</i></b>	
Sub-group of wines with alcoholic content not more than 15 %	V-B-38
Sub-group of wines with alcoholic content above 15 %	V-B-39

<b>Group C – wines containing more than 20 g/L of sugar</b>	
Sub-group of wines with alcoholic content not more than 15 %	V-C-40
Sub-group of wines with alcoholic content above 15 %	V-C-41
<b>CATEGORY VI - NATURAL SWEET WINE</b>	
(Ex. Late harvest, botrytised wine, ice wine...)	
<b>Group A -Non aromatic grape varieties</b>	VI-A-42
<b>Group B – Aromatic grape varieties</b>	VI-B-43
<b>CATEGORY VII – LIQUEUR WINE</b>	
<b>Group A - Non aromatic grape varieties (Ex: Porto, Marsala, Madera, Mistelles, Tokay Aszu....)</b>	
Sub-group of liqueur wines containing not more than 6 g/L of sugar	VII-A-44
Sub-group of liqueur wines containing between 6.1 to 40 g/L of sugar	
With an alcoholic content not more than or equal to 18 %	VII-A-45
With an alcoholic content above 18 %	VII-A-46
Sub-group of liqueur wines containing between 40,1 to 80 g/L of sugar	
With an alcoholic content not more than or equal to 18 %	VII-A-47
With an alcoholic content above 18 %	VII-A-48
Sub-group of liqueur wines containing more than 80 g/L of sugar	
With an alcoholic content not more than or equal to 18 %	VII-A-49
With an alcoholic content above 18 %	VII-A-50
<b>Groupe B – Aromatic grape varieties (Ex. Muscats...)</b>	VII-B-51
<b>Group C – Liqueur wines under a film of yeast (Ex. Jerez, Fino, Montilla-Morilles)</b>	VII-C-52

<b>CATEGORY VIII - MISTELLES</b>	VIII-A-53

(\*) EXEMPTION Wines which are used to be presented with gas overpressure above 0.5 bar and not above 1 bar can be classified in Group A – Still wines, provided that these wines are tasted after other still wines.  
REMARK: If in the sub-groups there are only a few samples, these samples can be included in another sub-group.