



AVPA - [www.avpa.fr](http://www.avpa.fr)  
Association sans but lucratif  
Espace Altura  
46 rue Saint-Antoine  
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## **3<sup>rd</sup> Gourmet Waters International Contest AVPA-Paris 2019**

### **Contest rules up dated on October 31<sup>st</sup> 2018**

The Agency for the Valorization of Agricultural Products - AVPA is organizing an international contest in order to enable water bottlers to improve consumer perception of exceptional organoleptic properties of some specific waters.

There is not one template for water and it would be wrong to speak of the world's best water.

On the contrary, there are homogeneous water categories and it is possible, in each category, to determine the water or the waters that are best expressing the character and properties of the concerned category.

In order to ensure complete transparency and equal opportunities for the participants, AVPA established these rules and regulations in French, Spanish and English. The document will be available to anyone upon written request.

#### **Article 1 : Participants**

The participation is reserved to individual bottlers and bottlers group. Is called bottler a physical or moral person who takes the product responsibility by putting his name on the label and who has established a real traceability respecting sanitary norms in force in their bottling region.

#### **Article 2 : The Jury**

The AVPA jury consists of six to twelve members.

The jury members are French speaking; they are professionals of the water industry (water bottlers, scientists and distributors), chefs, gourmets and discerning consumers.

The main features of the jury are:

- o its cultural and linguistic homogeneity,
- o its plurality, since it includes:

- ....Water experts
- ....Taste experts
- ....Well-informed amateurs.

Consequently it also contributes to the gastronomic culture and to a good "French" taste, reaching a certain form of universalism by the high competence or gastronomic expertise of its members, who can put forward exceptional waters.

The President of the jury is appointed by the AVPA secretariat. He agrees on the final constitution of the jury and the operative modalities of this jury.

The jury is comprised of "a Technical Committee", of at least three members, involved in the previous classification of the competing waters.

The jury's decisions are final and no claims will be accepted.



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## **Article 3 : Contest conditions**

### *3-1 Samples volume*

Each competitor will have to send to AVPA six bottles containing 50 cl minimum for the tasting.

### *3-2 Tasting temperature*

All the water samples will be kept in the glass at a stabilized room temperature to be defined by the Technical Committee with a  $\pm 2^{\circ}\text{C}$  tolerance.

### *3-3 Place of tasting*

The tasting will take place in an isolated and quiet space without fragrances or parasite flavors. Preparation of the samples is done in confidentiality in an annex room (blind test)

### *3-4 Contest preparation*

Coding: attribution of secret codes to each water presented at the contest are known only by the secretary, they will not be known by jury members.  
Presentation of the samples to the tasters is done according to the protocols of selected test.

The President of the Jury, assisted by a member of the Technical Committee, will conduct a sequential organization of the tasting for the Jury member to help them to fully appreciate the unique qualities of each water.  
Each member of the Jury will have at his/her disposal the necessary elements for both tasting and rating.

## **Article 4 : Contest**

### **4.1. Selection and taste categorization of waters**

The Technical selection Committee (minimum 3 persons) will meet a few days before the general tasting in order to select waters as per the process described in article 3 above following the nomenclature they will have specifically established for this first edition in order to:

- Determine if the waters match the category specified by the bottler, or if they should be differently classified,
- Eliminate waters with outstanding defects in their category,
- Agree « gourmet » waters, which means sufficiently fines to be tasted during the final session with the whole jury

The Technical Committee will set up homogeneous groups according to the so-called "napping" method and it will be free to compose as many families as necessary in order to define the organoleptic world of the samples received.



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For each group, the jury will define the desired qualities and disqualifying faults.  
Each family has its own, specific tasting sheet. For example, acidity (provided it is not excessive) can either be considered as a quality or a defect according to the family.

Waters organized in this way that have no disqualifying fault according to the criteria of the corresponding family will be presented to the Jury for final tasting and evaluation.

An obvious first selection is made between still and sparkling waters.

Then the basic categories are made following the range of dry residues weights which were recognized by the first contest Jury as the main factor responsible of the aromatic intensity.

Still waters:

- Light still waters
- Mixed still waters
- Still waters of character

Naturally or gasified sparkling waters:

- Light sparkling waters
- Mixed sparkling waters
- Sparkling waters of character

Finally a finer classification is made for all the waters following their aromatic complexity and their principal organoleptic characteristics in order to establish sub categories in which each water is then graded.

## **4.2. Valuation and classification of waters**

The final tasting is organized with the whole jury as defined in article 2 above.

The final jury sets the ratings and grants the awards.

Each member of the jury will grade the waters in the contest with a predefined tasting sheet, one per family.

Particular attention will be paid to the original notes, tending to promote waters with strong personality and thus character.

Each characteristic is rated from 1 to 5 depending on its intensity and will be balanced, using a specific coefficient for each family of water.

Each tasting sheet is given to the President or the Secretary appointed by him who calculates an arithmetic average of the scores given to each characteristic, for each of the waters, to obtain the final grade.

If necessary, the President of the Jury may ask for a new degustation, possibly using a new glass, in order to decide between very similar waters, or in case of sensing "abnormal" tastes.



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## **Art 5 Distinctions**

For each category the Jury deliberates sovereignly based on ratings defined above and determines the distinctions awarded to competitors.

It selects the waters that can receive the "Product Gourmet AVPA 2019" qualification which will lead to an official diploma.

Among gourmet products of each class, the Jury may give to the best of each category one of the following medals:

Gourmet d'Or, Gourmet d'Argent or Gourmet de Bronze  
(Gold Gourmet, Silver Gourmet or Bronze Gourmet).

The latter will be confirmed by a certificate and can be materialized by a trophy.

The jury is sovereign in determining the number of medals and certificates. It also has the prerogative to assign any special distinction that would be given to a particular water or a deserving bottler.

## **Art 6 Awards ceremony**

The Contest Organizers will determine, in time, the exact dates of the various steps of the competition which will ended by a ceremony during which the nominated waters will be announced and prizes will be given to the winning waters.

This award ceremony may possibly be duplicated, especially in other countries of consumption or in countries or bottling regions, at the request and expense of the participants.

## **Article 7 : Competitors obligations**

The participation in the contest implies the competitor accepts the present rules as well as the jury's decisions.

The competing waters must not contain chemical additives and must respect the good practices recognized by the trade.

The water bottler must send samples of the year with all the bottled water characteristics according to the registration form.

The water bottler commits himself to respect the financial terms of the registration form.

The water bottler accepts that his name can be released and published by AVPA while issuing the contest results.

The water bottler commits himself to show his diploma or medal on any stand of any show or trade fair he will attend, for at least one year following the date of his reward.

After the contest the awards winners commit themselves to send to AVPA a minimum of 2 cartons of the smallest commercial water bottle content to participate in the association promotion effort.

The water bottler commits himself to respect the conditions of the license contract issued each year by AVPA in order to be allowed to use the obtained rewards on his bottle labels.