



9th INTERNATIONAL BRUT EXPERIENCE SPARKLING WINE CHALLENGE

REGULATION

Brut Experience organizes an International Competition that aims to evaluate the quality of brut and brut natural sparkling wines from around the world.

The 2026 edition, the eighth, takes place on July 3th.

The Brut Experience International Sparkling Wine Competition is chaired by José Miguel Dentinho, and has Luís Gradíssimo as Technical Director.

GOALS

Distinguish and publicize the best national and international sparkling wines.

Motivate the production of quality sparkling wines.

Contribute to the expansion of the sparkling wine culture.



Contest Regulation

Brut Experience 2026

3 of July 2026

Lisbon

PRODUCTS ADMITTED AND CATEGORIES

The competition is open to bottled brut and extra-brut sparkling wines produced through traditional (champagne method), charmat or ancestral methods (Pet Nat - *pétillant naturel*), from all regions of the world (Sugar content expressed as glucose + fructose < 12 g/l, internal pressure at 20°C > 3,5 bar).

The competition will award sparkling wines distributed in the following categories:

Pet-Nat

Sparkling wines exclusively produced with this particular method

Charmat

Sparkling wines exclusively produced with this particular method

Young

Traditional method sparkling wines with less than 12 months on lees before dégorgement

Reserve

Traditional method sparkling wines with 12 to 24 months on lees before dégorgement

Super Reserve

Traditional method sparkling wines with 24 to 36 months on lees before dégorgement

Grand Reserve

Traditional method sparkling wines with 36 to 48 months on lees before dégorgement

Grand Reserve Extra

Traditional method sparkling wines with more than 48 months on lees before dégorgement



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Special mention will be made to the first in each category, with the right to a certificate, and to the best sparkling wines from each country in competition (if the participation is relevant).

All sparkling in the competition should be **bottled**.

Each sparkling in the competition must have originated from a single batch, homogeneous at the time of bottling. The batch code will have to be sent to the organization at the time of application.

REGISTRATION OF THE SAMPLES

The **registrations** are open until **June 26**.

The registration form is available on the site:
<http://www.brutexperience.com/>.

Once fully and correctly filled, it should be sent by e-mail to:
info@brutexperience.com

At the act of registration, and for each wine presented to the competition, **3 samples of 75cl must be sent from May 2 until June 26**, to:

Holliday Inn Lisboa-Continental

A/C Brut Experience

Rua Laura Alves, 9

1069-169 Lisboa

PORTUGAL

Each sample must include:

- Producer identification
- Wine origin and is denomination of origin or geographic origin.
- Product designation, including brand, color, dégorgement date, batch code, year(s) of vintage and grape varieties.



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3 of July 2026

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- Number of bottles produced
- Production method (Traditional, Charmat, Ancestral)
- Sugar content expressed in glucose + fructose (g/l)
- Bottle interior pressure at 20°C (bars)
- Alcohol volume at 20°C (%)
- Total acidity (meq/l)
- Volatile acidity (meq/l)
- Total sulfur dioxide (SO₂) (mg/l)
- Free sulfur dioxide (mg/l)

All producers must pay, at the act of registration, €45 for their registration, plus €95 (1st registration phase, until April 30) or 125€ (2nd registration phase, until June 26) for each sparkling wine in the competition. Values plus VAT, as defined in Portuguese legislation (23%).

The entry will only be effective after its full payment, the wines delivered at Holliday Inn Lisboa Continental, as well all completed forms, that must be sent by email.

The inscriptions payment must be made by bank transfer at the order of ivinum, unipessoal Lda,

IBAN: PT50.0036.0121.99100052798.64 (Montepio Geral Bank)
SWIFT MPIOPTPL

The proof of bank transfer payment must be sent with the inscription form. Only then will be validated.

The given indications compromise the producer.



Contest Regulation

Brut Experience 2026

3 of July 2026

Lisbon

The organization reserves all the means at its disposition to confirm the veracity of all products in competition, to ensure that they correspond to those that are in the market with the same brand, label and batch.

GENERAL ORGANIZATION

Sample control, classification and storage:

After sample reception, it's made their control, classifications, and storage. It's up to the organization will evaluate possible errors and refuse samples that don't correspond to the requirements of the regulation. In this case, there will be no returns.

After verification of registration documents, the samples will be classified and organized in series for the tasting panels, taking account their specific characteristics.

The contest organization ensures that the storage of samples is done in the right conditions, in a safe place with controlled access, under controlled conditions of temperature and humidity, to guarantee the better conditions of preservation. The confidentiality of data anonymity of the sample will be guaranteed.

If doubts or anomalies are detected in the labeling, documents or products, and disruption of registration conditions or differences are found, the organization reserves the right to cancel the award granted, notifying the interested parts and other competent entities.

Tasting Organization

The sparkling wines are blind tasted by categories.

The contest organization is obliged to preserve the characteristics of all sparkling wines enrolled, by proper logistic and control of storage, conservation and service conditions.



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Tasting Panel Structure

The board of International Brut Experience Sparkling Wine Challenge will be constituted by:

- Specialist journalists/critics
- Sommeliers
- Winemakers
- Wine cellar/specialty store owners

Each table will be constituted at least by:

- 1 president
- 4 jurors

The jurors are allowed to know the category of each sparkling wine and harvest year, if applicable.

All sparkling wines are tasted at least in series of 6 samples.

There will be 4 glasses at the table for taster.

At the beginning of each session, one sparkling wine of similar quality to those that will be tasted will be presented to the jury.

After, each sample will be presented first to the president of the jury, previously packaged in an opaque, seal-free package, containing only, and visibly, the code number identifying it.

The table president must make a prior test to verify that the sparkling wine in question is in conditions (without defects) to be evaluated by the jury.

Only after is indication can be served to the rest of the jurors.

The sheets with the ratings of all tasters will be collected at the end of each series, after validation of table presidents, and delivered by them to the technical director of the challenge.



Contest Regulation

Brut Experience 2026

3 of July 2026

Lisbon

The ratings of the table president will be accounted for the evaluation of the sample, with the same weight of the remaining.

The final score will result from the arithmetic average of the ratings of the tasters, excluding extremes (lowest and highest notes).

CHALLENGE TASTING SHEET

Taster nr							Sample nr													
Visual	Limpidity	5	4	3	2	1														
	Aspect	12	10	8	6	4														
	Effervescence	7	6	5	4	3														
Aroma	Genuineness	7	6	5	4	3														
	Positive Intensity	5	4	3	2	1														
	Quality	12	10	8	6	4														
Taste	Genuineness	7	6	5	4	3														
	Positive Intensity	7	6	5	4	3														
	Persistence	7	6	5	4	3														
	Quality	12	10	8	6	4														
	Creaminess	7	6	5	4	3														
Overall	Judgement	12	11	10	9	8														
TOTAL		100	85	70	55	40														
Observations													<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%;">Prestige</td> <td>95 a 100</td> </tr> <tr> <td>Gold</td> <td>90 a 94.90</td> </tr> <tr> <td>Silver</td> <td>85 a 89.90</td> </tr> </table>		Prestige	95 a 100	Gold	90 a 94.90	Silver	85 a 89.90
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Prizes will be awarded to wines which reach the following scores:

Silver Medal

From 85 to 89,9 points

Gold Medal

From 90 to 94,9 points

Prestige Medal

From 95 points

Only up to **30% of the wines** in the competition are awarded.



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If all of the awarded wines are placed in the same category, and that is the highest, there will be a selection in which 30% of the sparkling wines with the highest scores will be placed in the top category, the next 40% in the lower category and the remaining 30 % with lower scores will have silver medals.

MENTION OF MEDALS AWARDED

A diploma from the Organization of the International Competition of Sparkling Brut Experience will be attributed to the wines awarded with a medal.

There will be available, to interested parties, stickers of the medals, to be placed on the label or back label in the **minimum number of five hundred** units, to which may be added multiples of 500 units. The price of each unit being **0,25 €**, plus VAT at the legal rate.

GENERAL RULES

The results of the competition are not subject to appeal.

All information declared in the registration form is responsibility of the signatories.

The organization can control the veracity of the information contained in the registration form, using the legal means at its disposal.

Participation in this competition implies full acceptance of this Regulation.

INTERNATIONAL BRUT EXPERIENCE SPARKLING WINE CHALLENGE 2026

The Direction Board

José Miguel Dentinho

Luis Gradíssimo