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CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES

MARCH 25, 2019

IBA RULES & REGULATIONS

CONTACTS

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Welcome to
**the CALVADOS
NOUVELLE VOGUE
INTERNATIONAL
TROPHIES**

an international creative
Calvados-based
cocktail competition,
hosted by the IDAC,
Interprofession des
Appellations Cidricoles.



23rd EDITION  24 - 25 MARCH 2019



COCKTAIL CALVADOS TROPHIES

THE COLORS OF PEACE

CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES

CAEN-NORMANDY

www.calvadosnouvellevoque.fr
www.idac-aoc.fr



2019 EDITION

The Calvados Nouvelle Vogue International Trophies, a yearly creative Calvados-based cocktail competition hosted by the IDAC, Interprofession des Appellations Cidricoles, and the Calvados producers, invite you to participate at the 23rd edition, which will be held in the city of Caen, **MONDAY MARCH 25, 2019**.

Open to both, professional bartenders and student bartenders, the contest is implemented in fourteen countries and planned as a two-phased process : national preselections held in each country, and the international finals, in Normandy.

Each year, the IDAC invites candidates to conceive, create, imagine their Calvados-based cocktail around a specific theme, which highlights a cultural trait or cultural heritage of Normandy.

2019 THEME : PEACE

In 2019, the region of Normandy will be hosting the 2nd edition of its World Peace Forum, a new international event initiated by the region, for reflection and discussion on tensions around the world and peace-building. 2019 will also mark the 75th anniversary of the D-day landings and battles.

“ **PEACE... A daily commitment,
That requires positive combativeness.
An interlace of warm relationships and good neighbourliness,
based on human values and everyone’s creativity
to overcome struggles, disputes and frustrations...
A strong and long lasting live together relationship,
based on respect, peacefulness, kindness... ”**

**PEACE... A universal value. A commitment.
A momentum. A state of mind. A balance.
Associations and Harmony...**

**YOUR CHALLENGE THIS YEAR:
MAKE THE COCKTAIL OF PEACE**

IN ORDER TO CREATE YOUR WELL-BALANCED AND HARMONIOUS COCKTAIL, YOU WILL MANDATORILY ASSOCIATE A PRODUCT FROM YOUR COUNTRY (SPIRITS EXCLUDED) WITH THE FRENCH CALVADOS APPLE BRANDY.

AGENDA

KEY DATES



NOVEMBER 26, 2018

Set deadline for giving us your pre-selections date.

FEBRUARY 8, 2019

Set deadline for organising your pre-selections.

FEBRUARY 15, 2019

Set deadline for submitting your technical forms.

MARCH 24 & 25, 2019

Calvados Nouvelle Vogue International Trophy Finals.

**INTERNATIONAL
CREATIVE
CALVADOS-BASED
COCKTAIL COMPETITION
RULES & REGULATIONS**

ARTICLE 1

Generality 1

Organised by the **IDAC**, Interprofession des Appellations Cidricoles, in partnership with the **ABN (Association of Norman Bartenders)** and **François Rabelais** Technical Catering School, the competition is exclusively open to:

→ **Professional bartenders** and **student bartenders** related to the following invited IBA members :

- U.B.B in Belgium
- E.B.A in Estonia
- F.B.S.K in Finland
- D.B.U in Germany
- U.K.B.G in UK
- A.I.B.E.S in Italy
- L.B.F in Latvia
- N.B.F in Norway
- P.B.A in Poland
- C.B.A in Czech Republic
- B.A.R in Russia
- S.B.G in Sweden
- S.B.U in Switzerland

→ Currently working French **Professional Bartenders** (training contracts excluded)

→ Currently studying French **Student Bartenders** from 20 catering schools of France.

ARTICLE 2

Generality 2

The Calvados Nouvelle Vogue International Trophies' purpose is to value the Norman apple brandy by creating a genuine Calvados-based short or long drink cocktail (before of after dinner).

ARTICLE 3

Cocktail creation

The Calvados Nouvelle Vogue International Trophies are a cocktail competition based on creativity. Recipes must solely be a competitor's original creation. Every copycat recipe shall be disqualified.

Each participant must indicate the brand of Calvados he/she will be using in his/her recipe.

THIS CALVADOS MUST BE BOTTLED IN FRANCE.

The day of the finals in France, the selected Calvados will namely be provided in unbranded bottles.

ARTICLE 4

Présélections

Hosting a pre-selections contest is a mandatory and essential requirement to take part in the Calvados Nouvelle Vogue International Trophies. Planned and coordinated by the participating organisations, IBA delegations and Bartending schools, these pre-selections are meant to select the finalists (student and professional) who will be competing in the trophies finals, next March 25, 2019.

Pre-selections shall be held prior to the Calvados Nouvelle Vogue International Trophies, according to the competition's official rules & conditions* as well as the theme of the year.

For their recipe, candidates need to choose a Calvados bottled in France. On the pre-selection day, hosted in their country, they will bring their own Calvados bottle.

The purpose of this worldwide event is the discovery and knowledge of Norman Calvados apple brandy. Therefore, the participating organisation in each country, is committed to present a minimum of 3

Calvados Houses for their pre-selections. Via their importer, Calvados producers can provide every IBA association with one or several bottles of Calvados.

French Calvados producers or IDAC representatives, might attend the pre-selections contest. In coordination with the hosting IBA associations, they can make a conference on Calvados... And they must integrate the tasting jury.

Importers who will attend the pre-selections, will participate in the tasting jury as well.

Therefore, it is imperative to forward to Michèle Fréné Conseil, the date and venue of this year's pre-selections, before November 26, 2018 in order for the IDAC to duly inform the Calvados producers who need to plan their travel ahead.

For everyone's convenience, and in order to facilitate the preparation of the finals in Normandy, your pre-selections must be settled and done before February 8, 2019.

* PRE-SELECTIONS BUDGET FOR FOREIGN DELEGATIONS

To organise their pre-selection day, delegations can benefit from the IDAC financial support of maximum €1,000, on the condition of providing the following documents:

- costs borne
- pre-selection contest venue
- number of professional participants (**minimum 8**)
- number of bartending students (**minimum 8**)
- candidates' technical forms (cocktail description)
- detailed composition of your jury: preparation and tasting
- photos of your pre-selection contest
- photos of displayed Calvados bottles
- invitations to the contest, names of invited journalists and importers

Should the association fail to abide by the above requirements, the IDAC will not be in a position to financially support the organisation of the pre-selections.

ARTICLE 5

Competition Tests

Practical Test

Calvados-based cocktail recipes

Submitted recipes should be described via processing software (not hand-written) on the provided official Technical Forms. The following should be clearly specified: name of cocktail, chosen products and ingredients with quantity in centilitres, trimmings, cocktail category (short or long drink), in addition to the chosen glassware, selected Calvados brand and candidate's oral argument...

Oral Test

Each candidate will have 2 to 3 minutes to orally present his cocktail on stage, and explain the link between his/her genuine creation with the theme of the year.

Theoretical Test

MCB and International Catering Schools students will have to pass a written theoretical evaluation on the Calvados French brandy general knowledge (30 minutes).

Kindly note that the oral explanation / argumentation counts as a major part of the contest's final evaluation.

So make sure to practice!

Argumentation must be formulated in writing on the Technical Form.



Student Bartenders should be wearing the bartender uniform of their school.

Professional Bartenders, should be wearing their professional uniform; they should also supply their own bar equipment.

ARTICLE 6

Making the Calvados-base cocktail

Calvados is the only basic alcohol accepted in the recipe.

ALL Calvados of all ages are authorized.

Cocktail recipes using other distilled spirits are not authorized. For example, Calvados and Vodka, Calvados and Gin or Calvados and Scotch Whisky will be subject to immediate disqualification.

Recipes should not exceed 7 cl of alcoholic products, except for: beer, champagne, cider products and wine.

Cocktails should contain no more than 6 ingredients: syrups, granulated/caster sugar, cane sugar, dashes and drops included.

Fruits placed in a glass and crushed, are considered as 1 ingredient.

Hot recipes are excluded.

(New) Home-made preparations are not authorized.

Each participant supplies his/her own bar equipment (shaker, sieve, mixing glass, mixer...).

Glassware is provided by the organisers, however candidates can bring their own glasses (4 identical glasses).

Only edible trimmings, prepared during the competition, is accepted. It is imperative that the decoration stands on the glass and the glass only. Decoration on the side of the glass is not allowed.

Participants provide the ingredients of his/her cocktail, except for: Calvados, Poiré (perry) Domfront, Pays d'Auge Cider, Cotentin Cider and Pommeau of Normandy.

For security reasons, blowtorches are not allowed.

The IDAC provides the following decoration ingredients: lemons, limes, pineapple, red apples, green apples, kiwi fruit, oranges, strawberries, raspberries and mint leaves.

If the candidate needs other fruits or spices, he will make sure to bring them.



For a long drink cocktail,
of your own creation...
For a 12 to 15cl cocktail, the amount
of Calvados included in the recipe
should be of at least 3cl.

For a short drink cocktail,
(before or after dinner),
of your own creation...
For a 7 to 9 cl cocktail, the amount
of Calvados included in the recipe
should be of at least 3cl.
One shake only is allowed.
In the event of a tie, a re-shake will
be set up.



Each candidate will prepare his/her
cocktail for 4 glasses, within the time
limit of :

- 7 minutes for a long drink
- 5 minutes for a short drink

Participants will be judged by:

- a first jury who will evaluate the candidate's presentation, execution, skills, and argument.
- a second jury who will evaluate the cocktail upon aspect, aroma, taste and aftertaste (3 tables of 3 persons).

ARTICLE 7

Publication

Finalists' recipes are likely to be published by the IDAC in various supports (press, and medias, social media, internet...).

Therefore pictures will be taken during the competition and a video will be filmed.

Consequently, all candidates agree to abandon any rights pertaining to their image and cocktail, to the IDAC and Michèle Fréné Conseil Agency.

By entering the trophies, each candidate certifies the genuinity of his/her recipe.



ARTICLE 8

Calendar

MONDAY NOVEMBER 26, 2018

Set deadline for communicating your pre-selections date.

FRIDAY FEBRURAY 8, 2019

Set deadline for organising your pre-selections.

FRIDAY FEBRURAY 15, 2019

Set deadline for submitting the Technical Forms.

To Michèle Fréné Conseil Agency

> via e-mail: mfc@michele-frene-conseil.fr

> via mail: 5, rue des Mazurettes - 14 000 Caen - France

MONDAY MARCH 25, 2019

CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHY FINALS

- Calvados Nouvelle Vogue Student Bartenders Trophy
- Calvados Nouvelle Vogue Journalists Trophy
- Calvados Nouvelle Vogue Professional Bartenders Trophy

ARTICLE 9

Travelling Expenses

Travelling expenses are financed and provided by the IDAC via Michèle Fréné Conseil. Nevertheless, if any reimbursement is necessary, proof of purchase (train/plane tickets, fuel receipt, toll receipt) should be forwarded to Michèle Fréné Conseil prior to May 31st 2019.

No request for reimbursement will be taken into account after that date.

ARTICLE 10

Commitment

Participants in the Calvados Nouvelle Vogue International Trophies agree to the present rules and regulations, and acknowledge that the jury's decision is final.

ARTICLE 11

Disqualification

Any recipe, which fails to conform to the present rules and regulations will automatically be disqualified.

In order to enable new IBA delegations to participate in the competition, two countries (selected, by drawing lots, among the five countries having totalled the least number of points at the competition) will give up their seat for a minimum of two years.

2019 INVITED PARTICIPANTS

COUNTRIES & IBA MEMBERS

Belgium / U.B.B

Czech Republic / C.B.A

Estonia / E.B.A

Finland / F.B.S.K

France / A.B.N

Germany / D.B.U

Italy / A.I.B.E.S

Latvia / L.B.F

Norway / N.B.F

Poland / P.B.A

Russia / B.A.R

Sweden / S.B.G

Switzerland / S.B.U

United Kingdom / U.K.G.B

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**THANK YOU
&
GOOD LUCK
TO ALL.**

