



MONDAY MARCH 26, 2018

CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES

LONG & SHORT DRINK COMPETITION

IBA Rules & Regulations

FOR MORE INFORMATION

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CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES

International Calvados-based cocktails
creative competition



I·D·A·C

An event organized by the IDAC
(Interprofession des Appellations Cidricoles)

2018 Edition

The 22nd Edition of Calvados Nouvelle Vogue International Trophies, international Calvados-based creative cocktail competition organized by the IDAC (Interprofession des Appellations Cidricoles) and Calvados producers, is officially launched.

This competition, inviting both professional bartenders and students in bartending, is coordinated in fifteen countries, and implemented in two steps: national preselections in each country, and an international final, in Normandy, Monday March 26, 2018.

Every 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.

In 2018, candidates will have to get inspired by a theme rooted in the most fertile grounds:

vegetables!

Vegetable patches cultivated by our grand-parents or highly stylish city gardens, organic school canteens or starred establishments...
... vegetables are everywhere and already shaken in many bars.

Here is your new terrain of expression, your new challenge...
presented by Calvados to the world of mixology !

Root vegetables, leafy greens, fruit vegetables... it's your pick !
As long as you choose ONE veggie minimum,
which mixed with Calvados and other ingredients, will prove your talent.

Normandy, land of apple orchards, is known for growing crops as well...
... nevertheless, you can choose veggies from your homeland.

**Pick, mix, compose... A souvenir, a desire, an imagination...
Dig into your creativity... And tell us what is your cocktail made of!**

**The International Trophies will be held in Caen,
March 25 and 26, 2018**

To avoid any misunderstandings.....

The Calvados Nouvelle Vogue International Trophies are a creative cocktail competition – **short and long drinks** – using Calvados apple brandy as a base.

Governed by the rules and regulations of the Association of French Bartenders, the Calvados Nouvelle Vogue International Trophies do not allow the mixture of two base spirits.

Cocktails including Calvados and Vodka, Calvados and Gin, Calvados and Whisky... etc are therefore not admissible and will be automatically disqualified from the competition.

Warnings!

- . Please, fill in the technical form in word processing software.
- . Please, check the cocktail description before sending it.
Once received by Michèle Fréné Conseil, no alterations will be accepted.
- . Any breach of the present rules and regulations will lead to the cocktail's disqualification.

AGENDA

Key Dates

1st DECEMBER 2017

Set deadline for giving us your pre-selections date

09th FEBRUARY 2018

Set deadline for organizing your pre-selections

16th FEBRUARY 2018

Set deadline for sending us technical forms

25th & 26th MARCH 2018

Calvados Nouvelle Vogue International Trophies

**COMPETITION
RULES AND
REGULATIONS**

ARTICLE 1

Generalities 1

The IDAC, Interprofession des Appellations Cidricoles (Syndicate of Cider-based product labels of origin), in partnership with ABN and the « François Rabelais » Technical Catering School in Ifs, is organising a competition open to:

. Students and professional bartenders, linked to the IBA via:

- | | | | |
|-----------------|----------------|---------------|------------------------|
| - the U.B.B | for Belgium | - the P.B.A. | for Poland |
| - the E.B.A | for Estonia | - the B.A.R | for Russia |
| - the D.B.U | for Germany | - the FABE | for Spain |
| - the F.B.S.K | for Finland | - the S.B.G | for Sweden |
| - the ABN | for France | - the S.B.U | for Switzerland |
| - the L.B.F | for Latvia | - the N.B.C | for The Netherlands |
| - the A.I.B.E.S | for Italy | - the U.K.B.G | for The United Kingdom |
| - the A.L.B | for Luxembourg | | |

ARTICLE 2

Generalities 2

The purpose of the competition is to enhance the attractiveness of Calvados apple brandy by using it as the basis of a long or short cocktail (before or after dinner).

ARTICLE 3

Cocktail Creation

The Calvados Nouvelle Vogue International Trophies are a cocktail competition based on creativity. Recipes must be a competitor's creation, not a copycat.
Every copycat recipe would be disqualified.

**Candidates must mention, on the Technical Form,
the brand of Calvados they will be using in their recipe.
THIS CALVADOS HAS TO BE BOTTLED IN FRANCE**

**The day of the competition finals,
the IDAC will provide the Calvados they have selected.
It will be conditioned in an unbranded bottle.**

ARTICLE 4

Présélections

Holding a pre-selections contest is mandatory and an essential condition in order 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 compete in the Trophies finals.

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

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

The purpose of this international event is the discovery and knowledge of Calvados apple brandy. Therefore, the participating organisation in each country, is committed to present a minimum of 3 Calvados Houses during their pre-selections. Calvados producers can send one or several bottles of Calvados to every association in each country, via their importer.

In addition, Calvados producers or IDAC representatives, might attend the pre-selections contest. In agreement with the organisation of each country, they can give a conference on Calvados. They must integrate the tasting jury.

Importers who will attend the pre-selections are welcome to participate in the tasting jury.

Therefore, it is imperative to forward to Michèle Fréné Conseil, the date and venue of this year's pre-selections, before the 1st DECEMBER 2017 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 the **09th FEBRUARY 2018.**

*** Pre-selections budget for foreign delegations.**

Delegations can benefit from the financial support of IDAC with a maximum of €1,000. This support aims at contributing to the organisation of your pre-selections and is subject to the provision of the following information and proofs of expenditure:

- 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 delegation 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 events

Practical Test - Creation of a Calvados-based cocktail.

Proposed recipes should be detailed in processing software (and not hand-written) on the technical forms (provided in attachment) and should clearly indicate: the name of the cocktail, the products used, their quantity in centilitres, trimmings and the chosen cocktail category (short or long drink), in addition to the oral argument of the candidate... as well as the type of Glassware chosen... and the Calvados brand.

Oral Test

Each candidate will have 2 to 3 minutes to present his cocktail orally and explain the link between his (her) creation and the theme of the year.

Theoretical Test

For MCB participants and International Catering Schools, the practical event is preceded by a theoretical test on the candidate's knowledge of Calvados and its applications in the preparation of cocktails (30 minutes)

Please note that verbal explanation and argumentation count as a major part of the contest's final evaluation. So make sure to practice! Argumentation have to be written on the Technical Form.

DRESS CODE. Students in bartending 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

Restrictions

CONCERNING VEGETABLES

- . A minimum of **ONE** vegetable must be integrated in the cocktail recipe.
- . Herbs and aromatic plants **are not considered as veggies**, but can be used.
- . The IDAC will provide juicers the day of the competition in Normandy.

- . Calvados is the **only base alcohol** accepted in each composition.
- . Cocktails including Calvados and Vodka, Calvados and Gin, Calvados and Whisky... etc are therefore not admissible and will be subject to immediate disqualification.
- . **ALL Calvados of all ages are authorized**
- . Compositions should not exceed 7cl of alcohol.
- . 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 compositions are excluded.
- . Glassware is provided by the organisers, however candidates can bring their own glasses (4 identical glasses).
- . It is mandatory to indicate the chosen glassware on the technical form
- . Each participant supplies his/her own bar equipment (shaker, sieve, mixing glass, mixer...)
- . **Only edible trimmings, prepared during the competition, will be accepted. It is imperative that the decoration stands on the glass and the glass only. Decoration beside the glass is not allowed.**
- . Participants provide the ingredients, excluding the following: Calvados, Poiré (perry) Domfront, Cider from Pays d'Auge, Pommeau of Normandy.
- . The IDAC will also provide decoration ingredients: lemons, limes, pineapple, red apples, green apples, kiwi fruit, oranges, strawberries, raspberries, mint leaves.
- . If the candidate needs other fruits or spices, he will bring them.
- . **Homemade mixture - like bitter, syrup, juice... are accepted.**
- . **For security reasons, blowtorches are not allowed.**

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

For a short drink of your own creation (before or after dinner) of 7 to 9cl, the quantity of Calvados used in the recipe should be at least 3cl.

Each participant will be asked to prepare four glasses of his/her cocktail within a time limit of seven minutes for a long drink and five minutes for a short drink.

For the short drink cocktail, only one shake is accepted.

In the case of a tie, a re-shake will be organised.

Participants will be judged by two juries. First jury will evaluate presentation, execution, skills, and argument. Second jury will evaluate the cocktail according to its aspect, aroma, taste and aftertaste (3 tables of 3 persons).

ARTICLE 7

Publication

Finalists' recipes are likely to be published in the press/internet/material and by the IDAC.

Professional photographers will take pictures during the event. And a video will be filmed.

Consequently, all candidates agree to abandon any rights pertaining to their image (picture) and to their cocktail to the IDAC and Michèle Fréné Conseil; and certify the originality of their recipe.

ARTICLE 8

Calendar of events

FRIDAY 1ST DECEMBER 2017

Set deadline for giving us your pre-selections date

FRIDAY 9TH FEBRUARY 2018

Set deadline for organizing your pre-selections

FRIDAY 16TH FEBRUARY 2018

Set deadline for sending us technical forms

To Michèle Fréné Conseil agency

> By mail: 5, rue des Mazurettes - 14000 Caen – FRANCE

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

MONDAY 26TH MARCH 2018

CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES, in Caen, Normandy.

International's finals:

- . 1 international competition for bartending students**
- . 1 journalists' competition (new, who have never participated yet in the competition)**
- . 1 international competition for professional bartenders**

ARTICLE 9

Travelling expenses

Travelling expenses are financed by the IDAC on the basis of a second-class SNCF railway ticket. For reimbursement, proof of purchase (train/plane tickets, fuel receipt, toll receipt) should be forwarded to Michèle Fréné Conseil before the **31st of May 2018.**

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 respect the present rules and regulations; 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, 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.

INVITED BARTENDERS' ASSOCIATIONS & CATERING SCHOOLS

Professional Bartender's Associations from:

Belgium / U.B.B
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
Luxembourg / ALB
Netherlands / N.B.C
Poland / P.B.A
Russia / B.A.R
Spain / F.A.B.E
Switzerland / S.B.U
Sweden / S.B.G
United-Kingdom / U.K.G.B

French Catering Schools

CFP d'Angers
Lycée Professionnel Vauban - Auxerre
Ecole Ferrandi - Paris
Faculté des Métiers - Cannes
Faculté des Métiers - Rennes
LEP Montaleau - Sucy-en-Brie
Lycée Hôtelier - La Rochelle
Lycée Technique Hôtelier - Marseille
Lycée Hôtelier de Tourisme Saint-Quentin - Guyancourt
Lycée de l'Hôtellerie et de la Restauration « François Rabelais » - Iffs
Lycée Hôtelier La Hotoie - Amiens
Lycée Technique Hôtelier - Talence
Lycée Professionnel Edouard Brandy - La-Roche-sur-Yon
Lycée Hôtelier Paul Augier - Nice
Lycée Polyvalent Vauban - Aire-sur-la-Lys
Lycée Technique Hôtelier Sainte Anne - Saint Nazaire
Lycée Technique Hôtelier - Eragny-sur-Oise
Lycée Hôtelier - Gérardmer
Lycée Hôtelier Georges Frêche - Montpellier
CFA UTEC - Emerainville

CONTACT INFORMATION

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