



## CHAMPIONSHIP REGULATIONS

The Château du Clos de Vougeot, a Mecca of French gastronomy, has a know-how recognized throughout the world, it is the undisputed temple of the œufs en meurette. To highlight this emblematic recipe, the Société Bourguignonne de Promotion et d'Édition has decided to create the first Worldwide Œufs en Meurette Championship, launched for the "World Egg Day" on October 11, 2019. The seventh edition will take place Sunday October 11th, 2026.

For the second time, there will be a North American selection competition held the 7th June 2026 at **Fairmont Queen Elizabeth** located at 900 René-Lévesque Blvd W, Montreal, Quebec H3B 4A5, Canada. The objective of this championship is to reward the chef who has produced the best eggs in meurette in North America and select the best candidate for the competition in Burgundy in October 2026.

He will receive the title of:

**" Champion œuf en meurette Amérique du Nord".**

This friendly championship is reserved for chefs who propose to their guest œufs en meurette recipe at least during three months in 2026.

The chef prepares his recipe as it is served in his restaurant.

The choice of participating chefs is left to the discretion of the organization up to a limit of 12 places, after examination of the duly completed participation file. The file must contain the technical sheet of the recipe, the authorizations of image rights and the acceptance of these regulations. ***Any incomplete file will result in the rejection of the application.*** The submission deadline is the 22<sup>nd</sup> of May 2026.

**Only the chef** is authorized to compete; he cannot delegate his participation to one of the members of his brigade. **In case of absence, his application will be declared void.**

The chef agrees to be present during the evening following the competition. In the case of the chef's absence, **his participation in the competition will be declared void.**

The chefs have a specific time to make nine individual one-egg cassolettes and a presentation plate of two eggs in meurette. The preparation of the dishes must be carried out within a specific hour, any overrun results in a penalty (5 points per 30 seconds), any overrun of more than 3 minutes is eliminatory. A penalty of 10 points per missing casserole dish will be applied.

The chefs come with:

- their base of meurette sauce prepared in advance
- 1 plate for dressing, those used in their establishment for the preparation of the recipe or similar (without establishment brand or logo)
- their croutons or slices of bread for 9 portions including the dressing plate.

The organization will provide the following material for poaching the eggs, as follows:

- Eggs
- a pot
- a saucepan
- a skimmer
- A ladle
- Twelves cassolettes for tasting
- two Tefal induction hobs

Any material or ingredient not appearing on this list must be provided by the participants.

Only one socket is made available to candidates, the socket used for connecting the hotplate. It is prohibited to bring an energy-consuming appliance (oven, fryer, cooker, etc.). It is possible for chefs to bring a power strip to plug in a blender, toaster or small energy class robot (B to A+) also brought by the chef.

A jury made up of winegrowers, journalists and knowledgeable amateurs will designate, after tasting all the plates, a champion according to eight criteria rated from 1 to 5. The twelve members of the jury will each taste an individual cassolette and judge the presentation on the plate witness.

In the event of a tie, the president of the jury will decide on the sheet and designate the winner. The president of the jury will be designated by the organizers. Disclosure of jury members will be indicated before the event.

The seven criteria are: visual appearance and presentation / olfactory qualities / quality of the sauce / cooking of the egg / quality of the crouton / garnish / harmony and balance of the dish. A general comment will complete the assessments. It can be used in the event of a tie.

The points awarded by each member of the jury are collected by a member of the organization who only communicates the name of the winner to the organization.

It is strictly forbidden for participating Chefs to go to the tasting room where the members of the Jury will be present, whether before, during or after the test. The results will be communicated by the jury during the evening dinner. The winner will win the title of **Champion Amérique du Nord de l'oeuf en meurette®**. The champion earns a **return flight ticket to participate to the final competition in Burgundy in October**.

**Any winning chef from a previous edition is prohibited from re-entering the competition.**

Participation in the championship is free. The chef candidate will have to find his own accommodation near the hotel.

Participants authorize the use of any photos, images or recipes taken during the day. Participation implies acceptance of the rules and all future amendments. The organizers exclude any compensation resulting from participation in the competition and compensation resulting from the non-acceptance of an amendment.

The choice of candidate chefs will be validated after the 22 of May 2026.

Done in Montréal, January the 22nd, 2026



## PARTICIPATION FORM

Last name:

First name:

Restaurant :

Address:

E-mail :

Phone number:

I gladly accept the conditions of participation in the North American Oeufs en Meurette Championship and wish to compete on June the 8th; if my file is accepted, I agree to be present from 1:00 p.m. and at the evening following the competition.

I provide the recipe technical sheet and join the image copyright authorization.

I certify that I propose œufs en meurette recipe on my establishment's menu in June 2026.

Date :

Place :

Signature :

Impartial and sovereign decision of the selection committee:



## IMAGE COPYRIGHT AUTHORIZATION

### Subject: Authorization to film and publish images

I, the undersigned,

First and last name :

Address :

City :

Country:

Telephone:

Authorizes free of charge the Académie Culinaire de France-USA Canada, Château du Clos de Vougeot and the other partners of the Worldwide Œufs en Meurette Championship

- to film me / and / or record me during the competition, the preparation and the evening of June 7th, 2026 at the Fairmont Queen Elizabeth located at 900 René-Lévesque Blvd W, Montreal, Quebec H3B 4A5, Canada.

Date :

Place :

Signature :



## Recipe technical sheet

Chef's Name :

Recipe :

Ingredients :

Realization steps :