



LES JOURNÉES MONDIALES DE
L'ŒUF EN MEURETTE
14 - 15 octobre 2023
Château du Clos de Vougeot #meurette

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 fifth edition will take place the 14th and 15th of October, 2023.

The objective of this championship is to reward the chef who has produced the best eggs in meurette.

He will receive the title of:

"Worldwide œuf en meurette champion".

This friendly championship is reserved for chefs who propose to their guest œufs en meurette recipe at least during the months of October, November and December 2023.

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 twelve 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.** Submission deadline is the 10th of September 2023.

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 one hour to prepare twelve plates, each containing one egg, plus one presentation dish containing two eggs. The preparation of the dishes is simultaneous.

The chefs come with:

- their base of meurette sauce prepared in advance
- 1 plates 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 12 portions including the 2 dressing plates.

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

- Organic eggs
- a pot
- a saucepan
- a skimmer
- A ladle
- Eleven cassolettes for tasting
- two induction hobs

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

A jury made up of winegrowers, journalists and informed amateurs will appoint, after tasting all the plates, a champion according to nine criteria rated from 1 to 9. The President of the jury will taste the witness plate prepared by the chef and the other members of the jury will taste the casseroles containing only one egg.

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 appointed by the organizers, in case of absence his replacement will be

the Grand Maître de la Confrérie des Chevaliers du Tastevin. Disclosure of jury members will be indicated by a press release.

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

The results will be communicated by the jury during the evening in the cellar of the Château du Clos de Vougeot. The winner will win the title of **Worldwide œufs en meurette Champion®**. The champion earn a Seb casserole dish engraved with his name.

All participants will receive: a box of 6 eggs / another lot **which will be given to them during the evening.**

Each member of the jury is invited to designate the most creative plate. The Creativity Prize will be awarded to the dish with the most votes. In the event of a tie, the president of the jury will decide on the sheet and designate the winner.

This prize is sponsored by DS STORE Beaune and it comes with a loan of a DS electric vehicle for a fixed period of 3 months.

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

Participants authorize the use of any photos, images or recipes taken during the day. Participation implies acceptance of the rules and all future amendments. **These regulations are filed with the firm AD LITEM, Thomas SOULARD - Amandine de FOURNOUX, Bailiffs in Dijon (21), 2 rue Amiral Roussin.** 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 September the 10th, 2023

Done in Vougeot, March the 21nd, 2023



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PARTICIPATION FORM

Last name:

First name:

Restaurant :

Address:

E-mail :

Phone number:

I gladly accept the conditions of participation in the Worldwide Œufs en Meurette Championship and wish to compete on October 15th; if my file is accepted, I agree to be present at 2:30 p.m. and at the evening following the competition.

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

I am committed to providing dinner for two at my restaurant.

I certify that I propose œufs en meurette recipe on my establishment's menu, which will remain on offer or on the menu throughout the last quarter of 2023.

Date :

Place :

Signature :

Impartial and sovereign decision of the selection committee:



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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 SBPE, the 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 October the 15th, 2023 at the Château du Clos de Vougeot.

Date :

Place :

Signature :