

8ème
CHAMPIONNAT
DU MONDE
DE L'ŒUF EN
MEURETTE

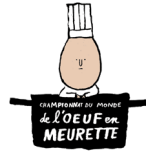
**Rules / Regulations
of the World Championship
of Œuf en Meurette**

9, 10 et 11 octobre 2026
Château du Clos de Vougeot
Apprentis - Amateurs - Professionnels

www.meurette.fr

CHÂTEAU DU CLOS DE VOUGEOT
Rue de la Montagne 21640 VOUGEOT

www.meurette.fr/



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 eighth edition will take place Sunday October 11th, 2026.

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 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 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 11th of September 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 twelve 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 (from red wine) 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:

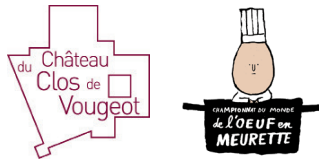
- organic eggs
- a pot
- a saucepan
- a skimmer
- A ladle
- twelve cassolettes for tastings
- two Tefal induction hobs

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.). Possibility 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, in the event of his absence his replacement will be the Grand Master of the Knights of Tastevin. Disclosure of jury members will be indicated by a press release.



The eight 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 / hygiene and technique. A general comment will complete the assessments. It can be used in the event of a tie.

The “hygiene and technique” criterion will be assessed by one or two chefs who will have access to the Grand Cellier, and who will judge based on observation of the candidates and their working methods.

The points awarded by each member of the jury are collated by a Commissioner of Justice 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 in the cellar of the Château du Clos de Vougeot. The winner will win the title of **Worldwide œufs en meurette Champion®**. The champion earns a Seb casserole dish engraved with his name.

Any winning chef from a previous edition of the World Egg Meurette Championship is prohibited from re-entering the competition.

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 their “Coup de Coeur”. The “Coup de Coeur” 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.

Participation in the championship is free. The chef 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 11th, 2026.

Done in Vougeot, February the 24th, 2026

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 12th; 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 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 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 Name :

Last Name :

Address :

City :

Country:

Telephone:

E-Mail :

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 11th, 2026 at the Château du Clos de Vougeot.

Date :

Place :

Signature :

RECIPE TECHNICAL SHEET

Chef's Name :

Recipe :

Ingredients :



Realization steps :