



COMPETITION RULES AND CONDITIONS

The Mediterranean Challenge is a cocktail competition created by Maison Manguin, producer of Oli'Gin, in the southern France region of Provence.

Entries are open to bartenders over 18 years working in bars willing to display their creation inspired by the Mediterranean universe.

For the first time ever, in 2022, Maison Manguin allows entries to this competition beyond France, opening it to some markets it is available on :

United Kingdom

Morocco

Switzerland

Monaco

The Mediterranean Challenge puts Oli'Gin, its Olive Gin with great mixing qualities, at the heart of the competition :

INSPIRATION, IDENTITY, IMMERSION WITHIN MEDITERRANEAN CULTURE are at the heart of Oli'gin's DNA and will be expected from candidates as key aspects to their entries.

Concept :

Inspiration for storytelling 2022:

"You break my heart!" ("Tu me fends le coeur")

This famous line from the card game scene of Marcel Pagnol's 1931 film «Marius» was the name of the cocktail created by Marie Cabaret, winner of the 1st edition of the Mediterranean Challenge in 2019.

Cocktail creation :

You have to create a cocktail with a minimum of 30 ml of Oli'Gin, with a sweet-savoury balance and a Mediterranean inspiration.

Recipe should contain no more than 4 ingredients including Oli'gin (excluding ice and garnish elements).

Homemade products are permitted and are accounted for as 1 homemade product = 1 ingredient.

Conditions :

You define :

- the style of drink (vintage, modern, tiki, etc...)
- the glassware (glass, ceramics, metal, punch, etc...)
- the capacity (short drink, long drink, etc...)

Oli'gin must be the main alcoholic base.

Oli'Gin must not be processed (no infusion, maceration, redistillation or other)

The other ingredients are free.

If you are going to use a variety of liqueurs that exists in the Manguin range, you will be required to work on the house products.

The other products from Maison Manguin can of course be used.

(list of Manguin products: <https://manguin.com/boutique>)

Ingredients / Products (for qualification AND final):

The list of ingredients that will be used during the tasting of your recipes for the qualification round AND the final is available in the appendix, as well as the purveyors of Oli'Gin in markets on which the competition is organized.

If you wish to use other references/ products, you will be required to send them over to the distillery for the qualification and/or bring them with you for the final.

Recipes can contain one or more home-made ingredients or purees: in this case, you are required to send a sample of said product to reproduce the cocktail during the evaluations, and to detail the elaboration method within the registration form.

Registration Form:

**Available in the “contest” section at <https://manguin.com/mediterranean-challenge>
To be completed with:**

- Personal details (Last name, first name, Facebook profile url, Instagram profile, Portrait photo)
- Professional contact details (name of bar, address, city)
- Recipe Description (10 lines): ingredients, quantities (in ml), technique
- Storytelling, and inspiration (10 Lines)
- Additional information (5-10 lines): recipes for homemade ingredient(s) for example, and any other details you think might be useful.
- Photo(s) of the drink (1 minimum, up to 4)
- Your explicit permission to use the photos and recipe as part of the promotion of the contest.

Registration Date and Assessment:

Registration will be live online from April 15, and until June 5, 2022 on the website www.manguin.com in the “contest” section <https://manguin.com/mediterranean-challenge>

Dead-line for receipt of ingredients for preselection:

Recipes (and homemade ingredients/ unlisted products you wish to use) must be received before Tuesday, June 7, 2022 at the Manguin Distillery at the following address so that your application can be validated :

**DISTILLERIE MANGUIN, 784 Chemin des Poiriers, 84000 Avignon FRANCE
– tel +334 90 82 62 29**

All creations will be reproduced by a professional bartender according to instructions specified by the participant in his registration (method, dosage, glassware, type of ice, etc.). It will then be evaluated by Emmanuel and Béatrice Hanquiez, owners of the Maison Manguin and Maxime Le Gal, consultant bartender.

Reminder:

The products used during the tasting/ qualification round (excluding Manguin products) will be those listed in the appendix of this document. You are required to send any product necessary for the realization of your cocktail that is not included in this list. Otherwise, the closest available alternative will be used.

The list of 8 finalists will be announced on Friday, June 10 in the evening.

Final : July 17 to 19, 2022

AT THE MANGUIN DISTILLERY (AVIGNON, FRANCE) FOR 8 FINALISTS

Travel, accommodation, catering and shuttle costs covered by MANGUIN

Program :

Sunday 17th July

- > Arrivals late afternoon (from 5pm) at the distillery
- > Distillery Visit
- > Revelation of the “surprise” challenge (2nd drink for D-Day)
- > Dinner

Monday 18th July

- > 11h30 Arrival at the distillery
- > 12h Masterclass by Remy Savage : “sweet / savoury balance in drinks”
- > 13h Lunch
- > 14h Brief / Draw
- > 15h Start of competition
- > 17h30 End of competition - Jury deliberation
- > 19h30 Awards ceremony + dinner and drinks until 23:00

Tuesday 19th July

- > Departures

- Each participant comes with his personal equipment and all ingredients required for his recipe, in conformity with his registration form (the products of Maison Manguin are made available).
- If he/she wishes, the participant can bring his own glasses, ice cubes, accessories, music...
- Preparation of all cocktail components on site: filling, siphon preparation...
- The only "homemade" ingredients allowed are syrups/cordials and reductions (no maceration)
- To add a smoky/peaty note, a product addition is allowed (up to a maximum of 5ml)
- Competition language: English
- The second recipe, for which the brief will be revealed on the first evening of the final, is to be created on site (surprise theme)
- Each candidate has 12 minutes to make 2 copies of each of the 2 cocktails created (the selected recipe and the «surprise theme» recipe)

RATINGS / EVALUATION

Qualification

1. Visual (based on photos provided): 30%
2. Taste / Balance: 50%
3. History / Inspiration: 20%

Final

Please note the evaluation system evolves to leave room for more storytelling in the final, so that overall performance, preparation and showmanship, are rewarded.

1. Visual: 20%
2. Taste / Balance: 30%
3. Technical / Organization: 20%
4. History / Inspiration / Personality: 30%

JURY

President : Remy Savage - A bar with Shapes for a name - Bar Nouveau

Marie Cabaret - Manguin Mediterranean Challenge 2019 winner

Emilio Di Salvo - Satan's Whisker's, Londres

Pierre Reboul - 1 star Michelin chef (Château de la Pioline)

PRiZE

FIRST PRIZE:

A lab session with the master distiller of Manguin (Béatrice Hanquiez), to develop his own batch of Ol'Gin (1.5 liter) with his own selection of flavors for the recipe

AND

A weekend for 2 in Provence with:

*Including: traveling expenses + 1 night in a ***** luxury hotel + dinner and breakfast*

For all finalists

1 personalized Ol'Gin magnum on behalf of each finalist (1.5 L)

1 bottle Olives Coeur de Chauffe (10 cl)

www.manguin.com

<https://manguin.com/mediterranean-challenge>

Instagram

@distillerie_manguin

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.

APPENDIX

List of products available for pre-selection and final tasting (in addition to Manguin products):

Bénédictine

Chartreuse verte / jaune

Vermouths Dolin ou Noilly Prat

Liqueurs : Manguin ou Merlet

Maraschino

Sherries "La Ina"

Mezcal "Nuestra Soledad"

Tequilas "Calle 23" (Blanco, Reposado, Anejo)

Cachaça "Magnifica"

Pisco "4 Gallos"

Rhums "Paranubes" and "Carupano" (6, 12, 21)

If you wish to use any other product : please send a sample for your entry

Oli'Gin distributors list :

You are able to find Oli'Gin through these distributors :

In France through :

- La Maison du Whisky - <https://www.whisky.fr/>

- in Paris :

Vins Richard - Contact : Romain GALLEGO 06 48 30 73 73

Les Caves du Roy (31, rue Simart Paris 18) : 01 42 23 99 11

- in Nantes, Rennes... : Vito Distribution - Contact : Thomas VILETTE 06 66 44 36 29

- in Montpellier... : HR Diffusion – Contact : Ronan STEFANO 06 48 30 11 57

- in Avignon : Sorhobis <https://sorhobis.fr/> - 04 90 89 69 69 –

- in METRO : Avignon (84), Aix and Pennes Mirabeau (13), Lomme (59), Toulouse (31), Vaux en Velin & Limonest (69), Paris Bercy et Nanterre, Nice and Cannes

- the MANGUIN online shop : www.manguin.com

In Morocco through Grand Sud Import in CASABABLANCA - contact@grandsudimport.com

In Switzerland through Trésors du Chai <https://tresorsduchai.ch/>

info@tresorsduchai.ch

In UK with Amathus Drinks <https://www.amathusdrinks.com/>