

Ordre Mondial des Gourmets Dégustateurs International Guidelines



Version 1. January 2022

1. What is the Ordre Mondial des Gourmets Dégustateurs (OMGD)?

The Organization “Ordre Mondial des Gourmets Dégustateurs” is a section of the Chaîne des Rôtisseurs. It was founded in Paris in 1963, under the leadership of the Chaîne des Rôtisseurs.

2. Meanings and purpose of the Organization

The Ordre Mondial des Gourmets Dégustateurs is devoted essentially to “Quality Alcoholic Beverages”, such as wine, vintage brandies, spirits, liquors, and other crafted beverages. Its objective is to increase its members’ understanding and deepen their knowledge of these beverages.

3. Activities/Tasks

The main task of the Ordre Mondial des Gourmets Dégustateurs is the organization of events, during which the ‘quality alcoholic beverages are placed in a prominent position. To accompany these alcoholic beverages with food, appropriate dishes are served. Other events and activities can include wine tastings, visits to wine countries/regions, vineyards and wineries, winemaker dinners, conferences, competitions, interviews, etc. All activities must meet the interest of the Ordre Mondial des Gourmets Dégustateurs’ members and guests. An Ordre Mondial des Gourmets Dégustateurs event has to be pleasurable and provide enjoyment for its members, in the spirit of “Camaraderie” and mutual respect.

4. Goals to be Reached

the Echanson National in consultation with the Bailli Delégué, should set goals for the Ordre Mondial des Gourmet Dégustateurs within the National Bailliage. These goals shall include an annual action plan for further development in terms of events & activities, and membership growth for each Bailliage.

5. Who can become Member of the OMGD

Only members of the Chaîne des Rôtisseurs can become a members of the OMGD, provided that he or she is sponsored by a member of the OMGD. The induction of OMGD members takes place in connection with a Chapitre of the Chaîne des Rôtisseurs in each respective country.

6. Difference between the Chaîne des Rôtisseurs and the Ordre Mondial des Gourmets Dégustateurs

Within the Chaîne des Rôtisseurs, the art of fine cuisine and the culture associated with fine dining are privileged. The members of the Ordre Mondial des Gourmet Dégustateurs are

those who have a particular affinity with quality wines & spirits, and who wish to increase their knowledge and enjoyment in this area.

7. Organization of the OMGD

7.1. Grand Echanson

The Grand Echanson is a member of the International Board of Directors. He/she holds the highest duties and is responsible for the development and the success of the OMGD. The Grand Echanson oversees the organization of the Ordre Mondial des Gourmets Dégustateurs globally, in collaboration with an International Committee.

7.2. Echanson National

The Echanson National is a member of the National Council. He or she is answerable to the Bailli Delégué and is responsible for the development and activities of the Ordre Mondial des Gourmets Dégustateurs in his/her country. The following activities also fall within his/her duties & responsibility:

- To maintain close contact with the OMGD Grand Echanson International.
- To maintain close contact with the International OMGD Committee.
- To define the Baillage's OMGD objectives, and set a related annual action & activity plan.
- To define regional objectives and communicate them to the Vice-Echansons.
- To organize national OMGD events.
- To assist the Vice Echansons in the arrangement and organization of regional events, and to write articles thereof for the La Chaîne News Online.
- To publish information about important OMGD events as "Best Practice".
- To prepare regular reports on OMGD events occurring in his or her respective country, to be published on both the international and National Bailliage websites.
- To participate in the selection of wines to be served at Chaîne and OMGD events.
- To present and comment on the wines served at the Chaîne and OMGD events.

7.3. Vice-Echanson

The Vice-Echanson is a member of the Regional Committee and is responsible for all Ordre Mondial des Gourmets Dégustateurs activities of the Bailliage Régional. The Vice-Echanson is answerable to the Echanson National and the Bailli Régional. The Vice-Echanson main tasks are the following:

- To develop ideas, themes and to organize OMGD events.
- To coordinate events with the Echanson National.
- To coordinate the event calendar in consultation with the Bailli Régional.
- To take part in the selection of the wines for OMGD and Chaîne regional events.
- To present and comment on the wines during the OMGD and the Chaîne regional events.
- To ensure that the following targets are achieved:
 - The recruitment of minimum of 2 to 4 new OMGD members per year.
 - The organization of a minimum of 2 to 3 OMGD events per annum.

8. What is the origin of the name “Echanson”

In the Middle Ages, the Echanson was an officer who had the unique privilege to taste and to serve wine and other alcoholic drinks at the table of the Royals.

9. Organization of Events

In accordance with the targets to be achieved, each national or regional Bailliage must organize a minimum of 2 to 3 Ordre Mondial des Gourmets Dégustateurs events annually for their members, including at least one lunch, dinner or winemaker’s dinner. The main focus at these events should be on the choice of wines and spirits to be accompanied and paired with the appropriate dishes. Other Ordre Mondial des Gourmets Dégustateurs member events could be wine tastings, excursions, and so forth (see above point 3 - Activities), which non-member guests can also join. The non-member guests may be required to pay higher participation fees. In either case, the priority of attendance must always be given to the Ordre Mondial des Gourmet Dégustateurs members.

During other Chaîne des Rôtisseurs events, the Echanson, or the Vice-Echanson, in agreement with the Bailli Délégué, or the Bailli Régional and the Conseiller Gastronomique or the Vice-Conseiller Gastronomique, shall participate in the selection of the wines to be served with the menu and chooses the appropriate ones to be paired with each dish, and to briefly present and comment on during the event. The presentation/comment, while being short, must contain the origin, the producer, the sorts of grapes, the vintage, and some technical explanations thereof. In the Confrérie de la Chaîne, it goes without saying that the Bailli Délégué or the Bailli Régional and his Committee support the Echanson or the Vice-Echanson in these important and demanding tasks and activities.

10. Induction Ceremonies

The induction ceremonies of new Ordre Mondial des Gourmets Dégustateurs members must always be held separately within the context of a Chapitre or a Grand Chapitre, following the induction of new Chaîne des Rôtisseurs members. Such a separate OMDG induction ceremony may be officiated by the National Echanson or the designated inducting officer of the respective Chapitre who shall be then assisted by the National Echanson . However, it shall always be officiated by the Grand Echanson International if he/she is present in the same ceremony.

11. Requirements for the Induction Ceremony

- Ordre Mondial des Gourmets Dégustateurs flag(s) to be displayed on stage.
- A Vine Stem (instead of sword) for the induction.
- A table for the display of the Tastevins, to be placed on the floor left side of the stage.
- A table for the glasses filled with red wine to be placed on the floor next to the above.

12. The Oath of Ordre Mondial des Gourmet Dégustateurs

After Having delivered a short speech about the Ordre Mondial des Gourmets Dégustateurs, the respective inducting officer shall ask the new members to be upstanding to take the Oath of the Ordre Mondial des Gourmet Dégustateurs. The Oath shall be read by the inducting officer both in French and then repeated in English as follows:

***“Je fais le serment de toujours déguster en buvant;
De respecter le travail des vignerons et distillateurs”.... Je fais le serment***

***“I swear to always drink thoughtfully;
And to respect the work of the vignerons and distillers”..... I do***

The induction may be conducted individually or in a group, depends on the number of new members to be inducted and the time span limitation, as follows:

13. Individual Inductions

The name of the candidate will be called. He or she walks to the stage passing by the table with the Tastevins which will be attended by the National Echanson. The National Echanson will pin the Tastevin on the candidate's Chaîne des Rôtisseurs' ribbon. The candidate will then continue walking to the stage where he or she will be inducted by the inducting officer with the following wording in French:

***“Madame ou Monsieur
Après avoir reçu votre serment, je vous nomme, Membre de Gourmets Dégustateurs”
..... Je Vous Félicite!***

14. Group Induction

The name of the candidates will be called one by one. The respective candidate shall walk to the stage passing by the table with the Tastevins which will be attended by the National Echanson. The National Echanson will pin the Tastevin on the candidate's Chaîne des Rôtisseurs ribbon. The candidate will then continue walking and take a place on the stage in front of the Chaîne and OMGD flags and facing the audience. The same procedures shall be repeated until all candidates are lined up on the stage. The inducting officer shall induct the group with the following wording in French:

***“Mesdames et Messieurs
Après avoir reçu vos serments, je vous nomme, Membres des Gourmets Dégustateurs”
..... Je Vous Félicite!***

(NB. When inducting a candidate, the inductin officer shall place the vine stem on the candidate's left shoulder, and after saying the induction wording, shall tap the candidate's shoulders three times “left ... right ... left”, then congratulate the candidate. The same will apply for the group induction where the inducting officer shall pass by the lined up group on the stage one by one, tap their shoulders with the vine stem, and congratulate them)

After all candidates have been inducted, they will line up on the stage in front of the OMGD flag and be served a glass of red wine each. They will then hold that in their right hand to propose a toast and pose for the group induction picture. The inducting officer will then invite the newly inducted members to raise their glasses while loudly and proudly saying ***“Vive La Chaîne et Vive l'Ordre Mondial”***.