



"The Young People's Rugby World Cup!"

Friday and Saturday the 8th and 9th of
september 2023



Ovalive Tournament Terroirs* of the World

Friday and Saturday the 8th and 9th
of september 2023

"The Young People's Rugby World Cup"

Organized to take place at the same time as the next Rugby Union World Cup, which will be held in France from the 8th of September 2023 through the 21st of October 2023.

What?

A unique rugby tournament reserved for eight teams of young rugby players (**children born between 01/06/2011 and 31/12/2013**), representing a selection of major rugby playing nations. The 8 confirmed teams are from the following countries:

- England
- France
- Ireland
- Italy
- Monaco
- New Zealand
- South Africa
- Spain

Terroir is a French term that is well known to anglophone wine lovers that describes the unique climate and soil conditions that produce the best wines. In French it means far more than that. It includes the unique gastronomic traditions, the savoir-vivre, the culture and the spirit of the region and people it describes.



The tournament is dedicated to both sport and good living. It is the natural extension of the “Tournoi Ovalive des terroirs de France” that the “Ovalive Club des Alpilles” has been organizing in France since 2016.

Where?

Maussane-les-Alpilles, a typical Provençal village in the Valley of Les Baux-de-Provence, in the south of France.

When?

The Tournament will take place over one and a half days, the whole of **Friday the 8th of September, 2023, and the morning of Saturday the 9th**. The timing of our tournament is designed to allow participants and supporters to watch the major opening matches of the World Cup

The opening match of the World Cup, **France vs New-Zealand**, will take place on Friday Evening at the Stade de France in Paris.

Our own France vs New Zealand will have already taken place, earlier the same day!

Visitors Program?

We shall be welcoming visiting teams and their support groups from Thursday the 7th of September until Monday the 11th of September, i.e. 5 days and 4 nights. In addition to the Main Tournament Program linked to the sporting and gastronomic competition we shall be proposing a program of visits and activities to introduce our visitors to the beauty of Provence and its traditions.

Playing conditions?

- Category U12 post season 2022-2023, i.e. children born between 01/06/2011 and 31/12/2013, boys and girls
- 10 players from the same team on the field at the same time



- Duration of each match? 10 minutes
 - Field size: 56m X 30m
 - League
-

Program

Thursday, 7th of September, 2023

Welcome and installation in the holiday village (with swimming pool) located near the stadium.

Friday, 8th of September, 2023

Rugby Tournament and Gastronomy Challenge (3 Group Stage Matches to rank teams in each pool), parade of delegations, Aïoli Competition in the village square, Giant Screen Projection of the inaugural match of the 2023 Rugby World Cup: France vs New Zealand.

Grand banquet (by invitation only) with many gastronomic specialties from the participating countries and a beautiful presentation of the products of our Provencal region.

Saturday, 9th of September, 2023

Play-Offs Stage: each team plays the team of the same rank from the other pool. The tournament winner will be decided by the match between the best team from each pool.

The teams will be divided into two groups.

The first group will be invited to England vs Argentina at the Orange Vélodrome Stadium in (100 places, subject to validation by the FFR). The second group will have a guided tour of the local region.

Sunday, 10th of September, 2023

Sunday Morning will include a visit to the Camargue, including Arles with its Roman heritage and scenes painted by Van Gogh. The second group will be invited to the match between South Africa and Scotland (100 places, subject to validation by the



FFR) also at the Vélodrome Stadium. The first group will have a guided tour of the local region.

Monday, 11th of September, 2023

Departure, knowing that some will have already left the day before!

Finance?

Travel to and from each team's home country will be the responsibility of the team and their support group.

The cost of food, lodging, the program of visits and the places for the World Cup Matches will be met entirely by the organizers, for up to 20 people per team (players, educators, and the coaching team).

We can also meet the teams and their support groups at either Marseille-Provence Airport or Avignon TGV station, and organize transfers to and from the holiday village at Maussane-les-Alpilles. Marseille Provence is 65km from Maussane. Avignon TGV is 35km from Maussane and less than 3 hours from Paris by High-Speed Train.

Who are the Organizers?

The Tournament is organized by "Ovalive Club des Alpilles", a not-for-profit rugby school founded in 2014 in the Vallée des Baux.

The School is well known in France as the organizer of the "Tournoi Ovalive des Terroirs de France", which is an annual tournament for the Under 10 age group, considered by many to be the best in France for the category.



The 8 teams are confirmed!



France will be present, with a backbone made up of children from the [Ovalive Club des Alpilles](#). And in the host country, we will honor our guests by making them discover specialties from the South of France, by sharing some of our traditions including olive oil from our Baux-de-Provence Valley, tapenade, snails, aioli, cheeses, Toulouse sausage, Camargue oysters, local lamb chops, Pieds et Paquets (Tripe and Trotters)...



Monaco has confirmed their participation. Prince Albert II of Monaco and his son Jacques are Marquis des Baux and part of les Baux de Provence is Monegasque territory. The Rugby section of [A.S. Monaco](#) was born on the rock in 1964, and Monaco recently won the title of French rugby champion at 7. Their creative project is led by former French rugby union international Frederic Michalak.

Gareth Wittstock (Honorary President of the Monegasque Rugby Federation) and Nicolas Bonnet (National Technical Director of the Monegasque Rugby Federation) validated the team's participation. We can discover a beautiful gastronomic specialty of the rock: the Barbajuan!



For **New Zealand**, the squad is set, thanks to Jérémy Teyssier and Aldrick Couet who organize the [World Amateur Rugby Festival](#) (in Digne, near us, from 09/22 to 10/01). This is [Te Awamutu rugby sports and recreation club](#) from Te Awamutu, a small town of 10,000 people 150 km south of Auckland, in the Waikato region. We dream of a match between our lambs from Provence and those from New Zealand!



Italy is nearby. [Volvera Rugby Club](#) (Torino) has assured us that they will be there! They are only a few hours away by bus. And they will certainly make us discover Piedmontese specialties (cheeses, charcuterie, wines, etc.).



Ireland. Thanks to Neville Isdell, who is a former president of The Coca-Cola Company, former rugby player and resident of the Baux-de-Provence valley, partner of our school and of the Tournament and native Irish, and to Mervyn Greene, we have established contact with the [club of Kinsale](#), province of Munster.

Munster is a town in County Cork, in the south of Ireland. Cork, which stands out as the gastronomic capital of Ireland! With farmhouse cheeses like Gubbeen, Durrus and Milleens, smoked fish, Clonakilty black pudding, Skeaghanore duck, there will be curiosities to discover.



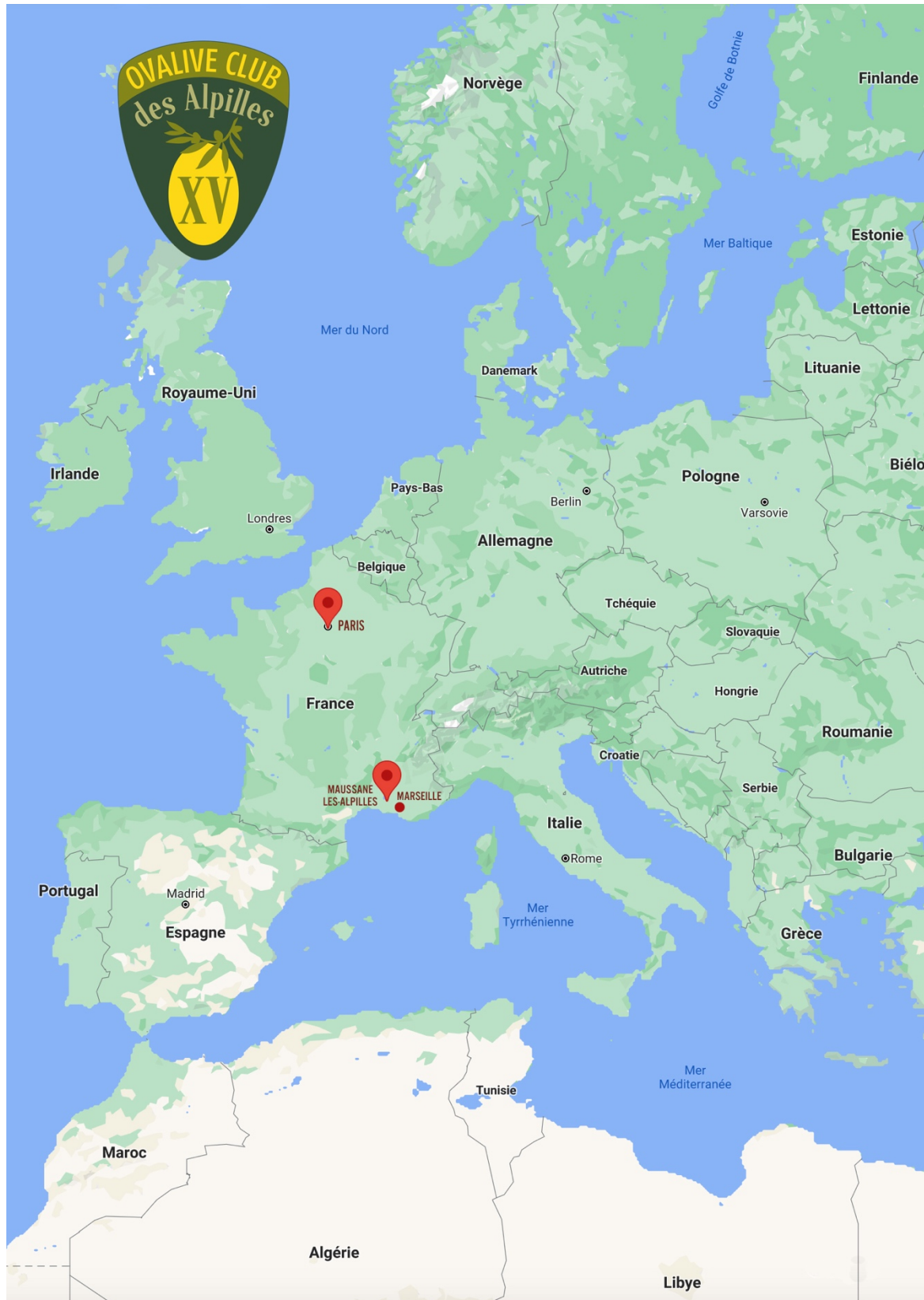
For **South Africa**, thanks to our ambassador Christopher Norman who comes from there, we receive the [RSD Rugby South Africa](#) (Cape Town). We can't wait to discover their specialties: Biltong, Droëwors, Bobotie, Roosterkoek, Chakalaka, Boerewors, Vetkoek, Sosatie, Potjiekos...



LONDON IRISH According to legend, it was an Englishman, William Webb Ellis, who invented rugby! A student at Rugby College (Warwickshire, England), he took the ball in his hands during a soccer match in 1823, giving a style and a name to this new sport. So, it's naturally that we count England among the participants! It will be the [London Irish](#), thanks to Frédéric Thiron of SAMT, a faithful partner who is developing in England. Founded in 1898, the London Irish is originally the club of the Irish people... of London! We can't wait to taste the English specialties: scones, fish & chips, crumble...



And finally, thanks to Jean-Baptiste Fillol and Alejandro Villarreal, both members of the committee of the Spanish federation, we will have the joy of welcoming Spain! Alejandro Villarreal, also president of the [Rugby Club Sitges](#), a coastal town located southwest of Barcelona, has confirmed their participation! The Malvasía de Sitges, the "arroz a la sitgetana", the "xató", the shrimps... once again, many specialities will be to discover!





Tournament

- The existing Tournament “Tournoi Ovalive des terroirs de France” is for the Under-10 age group. We decided to adopt the Under-12 age group for the 2023 Tournament in order to make the organization and travel arrangements easier, given that the Under-10 age group could be considered too young to travel internationally without their parents.
- Several partners of the existing Tournament, as well as a number of new sponsors, have agreed to fund the 2023 Edition. This means that we shall be able to finance all the local Tournament costs (hotels, restaurant, entertainment). Participant’s travel will have to be met by the teams themselves or by their sponsors, federations, or clubs... Having said this, we are looking for one or two major international sponsors or partners for whom the media exposure would be valuable and who could contribute up to €25 000 (Airlines? International Consumer Brands?).
- Each team will have a Patron (natural or legal person). The Patron will sponsor part of the player’s expenses (up to € 5 000 per team). Whether this sponsorship is made public will be at the discretion of the sponsor and established on a case by case basis.
- Rugby to be sure, but also Gastronomy and Good Living! We want to showcase the best products and delicacies of our guests – For example the lamb we all love, the Italian pasta, the Spanish paella... As we do each year, we shall have two prizes: The Sporting Prize for the best Rugby Team, and the Epicurean Prize for the best national specialties.



- The proximity with the « real » Rugby World Cup and the originality of the Tournament are sure to attract media attention from all over the world, and we shall have to ensure they are properly welcomed, accommodated, and fed, as well as provided with adequate technical infrastructure to broadcast their programs.
-

Context and Ambition

The Ovalive Club des Alpilles is a Rugby School founded in March of 2014. The school serves, this season, 124 young players resident in the villages of the Valley of Les-Baux-de-Provence: Maussane-les-Alpilles, Le Paradou, Fontvielle, Mouriès, Les-Baux-de-Provence and Saint-Martin-de-Crau. Courage, audacity, team spirit, sharing, solidarity and humility are the DNA of our Club. Our mission is to transmit these values, the love of Rugby and the spirit of fair play to the young people (girls and boys) of the Alpilles, through the practice of our sport.

The Ovalive Club des Alpilles organizes the annual « Tournoi Ovalive des terroirs de France » for players from 8 to 10 years old. It has taken place each year since 2016, interrupted only because of Covid19. The tournament promotes sport, education and good living in harmony with others. Teams come from all over France and bring with them a product unique to their terroir (region). We honour each product and its region's traditions at a banquet which provides everyone with an opportunity see how others live and to share a certain "art de vivre". Just imagine ... the emotion of the qualifying sessions, the intensity of the eliminatory matches, followed by the post-match dinners, bonhomie and relaxation! It feels like France should feel – richness of taste, diversity and tolerance!



The 12 teams that met in 2022 (Under 10 Age Group) for the 5th edition of the Ovalive Tournament of the Terroirs are:

- **Agen (SUA):** Prunes – Excellent but don't eat too many!
- **Ajaccio (RCA):** Figatellu – Corsican sausage with real CHARACTER!
- **Arles (RCA):** Camargue rice – An old love story!
- **Aurillac (SA):** Cantal, the archetypal « fruity » French cheese!
- **Bédarrides-Châteauneuf-du-Pape (ASBC):** their wines need no introduction!
- **Castres (CO):** Garlic - best on the planet!
- **Lyon (LOU):** Bresse Chicken – the Queen of Poultry, the Poultry of Kings!
- **Nîmes (RCN):** Brandade de Morue (Cod or Bacalao for some) – Mediterranean sailors wouldn't be without it!
- **Ovalive (OCA):** Our very own Olive Oil - AOC Les Baux-de-Provence.
- **Privas (SCP Rugby):** Ardèche Chestnuts. You never thought a chestnut could taste like this!
- **Romans-Valence (VRDR):** Ravioli from Romans came from Italy but developed into a tasty local dish.
- **Sisteron (COS Rugby XV):** Mythical Sisteron Lamb from high alpine pastures, tender and fragrant with wild herbs!
- **Toulouse (Stade Toulousain) :** Sausage, duck confit and flageolet beans make ... Cassoulet!

Rugby Country, each of them! The specialties they bring are shared at the tournament and assembled into a mouthwatering menu. The young players participate in a gastronomy competition that tests their knowledge of culinary arts.



Videos

- **The official video of the 2022 tournament is to be found at the address below.**

<https://youtu.be/cjFh3hmVOLs>

- **Television reporting in prime-time on France 2, one of France's leading television programmes.**

<https://www.youtube.com/watch?v=0LFim92SUMw>



Main Tournament Program Ovalive World Tournament of the Terroirs September 2023

Thursday, 7th of September 2023

Welcome and installation of the players

19h00

Dinner for the athletes

Friday, 8th of September 2023

9h00

Opening match and group matches (3 Group Stage Matches to rank teams in each pool)

11h00

Grand Parade and presentation of the country delegations on the Avenue of the Vallée des Baux at Maussane-les-Alpilles. Come and cheer the delegations of the 8 great rugby nations who will fly their colours and chant their anthems all around the village

Aïoli Competition in the village square with the patron of the Tournament, Jamy Gourmaud, the French TV presenter of the educational show "C'est pas Sorcier". Each team must nominate a participant from the accompanying staff, who will be the first to manage to make a good aïoli? Presented in French and Provençal by the TV personality Frédéric Soulié

12h00

Team Lunches in the Agora hall

14h00-18h00

Ovalive Tournament of the terroirs of the World: continuation of the Group Stage Matches, Produce Village and tasting sessions for the Gastronomy Prize. Visit the Produce Village and taste local specialities : olive oils, jams, marmelades, conserves, melons, nectarines, fruit juices, wines, mussels, oysters, cheeses, biscuits and sweets...



19h00

Dinner for the athletes (players and educators)

20h00

Grand banquet (by invitation only) presenting the culinary specialties and cuisine of the 8 nations represented

21h00

Giant Screen Projection of the inaugural match of the 2023 Rugby World Cup: **France vs New Zealand**

Saturday, 9th of September 2023

10h00

Play-off Matches

Each team plays the team of the same rank from the other pool. The tournament winner will be decided by the match between the best team from each pool

11h00

Final

11h30

Presentation of Sporting Trophies and the Gastronomy Prize.

12h00

Closing Lunch

Sunday, 10th of September 2023

Trip to the Camargue with lunch



Our main partners





Contacts

Tournament manager

David Hairion: +33 6 08 28 05 68
(david@ovalive.com)

Head of teams and logistics

Patrick Laffitte: +33 6 09 51 77 32
(patrick@ovalive.com)

Sports manager

Jullien Paglia: +33 6 95 38 73 29
(ovapaglia@gmail.com)

Finance manager

Virginie Cazaly: +33 7 81 44 29 33
(v.cazaly@outlook.fr)

Festivities manager

Eric Cazaly: +33 6 88 74 64 10
(eric.cazaly@hotmail.fr)

Reception manager

Patrice Bodin: +33 6 16 23 94 76
(patrice.actionimmoalpilles@gmail.com)

Communication manager

Estelle Camous: +33 7 85 00 99 54
(estelle@ovalive.com)

Ambassador

Christopher Norman: +33 7 77 98 19 03
(csn@kilele.com)

Website

www.ovalive.com



Ovalive Tournament Terroirs of the World