



Ljubljana 2023

International Jeunes

Sommeliers

Competition

**12. – 17.
September 2023**



Association
Mondiale de la
Gastronomie

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INTRODUCTION

Slovenia has joined Chaîne des Rôtisseurs with its own association – Bailliage National de Slovénie in year 2005. Since then, we have established ourselves as a vibrant and reliable part of our global family. Membership of selected restaurants, professional chefs and enthusiasts is not only a great honor but also an important contribution to the promotion of Slovene culinary art and viticulture.



Wine-growing regions of Slovenia

White or red, lush aromatic, strong, full or light, dry or sweet – whatever wine suits you, in the three wine-growing regions of Slovenia you will discover your favorites!

- **Primorska wine-growing region**

All four wine-growing districts in Primorska – Brda, Vipavska dolina (the Vipava Valley), Kras (the Karst), and Slovenska Istra (Slovenian Istria) can feel the greater or lesser influence of the Mediterranean.

The most characteristic wines, representing the individual districts of the Primorska region are Teran, Rebula, Malvazija, Refošk, Pinela.

- **Podravje wine-growing region**

The Podravje wine-growing region, which was named after the Drava River, has many answers for you. It is divided into two wine-growing districts: Štajerska Slovenija, which is the largest wine-growing district in Slovenia, and Prekmurje.

Wines that will immediately make you think of Podravje – Furmint, Italian Riesling, Ranina, Traminer, Blue Franconian.

- **Posavje wine-growing region**

The smallest Slovenian wine-growing region, Posavje, named after the Sava River, is divided into three wine-growing districts: Dolenjska, Bizeljsko–Sremič, and Bela krajina.

The region with the largest number of wines with a recognized traditional denomination label – Cviček, Metliška Črnina, Belokranjec, Bizeljčan.

World's Oldest Vine

The heart of Maribor, Lent, is home to the oldest vine in the world. At more than 450 years old it's the only plant boasting its own museum – the Old Vine House. Maribor hosts several events celebrating the Old Vine, such as the Pruning of the Old Vine, St. Martin's Day, and the Old Vine Festival. Believe it or not, the Old Vine even has its own anthem, and the locals are only too keen to let you hear it.

Is it just a legend or a fairy tale? The story of the Old Vine is true! It spins a tale showing how it is possible that the grape variety of "Žametovka" has been growing in Lent, Maribor, for more than 400 years, throughout all its ups and downs.



Wine treasury

The story of the oldest Slovenian wine cellar speaks of the long tradition of winemaking in Ptuj. Its beginnings go back as far as 1239, where Minorite friars built a wine cellar under their monastery. Its extensive collection of vintage wines includes a special treasure – Zlata trta (Golden Vine) from 1917, which is considered the oldest Slovenian wine.

In addition to keeping exceptional vintage wines, the Ptuj Wine Cellar is also known as a cellar that creates pleasant, contemporary, and popular wines behind its thick historical walls.



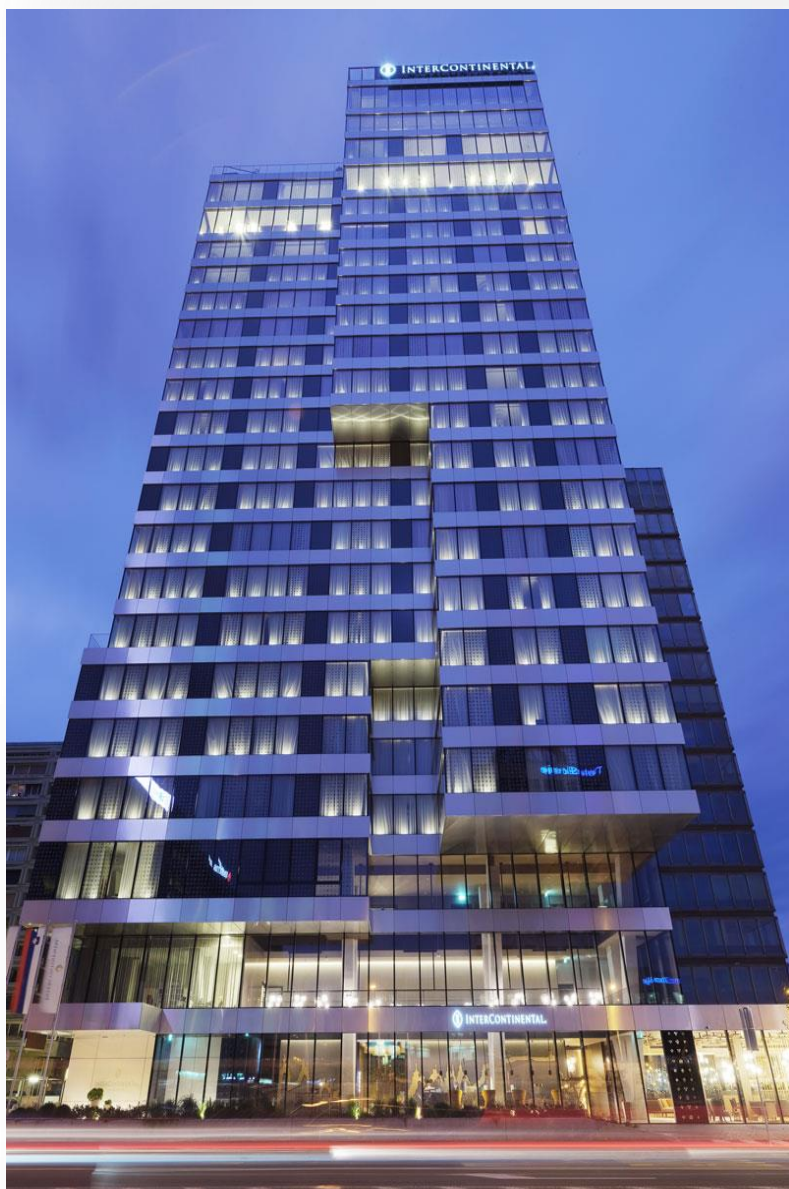
Vipava valley: The VIPAVA VALLEY is a lush green expanse, with rich soils and moderate rainfall, that straddles the Vipava River on its way to the Adriatic. Stretching from Nova Gorica out west to Vipava to the east, the Vipava Valley snakes through an area bounded by the Trnovo Plateau to the north and the Karst to the south. The busy freeway linking Italy with Ljubljana runs right through the heart of the valley and you can see a myriad of villages on either side like that line small hills and the level plains. Ajdovščina and Vipava are the main towns here and the area is perfect for a relaxing getaway as it is relatively free of mass tourism with only a sprinkling of tourists venturing out to the tourist farms and wineries. Not to say the area is bereft of things to do, there is plenty to keep you busy if you wish. From Nova Gorica visit villages like Crnice, Vrtovin and Brje. Vipavski Križ is a striking town atop a hill with a church at each end and stunning vistas of the valley. The circle of Vrtovce-Smarje-Gaberje-Planina is a nice drive. Towards the eastern end of the valley are the renowned wine villages of Slap, Goče, Mance and Lože.

1. COMPETITION PROGRAMME



We created an interesting and ambitious program, which fully incorporates the values of The Jeunes Sommeliers Competition and those of the Chaîne des Rôtisseurs. Over five days competitors and members of the jury will experience the best of Slovene hospitality and the richness of our tradition, gastronomy and enology.

2. DAY ONE: TUESDAY, SEPTEMBER 12



Airport Venice, Italy: 230 km

Accommodation

Judges and committee members will be accommodated in a five-star hotel InterContinental. Competitors will be accommodated in a three-star Superior City Hotel

Arrival of long-haul travelers, competitors and judges

Ljubljana is located at the intersection of major European transportation routes, halfway between Vienna and Venice. It is easily accessible by train, from the highway, and by air.

Ljubljana Jože Pučnik Airport is located 26 kilometers to Ljubljana (20 minutes by road).

A regular bus route connects the Ljubljana Jože Pučnik Airport and the Ljubljana Central Bus Station (bus stop no. 28).

Other airports within reasonable distance to Ljubljana. The distances to the other airports:

Airport Graz, Austria: 187 km

Airport Klagenfurt, Austria: 85 km

Airport Zagreb, Croatia: 140 km

Airport Trieste, Italy: 130 km

18:00

Departure from the hotels

(Buses will depart from the Intercontinental and City hotel)

18:30

Informal Early Arrivals Dinner: Pen Klub



Located at the crossroads of culture, art and urban life, surrounded by Ljubljana's monumental neo-Renaissance palaces, a stone's throw away from Tivoli Park and encompassed by a beautiful garden, the new P.E.N. KLUB restaurant creates a unique and unforgettable dining experience.

Chef Mojmir Marko Šiftar is the former captain of the national youth culinary team and a semi-finalist at the prestigious S. Pellegrino Young Chef Academy 2018. He was named the best young talent of 2019 by the Gault et Millau Restaurant Guide and is the recipient of the Michelin Guide's Bib Gourmand Award.

DRESS CODE: Smart casual

3. DAY TWO: WEDNESDAY, SEPTEMBER 13

Arrival remaining competitors and other participants



10:00 Departure from the hotels

10:30 Press conference: Castle Wine Shop

11:30 *Getting to know Slovenian wine: Castle Wine Shop*

A guided presentation of Slovene wine regions and wines.

14:00 *Lunch: Slovenska Hiša – Figovec*

“Restaurant where Slovenian food and drinks are at home, home-made cold cuts and sausages, cocktails and a glass of wine.”

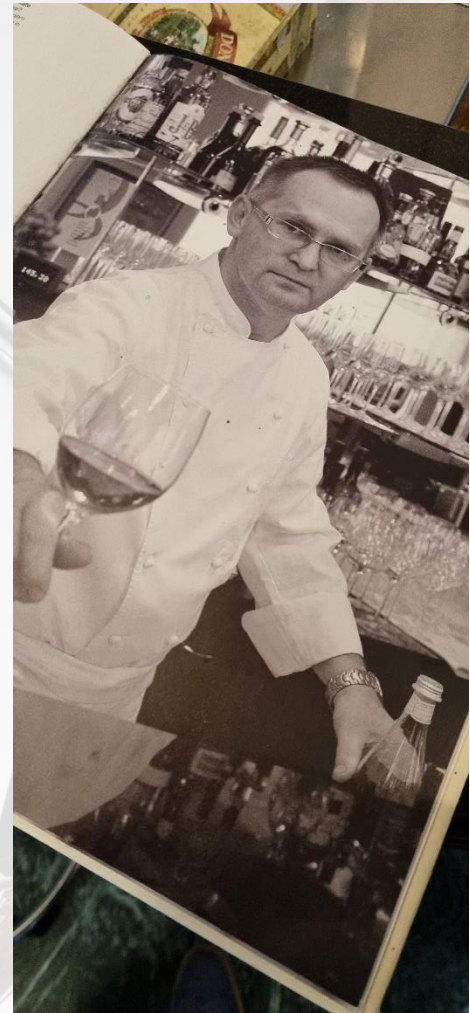
19:00 Welcome Dinner: JB Restaurant

JB Restaurant is the story of the Bratovž family and is built on family love and cooperation. The restaurant is a real gourmet paradise. Its beginnings can be traced back to the year 1992 when Janez Bratovž, having gained invaluable experience abroad, returned home to Slovenia after 5 years. JB Restaurant with its chef Janez Bratovž was the first Slovenian restaurant to make the World's 50 Best Restaurants.

Janez knows that his creative ideas are not enough and that running a fine restaurant requires a team effort with the whole family chipping in. His son, Tomaž, is chef's right hand in the kitchen, daughter Nina is an Advanced Sommelier in charge of the wine list, customer service and communication between staff, guests and media, and wife Ema, rounding it all up, takes care of the management.

It is no coincidence that JB Restaurant sits at 19 Miklošič Street, designed by the greatest Slovenian architect, Jože Plečnik. Even though it is located right in the middle of the city bustle, it offers a calm and elegant escape where our guests can relax and peacefully experience exquisite cuisine. Clean lines and the perfection of the interior décor are a special experience for many tourists who cannot wait to visit us again.

DRESS CODE: Black tie



4. DAY THREE: THURSDAY, SEPTEMBER 14

Discovering the Vipava valley

08:00 Departure from hotels

09:00 *Arrival at Guerila Winery*



11:30 *Lunch at Majerija*

The aroma of the Bora wind and the sun

The idyllic upper Vipava house, hidden among vineyards and orchards of Vipava valley, offers simple traditional cuisine with a contemporary touch. The food is prepared from natural ingredients which ensure succulent treats. The offer follows the seasons. In spring and summer months, seasonal ingredients give the cuisine a Mediterranean orientation, while in autumn and winter you can smell Central Europe with traditional Austro-Hungarian cuisine.

14:00 *Wine tasting at Faladur*

Faladur is an old Vipava dialect word for a working space that leads to an underground wine cellar.



15:30 **Departure for Ljubljana**

16:30 **Arrival in Ljubljana**

18:00 **Departure from City Hotel**

18:30 *Dinner for competitors and their companions at CUBO Restaurant*

DRESS CODE: Smart casual

5. DAY FOUR: FRIDAY, SEPTEMBER 15

Semi-final 2023

Intercontinental Ljubljana



- 07:30** **Arrival of the competitors, briefing and photos**
- 08:00** **Start of the Semi-finals**
- 12:00** **Light Lunch – B Restaurant, Intercontinental Hotel**
- 13:20** **Continuation of the competition**
- 14:20** **Conclusion of Semi-Final**

18:30 Departure from Ljubljana

19:00 *Dinner: Dvor Jezeršek*



In an idyllic location in the heart of the Kamnik-Savinian Alps stands a magnificent, more than 240-year-old homestead. Here tradition and modernity go hand in hand, and right here you can also "taste" Slovenia. The cuisine the restaurant offers, is in fact directed towards the presentation of Slovenian cuisine, which is confirmed by the prestigious title Culinary Center "Taste Slovenia".

DRESS CODE: Smart casual

6. DAY FIVE: SATURDAY, SEPTEMBER 16

Final of the 2023 Competition to place the 1-2-3

Ljubljana Castle



08:30 Competitors assemble for briefing and photos.

09:00 Announcement of the three finalists

09:30 Start of the Final

11:40 Grand Finale

12:00 End of Competition

17:00 Departure from hotels

17:00 Award Ceremony

18:30 Slovenia Chapitre

19:30 Gala Dinner

Let us finish the 2023 Ljubljana Jeunes Sommeliers Competition with a great treat from chef Roberto Gregorčič accompanied with some surprises and by welcoming new members to Chaîne des Rôtisseurs.

DRESS CODE: Black tie



7. DAY SIX: SUNDAY, SEPTEMBER 17

Departures - Leaving Slovenia with beautiful memories.



8. ACCOMMODATION & TRANSFERS

City Hotel - A five-day home for competitors.



If you want to be close to your champion, this is the place to choose!

City Hotel Ljubljana

Elephant group, d.o.o.

Dalmatinova 15

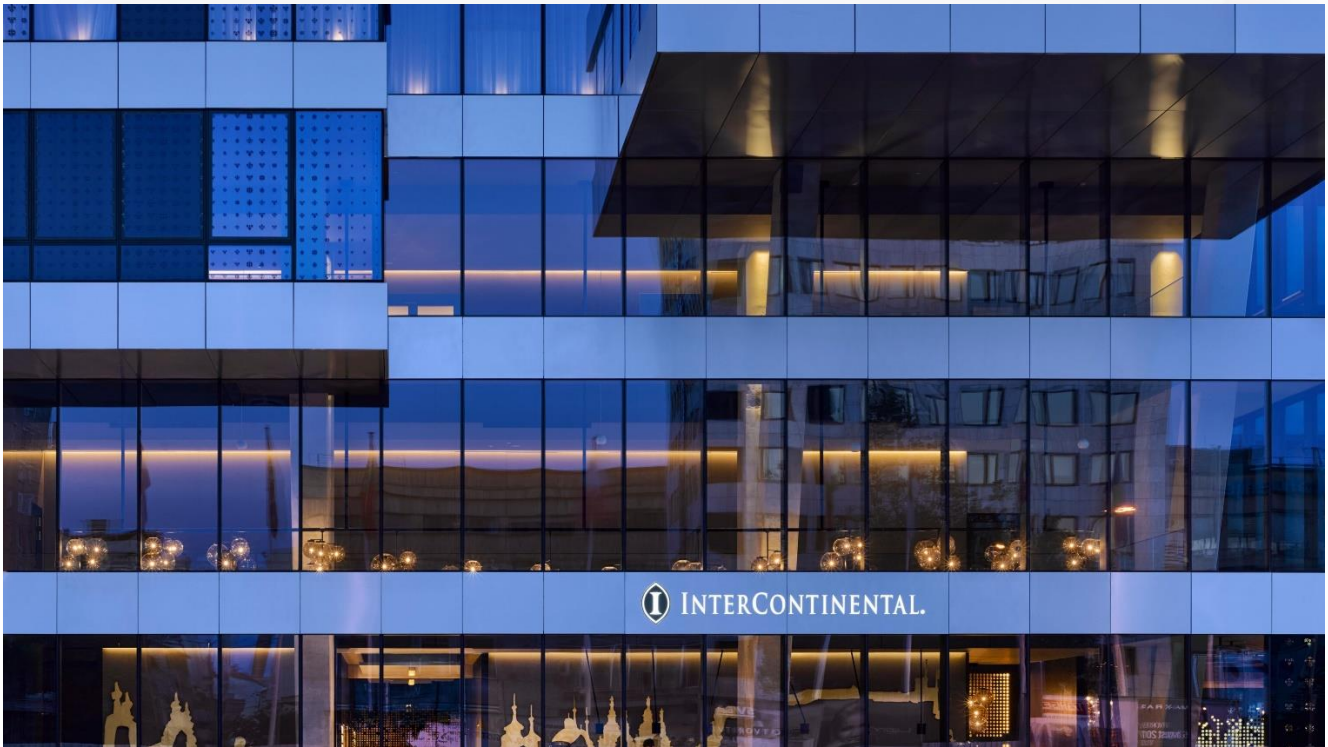
1000 Ljubljana, Slovenia

Ready to book your stay? Just click [HERE!](#)

Due to the availability of the rooms the hotel created an offer from September 13. to 17.

If you would like to join us on September 12. just let them know in the comments.

Hotel Intercontinental



If you want to be right in the middle of competition excitement, this is the place to choose! The hotel invites you with a 20% JSC discount on regular room prices.

INTERCONTINENTAL HOTELS & RESORTS

Slovenska cesta 59 Ljubljana 1000 Slovenia

Phone: +386 591 28000

Email: ljubljana.reservations@ihg.com

Please contact the hotel to make the reservation.

(Click on the picture above)

Don't forget to mention the Jeunes Sommelier Competition to get the discount!

Hotel Grand Plaza



If you want to enjoy the luxury of a five-star hotel close to the semi-final venue, this is the place to choose!

GRAND PLAZA HOTEL & CONGRESS CENTER

Slovenska cesta 60, 1000 Ljubljana

Phone: 00386 1 243 01 00

Email: info@grandplazahotel.si

Please contact the hotel to make the reservation.

(Click on the picture above)

Hotel EXE LEV



Vošnjakova ulica 1, 1000 Ljubljana

Slovenia

Phone: + 386 (0) 1 308 7000

Email: reservations@exelev.com

Please contact the hotel to make the reservation.

(Click on the picture above)

Getting around Ljubljana and Slovenia

We will arrange a transfer from and to Ljubljana Airport for the committee, judges and the competitors. We are, however, charging an additional **transfer fee in the amount of 90 EUR per person** for the companions and other guests. The fee covers all bus transfers during the competition week.

Registration fee

We are also charging a registration fee in the amount of **30 EUR per person**. The Registration fee applies to all attendees of the Competition, except of course the competitors.



Ready to register?

Just click on the event or fee on the next page and start the process with ease.

By using Fienta we tried to make our registration process as easy as possible.

9. REGISTRATION

	Price per person
<u>Registration fee</u>	30 EUR
<u>Transfer fee</u>	90 EUR
<i>Tue., 12. Sep.</i>	
<u>Informal Early Arrival Dinner</u>	80 EUR
<i>Wed., 13. Sep.</i>	
<u>Getting to know Slovenian wines</u>	45 EUR
<u>Let's have lunch! - Figovec</u>	50 EUR
<u>JSC 2023 Gala Opening Dinner</u>	120 EUR
<i>Thu., 14. Sep.</i>	
<u>A visit to Vipava Valley: Guerilla Winery</u>	40 EUR
<u>Lunch at Majerija</u>	70 EUR
<u>Getting to know Vipava Valley wines - Faladur</u>	40 EUR
<u>Competitors dinner - CUBO Restaurant</u>	90 EUR
<i>Fri., 15. Sep.</i>	
<u>Exploring some more! Jezeršek dinner</u>	100 EUR
<i>Sat., 16. Sept</i>	
<u>JSC 2023 FINAL DINNER and SLOVENIA CHAPITRE</u>	200 EUR

