



2024

INTERNATIONAL JEUNES SOMMELIERS COMPETITION



Lisbon, Portugal

16-19 October 2024



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Nestled along Portugal's stunning Atlantic coast, Lisbon is a city rich in history and vibrant culture. It also boasts one of the country's most diverse wine regions, known until 2008 as Estremadura. The Lisboa Wine Region is distinguished by its unique terroir and a cooling maritime climate that enhances the quality of its wines.

The Lisboa Wine Region features more DOCs (Denominação de Origem Controlada) than any other in Portugal, including regions famous for both wine and aguardente (brandy). Despite the rise of private wine estates, many small-scale producers still deliver their grapes to large cooperatives, contributing to a wide array of wines from everyday table wines to exceptional Vinho Regional Lisboa.

Historic wine areas such as Carcavelos, Colares, and Bucelas highlight Lisbon's rich vinicultural heritage. Carcavelos was once renowned for its sweet wines but is now largely urbanized. Colares is famous for high-acid, tannic reds with aging potential, produced from the rare Ramisco grape grown in sandy soils. Bucelas, located just 25km north of Lisbon, is known for its crisp, mineral white wines made predominantly from the Arinto grape.

Emerging wine areas like Arruda, Alenquer, Torres Vedras, Óbidos, and Lourinhã are also noteworthy. Arruda produces predominantly red wines, including international varieties like Cabernet Sauvignon and Syrah. Alenquer, protected by the Serra de Montejunto, produces concentrated red wines and fresh whites. Torres Vedras is known for light, dry white wines and low-alcohol Vinho Leve. Óbidos produces crisp whites, sparkling wines, and elegant reds. Lourinhã is the only DOC dedicated to brandy in Portugal, featuring vineyards protected by ancient pine forests.

Lisbon's combination of diverse wine offerings, historical significance, and beautiful landscapes makes it an ideal location for the International Jeunes Sommeliers Competition.

Join us in Lisbon to experience a unique wine region that perfectly encapsulates the spirit and innovation of Portuguese viticulture.



DAY 1:

WELCOME DINNER AT VIA GRAÇA RESTAURANT

16 October 2024

18:30 - 21:30

The buses from Altis Grand Hotel to Via Graça Restaurant will depart promptly at 18:30.

The buses from Via Graça Restaurant to Altis Grand Hotel will depart promptly at 21:00.

Dress code: Smart casual with Chaîne insignia.

Via Graça Restaurant in Lisbon is a culinary gem nestled in the historic Graça neighbourhood, offering a delightful blend of traditional Portuguese flavours with a modern twist. Known for its warm ambiance and panoramic views of Lisbon's skyline, the restaurant provides a memorable dining experience. The menu showcases a variety of authentic dishes crafted with fresh, locally sourced ingredients, ensuring a true taste of Portuguese gastronomy. At Via Graça Restaurant we will savour delicious food in a charming setting that captures the essence of Lisbon's rich culinary heritage.



PROGRAMME



DAY 2:

DAY TRIP (WINERY VISITS AND LUNCH)

17 October 2024

08:30 - 17:30

The buses for the Day Trip will depart promptly from Altis Grand Hotel at 08:30.

Dress code: Casual with Chaîne insignia.

Quinta do Gradil

10:00 - 11:00

Quinta do Gradil is a historic estate and renowned winery located in the picturesque region of Lisbon. Surrounded by rolling hills and vineyards, it offers visitors a delightful blend of winemaking tradition and scenic beauty. Established in the 18th century, Quinta do Gradil produces a diverse range of wines that reflect the unique terroir of the Lisboa region. The estate welcomes wine enthusiasts and tourists alike to explore its vineyards, cellars, and tasting rooms, providing a captivating glimpse into Portugal's winemaking heritage. Quinta do Gradil is not only a destination for wine connoisseurs seeking exceptional wines but also a place where history, nature, and viticulture converge to create a memorable experience.

Quinta da Almiara

12:00 - 13:00

Quinta da Almiara is a charming estate nestled in the scenic countryside of Lisbon, known for its dedication to producing high-quality wines and offering a serene retreat for visitors. This family-owned vineyard combines modern winemaking techniques with respect for traditional practices, resulting in wines that reflect the region's terroir and expertise. The estate features picturesque vineyards, where a variety of grape varietals thrive under the Mediterranean climate. Quinta da Almiara invites guests to explore its vineyards, enjoy tastings of its distinctive wines, and experience the tranquil beauty of the Portuguese countryside, making it a hidden gem for wine enthusiasts and travelers seeking a peaceful escape.



PROGRAMME

Zé Varunca Restaurant

14:00 - 15:30

Zé Varunca Restaurant is a beloved culinary gem located in Lisbon, renowned for its authentic Portuguese cuisine and warm, inviting atmosphere. Situated in a quaint neighbourhood, the restaurant exudes charm with its traditional decor and attentive service. Zé Varunca specialises in traditional dishes that showcase the rich flavours and culinary heritage of Portugal, prepared with fresh, locally sourced ingredients. Whether indulging in hearty seafood stews, savoury grilled meats, or delicate pastries, diners at Zé Varunca experience a true taste of Portuguese gastronomy in a cozy and welcoming setting.



Marquês de Pombal Palace Winery

16:00 - 17:15

Marquês de Pombal Palace Winery is a prestigious estate located in Lisbon, renowned for its historic significance and dedication to winemaking excellence. Situated amidst lush vineyards and historic architecture, the winery pays homage to the legacy of the Marquês de Pombal, a key figure in Portugal's wine industry. The estate produces a diverse range of wines, blending traditional methods with modern innovation to create distinctive flavours that reflect the region's terroir. It serves as both a cultural landmark and a haven for wine enthusiasts seeking to immerse themselves in Portugal's viticultural heritage.

Expected arrival back at Altis Grand Hotel is 17:30.



DINNER AT RIO DE JANEIRO RESTAURANT

(Altis Grand Hotel, 2nd floor)

17 October 2024

19:30 – 21:30

Dress code: Smart casual with
Chaîne insignia.



DAY 3:

2024 JEUNES SOMMELIERS COMPETITION SEMI-FINALS

18 October 2024

08:00 - 16:30

(Altis Grand Hotel, Rooms: Porto and Madrid)

Competitors should dress appropriately, to the standard expected from a professional Sommelier in a high quality restaurant.

DINNER AT PLANO RESTAURANT

18 October 2024

19:00 to 21:30

(Competitors & Guests only)

The buses from Altis Grand Hotel to PLANO Restaurant will depart promptly at 19:00.

The buses from PLANO Restaurant to Altis Grand Hotel will depart promptly at 21:00.

Dress code: Smart casual with Chaîne insignia.

PLANO Restaurant in Lisbon is a contemporary dining destination known for its innovative approach to Portuguese cuisine. Situated in a stylish setting in the heart of the city, PLANO offers a unique culinary experience that blends traditional flavors with creative presentations. The menu features a selection of dishes crafted from locally sourced ingredients, highlighting the diversity and richness of Portuguese gastronomy. With its chic decor and attentive service, PLANO provides an inviting atmosphere for both locals and visitors alike to indulge in memorable dining moments in Lisbon.



DINNER AT SÁLA BY JOÃO SÁ

18 October 2024

19:00 to 21:30

(Committee & Judges only)

The bus from Altis Grand Hotel to SÁLA will depart promptly at 19:00.

The bus from SÁLA to Altis Grand Hotel will depart promptly at 21:00.

Dress code: Smart casual with Chaîne insignia.

SÁLA by João Sá Restaurant in Lisbon stands out as a sophisticated culinary destination celebrated for its contemporary Portuguese cuisine. Located in the charming Chiado district, the restaurant offers a refined dining experience characterised by Chef João Sá's innovative approach to traditional flavours. The menu showcases seasonal ingredients sourced from local producers, presented in artful dishes that highlight the richness and diversity of Portuguese gastronomy. With an elegant and intimate ambiance, SÁLA provides a perfect setting for guests to enjoy an exceptional dining experience, combining impeccable service with a menu that reflects Chef João Sá's culinary expertise and passion for quality ingredients.

DAY 4:

2024 JEUNES SOMMELIERS COMPETITION FINALS

19 October 2024

09:00 - 12:00

(Altis Grand Hotel, Paris I, 13th floor)

Dress code: Smart casual with Chaîne insignia.

Competitors should dress appropriately, to the standard expected from a professional Sommelier in a high quality restaurant.

Join us for the finals of the prestigious Jeunes Sommeliers Competition where the most talented young sommeliers showcase their exceptional skills and compete for the coveted title.

Witness the passion, expertise, and dedication of these rising stars.



AWARDS AND INDUCTION CEREMONY

19 October 2024

17:00 – 19:00

(Altis Grand Hotel, Paris I, 13th floor)

Dress code: Black tie (men) / Evening gowns (women) with Chaîne insignia

Join us for the Awards and Induction Ceremony where we will honor outstanding achievements of our competitors, and welcome new members into our distinguished Chaîne des Rôtisseurs community.



GALA DINNER AT GRILL D. FERNANDO RESTAURANT

19 October 2024

19:00 – 23:00

(Altis Grand Hotel, 12th floor)

Dress code: Black tie (men) / Evening gowns (women) with Chaîne insignia.

Grill D. Fernando Restaurant in Lisbon is renowned for its commitment to serving high-quality Portuguese cuisine in a welcoming atmosphere. Situated in a central location, the restaurant offers a cozy and inviting setting perfect for both casual dining and special occasions. Known for its grilled dishes, the menu features a variety of meats, seafood, and traditional Portuguese specialties prepared with skill and attention to detail. With its warm hospitality and delicious food, Grill D. Fernando invites diners to enjoy a memorable culinary experience that captures the essence of Lisbon's culinary traditions.

ACCOMMODATION:



ALTIS GRAND HOTEL

Altis Grand Hotel is a distinguished landmark situated in the vibrant heart of Lisbon. This luxurious five-star hotel offers a harmonious blend of classic elegance and contemporary comfort, providing guests with a truly upscale experience. The hotel features spacious and well-appointed rooms and suites, each designed to ensure maximum comfort and relaxation. Facilities include a rooftop restaurant and bar offering panoramic views of the city, multiple dining options showcasing Portuguese and international cuisine, a fully equipped fitness center, and a serene spa for rejuvenation. With its central location near key attractions and business districts, Altis Grand Hotel is a premier choice for travelers seeking luxury and convenience in Lisbon.

ACCOMMODATION:

ALTIS PRIME HOTEL

Altis Prime Hotel is a refined and contemporary boutique hotel located in the heart of Lisbon. Nestled in the upscale area of Príncipe Real, it offers a tranquil retreat with easy access to the city's cultural landmarks and shopping districts. The hotel features stylish and spacious apartments designed for extended stays, complete with modern amenities and kitchenettes, ideal for guests seeking flexibility and comfort. Additional facilities include a cozy lounge area, a fitness center for active travelers, and personalized services to cater to the needs of every guest. Altis Prime Hotel is celebrated for its understated luxury and prime location, making it a preferred choice for travelers looking to experience the best of Lisbon with a touch of sophistication.

Suite T1 Deluxe - 205 € per night

Breakfast at Altis Prime included.

For reservations please email Susana Mauricio (smauricio@altishotels.com) and quote 'Chaîne des Rôtisseurs'.



ACCOMMODATION:

ALTIS SUITES

13

13A

ALTIS SUITES

Altis Suites is an elegant and versatile accommodation option situated in the heart of Lisbon. Located near the bustling Marquês de Pombal Square, it offers easy access to both the historic center and the business district, making it an ideal choice for both leisure and business travelers. The hotel features spacious and tastefully appointed suites equipped with kitchenettes, providing guests with the convenience of a home away from home. Facilities include a fitness center for active guests, a cozy lounge area, and personalized services to ensure a comfortable stay. Altis Suites is known for its blend of comfort, functionality, and prime location, making it a perfect base for exploring all that Lisbon has to offer.

T1 Deluxe Family - 205 € per night

Breakfast at Altis Grand Hotel included.

For reservations please email Susana Mauricio (smauricio@altishotels.com) and quote 'Chaîne des Rôtisseurs'.

TABLE OF EVENTS

Date/Time	Time	Title	Price per person
16/10/2024	18:30 to 21:30	Welcome Dinner at Via Graça Restaurant Bus departure from Altis Grand Hotel: 18:30 Bus departure from Via Graça Restaurant: 21:00 Dress code: Smart casual with Chaîne insignia	160.00 €
17/10/2024	08:30 to 17:30	Day Trip (Winery visits and lunch) Bus departure from Altis Grand Hotel: 08:30 Bus departure to Altis Grand Hotel: 17:15 Dress code: Casual with Chaîne insignia	270.00 €
17/10/2024	19:30 to 21:30	Dinner at Rio de Janeiro Restaurant (Altis Grand Hotel, 2nd floor) Dress code: Smart casual with Chaîne insignia	130.00 €
18/10/2024	19:00 to 21:30	Dinner at PLANO Restaurante Bus departure from Altis Grand Hotel: 19:00 Bus departure from PLANO Restaurant: 21:00 Dress code: Smart casual with Chaîne insignia	150.00 €
19/10/2024	09:00 to 12:00	2024 Jeunes Sommeliers Competition Finals (Altis Grand Hotel, Paris I, 13th floor) Dress code: Smart casual with Chaîne insignia	0.00 €
19/10/2024	17:00 to 19:00	Awards and Induction Ceremony (Altis Grand Hotel, Paris I, 13th floor) Dress code: Black tie (men) / Evening gowns (women) with Chaîne insignia	0.00 €
19/10/2024	19:00 to 23:00	Gala Dinner at Grill D. Fernando Restaurant (Altis Grand Hotel, 12th floor) Dress code: Black tie (men) / Evening gowns (women) with Chaîne insignia	220.00 €
		Registration fee (per person)	40.00 €



BOOKINGS AND PAYMENTS:

Once you submit your online booking (<https://events.chainedesrotisseurs.com/>) you will receive an email confirming the amount payable. Payments must be made to the account details provided below.

Important: please note that due to limited spaces, bookings will only be considered 'confirmed' once the payment has been received in full. Booking confirmations will be done by email.



Swift code (8 characters)	BCOMPTPL
IBAN	PT50003300000208842195824
Branch name	BANCO COMERCIAL PORTUGUES
Branch address	AV PROF DR CAVACO SILVA, 30, EDIFICIO 2, FLOOR 2-B
Branch code	XXX
Bank name	BANCO COMERCIAL PORTUGUES
City	OEIRAS
Country	Portugal

CONTACT US:

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