



## Chaîne des Rôtisseurs

Association Mondiale de la Gastronomie



### JUNIOR SOMMELIERS COMPETITION - NEWSLETTER February 2020

We are delighted to announce the exceptional quartet of judges for this year's Final of the Junior Sommeliers Competition: Brian Julyan MS (Chair), Yohann Jousselein MS, Helga Schroeder MS, Matthias Meynard.

#### **Brian Julyan MS, Chair**

Brian is President and Chief Financial Officer of the Court of Master Sommeliers. He gained his Master Sommelier qualification in 1972 after which he proposed the formation of the Court which was ultimately established in 1977. An educational organisation offering four levels of examinations culminating in the highest that of Master Sommelier, the Court's aim is to encourage improved standards of beverage service by sommeliers, particularly in wine and food pairing.

A professional consultant and educator, Brian has worked in all areas of the hospitality industry as well as being a chief examiner / judge for a multitude of food and beverage programmes and competitions. Author of three books (the latest is Sales and Service for the Wine Professional), his professional career concluded as a Government Inspector for Colleges and Universities until his retirement as Head of the Hospitality Management Degree programmes with the University of Plymouth ... plus 14 years as Cellar Master / Event Consultant for Lord and Lady Clifford of Chudleigh.

Brian now devotes much of his time to encouraging and assisting candidates preparing for the Court's Master Sommelier examinations by providing tutorials and tastings - and of course leading the panel of judges for the finals of the Chaîne's international Sommeliers Competition since it was launched in 2007.

#### **Yohann Jousselein MS**

French-born Yohann is Shangri-La's Regional Wine Director based at the Island Shangri-La Hong Kong. In 2019 he was a judge at the Decanter Asia Wine Awards. His career in wine spans over 20 years beginning when he was 16 helping out on his uncle's vineyard in the Loire Valley. He has worked at several prestigious restaurants in the world, including Gordon Ramsay in London, The Vineyard at Stockcross and Robuchon au Dôme in Macau where he oversaw a wine list of 10,000+ bins. In 2009 he gained his Master Sommelier credential from the Court of Master Sommeliers. Earlier in the same year, representing the Bailliage of Great Britain he won the International Final of the Chaîne's Jeunes Sommeliers Competition.

#### **Helga Schroeder MS**

Helga is the first - and so far only - female Master Sommelier member from Germany in the Court of Master Sommeliers. The fourth Master Sommelier in Germany, Helga is now one of the current 274 Master Sommeliers worldwide. Together with four others she passed the tough, demanding exam (the pass rate is only 4%!) in August 2019 at the historic Stift Klosterneuburg wine school and monastery in Austria. She has long-standing experience as a coach and a facilitator in the drinks trade and hospitality business. Helga's passion is helping wineries and related organisations open new markets whilst developing effective business strategies. She is currently a fine wine specialist at Stuttgart's Weinhandlung Kreis as well as an independent wine and spirits consultant. Helga has also chalked up stints at Mayfair's Hedonism, Mövenpick Wine and Restaurant Augustenstüble.

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### **Matthias Meynard**

Creating the perfect alchemy between food, wine and the moment is a task that seems to be magic or rather a mature science. Matthias Meynard, Head Sommelier of the Shangri-La Hotel Paris, has sharpened these elements over the years in France's capital city with David Biraud and Antoine Pétrus at The Crillon then at Restaurant Lasserre as well as with Estelle Touzet at Le Meurice. Responsible for three restaurants, including the 2-star L'Abeille, at the fabulous Shangri-La Paris, Matthias is now sole master of his cellars. He speaks of his discipline as an act of passion also one of transmission. Wine embodies for him a collective local memory, that of a terroir, a region and a common historical heritage through the legendary vintages which transcend the centuries and connect the generations. His dream wine: one that combines characteristics of the greatest wines worldwide creating a vast, extraordinary palette, one that a future generation will drink in 200 years. Were it to be possible, Matthias would love to have participated in the production of great vintages in the 20th century, for example: 1900, 1929, 1947, 1961.

### **Marie Jones**

International Vice President  
Chair, Junior Sommeliers Competition Committee

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### **Committee**

Marie Jones, Chair, International Vice-President  
Klaus Tritschler, Member of the Conseil d'Administration (Germany)

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