



International Jeunes Sommeliers Competition Report

Copenhagen, Denmark, September 2014

It was a great honour for the Bailliage of Denmark, its Bailli Délégué, Bent Knie-Andersen, and its officers and members, to host the 2014 Final of International Jeunes Sommeliers Competition.

On Wednesday 17th, the competitors and judges arrived throughout the day and were transferred to the Hotel Phoenix, the host hotel in central Copenhagen. In the early evening, competitors, judges and Chaîne officers made the short walk to the Restaurant Le Sommelier. Here, they were treated to a delicious dinner of welcome prepared by Chef Francis Cardenau. This informal gathering allowed the competitors and judges to get to know each other, before the serious business of starting the competition the following morning.

The competition was as usual broken down into three parts; theory, service and blind tasting. Finalists had to demonstrate their knowledge and skill in a half hour-long written test on wine and its production, a practical exhibition of service skills and finally a blind taste assessment of four wines.

After a morning of tests and tasting on Thursday the competitors and judges travelled to the Dansk Vincenter (Danish Wine Centre) in Hvidovre. Here they sampled wines from a number of Danish wine producers, where early ripening grape varieties, such as Rondo, Castel, Johanitter and Solaris, predominate.

In the evening, competitors and judges joined with Chaîne members from Denmark and further afield to attend the 'Welcoming Dinner' at Restaurant no.2 which also was the inaugural event in the Bailliage of Denmark's Grand Chapitre programme.

Friday saw the conclusion of the competition. Once the semi-final stage was completed and scores accumulated the three competitors going through to the Final were announced. These were the representatives of the Bailliaiges of Australia, Great Britain and the USA.

Using the new format of practical and theory testing in front of an audience, the three top-placed competitors were set the challenge of serving Champagne, decanting red wine, wine list correction and a quick fire test of knowledge.

Following an afternoon of intense competition this was the result:

Winner: Pier-Alexis Soulière, Bailliage of Australia

Runner-up: Jane Lopes, Bailliage of USA

Third Place: Tanguy Martin, Bailliage of Great Britain

Pier-Alexis is Sommelier at Est Restaurant, the award-winning, fine-dining restaurant located in the heart of Sydney. He was particularly commended for his service skills which were described as virtually flawless.

As a complete change from wines and spirits, at the pre-Awards reception the competitors were treated to a selection of hand-crafted Jacobsen beers kindly donated by Carlsberg Brewery. Then it was a short walk to the Gala Awards Evening at Hotel d'Angleterre. After announcing the winners and the presentation of the medals, the competitors were inducted into the Chaîne. Dinner in the spectacular Palm Court marked the end of the Jeunes Sommelier Finals 2014.

Grand Argentier Joseph M Girard, Chair of the Competition Committee, was not able to be present. However, he was updated with the progress of the competition and informed of the result as soon as the announcement had been made. He thanked Committee members Klaus Tritschler and Marie Jones for their sterling work in bringing the event to a successful conclusion. These thanks were coupled with those to the sponsors for their generous support, to Chief Judge Brian Julyan MS and his panel of judges, as well of course to the Bailliage of Denmark for hosting the event.

James Mclsaac

Vice-Chargé de Presse, Bailliage of Selandia

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Klaus Møller, Chargé de Presse, and James Mclsaac, Vice-Chargé de Presse, Bailliage of Selandia

The competitors

Australia: Pier-Alexis Soulière (Est Restaurant, Sydney)
Austria: Wolfgang Singer (Biohotel Stanglwirt, Going)
China: Qiaofei Hu (Sarmen Restaurant Wine Services, Shanghai)
Denmark: Morten Magh (Restaurant Studio, Copenhagen)
Finland: Katariina Shecter (Restaurant Musta Lammas, Kuopio)
France: Maxime Blaise (Sofitel Grande Île, Strasbourg)
Germany: Torsten Junker (Hotel Louis C. Jacob, Hamburg)
Great Britain: Tanguy Martin (Hotel Terravina, Netley Marsh)
Korea: Kim Jin Boem (Sheraton Walkerhill Hotel, Seoul)
Norway: Erik Strugstad (Rica Nidelven Hotel, Trondheim)
Russia: Vladislav Markin (Baltshug Kempinski Hotel, Moscow)
South Africa: Stefan Kobald (Saxon Hotel, Villas and Spa, Sandhurst)
Spain: Guillermo Cruz (Oztazulueta Baserria, Errenteria)
Turkey: Berat Can Tunçay (Sans Restaurant, Istanbul)
USA: Jane Lopes (Ristorante Morini, New York)

The Judges

Brian Julyan MS, Officier Maître Sommelier,
Chairman of the Panel of Judges
Chief Executive, Court of Master Sommeliers, Great Britain

Bryan Dawes MS, Officier Maître Sommelier
Director of Education, Court of Master Sommeliers, Great Britain

Frank Kämmer MS, Officier Maître Sommelier
Wine Consultant & Author, Germany

Annemarie Foidl
President, Austria Sommeliers Association

Tim Vollerslev
Vice-President, Denmark Sommeliers Association