

Jeunes Sommeliers Competition  
International Final 2018  
Mexico City, September 19-22, 2018

### **Four days of events around the International Final**

Competitors, judges and companions were received on Wednesday 19th by Jeunes Sommeliers Competition committee members Klaus Tritschler and Marie Jones (NB. Committee Chair, Grand Argentier Joseph M Girard was not able to be present).

The programme of events opened with a morning tour of Mexico City which included iconic murals at Le Palais des Beaux-arts, the House of Tiles, the old Post Office and the National Palace. Lunch was taken at Café Tacuba where different menus were served for groups of guests in order for them to try all the variety of Mexican dishes the restaurant has to offer.

An informal “welcoming” dinner paired with Monte Xanic wines was held at the Hacienda de Los Morales hosted by Director, Fernando del Moral. Prior to dining, a tasting experience featuring the premium Tequila Brand “Reserva de la Familia” was presented by Tequila Master Rodrigo Chàvez of Casa Cuervo.

Thursday saw an all day excursion to Querétaro, the highlight of which was a guided tour of Casa Cava Freixenet. Cava is of course just one of many unique styles of wine produced in Spain. After establishing the Freixenet name there, the Ferrer Family wanted to use its winemaking expertise to celebrate the diversity and heritage not only in Spain but also in some of the best winemaking regions in the world. Located in the heart of Querétaro, in the municipality of Ezequiel Montes, Finca Sala Vivé by Freixenet Mexico presented its exquisite wines during an unforgettable wine tourism experience.

On Friday evening dinner was at Restaurant Azul Historico. Owners Gonzalo Serrano and Chef Ricardo Muñoz Zurita delighted with a uniquely inspiring interpretation of traditional Mexican cuisine such as ‘mole sauce’ (ancient recipe based on chocolate and spices) and corn ‘tamales’.

The four days of events around the International Final culminated in the traditional Awards and Induction Ceremony for the young Sommeliers at the InterContinental Presidente Hotel. Part of the Grand Chapitre of the Bailliage of Mexico, the ceremony was followed by a Gala Dinner in the hotel’s Restaurant Alfredo di Roma. Chef Mauro Chiecchio prepared a very special menu paired by wines from Ferrer y Asociados Winery.

### MENU

Seafood bruschetta  
*Chardonnay ‘234’ 2017 - Enate, Spain*  
(served from magnums)

Alba-style carpaccio  
*‘Etude’ Pinot Noir 2014 - Carneros, California*

Ricotta and mint ravioli  
*Crozes-Hermitage 2015 - Paul Jaboulet, Rhône Valley*

Baked Chilean sea bass with potatoes  
*Nerone 2014 - Villa Montefiori, Mexico*

Tiramisu

Semifreddo with hazelnuts and Amaretto  
*Muscat de Beaumes de Venise 2014*  
*Perrin, Rhône Valley*

What a wonderful way it was to conclude the programme!

Pilar Roth  
Chargée de Missions, Bailliage of Mexico