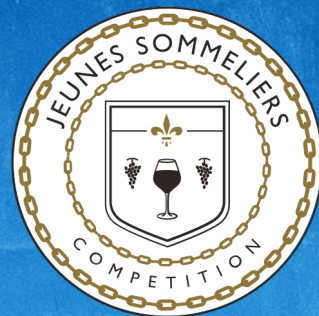


Concours International des Jeunes Sommeliers Geneva

September 10-13



Association
Mondiale de la
Gastronomie



From the Chair ...

Dear Competitors, Judges, members of the Bailliage of Switzerland, and esteemed guests,

It is with much pleasure that I welcome you to the 2025 International Final of the Jeunes Sommeliers Competition, being held in the magnificent city of Geneva from September 10th - 13th.

This prestigious event brings together talented young sommeliers from around the Chaîne world - individuals who represent the future of their profession with their dedication, knowledge and passion for the art of wine and service.

Each of you, our competitors, has already achieved something extraordinary by reaching this international stage. You embody the spirit of excellence and the pursuit of mastery that lie at the heart of the competition.

I would also like to express my deepest gratitude to our panel of judges. Your guidance and professionalism not only uphold the integrity of the Final but also provide invaluable insight and mentorship to our young participants.

A sincere thank you goes to the Bailliage of Switzerland under the leadership of Bailli Délégué Thomas Kuhn, ably supported in particular by Échanson Nadim Arfan (recently appointed as a Member of the Conseil Magistral) and Alain Brunier, Bailli of Geneva. I know that your team's meticulous organisation and warm hospitality will make this event one of the most successful ever.

Hosting us in Geneva - a city synonymous with refinement, precision, and international fellowship - adds a distinguished character to this year's Final, especially given that it is concurrent with Switzerland's autumn Grand Chapitre.

As we come together over the next few days, let us celebrate the remarkable talent before us, the spirit of camaraderie that unites us and our shared passion for wine and service excellence.

Best of luck to our competitors!

Last but not least, a warm welcome goes to George Staikos, Grand Échanson of USA, who is joining the Jeunes Sommeliers Competition Committee. George, it's good to have you on board.

Warm regards,

Marie Jones
Chair, Jeunes Sommeliers Competition
International Vice-President

Committee Members



Klaus Tritschler

Member of the Conseil
d'Administration
Member of the Conseil Magistral
Bailli Délégué Honoraire of Germany



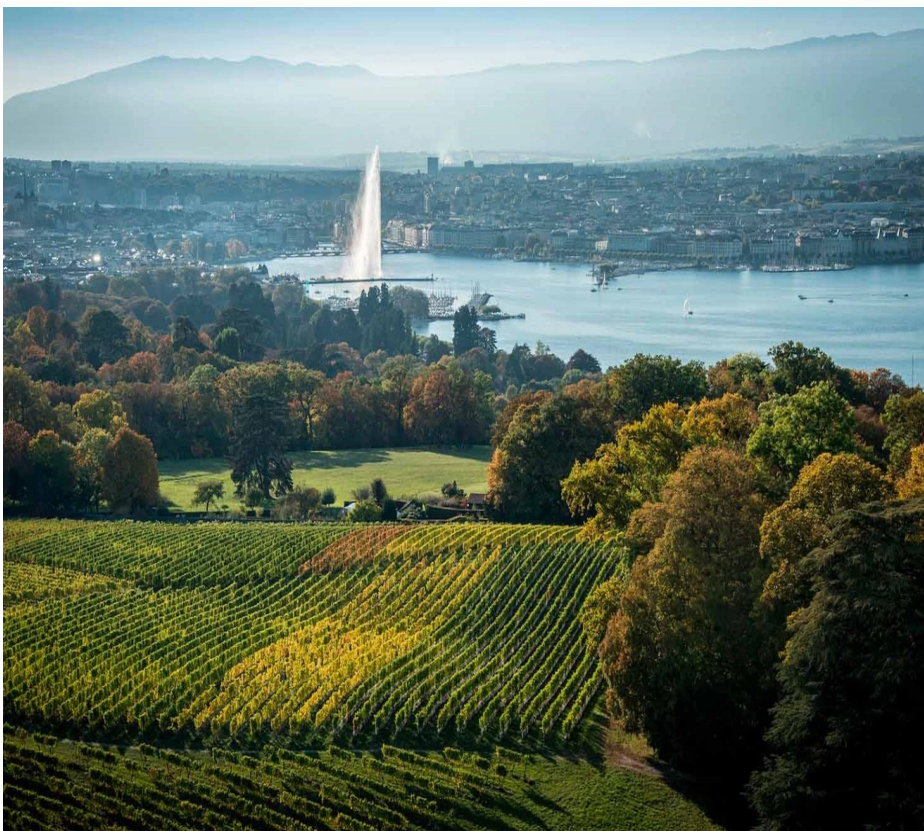
Marie Jones

Committee Chair
International Vice President
Member of the Conseil
d'Administration
Member of the Conseil Magistral



Philip Evins

Member of the Conseil Magistral
Bailli Délégué of Great Britain



George Staikos

Grand Échanson des États-Unis



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Programme

Wednesday 10th

Competitors arrive at the Hotel Hood Hof during the course of the day
Hotel Hood is a new design hotel which lulls us into a gentle parenthesis of well-being. It is located in the Eaux-Vives district, a vibrant neighbourhood close to Lake Geneva. A surprising place to live. A green oasis that is sunny and unusual that invites you to share with friends and family and to meet new people.

Hotel Métropole has been a mythical Geneva hotel since 1854. Ideally located on the left bank, facing the lake and the English Garden, it is a few minutes walk from the famous Rue du Rhône, nationally known as the essential address for shopping, and the old town

- 19h00 HC Restaurant / Rue Zurlinden 8 / 1207 Genève
Dress code : Smart Casual

Thursday 11th

Judges arrive at the Hotel Métropole during the course of the day

- 09h00 Depart from the Hotel Hood by coach for an educational trip to the Lavaux region vineyards (*see next page for details*) Dress code : Casual with comfortable shoes
- 10h00 Visit to Cave de Champs Clos
- 11h30 Depart from Cave de Champs Clos to Restaurant le Chalet du Mont-Pelrin lunch and tasting with Jérôme Ake Beda the only Officier Maître Sommelier in Switzerland
- 14h00 Coach departs to return to the Geveva vinyards at Clos du Château tasting wine from the domaine and from Domaine de la Roche 1859
- 15h00 Return to Hotel Hood by short distance walk and train
- 20h00 Dinner at Hood, Dress code : Smart Casual
This is a restaurant designed by Chef Jean-Jacques Dantine, Maître Rôtisseur. It is where the mix of flavours is of the eastern Mediterranean - from the Aegean to Lebanon - all combined in a comfortable, relaxed setting.
- 22h00 Free



Hood Hotel
Av. de la Gare des Eaux-Vives 29
1207 Geneva
+41 (0)22 777 19 77
reservation@hoodgeneva.ch



Hôtel Métropole
Quai du Général-Guisan 34 | 1204 Genève |
Suisse
+ 41 22 318 3475
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continued ...

Educational Visits

Land of inspiration and heritage classified by UNESCO, spoilt by nature, Lavaux is one of Switzerland's most beautiful regions among other historic, scientific, sport, winetouristic and even artistic attractions.

Lavaux owes its splendour to the decline of the Rhône glacier and the Cistercian monks who, in the 12th century, built miles of walls and terraces that are carefully maintained by today's winegrowers. These craftspeople produce excellent wines that ripen thanks to three sources of heat: the sun, the reverberation of Lake Geneva and the heat given out by the stone walls at night. Visiting gourmets are delighted to taste the Chasselas, Pinot Noir and other grape varieties certified by three AOC (Appellations d'Origine Contrôlées) labels: Lavaux, Dézaley and Calamin.

Before being recognised by UNESCO in 2007, this harmony between man and nature already enchanted contemplative walkers and inspired artists.



Winemaker : Christelle Conne / Cave Champs de Clos

As far back as the 15th century, the Conne family cultivated vines on the slopes of Lavaux. Today, Christelle Conne has taken over from her parents Claudine and Jean-Michel Conne. Proud to be perpetuating values that are firmly rooted in the terroir, the Cave Champ de Clos is also a dynamic business, with a vineyard manager surrounded by a team of permanent and temporary vineyard employees for tasks such as leaf removal and harvesting.



Educational Visits (continued)

Dating back to 1500, the Clos du Château estate is today run by Lionel & Nathalie Dugerdil.

In 1920, Lionel's great-grandfather acquired the estate. Wine-making was stopped in 1934, when efforts were concentrated on maintaining the vines and fields.

In 2010 Lionel and Nathalie took up the torch. The cellar was completely redesigned and refurbished so that they could vinify directly at the estate and thus ensure the entire production chain. A direct sales area was also added.

Then, in 2012, they imagined a magnificent reception room, while preserving the assets of the old cellar. This room, which used to be used to press the grapes, has been completely renovated, while retaining its original charm.

To date, they offer a range of 16 wines made from 13 different grape varieties, all grown, vinified and bottled at the estate. They tend the vines and carefully process the grapes in the press and the cellar. The must is fermented using as little machinery and pumps as possible. Depending on the character of the musts, which are determined by sensory analysis tests during the harvest, the white ones are fermented in 500lt barrels or in large traditional barrels made of indigenous oak or stainless steel. Red wines are fermented and matured in large used wooden barrels or French barriques.



Domaine de la Roche

It was in 1859 a farming family, originally from Chouilly, settled in Dardagny to cultivate its land and press the fruit of its labour using the ashlar wine press dating from 1856 that to this day adorns the magnificent farmhouse. Today, 160 years later, Christine and Philippe Bersier with their daughter Sandrine, the fifth and sixth generations, run the estate with the same respect and passion for their terroir. For Sandrine, 2018 rhymed with renewal: giving a name to the estate and creating their own range of wines, an approach that gives full meaning to the richness of the magnificent vineyard, and the hope is that Domaine de la Roche 1859 will live on for many generations to come.



Programme (continued)

Friday 16th

- 08h00 Briefing and photos at the Métropole Hotel
- 08h30 Semi-Final commences (see detailed schedule on following page)
Breaks for morning coffee, light lunch and afternoon tea which will be provided
- 16h10 Semi-Final concludes
- 19h00 Meet in the lobby to depart the Hotel Hood for a 5 minutes' walk to Restaurant Parc des Eaux-Vives (Opening event of the Switzerland Grand Chapitre)

At the top of the Parc des Eaux-Vives, an enchanting place where century-old redwoods, rhododendrons and a small waterfall stand side by side, stands a property that has been legendary since 1750. The Hôtel-Restaurant du Parc des Eaux-Vives has a terrace overlooking the park, the lake or the tennis courts.

In spring and summer, the restaurant La Terrasse du Parc offers just about everything you could expect from a terrace: a magnificent view, a simple and tasty menu with seasonal produce prepared in an original way.



Saturday 17th

- 08h30 Gather at the Métropole Hotel for briefing and photos
- 09h00 Final commences (*see detailed schedule on following page*)
- 12h00 Final concludes
Own arrangements for Lunch
- 16h30 Gala Presentation Evening Bâtiment des forces motrices
Jeunes Sommeliers Presentation of Awards and Induction Ceremony
Reception
- 20h00 Gala Dinner Dress code : Black Tie, Tuxedo, Evening Dress



Sunday 18th Depart Geneva (make own way to respective departure points)



Competition Timings

SEMI-FINAL - Friday 12th

Introduction

08h00 Competitors assemble for briefing

Part One - Theory

08h30 - 09h30 Written theory questionnaire

Part Two - Practical

09h30 Practical test comprising three tables allowing 35 minutes between each set of three candidates

Coffee break for judges

12h55 Practical testing concludes

Lunch

12h55 - 14h10 Light lunch

Part Three - Tasting

14h10 Wine Tasting test - 3 wines, two panels, 15 minutes each candidate, 20 minutes allowed between each candidate

Tea break for judges

Wine tasting test continues

16h10 Conclusion of Semi-Final

FINAL - Saturday 13th

Introduction

08h30 Competitors assemble for briefing and photos

09h00 Introduction of all the competitors to the audience and announcement of the three finalists who then draw lots for the order of participation in the Final

Testing - Individual

The testing commences with four tasks performed by each Finalist within a 33 minute time slot (NB. Whilst one competitor is in action the other two are withdrawn from the room)

09h30 - 10h03 1st Finalist

10h08 - 10h41 2nd Finalist

10h46 - 11h19 3rd Finalist

Testing - Together

The three Finalists come together for a further two tests

11h40 - 11h45 "Mastermind" style quick-fire quiz

11h50 - 11h57 Champagne service

12h00 Final concludes



Yohann JOUSSELIN MS, Chair

Officier Maître Sommelier

A Master Sommelier with the Court of Master Sommeliers (Europe), French-born Yohann Jousselin MS has over 18 years of experience in the industry. Currently he is the Head of Fine Wines at Kerry Wines in Hong Kong. Previously, he held prominent positions at Shangri-La Group, including Assistant Vice President of Food & Beverage (Wine), Regional Wine Director, and Director of Wine, where he led award-winning wine programmes across Southeast Asia, Hong Kong, and Singapore. He has also worked at renowned establishments like Robuchon au Dome and The Vineyard, further solidifying his reputation in the global wine industry. Yohann's extensive experience spans managing large wine collections, training teams and enhancing guest experiences, contributing to numerous prestigious wine accolades the first of which was winning the Chaîne's International Jeunes Sommeliers Competition in 2009. His expertise and passion for wine continue to shape the fine wine industry in Hong Kong and beyond.



Virginia PHILIP MS

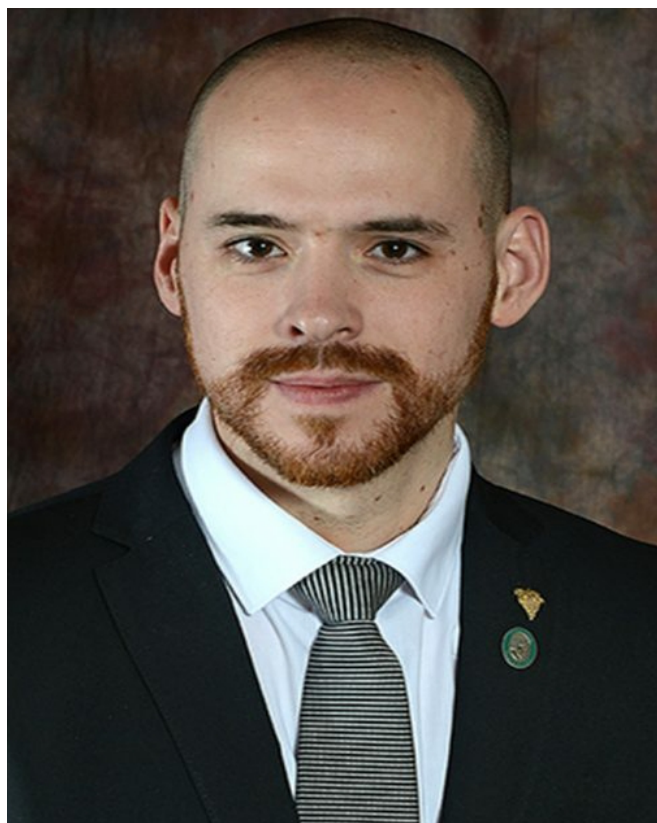
Échanson Provincial Southeast

Virginia is The Breakers' wine director who owns and operates an eponymous wine shop in Royal Poinciana Plaza, Palm Beach, Florida. In 2002 she became the 11th woman in the world to earn the coveted Master Sommelier accreditation. She has received numerous accolades during her career. Of particular note was that from 2002-2006, she was named "Best Sommelier USA" by the American Sommelier Association. In 2015, she received an Honorary Masters Degree in Oenology from her alma mater, Johnson & Wales.

Fabien MENE MS

Maître Sommelier

Fabien Mene, former Executive Sommelier of the M3 group, is now at the Épicerie du Domaine de Châteauevieux. Always knowing how to surround himself with the right people, Philippe Chevrier, the restaurant's owner, recruited Fabien to take on the important task of succeeding Thierry Jeantet, a key personality at the Michelin-starred restaurant in Satigny. A Master Sommelier with the Court of Master Sommeliers (Europe) and named Best Sommelier of Switzerland in 2021, the talented Fabien is enthusiastic about his new role at an establishment which embodies the excellence of Swiss gastronomy and is therefore dear to the people of Geneva.



Tamás CZINSKI MS

Maître Sommelier

Tamás Czinki MS was the first Hungarian Master Sommelier. An experienced Head Sommelier with a demonstrated history of working in the hospitality industry, he is now based in Budapest, where he works as a Wine Director for Felix Kitchen and Bar and as a consultant for Culinaris Wholesale where he is developing an extended portfolio of fine wines. Previously Tamás spent nearly 10 years in the UK where he was a Head Sommelier at Northcote Hotel. He was Runner-up in the 2018 United Kingdom Best Sommelier Competition.



Competitors



Belgium – Henri Vanbeselaere

Henri Vanbeselaere, 21, is a passionate and experienced Sommelier in the fine dining sector, specializing in curating refined wine selections and delivering outstanding guest experiences. His expertise includes working with two Michelin 2-star restaurants (currently Restaurant Castor at Beveren-Leie, previously the Chateau Du Mylord at Ellezelles). During this time, he has been excited to discover hidden gems in the wine world. At the same time he is a freelance sommelier for private events and the owner of an emerging wine import company focused on introducing elegant, lesser-known wines to the gastronomic sector.



Canada – Grant Bronconnier

Grant Bronconnier, 27, has completed his WSET Diploma in Wine and credits some of his success to mentor Bram Bolwijn, Experience Manager at Iconic Wines of British Columbia. Grant graduated in 2019 from the Southern Alberta Institute of Technology with double diplomas in business and culinary arts. It was during his time there that he discovered his passion for wine. Following his education, he moved to the heart of the Okanagan Valley to begin working hospitality in the wine industry. The past three years have been spent at Tantalus Vineyards, where Grant has immersed himself in all things wine and viticulture.



Germany – Vincent Skroch

Vincent Skroch, 24, is Chef de Rang and Sommelier at the Michelin 1-star Restaurant The Lisbeth in Hamburg. Previously he served an apprenticeship as a hotel specialist from October 2021 to January 2024 at the Ameron Hotel in the heart of Hamburg's harbour city. Vincent then joined the Hotel Atlantic as a Demi-Chef de Rang before moving to The Lisbeth. For the past three years he has competed in Germany's National Final of the Jeunes Sommeliers Competition, being placed Runner-up in 2023 and in Third Place in 2024 before winning in 2025 meaning that he is in Geneva to represent his National Bailliage.

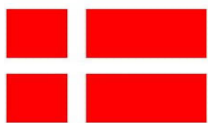


Great Britain – Erazim Ocvirk

Erazim Ocvirk, 28, a Slovenian national, is Assistant Head Sommelier at the famous Gleneagles Hotel in Auchterader, Scotland. He admits his passion is the wine industry. He became one of the youngest candidates for the WSET Diploma and has recently become a Certified Sommelier with the Court of Master Sommeliers (Europe). After studying at a prestigious wine academy in The Hague, Erazim gained experience at the Puerto Romano Hotel in Marbella (Spain). Since December 2023 he has been at Gleneagles, the famous hotel and golf course in Scotland where he is responsible for selecting wines and advising on food for the hotel's six restaurants.



Competitors (continued)



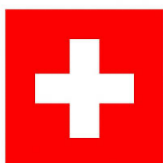
Denmark – Toke Fiedler Terkildsen

Toke Fiedler Terkildsen, 23, is Sommelier at the Michelin 1-star Restaurant Domæne in Herning, Jutland. After school he studied to be a Sommelier at Vinakademiet (the Scandinavian Wine Academy). Before joining Restaurant Domæne, from 2021-2023 Toke was a trainee responsible for a sizeable wine cellar at Sallingsund Færgekro in Mors. Toke is a Certified Sommelier with the Court of Master Sommeliers (Europe), a Member of the Danish Sommelier Association and has participated in the Danish Copa Jerez XI Competition. He has a huge passion in learning about everything in the world of wine. When not pursuing wine, in his free time Toke is a Scouts Leader.



Mexico – Brandon Reynoso

Brandon Reynoso, 26, is Sommelier at the Waldorf Astoria Los Cabos Pedregal in Los Cabos, a position he has held since September 2023. A lover of wine and service since he was 18, he has progressed from being an sales assistant in a wine store to being Sommelier at the Forbes 5-star Waldorf Astoria having previously been Sommelier at the luxurious Grand Solmar Lands End, also in Los Cabos. Brandon was Runner-up in the 2023 National Final in Mexico. The 2025 National Final which he won was the first time it had been held in Los Cabos.



Switzerland – Noah Kurzidim Vecchio

Noha Kurzidim Vecchio, 27, has a dynamic and hands-on background in wine, having grown up immersed in his family's business. His experience spans the full spectrum of operations giving him a well-rounded understanding of the trade. A holder of the WSET Level 2, Noha is deeply committed to professional growth and oenological expertise. His approach is both practical and inquisitive: he regularly engages in wine tastings to refine his palate and actively seeks out opportunities to deepen his knowledge through visits to vineyards and wineries. Motivated by a passion for quality and discovery, Noha combines traditional industry experience with a modern, curious mindset.



Australia - Phillip Hallvig

Phillip Hallvig, 26, is Assistant Head Sommelier at Maison Bâtard in Melbourne. The restaurant is part of Lucas Restaurants, a hospitality group founded by Chris Lucas, known for its Australian-inspired, innovative, and shareable dining experiences. Uniquely Australian and curiously innovative, they redefine the boundaries of expectations and excite the senses. From 2015-2019 Phillip worked in the family restaurant, Spiseret Verdens Ende (English: World's End Eatery) in Tjome, Norway. During the COVID restrictions he started studying wine. He moved to Australia and from 2022-2024 he was a Sommelier at Restaurant Society also part of the Lucas Group.



Competitors (continued)



Norway - Simon Zachariassen

Simon Zachariassen, 26, is an experienced restaurant manager with a background from both the bar and service industry. He has worked his way up from bartender to leader combining a passion for service with a strong professional competence as a Sommelier. Simon is currently Restaurant Manager at Fish Me Fisketorget A/S in Bergen. Previously he was Restaurant Manager at Finnegaarden Hotell & Restauranter A/S also in Bergen. More than just a fish restaurant, Fish Me is a fishmonger, seafood restaurant, sushi, bakery and bar. In other words, the establishment is a holistic food concept that facilitates unforgettable dining experiences.



Sweden – Elle Lindegren

Ellen Lindegren, 24, thrives on self-improvement within the gastronomic world. At age 19, she decided to study as a Sommelier at Restaurangskolan after which she worked at two of Sweden's best Michelin starred restaurants. Ellen quickly fell in love with wine knowledge and participated in her first Junior Sommelier Competition the same year she graduated from Sommelier school. Because it went so well she has been pushing herself to compete ever since. In 2024, she was Sweden's best female Sommelier having won that year's Lily Bollinger Award Competition. Today, Ellen is the Sommelier at Gondolen, one of Stockholm's most historical restaurants.



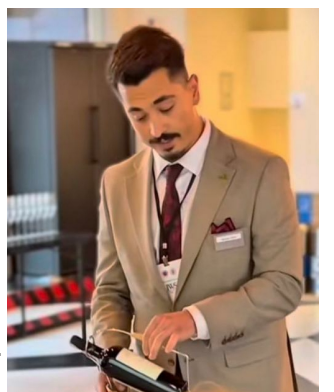
United States of America – Jackson Pudlo

Jackson Pudlo, 25, is Sommelier at the Michelin 3-star Single Thread Farms, a restaurant in Healdsburg, California. He has always had a passion for travel and dining, as those are some of his fondest childhood memories, but he never imagined he would build a successful career in wine. When he was 22, Jackson became a full-time Sommelier at a Michelin-starred restaurant in Redwood City, just south of San Francisco, after passing his initial Sommelier certifications through the Court of Master Sommeliers (Americas). Since then, wine has grown into both a passion and an obsession. Jackson had competed twice before in the USA Competition – third time lucky therefore sees him in Geneva.



Turkey – Osman Ünlü

Osman Ünlü, 27, won the 15th National Final of the Jeunes Sommeliers Competition thus earning him a place in the International Final in Geneva. Having studied English and French at University, his career to date has taken him from Williams Bay (Wisconsin, USA) to Lisbon (Portugal) before focusing on being a Sommelier at Lujó Hotel in Bodrum (Türkiye) for the summer season. After a spell as a Sales Manager with a textile company, Osman returned to his love of wine as a Sommelier for the 2024 summer season at the Vogue Hotel Supreme in Bodrum (Türkiye).

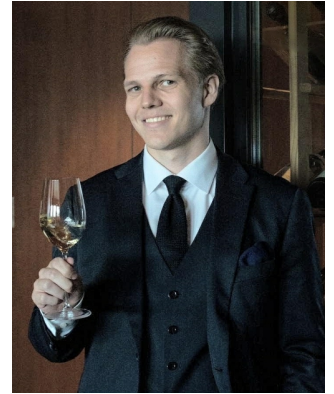


Competitors (continued)



Finland - Johan Lindström

Johan Lindström, 26, is Junior Sommelier at Restaurant Palace in Helsinki. He joined the service team of the Michelin 2-star establishment in 2023. Previously he spent six years at the equally reputed Restaurant Savoy. It was here that his interest in wines developed through encouragement by the restaurant's Sommeliers. Johan was particularly taken by how he could combine the subjects that interested him the most, namely geography and history. He says that his career in the hospitality service industry was a complete coincidence. He did a lot of banquet work alongside his studies at high school which led him to realise the profession was exactly his thing!



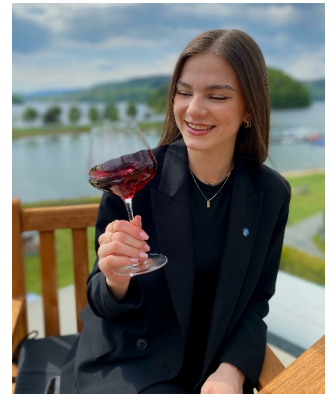
Israel – Noa Even

Noah Even, 27, began her journey in the wine world in the Tel Aviv culinary scene in 2019. Starting as a curious member of the service brigade at Pastel she gradually focused on wine and spirits becoming the restaurant's Sommelier. Five years on, since July 2024, she has been Head Sommelier at &Moshik, a Tel Aviv restaurant led by Michelin 2-star chef Moshik Roth. Her responsibilities encompass the extensive wine list and leading the wine and spirits department. Alongside her professional development, she gained a BA in Western History, during which she had the opportunity to combine academic and professional passions by researching the cultural role of wine in antiquity and the Renaissance.



Poland – Gabriela Ziółkowska

Gabriela Ziółkowska, 25, is a Junior Sommelier at Bottiglieria 1881 in Kraków, which is the only Michelin 2-star restaurant in Poland. She has been there since June 2024. Whilst classic wines have a well-deserved place on the Bottiglieria wine list, the owners wish to promote wines from central Europe, including Poland. When creating wine pairings, the Sommeliers take into consideration natural cultivation methods. Something in which Gabriela is well versed given that she has a Masters in Viticulture and Oenology gained after a BSc in Gastronomy and Hotel Management at University in Warsaw.



Portugal – Pedro Escoto

Pedro Escoto, 26, is Head Sommelier at the Michelin 1-star Restaurante Feitoria within Altis Belém Hotel & Spa, Lisbon. He has been there since April 2024. Previously he was at the Michelin 1-star Kabuki and the Michelin 2-star Alma. He ventured into the wine industry in 2019. Since then Pedro has never given up on investing in his education having now achieved his WSET Level 2 and is a Certified Sommelier with the Court of Master Sommeliers (Europe). He intends building on these qualifications to ensure he continues to grow professionally.



Competitors (continued)



Slovenia – Iris Jensterle

Iris Jensterle, 26, changed his career path after qualifying from Higher Education as an Electronic Communications Technician. Five years ago, he joined the Gault&Millau-listed Gostišče Tolc (Tolc Guesthouse & Restaurant) to train in restaurant service. During this time, he has developed as a Sommelier through the Sommelier Slovenije association and by gaining his WSET Level 3 certification. Tolc is an old homestead renovated into a culinary destination that has retained its homeliness and local character.



Hall of Fame

Lisbon, Portugal (2024)

Albert WENDESTEN (Sweden)

Ljubljana, Slovenia (2023)

Łukasz GÓRSKI (Poland)

Wiesbaden, Germany (2022)

Elliot BJÖRKMANN (Sweden)

Lyon, France (2021)

Nikolai SVORTE (Norway)

Seoul, Korea (2019)

Matteo MONTONE (Great Britain)

Mexico City, Mexico (2018)

Aymeric POLLENNE (Great Britain)

Budapest, Hungary (2017)

Piotr PIETRAS (Great Britain)

Vaduz, Liechtenstein (2016)

Martin SHEEHAN-STROSS
(United States of America)

Adelaide, Australia (2015)

Mathias CAMILLERI (Great Britain)

Copenhagen, Denmark (2014)

Pier-Alexis SOULIÈRE (Australia)

Washington DC, USA (2013)

Loïc AVRIL (Great Britain)

Cape Town, South Africa (2012)

Christopher BATES
(United States of America)

Athens, Greece (2011)

Ian CAUBLE (United States of America)

Santander, Spain (2010)

Clement ROBERT (Great Britain)

Stratford-upon-Avon, Great Britain (2009)

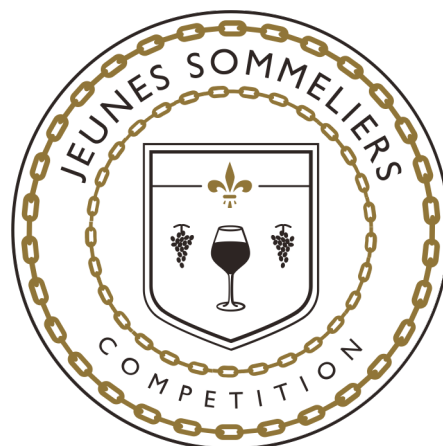
Yohann JOUSSELIN (Great Britain)

Vienna, Austria (2008)

Christopher MILLER
(United States of America)

Frankfurt-am-Main, Germany (2007)

Drew HENDRICKS
(United States of America)





We are happy to share our WhatsApp community for this competition.
This group is for information, presentations, pictures
sharing , fun.... We will be more than happy if all competitors
could join on this group before the competition.

