



Young Sommelier Competition 2021

National Finals Tuesday 1 June 2021

The Concours des Jeunes Sommeliers was first organized by the Chaîne des Rôtisseurs in Germany in 2007 to support and promote future young sommeliers by giving them the opportunity to develop and demonstrate their skills. Competitions are held at regional, national and international levels in countries around the world.

The competition is open to sommeliers at least 21 and no more than 27 years of age on 8 September 2021 and has a working interest in the wine and crafted beverage industry and is a citizen or legal resident of the country they are representing.

The steady composure that comes with self-confidence in the face of competitive situations can only happen when specialized knowledge is buttressed by passion and a love for the subject. One of the goals of the Chaîne has been to provide encouragement and support for these young professionals.

Proprietors, managers, head sommeliers or instructors are asked to nominate candidates, who should submit full CVs to the National Echanson and the Bailli Deleque. If there are a large number candidates put forward, then they will all be sent a questionnaire to complete. The finalists will be selected as those with the best results from those questionnaires.

The GB final competition will take place at

The London Edition Hotel, 10 Berners Street, London W1T 3NP

(Nearest London Underground stations - Tottenham Court Road or Oxford Circus)

The competition is composed of three sections:

Written Theory - 75 short answer questions covering wine, wine service, spirits, aperitifs, beers, liquors, liquor coffees, digestifs, cordials and other non-alcoholic beverages.

Blind Test - 4 wines from classic grape varieties and regions. Points being awarded on description of appearance, nose, palate and accuracy of vintage, variety, country and appellation with identifying the variety being the most important element. The Blind Tasting itself requires assessment by sight, nose and palate of wine colour, age, alcohol content, country of origin and appellation of wines. The Judges provide wines, but the identities of the wines are never revealed. The Competition format is based on the Master Sommelier Advanced Examination and the scoring is based on its deductive method.

Service Test - three stations relating to tasks from the following list: decanting and serving a bottle of red wine, Champagne/Sparkling wine service, food and wine pairing, end of meal

drinks or alcoholic and non-alcoholic aperitifs preparation and service. This segment is designed to showcase a Contestant's skill and may include the decanting of red wine, glass preparation and tray use. Champagne service must display accomplished techniques involving the wine and controlled pouring as well as a gracious, gentle banter throughout with the Judge as diner-consumer. Role-playing is introduced to show poise, competence and professionalism. Contestants are asked questions during the service portion, in which complex menu elements are revealed. Pairing suggestions that should offer both old and new world alternatives are required. Follow-up questions about grape varietals, vintages, appellations and characteristics demand the professionalism and focus that would be concurrent with fine dining establishments.

- Sommeliers must be over 21 and no more than 27 years by the start date of the final in September 2021
- Be sponsored by an active professional member of the Chaîne des Rotisseurs

The competitor applying to enter the competition **must**

- Supply a copy of their passport at time the application is submitted
- Supply a head and shoulders photo for publication purposes
- Supply a full type written CV
- Supply details of the sponsoring member's details

The competitor must **not**:

- Have been a competitor in a national Young Sommelier Competition three times before
- Have been a winner of the International Young Sommelier Competition
- Hold Advanced Sommelier or Master Sommelier qualifications or the equivalent

The winner of the national final is qualified to compete in the **International Competition on 8-11 September in Bordeaux, France**

The winner of the National Competition receives the Chaîne's Young Sommelier Gold Medal the other top two placed finalists receive the Chaîne's Young Sommelier Silver Medal for the runner up and the Bronze Medal to the person in third place.

One candidate will also be selected, separately, to win the Gerard Basset Tasting Trophy as a result of their excellence in the blind tasting and food pairing element of the competition.

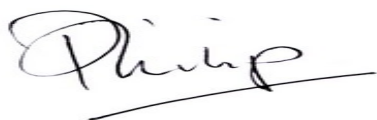
The winner of the national competition **must** be available to compete in the International Finals in September. These normally expect arrival by Tuesday evening and together with visits prior to the competition run on through Saturday evening.

The names of the top three placed winners will be announced at the end of the competition.

These three will be invited back to a Young Professionals Awards Dinner to take place at **The Royal Lancaster Hotel, Park Lane on Friday 25 June 2021** when the order of the final three will be announced.

The awards for both the Chaîne's Young Chef Competition and Young Sommelier Competitions will be announced at this event. This will be our opportunity to allow the competitors, together with their management and friends, to learn from the judges and other industry leaders, and to share their enthusiasm with the press. To review with them the standards being achieved by the

next generation of sommeliers and provide some public awareness of the importance of this aspect of the Chaîne activities.



Philip Evins
Bailli Délégué



Leslie Cuthbert
Echanson

PARTNERS



Associate Partner



To compete, all candidates must send

- a full CV
- a copy of your passport
- a head and shoulders photograph
- details of the sponsoring Chaîne GB member

electronically to echanson@chaine.co.uk and bd@chaine.co.uk

by **27 April 2021**.