

Hotel du Vin  
&  
Bistro

**W**  
The Westbury

BOUTINOT



THE WINE GUILD  
OF THE UNITED KINGDOM

Maison

RIEDEL  
THE WINE GLASS COMPANY

CHAMPAGNE



MOËT

UK SOMMELIER OF THE YEAR



IN ASSOCIATION WITH  
THE ACADEMY OF FOOD & WINE SERVICE

2013

ENTRY FORM AND RULES



ACADEMY OF FOOD & WINE SERVICE

# MOËT UK SOMMELIER OF THE YEAR 2013

The Academy of Food & Wine Service has been organising this competition since 1980. In that time it has grown in stature and reputation as a showcase event for the hospitality and wine industry, creating an impressive platform to display the talents of Sommeliers throughout the country.

The competition aims to find the UK's most skilful Sommeliers bringing them to the attention of their customers and employers and raising the profile of their profession along with their establishments.

An enormous amount of learning and confidence-building takes place by taking part in the competition, but all the Sommeliers who have entered over the years have confirmed that taking part in the competition was both an enjoyable and valuable experience.

## HEADLINE SPONSOR

“**Moët & Chandon** has been dedicated to and actively involved in Sommelier education for a number of years: we have been the official partner of the World's Best Sommelier Competition and the Association de la Sommellerie Internationale since 1989, and now we are very proud to once again support the UK's Sommelier of the Year Competition for the second year.

The drinks trade is a fast-moving industry, and as the world's best loved Champagne we believe it is vitally important to reward Sommeliers who are enthusiastic about wine, and about improving their level of knowledge.

If you are entering the 2013 Moët UK Sommelier of the Year Competition, we wish you good luck and look forward to celebrating your success and that of your profession.”

**Emelie de Vitis, Marketing Manager for Moët & Chandon**



## ASSOCIATE SPONSORS

**Boutinot Wines** are once again delighted to provide the wines for the Regional Final, Semi-final and Final of the Moët UK Sommelier of the Year. Boutinot recognises the importance of the Sommelier profession and we congratulate the considerable commitment and contribution the Academy of Food & Wine Service has made in promoting the role of the Sommelier with this prestigious competition. As with the previous five years of our association with this premier competition for Sommeliers, Boutinot will once again provide good quality wines that are a true and honest reflection of the particular grape variety, vintage, the country of origin and the region.” **Nigel Wilkinson MS—Fine Dining Account Manager, Boutinot Wines**

The **Academy of Food & Wine Service** would also like to thank the **Wine Guild of the United Kingdom** for their kind support of the UK Young Sommelier of the Year Award, an honour bestowed on the best Sommelier under thirty years of age who gets the furthest in the competition.



## PREVIOUS WINNER

“Each time I sent the form back to The Academy I hoped I would win; and each time I pushed myself harder and learned more from the experience and from the feedback the judges and experts gave. As a result I improved as a professional. Plus, I met great people and I had loads of fun with my pals. Don't miss out.”

**Jan Konetzki, Moët UK Sommelier of the Year Winner 2012**

## PRIZES

The winner of the Moët UK Sommelier of the Year 2013 will win a unique trip to Maison Moët & Chandon to taste the Grand Vintage collections with the Chef de Cave, Benoît Gouez, plus personal access to one of the world's largest champagne producers in the world.

In addition, the Boutinot Bursary will fund an all expenses paid trip to visit the Southern Rhone Valley during the 2013 harvest. This unique prize will give the winner a wonderful opportunity to learn more about this stunning area.

All 12 semi finalists will also be given a year's complimentary membership of The Wine Guild of the United Kingdom and will also be invited to attend their Annual Winter Banquet held at Vintners Hall, the historic "home" of the UK Wine Trade as a guest of the Guild.



# HOW TO ENTER

Please complete the entry form attached and return by 15th February 2013. Applications after this date will not be considered. Remember you need to be nominated by your employer or manager to enter the competition.

## FIRST ROUND QUESTIONNAIRE

Once your nomination has been received you will be sent the first round questionnaire designed to test your knowledge. You are allowed to consult as many books and colleagues as you wish to complete it. The deadline for returning your completed questionnaire is 1st March 2013.

### REGIONAL FINALS

#### MONDAY 25TH MARCH 2013

Successful candidates will be invited to attend one of the following Regional Finals on Monday 25th March 2013. Candidates will have to complete a written paper, a blind tasting and practical service tasks.

**Hotel du Vin, Tunbridge Wells**  
**Hotel du Vin, Bristol**  
**Malmaison, Manchester**  
**Malmaison, Edinburgh**  
**The Westbury Mayfair, London**



### SEMI-FINAL AND FINAL

#### TUESDAY 28TH MAY 2013

The successful Sommeliers from the Regional Finals will be invited to attend the Semi-final held in London on Tuesday 28th May 2013. We are delighted to announce that the Semi Final and Final will be held at the Mandarin Oriental Hyde Park.



Candidates will be judged on a written questionnaire, a blind tasting and a practical skill. The top six will be asked to compete on stage for a place in the Final. The top three will then compete in the Final in the afternoon where, in front of a live audience, candidates will be tested both practically and orally on errors on a wine list, food and wine matching, service skills and a blind tasting.

## MOËT UK SOMMELIER OF THE YEAR 2013

Thanks to the kind support of Moët we are excited to announce that following the Regional Finals, the winners from each area will be invited to a unique luncheon along with their Sponsor/General Manager to dine with a Moët & Chandon ambassador. Full details will be announced at the Regional Finals.

After the 2013 Final a Champagne and Canapés Reception will be held at the beautiful Mandarin Oriental Hyde Park where the winner of the Moët UK Sommelier of the Year 2013 will be announced.

## INFORMATION

Please send your Entry Form to: **Sarah Peters, Events Manager, Academy of Food & Wine Service, Wessex House, 80 Park Street, Camberley, Surrey, GU15 3PT.**

Telephone: 0845 600 1488 or 0203 397 7078

email: [sarah@afws.co.uk](mailto:sarah@afws.co.uk)

Web: [www.afws.co.uk](http://www.afws.co.uk) or [www.sommelieroftheyear.co.uk](http://www.sommelieroftheyear.co.uk)

**Please note that all information on tasks, venues and dates may be subject to change.**

Please check with the AFWS office or website for any updates.

# RULES

1. The competition is open to anybody, in the United Kingdom, who is involved in service of wine and spirits, for example, choosing and buying wines, setting up a cellar, stock maintenance, categorisation of a wine list, advising customers, decanting and serving wines, liqueurs and spirits.
2. Entrants must be individual Academy of Food & Wine Service members.
3. Winners of the title “Moët UK Sommelier of the Year” will not be allowed to re-enter, although the second and third place finalists from the previous year will be invited to take part in the Semi-final.
4. Entry is by nomination only; and each candidate may only be nominated by one sponsor.
5. All entries must be registered before 15 February 2013. All legitimate entrants will be sent a first round written questionnaire, which must be completed and returned by 1st March 2013. A 75% pass mark must be achieved in order to be considered for the Regional Final.
6. All those who qualify for the Final must have been in employment in the UK for at least the prior 6 months. This condition also applies to the Regional and Semi-finals.
7. Required knowledge: Viticulture, vinification, grape varieties; Compiling/categorising Wine Lists; English vineyards/wines; Legislation relative to wines and spirits in UK; European wines and vineyards; Well-known wines and vineyards worldwide; Liqueurs and spirits; Origin, methods of production; Cellar organisation, management and stock rotation; Wine vocabulary, description of basic sensations; Organic and Biodynamic wines.
8. Candidates must wear their smartest work uniform at all stages of the competition.
9. Throughout the Final, the judges will observe the appearance, performance, customer approach and commercial awareness of the candidates.
10. The judges for the Regional Finals, Semi-final and Final will be chosen by the Chairman of the Academy of Food & Wine Service, and will include people from the hotel/restaurant/wine trade, as well as food and wine writers.
11. In the event of a tie in the Semi-final, the results of the Tasting Paper will decide the result.
12. The Final ranking will be based solely on the final scores. In the case of a tie, the marks of the Semi-final tests will be taken onto consideration.
13. The decision of the panel is final.
14. Entrants agree that if they are the winner of the Moët UK Sommelier of the Year they will act as an ambassador for the Academy of Food & Wine Service for the period they hold the title.

“This is THE competition for all Sommeliers in the country. Standards are improving all the time as restaurants are putting more emphasis on wines and the Sommeliers are expected to know far more than they ever did. This competition tests all areas of sommellerie and the vast knowledge they must possess. The skill of the Sommelier is often overlooked but the winners of the competition go on to become role models for young people in the food and beverage industry.”

**Gerrad Basset, OBE, MW, MS ~ Chief Judge**



# ENTRY FORM

## 2013



### For completion by Sponsor or Nominator (i.e. manager)

First name.....

Surname.....

Position .....

Establishment .....

Address.....

..... Postcode .....

Tel.....

Email.....

Is the entrant an individual member of the AFWS?

Yes (please complete membership no) .....

No (please complete the Direct Debit form and return it with your entry\*)

### For completion by Competitor (i.e. Sommelier)

First name.....

Surname.....

Position .....

Date of birth ..... / ..... / ..... Nationality .....

Establishment .....

Address.....

..... Postcode .....

Tel ..... Mobile .....

Email.....

The closing date for entries is 15th February 2013.

Please complete in BLOCK CAPITALS and return with a copy of your CV to:

**Sarah Peters, Academy of Food & Wine Service, Wessex House, 80 Park Street, Camberley, GU15 3PT**

Further information can be found at [www.afws.co.uk](http://www.afws.co.uk) and [www.sommelieroftheyear.co.uk](http://www.sommelieroftheyear.co.uk)

\* Membership normally costs £70 a year however if you are not a member and wish to enter, please complete and sign the direct debit mandate and send with your entry form. We will give you an extra year's membership for **FREE**, so your initial membership will run for 24 months rather than 12 months.