

Gaggenau UK Sommelier Competition 2018
Questionnaire

Please answer the following questions in clear handwriting.

Sbrinz is a cheese. Which drink would you recommend serving it with?

When was Chateau Haut-Brion first discovered?

Which varieties of grape are permitted for the PDO Côtes de Meliton Red?

Gaggenau UK Sommelier Competition 2018
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Please name the sub-appellation of Muscadet Sevre et Maine.

Cour Cheverny is produced from which grape variety?

Albany and Denmark are sub-regions of which wine producing country?

Gaggenau UK Sommelier Competition 2018
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Please fill in the gaps:

Bical Tinto or Mortagua grows in _____ and is
also known under the name _____

What is the minimum alcohol percentage of Aguardente of Lourinha?

Where does Scapa Single Malt come from exactly?

Which Japanese prefecture does not produce Sake?

Gaggenau UK Sommelier Competition 2018
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Please name the three regions of Franken.

Please describe what DAC of Austria is and when was the founding date?

Please name the indigenous Japanese *Vitis-vinifera* variety mostly grown in the Yamanashi prefecture.

Gaggenau UK Sommelier Competition 2018
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Please name the wine regions of the Czech Republic.

How long must the bottles for a prestige cuvée be sur latte?

Please name the main grape and minimum alcohol percentage for the Torrette DOC.

Gaggenau UK Sommelier Competition 2018
Questionnaire

What are the sub-regions of the Okanagan Valley?

What is Doble Pasta?

Who was responsible for bringing Tannat to Uruguay? Please also give an approximate date.

Gaggenau UK Sommelier Competition 2018
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A customer asks for your opinion to purchase the following wines. What would your answers be?

Screaming Eagle 1985

Ch. Cheval Blanc 1991

Grange 1998

Sassicaia 1985

Vinde Constance 1979

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Please characterize the grape variety Zweigelt.

Video clip

Please film yourself answering the following questions in a MP4 file format video clip:

1. What other life passion do you have outside of your sommelier profession?
2. Where does your passion for wine come from, how did it begin?
3. What does connoisseurship mean to you? How would you transfer this knowledge to others?
4. Please explain your views on emotion as an important factor of being an inspiration to others?

Application details

Please send a current CV with milestones of your professional career (max. 2 pages) with a current portrait photo, the completed questionnaire and the MP4 video clip to:

communications.uk@gaggenau.com

Submission deadline is 18th June 2018

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Terms and Conditions

- Sommelier candidates should be aged between 25 and 35 at time of competition and who are already working with well-known master chefs and is sommelier „on the floor“ of a restaurant (employed)
- The candidate must be able to attend Gaggenau International Sommelier Awards in Beijing (autumn 2018) should he/she win the local competition (Gaggenau UK Sommelier Competition 2018)
- We will only use your personal details to run Gaggenau UK Sommelier Competition, to send you updates about competition and to notify you if you have won.
- Your personal details will be treated in accordance with our privacy policy and in accordance with the law.

Participant data

Name

Surname

Date of birth

Street, number

Postcode, city

Phone

E-mail