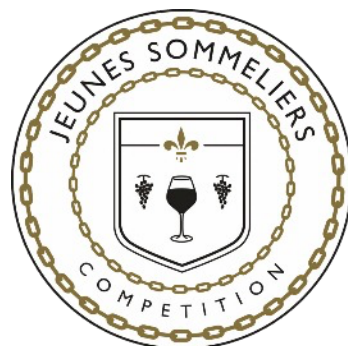
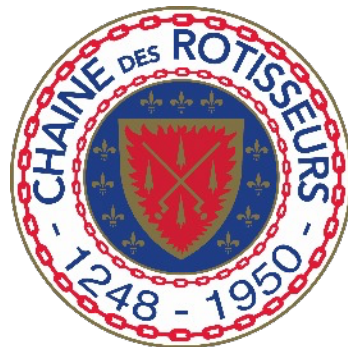


Jeunes Sommeliers International Final 2026 Båstad



October 14-18

**Competitor
& Companion
Information**





ATELIER WEMPE

au:thentic

LEIPZIG, MÄDLER-PASSAGE/GRIMMAISCHE STRASSE 2-4, T 0341 211 31 12
AND AT THE BEST ADDRESSES IN GERMANY AND IN NEW YORK, PARIS, VIENNA, MADRID - WEMPE.COM

From the Chair ...

It is with great pleasure that the Committee of the International Jeunes Sommeliers Competition can announce that the 2026 International Final will take place in Båstad, Sweden.

Bailli Délégué Carl Wachtmeister and his team are proposing a comprehensive programme from Wednesday, October 14th - Sunday, October 18th.

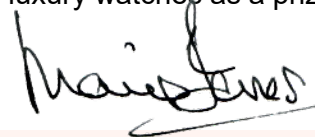
Within Sweden, Båstad is well known for tennis. The largest centre court in the country, seating over 5,000 spectators, is in the town. Several top national players, such as Björn Borg, Mats Wilander and Stefan Edberg, have played tennis in Båstad.

What have tennis players and Sommeliers in common can I hear you asking?

At the highest level, both professional tennis and the world of top sommeliers are defined by excellence under pressure. Each demands years of disciplined training, an exceptional depth of knowledge, and the ability to perform flawlessly on the world stage. As in elite tennis, success in top-level Sommeliers competitions is determined not only by technical mastery, but by mental strength, precision, adaptability, and the capacity to rise to the occasion when it matters most. Ultimately, both arenas represent a competition of the elite, where only the very best earn the right to compete, and where marginal gains, absolute focus, and unwavering passion separate good from truly exceptional.

Following the highly successful 2025 International Final held in Geneva, Switzerland, we are delighted to build on this momentum as we look to the future of the Competition. At its core, the Jeunes Sommeliers continues to focus on inspiring and motivating the next generation of talented young professionals, while providing them with the opportunity to test their skills, knowledge and expertise on a truly high-level international stage.

I wish all the competitors the best of luck in their quest to become the Chaîne's Best Young Sommelier for 2026. Last but not least, on behalf of the Competition Committee, I express our deep appreciation for the ongoing generous support by Wempe through providing one of their luxury watches as a prize for the winner of the International Final.

 21 July 2026

Committee Members



Marie Jones, Chair

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



Philip Evins

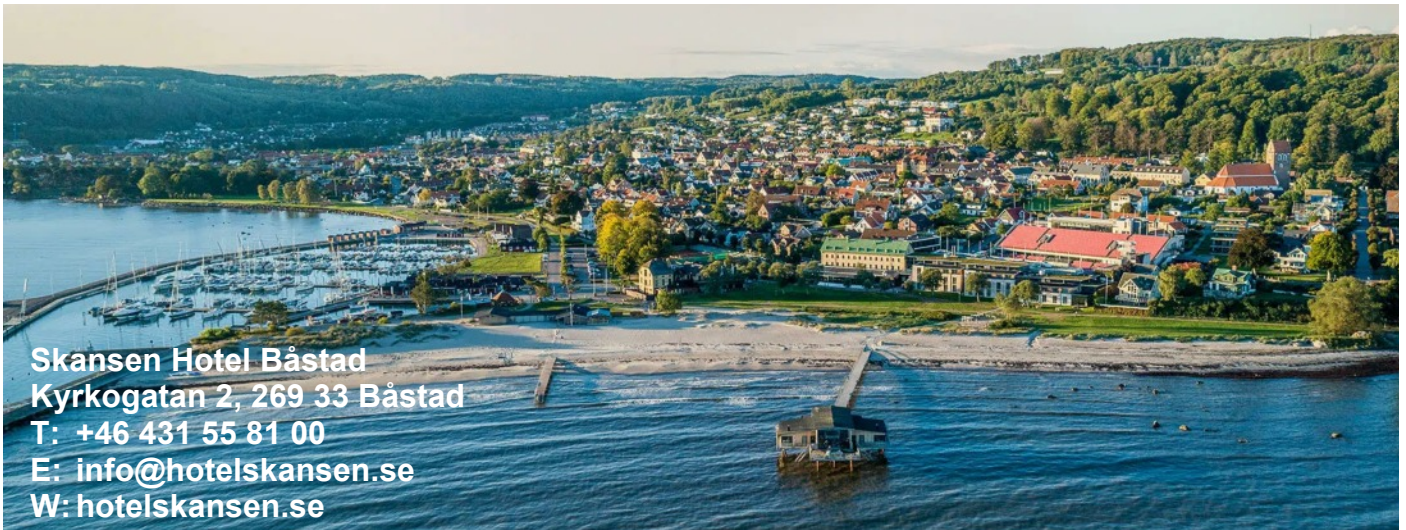
Member of the Conseil Magistral
Bailli Délégué of Great Britain



Greg Wallis

Member of the Conseil Magistral
Argentier of USA

Skansen Hotel Båstad



Skansen Hotel Båstad
Kyrkogatan 2, 269 33 Båstad
T: +46 431 55 81 00
E: info@hotelskansen.se
W: hotelskansen.se

Båstad

Båstad is a locality in Scania County with approximately 5,000 permanent residents. It is however one of Sweden's most typical summer resorts. The population is more than twice as large between April and September, and even more so during July.

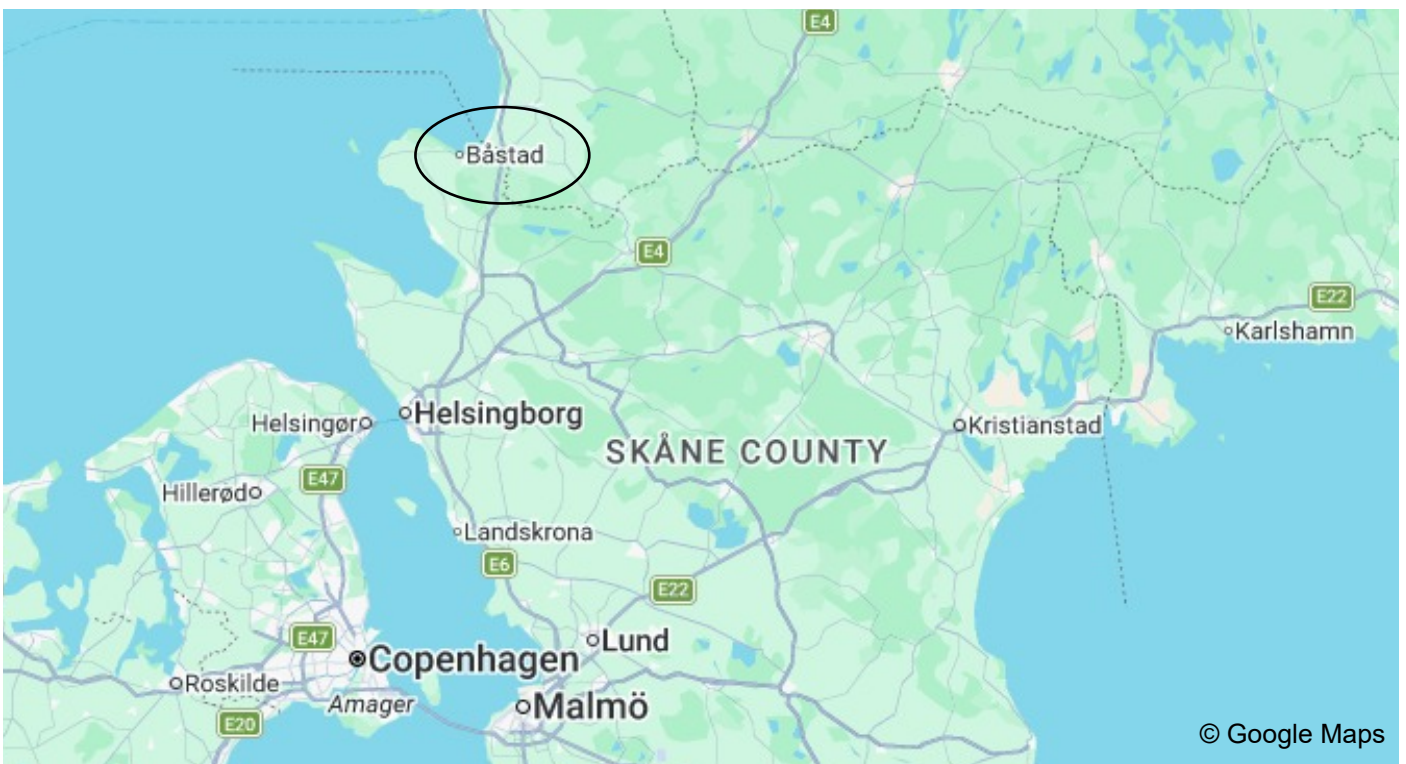
Skansen Hotel Båstad

The hotel is a hub of activity in the summer, a relaxing retreat in the winter. With panoramic windows offering gorgeous sea views and Bjäre flavours coming out of the kitchen, the hotel delights guests all year round.

Travel

There are regular trains direct from Copenhagen Airport to Båstad. Journey time 1h45.

NB. Please allow extra time on arrival at Copenhagen Airport and on departure due to the European Union's Entry/Exit system (EES) which, although planned to work flawlessly, has been known to have some room for improvement!





Competition Programme

Wednesday 14th

- Competitors arrive at the Skansen Hotel Båstad during the course of the day
The hotel is located between the beach and the harbour with fantastic sea views. It is a vibrant venue for events. Its surroundings and world-class hospitality make it an excellent choice for our International Final.

Welcoming Dinner

- 19h00 Meet in the hotel lobby
- Papas (Hamngatan 6, 269 33 Båstad)
With an enchanting view of the sea and the picturesque cold bathhouse, Papas is promising a tasteful experience inspired by Mediterranean gastronomy using local ingredients.

Thursday 15th

- Judges arrive at the Skansen Hotel Båstad during the course of the day

Educational Trip

- 08h30 Depart from the Skansen Hotel Båstad by coach for an educational trip...
- Kullabergs Winery (*see following page for details*)
- Tånga Winery (*see following page for details*)
- Halldora Winery (*see following page for details*)
- Lunch will be provided en route (*location to be decided*)
- 16h00 Arrive back at the Skansen Hotel Båstad

Dinner

- 18h00 Depart the Skansen Hotel Båstad by coach
- 18h15 Vineyard Visit followed by Dinner at Thora Winery (Dalen 22, 269 95 Båstad)

Seeking a place to gather for their four sons, two dogs, and a wide circle of friends, the Öberg family found this traditional farm in 2014. Their passion for food and wine, and for the moments shared around the table, led them to plant 300 Pinot Noir vines by hand beside the house. A small winery soon followed - and so began the journey of Thora Vingård. Opened in 2024, Flora is the heart of Thora Vingård's culinary expression - a restaurant with views over the vineyards and the sea, and a direct glimpse into the life of the winery. Located on the upper floor, it offers a warm and welcoming space where guests can experience food and wine in thoughtful harmony. Alongside the estate's own wines, Flora offers a carefully curated and evolving wine list - selected to reflect the same values that guide the kitchen: authenticity, origin, and a deep respect for place. A commitment to sustainability, quality, and innovation in food and wine that brought the restaurant early recognition with a 360° Eat Guide Award.

- Return to the Skansen Hotel Båstad by coach

continued/...

Competition Programme (continued)

Friday 16th

Semi-Final

- 08h00 Briefing and photos at the Skansen Hotel Båstad
- 08h30 Semi-Final commences in the hotel's Viamare Room: the written exam will be at the northern end, service tests 1 and 2 will be held in side rooms with curtaining or screening.
- Breaks for morning coffee, light lunch and afternoon tea which will be provided in the Väderön Room 1+2 which will also serve as the competitor rest area
- c16h30 Semi-Final concludes

Dinner

- 19h00 Dinner in Sand at the Skansen Hotel Båstad with Bailliage of Sweden Grand Chapitre attendees joining the group

Sand offers a vibrant atmosphere, modern cuisine and a view of the sea. The finest seasonal ingredients from the Bjäre Peninsula are sure to delight.

Saturday 17th

Final at the Skansen Hotel Båstad

- 08h30 Gather in Galleria for briefing and photos
- 09h00 Final commences
- 12h00 Final concludes
- Own arrangements for Lunch

Gala Awards Evening at the Skansen Hotel Båstad

- 18h00 Jeunes Sommeliers Presentation of Awards and Induction Ceremony in Galleria
- 18h30 Induction Ceremony for the Bailliage of Sweden
- Induction Ceremony for the Ordre Mondial des Gourmet Dégustateurs (OMGD)
- 19h15 Reception in Galleria
- 20h00 Gala Dinner in the Congress Hall (Kongresshallen) located at the top of the Congress Building at the hotel. The hall features panoramic windows which offer sweeping views of the Kattegatt sea in one direction and Båstad town with its historic church in the other.

Sunday 18th

- Depart Båstad

Educational Visits

Our educational tour will take in three wineries: Kullabergs, Tånga and Halldora. Can grapes be grown and quality wine made at 56 degrees latitude north? We are going to find out that the answer is a resounding yes! A unique combination of geography and weather conditions makes wine growing a promising industry in this northern region. It is a new terroir for viticulture, and the winemakers are constantly researching and reevaluating, in step with the ever-changing nature. During our three visits we will learn the facts.

Captions: Kullabergs Vingård (from left to right): Winemaker Nicola D'Agostini ~ Kullabergs wines ~ Winemaker Helena Lindberg



Visit 1: Kullabergs Vingård

During our first stop during the educational tour we will enjoy a tour of the vineyard and winery as well as tasting.

Winemaker Nicola D'Agostini says "We want to make the highest quality possible from what we have, and it all starts with the grapes."

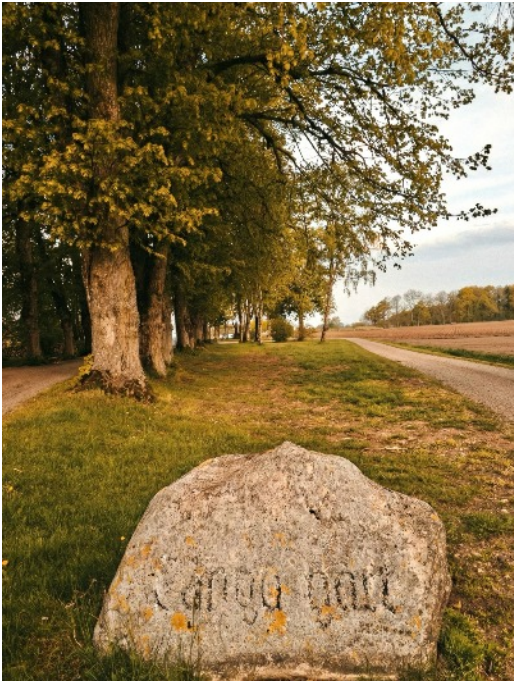
He continued, "The nearby sea provides a maritime climate that impacts the temperatures, sunshine and precipitation, together with the tip and the cape of Kullaberg. Thanks to our northern position we have plenty of daylight and long evenings during the important growing season. We get grapes with high aromatic character and fresh acidity due to cool autumn nights as we can let the grapes hang longer on the vines and benefit from more complexity and elegant integrated flavours. The vines do not want it too comfortable, and here they have to work in a heterogeneous soil with a mix of sand and clay, with bedrocks of the unique Kullait mineral. Together, these conditions create a harsh and favourable environment for the type of grapes we grow."



Captions: Kullabergs Vingård vines and wines

Educational Visits (continued)

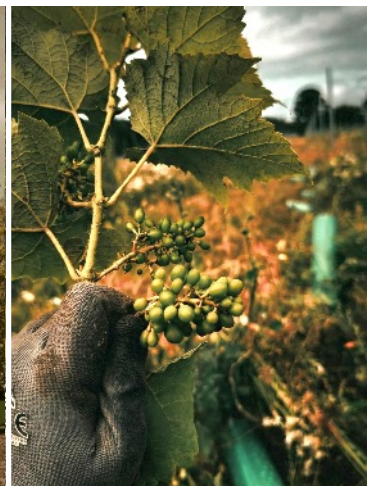
Captions: Tånga Vingård



Visit 2: Tånga Vingård

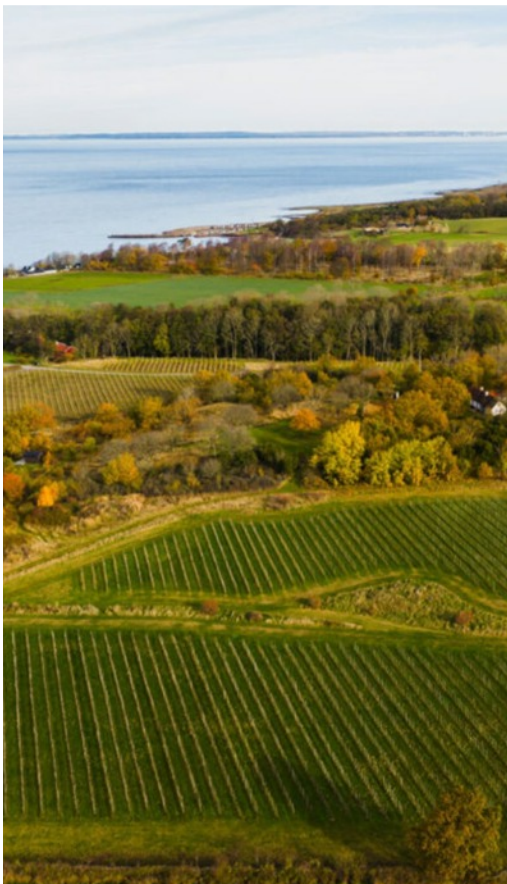
With its origin in the Swedish owned Lindeborg Wines, a company based in the Lisbon, Tejo and Alentejo certified wine regions of Portugal, Tånga Vingård is one of the newest vineyards in the region of northwest Skåne. Run by Gustaf Lindeborg this is a separate business. The goal is producing wines of different styles and creating them with authentic and solid character in harmony with nature. At Tånga several varieties of grapes are to be found in the 14 hectare vineyard and the heritage from Portugal can be found in Albarino. Also Castelão where it is the northernmost planting in the world.

At Tånga every shoot marks the beginning of a new cycle: the patience of nature, the strength of the land and the promise of what is yet to come. We will make a stop for a glass of wine and learn some thoughts from the owners of how to start up a wine business in Sweden using their experience from Portugal. The vineyard is still young, but every planted row already carries a promise: to create wines that reflect this place, this climate, and a new way of looking at Nordic wine-making.



Captions: Tånga Vingård vines and wines

Educational Visits (continued)



Visit 3: Halldora Vingård

The journey began with a dream to turn the love of wine - and the beautiful land called home - into something tangible. 2021 marked the beginning when 30 hectares metres of land in Barkåkra and Lervik on the Bjäre Peninsula, where coastal winds, mineral-rich soils and natural drainage set the stage for something special.

In 2022, Halldora planted approximately 80,000 vines - one of the largest plantings in Sweden. They brought together a dedicated team of experts, doers and family who share a belief that great wine begins with great soil and a hands-on approach in the vineyard. In 2025, they celebrated the first harvest and completed the winery marking the beginning of a wine-making journey.

Today, Halldora continue to explore and refine craft, learning from each season and from their unique northern terroir. The ambition is simple: to create expressive wines that reflect where they come from - and to share them with others. The vision is to lead the way in Nordic wine-making, creating bold, expressive wines that reflect their unique terroir and a progressive approach to vineyard and cellar - always pushing boundaries and exploring what northern wine-making can become.

All the Halldora vineyards carry the signature of Terra Skåne: curious, local, and unmistakably Scandinavian in every grape.



Captions: Halldora Vingård vineyards, winery and people



Panel of Judges



Yohann Jouselin MS, Chair Officier Maître Sommelier

French-born Yohann Jouselin MS has over 20 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 and in the same year he passed the examination to become a Master Sommelier with the Court of Master Sommeliers (Europe). His expertise and passion for wine continue to shape the fine wine industry in Hong Kong and beyond.

Tamás Czinki MS Maître Sommelier

Tamás began his career in the hospitality industry at a young age, gaining experience at some of Budapest's finest restaurants before deciding to pursue a professional path as a Sommelier.

To further develop his expertise, he moved to England and joined Northcote as a Sommelier, where his passion for wine deepened significantly. During this period, he actively participated in numerous sommelier competitions, further refining his knowledge and skills within the international wine community.

A defining milestone in his career came in 2020, when he successfully passed the Master Sommelier Diploma, becoming the first - and currently the only - Hungarian Master Sommelier.

Today, he is Wine Director at Felix Restaurant in Budapest, while also working independently as a wine consultant and educator. In addition, he is regularly invited to judge prestigious international wine competitions, including the Decanter World Wine Awards.



Panel of Judges (continued)

Fabien Mene MS **Maître Sommelier**

Fabien Mene, named Best Sommelier in Switzerland in 2021, is one of the few to hold the prestigious Master Sommelier title. It was awarded to him by the Court of Master Sommeliers (Europe) in June 2025 as result of passing the final examination held in Vienna, Austria.

With an international career that spans Paris, London, New York, and Geneva, Fabien brings his deep expertise in oenology, viticulture, and cellar management to the clients of L'Épicerie-Cave in Satigny, on the outskirts of Geneva.

At L'Épicerie-Cave every bottle tells a story. Fabien passionately shares his discoveries and personal favourites, offering a unique, refined, and convivial experience.

The values of the founders of the establishment live on through Fabien, the new Director. He is enthusiastic about his role which embodies the excellence of Swiss gastronomy and is therefore dear to the people of Geneva.



Tina Johansson **Maître Sommelier**

Tina's interest for wine began when she was 20 years old, one year later she moved from Umeå in northern Sweden to Stockholm to start her studies to become a Sommelier. Besides her Sommelier education she is also certified by the WSET: Level 4 Award in Wines, Level 3 in Sake, Level 3 in Spirits and Level 2 in Beer, as well as being a Certified Sommelier through the Court of Master Sommeliers.

Tina works as Wine Director for three Stockholm restaurants. Before this she was the Head Sommelier at the Michelin 1-star Restaurant Ekstedt. She is a sommelier consultant lecturing future sommeliers at the Scandinavian Wine Academy, as well as writing about wine and helping create wine lists for restaurants or social media content for different wine organizations.

Tina is currently leading the competition for Sweden's Best Female Sommelier. Furthermore, she is Vice-President of the Swedish Sommelier Association, as well as being a member of Swesomm, the Swedish National Sommelier team.



Competitors



Australia - Charlie Richards, 23

Charlie is Head Sommelier at Agnes Restaurant in Fortitude Valley a vibrant, inner-city suburb of Brisbane. After completing his undergraduate degree in Biochemistry at King's College London, he has channelled his skills into the scientific premise of wines and how processes such as clonal selection of yeast and fermentation pathways may be altered to produce wines of exceptional quality and ability to age. His career goal includes becoming Head Sommelier/Beverage Director of a 5-Star Hotel or Michelin 3-Star restaurant, eventually becoming a winemaker and putting his research and enthusiasm into productive use.



Belgium - Colin Lurot, 27

Having joined Grafé Lecocq in Namur in 2019 as a Sales Executive, in August 2022 Colin was promoted to Sales & Marketing Manager. Founded in 1879 by Henri Grafé and his wife Léontine Lecocq, Maison Grafé Lecocq quickly established itself as a key player in wine ageing and trading. While growing over the decades and generations, the company has remained true to its family values. Colin also provides a freelance Sommelier service through his "Wine Passion by Colin" business which he created in September 2023. Two of his clients are Restaurant Pré de chez vous in Bouge and L'Adresse in Bastogne.



Canada - Junxing "James" Li, 27

A skilled Advanced Sommelier and WSET Diploma holder, James has experience in leading all facets of hospitality management, wine service, bartending and retailing. Having gained a BA in Philosophy and Sociology from the University of Toronto, he in fact began his professional career as a Wine Sales Specialist in Beijing in 2022 before returning to Canada later that year. James held Lead Sommelier and restaurant management positions in several Toronto restaurants until joining DaNico in March 2026 as Assistant GM/Sommelier. At DaNico contemporary Italian culinary traditions meet exceptional service and design.



Finland - Leila Karhunen, 25

Since April 2025 Leila has been Sommelier at BisouBisou Brasserie & Bar, the upscale Helsinki restaurant with breathtaking views of the city (from the 24th floor of the Kalasatama Horisontti tower, the tallest office building in Finland) and said to be where French brasserie tradition combines with New York's relaxed approach. Having gained her vocational qualifications at the Turku Vocational Institute, Leila developed her practical wine service and restaurant management skills at establishments in Turku before being recruited to join the wine service team at BisouBisou. A career move which has notably expanded her horizons.



Competitors (continued)



Germany - Tom Zink, 22

A Certified Professional Sommelier within Germany's vocational training system, Tom started his career in 2020 at a hotel restaurant in Detmold (between Münster and Hanover). In 2023 he moved to the Michelin 2-star Restaurant Blanc in Hamburg as a Chef de Rang. However, in August 2024 he became Assistant Sommelier at Haerlin, the Michelin 3-star restaurant of the Fairmont Hotel Vier Jahreszeiten under Executive Chef Christoph Rüffer. Tom is acknowledged as a standout talent on the establishment's wine service team under the leadership and guidance of Head Sommelier Christian Scholz.



Great Britain - Kamila Błaszczyk, 28

Since 2026 Kamila has been Deputy Head Sommelier at Celeste at The Belmond Cadogan Hotel in Notting Hill, London. A highly decorated wine professional, from 2018-2022 Kamila served as Assistant GM at Brother Marcus Covent Garden, a restaurant well known for its fresh and vibrant East Mediterranean cooking. In 2022 she joined Maison Estelle in Mayfair, first as a Floor Manager then from 2023-2026 as Assistant Head Sommelier. Kamila holds top certifications, including the Court of Master Sommeliers (Europe) Certified title. She has also been placed prominently in the prestigious UK Sommelier of the Year awards.



Korea - Dahee Kang, 25

Dahee was Korea's 2025 National Best Sommelier as a result of winning a competition organised by the Korea International Sommelier Association. Through this Association she has also gained Advanced Sommelier Certification. For the last five years (since 2021) Dahee has been Sommelier/Food & Beverage Associate at Lotte Hotel World in Seoul. This role includes ensuring the delivery of top-class, fine dining service at the Michelin Guide listed "Toh Lim The Canton Table", the hotel's premium Cantonese restaurant located on the hotel's 37th floor offering a panoramic city view in a refined, East-inspired setting.



Malaysia - Thong Way Chern, 26

A hospitality professional with experience in outlet operations, beverage programmes and wine service. Way Chern is passionate about delivering consistent guest experiences while supporting team performance and operational excellence. After fulfilling several roles at the Hilton Kuala Lumpur, since January 2026 he has been a Trainer with Sommasia Malaysia. This new departure in his career sees him conducting regular training sessions, the focus being on beverage service for wines and non-alcoholic drinks. Way Chern holds the Court of Master Sommeliers Certificate and WSET Level 2 (with distinction).

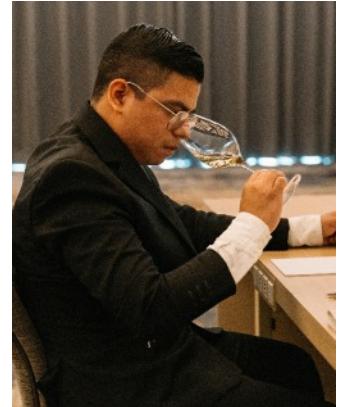


Competitors (continued)



Mexico - Pablo Gutierrez Lezama, 25

A wine specialist graduate of the Instituto Mexicano de Vinología and Certified Sommelier by the Court of Master Sommeliers, Pablo's professional experience is in luxury hotels in Cancún. His career to date has focused on the comprehensive management of wine and beverage programmes, operational leadership, development of gastronomic experiences and the achievement of commercial objectives within high-volume luxury environments. Currently he is a brand representative for Maison Hexagone's portfolio of French wines. The company's philosophy being to share the finest French wines under a single label, "L'Hexagon".



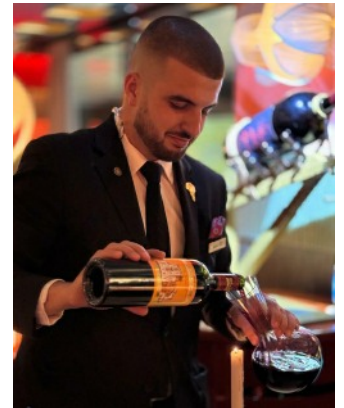
Norway - Robin Winje, 24

Robin is a service-minded, skilled chef, waiter and sommelier with several years' experience in the restaurant industry. He has worked at To Rom og Kjøkken in Trondheim since 2019. Under the tutorship of owner Roar Hildonen Robin has gained extensive experience with guest service, food and wine. He studied Restaurant and Culinary Arts at Strinda Upper Secondary School from 2018-2020 and thereafter gained professional qualifications in restaurant service and as a Chef. Adding to these skills he completed his Norwegian Sommelier Education in 2025. Robin participated in several competitions during this period.



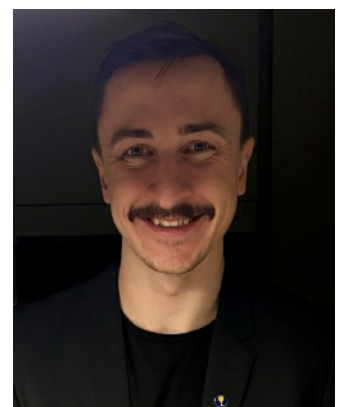
Portugal - Tiago Franco, 26

Focused on Food and Beverage management with a strong practical emphasis in the areas of restaurant, wine and bar service, whilst at college Tiago was student representative on the governing board. Passionate about the world of wine, he is ambitious, dedicated and curious. Tiago is Assistant Head Sommelier at Jncquoi Fish, a post he has held since September 2025. Previously he was a Sommelier at sister establishment, Jncquoi Frou Frou and for a short time Sommelier at Kabuki Lisboa. Tiago holds the Certificate from the Court of Master Sommeliers (Europe) and WSET Level 2 (with distinction).



Sweden - Isak Lauridsen, 22

Isak studied to become a Sommelier in 2024-2025. He loves the social aspects of the profession but also the communication and the opportunity to enhance an experience for someone else. In 2025 he started competing as a Sommelier in Sweden's Junior competition and won. Then in the Swedish Championship in 2026 he was Runner-up and as a result is happy to continue competing. Isak has also gained the WSET Level 3. One of Sweden's rising stars in the wine world, he works at the renowned Restaurant Adam Albin in Stockholm and is a key member of Sweden's National Sommelier Team.

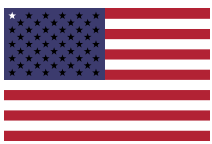
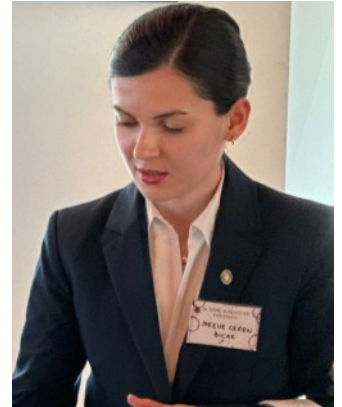


Competitors (continued)



Türkiye - Merve Biçak, 26

Merve is a Certified Sommelier with the Court of Master Sommeliers (Europe). She has proven expertise in luxury, personalised service with strong upselling of premium wines, spirits, and beverages, aligned with Michelin star level dining standards. Highly skilled in food and wine pairings for fine-dining menus Merve has a strong technical knowledge of spirits/liquors. Since April this year she has been Senior Sommelier at the Michelin 1-star Kitchen by Osman Sezener at The Bodrum Edition in Mugla. Prior to that she worked as a Sommelier in Dubai - first at the St Regis Downtown then at the Jumeirah Marsa Al Arab.



USA - John Fuller, 26

John grew up on Block Island, Rhode Island, where he was born into a hospitality family. His passion for wine came about almost right after he tried his first one. After graduating John moved to New York City and enrolled in a Sommelier programme. Upon completion he began working at Eleven Madison Park where he was exposed to world class hospitality. John moved up the ranks eventually becoming a Captain in 2024. All the while, he continued to study wine. Later, John became Sommelier at Clemente Bar when it first opened but then moved back to Eleven Madison Park as a Sommelier in 2025, where he still works today.



