



Gordon Ramsey

Piotr Pietras, Maze by

d.guillon@hotmail.com

Feb 2012-Feb 2014 : Sommelier at Dinner by Heston Blumenthal

Feb 2014 : Advanced Sommelier Certificate with Court of Master Sommelier Dorian Guillon, Brasserie Chavot

gabor@hakkasan.com

I left to explore New York City at the age of 25 and simply as a matter of making a living started to work in the restaurant business. Until that point I was totally unaware that I had the tendencies to become a real epicurean: been growing up with my home country's hearty cuisine and wine, always enjoyed it but never look behind the surface. The years I spent in NYC opened my eyes to the wine world and made me choose wine as a career. I started my WSET studies there and in 2011 I decided to move back to the old continent to be closer to those European wine regions and settled in the centre of the world's wine trade, here in London.

Waiter/Assistant Restaurant Manager, Pylos; New York City, NY, USA–2007-2011

Sommelier, Pollen Street Social; London, UK – 2011-2012

Assistant Restaurant Manager, L'Etranger; London, UK – 2012

Deputy Head Sommelier/ Head Sommelier, Hakkasan Hanway Place; London, UK – 2012. piotr.pietras@op.pl

Gabor Foth, Hakkasan

I am a 26-year-old BA in Hotel Management, originally from Kolobrzeg, Poland. I got interested in wine in Sheraton Poznan Hotel, where I worked as a room service waiter, a commis sommelier and, finally, a sommelier. After that, I took over the head sommelier position in a 5star City Park Hotel in Poznan, being responsible for wine program in 3 different outlets. The wine list I created got rewarded by Wine Spectator. At some point. I decided to move to London to increase my knowledge and service standards. Since September 2013 I have worked as a sommelier for Maze by Gordon Ramsay. I am the Certified Sommelier with Court of Master Sommeliers and currently I am getting prepared for the Advanced level. In my free time I visit wine regions. I am especially enthusiastic about Austrian, Italian and Iberian wines.

Vanessa.Cinti@Dorchester

Born in Turin, Vanessa Cinti brings a wealth of experience to CUT at 45 Park Lane with plenty of Italian charm. Accredited with the prestigious award of advanced sommelier by The American Chapter of the Court of Master Sommeliers, Cinti has also worked at a number of acclaimed restaurants including La Tour Restaurant in Vail, Remington's at The Ritz-Carlton and as wine director at Wolfgang Puck's Spago at The Ritz-Carlton Bachelor Gulch (Colorado). As head sommelier, Cinti has been instrumental in creating a wine list that features one of the largest selections of American wines in the United Kingdom.

Vanessa Cinti, 45 Park Lane (Dorchester Collection)

Guests



gus@vinoteca.co.uk

Currently Greek wine buver & assistant manager at Vinoteca Chiswick I have travailed many a hospitality job before I ended up with Brett & Charlie. Managed pubs, worked for a vodka company and worked in high volume cocktail events. There was something missing from all of them...booze, na, kidding, passion is what was lacking. The boys have let me be as silly as possible: hugging customers, making seats out of beer boxes & flirting with their wives. More importantly they (and my dad) have let me drink as much wine as possible and tell people about it. I've only been in wine for 2 bonkers years!

TBA

Gus Gluck, Vinoteca

Blogger

sarah@thewinedetective.co.uk

Sarah Ahmed is an independent, London-based wine writer, educator and judge with a particular interest in the wines of Portugal and Australia. Sarah was awarded the Vintners Cup in 2003, the Portuguese Annual Wine Awards' Wine Writer of the Year 2009 and was short-listed for the International Wine & Spirit Competition Communicator of the Year in 2009 and 2010. In addition to publishing www.thewinedetective.co.uk and contributing to www.blendallaboutwine.com she writes for several respected magazine titles and, since 2006, has contributed on Portugal, Port and Madeira to Hugh Johnson's Pocket Wine Book, Sarah consulted on Portugal and Australia for the seventh edition of The World Atlas of Wine by Hugh Johnson & Jancis Robinson MW and contributed to the Portugal entries for the upcoming 4th edition of The Oxford Companion to Wine by Jancis Robinson MW. She is Regional Chair for Portugal at Decanter World Wine Awards. In 2013, she was admitted to the rank of Cavaleiro of the Confraria do Vinho do Porto for her commitment and contribution to Port wine.

Food restrictions - I do not eat meat. I do eat fish, shellfish, egg and dairy products as well as vegetables etc

Sarah Ahmed, Ambassador

Practical Information



Main Contact & Tour Organizer (before tour)

• Marta Galamba +351 913 609 615

Host Contact (during tour)

Daniela Macedo +351 966 371 102

Area Manager Contact

• Tânia Oliveira +351 916 614 835

Wines of Portugal Headoffice Contact

+ +351 213 569 890





a world of difference



