

Stephen Raducki becomes Moët UK Young Sommelier of the Year 2012

Stephen Raducki, 28, head sommelier at the Hotel du Vin Winchester, has been awarded the Moët UK Young Sommelier of the Year Award 2012, presented by the Academy of Food & Wine Service (AFWS).

Stephen was presented with the award, along with a magnum of Moët & Chandon Impérial, at the Hotel du Vin Winchester yesterday [26 November] by AFWS chairman Nick Scade.

The Academy's Moët UK Young Sommelier of the Year Award is made each year to a sommelier under the age of 30 who took part in the Moët UK Sommelier of the Year competition.

Scade said that Stephen Raducki represented a new generation of dedicated, passionate and knowledgeable sommeliers: 'Stephen's knowledge of wines is far reaching and his food and wine matching is extremely creative. He also has a boundless enthusiasm for wine and sommellerie and is totally customer-focussed. He is certainly one to watch for the future.'

Paris-born Stephen has worked as head sommelier at Hotel du Vin Winchester for a year, having previously been assistant head sommelier at the Lime Wood Hotel, Lyndhurst. His impressive CV also includes training at La Tour d'Argent in Paris and a year as senior sommelier at London's Pont de La Tour.

Having been successful in the regional finals of this year's Moët UK Sommelier of the Year competition, Stephen went on to compete in the London finals of the competition for the third year running. He is determined to qualify again in 2013.

Accepting the award, he said: 'I am delighted and honoured to accept this wonderful accolade. It's a great achievement - I am thrilled to have won.'

'I moved to London from Paris primarily to improve my English and to get the opportunity to learn about wines from all over the world. What I most enjoy about this profession is the interaction with the guests and ensuring that they receive amazing service,' he added.

Stephen named 2011 UK Sommelier of the Year Yohann Jousselin of the Vineyard at Stockcross in Newbury as his most influential mentor in the profession, having worked together for at the Hotel du Vin Winchester.

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Photograph available of Nick Scade presenting the Moët UK Young Sommelier of the Year Award to Stephen Raducki with Hotel du Vin Winchester general manager Julien Foussadier.

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Editor's notes

About AFWS

The Academy of Food and Wine Service (AFWS) established in 1988, is the professional body for food and beverage service. It is dedicated to improving the status and awareness of food and beverage service as a viable career choice, raising standards across the industry, and encouraging teamwork to foster good relations with other industry sectors.

The Academy can offer advice and training to anyone following, or considering, a career as a sommelier, wine waiter, waiter, bar manager or restaurant manager.

www.afws.co.uk.

About Moët & Chandon

Moët & Chandon has been the Champagne of success and glamour since 1743. Renowned for its achievements, firsts and legendary pioneering spirit, Moët & Chandon is the Maison that introduced Champagne to the world. Synonymous with the most venerable of traditions and the most modern of pleasures, Moët & Chandon has celebrated life's most triumphant moments with grandeur for nearly 270 years.

Moët & Chandon Champagnes

Moët & Chandon shares the magic of Champagne with the world, offering a range of unique wines for every occasion, mood and palate. From the iconic Moët Impérial to the Grand Vintage Collection, the extroverted Moët Rosé Impérial to the innovative Moët Ice Impérial, each Champagne dazzles and delights with bright fruitiness, a seductive palate and an elegant maturity.