



Chaîne des Rôtisseurs

Jeunes Sommeliers Compétition

Program Description and Rules

2023

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George Staikos
Grand Echanson des Etats-Unis



Jeunes Sommeliers Competition

Welcome to the 2023 Chaîne Jeunes Sommeliers Competition!

The Chaîne des Rôtisseurs' Jeunes Sommeliers Competition has been held since its inauguration in 2005. We have much to celebrate! Each year the competitors and the quality of the competition have improved. The knowledge and service skills available to American restaurant patrons in selecting the perfect wine to pair with their meal have never been greater.

A new season begins. On January 7, 2023, all young sommeliers from across the United States, including those in the Caribbean countries that have a Chaîne US Bailliage are eligible to enter the first round of competition to qualify for competing for the 1st place of the 2023 US National Jeunes Sommelier title, to be awarded in Napa Valley, on May 3-6.

A competitor must be at least 21 (twenty-one) years old on January 7th, 2023 and must not yet have turned 30 (thirty) years old on September 30th, 2023*.

If you're a sommelier – whether new to our competition or a veteran, look at the next few pages describing the competitive process and calendar, then click on the [Application](#) to sign up! Deadline for entry is Dec 31, 2022. There's no cost to enter the competition, but lots of professional benefit and prizes which will likely be the most valuable ever given to a winning sommelier in a competition of this type.

If you know other sommeliers – who are under 30 years old and who are polishing their skills and looking for an educational challenge, please share this information with them.

Why should sommeliers compete – Sommeliers benefit by increasing their professional knowledge and skills through the competitive process. They also enhance their resumes through Chaîne recognition by meeting new people both in their profession and in the Chaîne who can help them succeed in the future.

*** Note:** There is a different age requirement for International Competition. You must not yet turned 27 (twenty-seven) years old on September 30th, 2023 in order to be éligible to compete in the Chaîne's International Jeunes Sommeliers Competition.



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All provincial winners will have an expense-paid trip to participate in our national competition and other events held for Chaîne members during the competition. Among the prizes at the national competition are substantial monetary scholarship awards.

The National Winner (if under the age of 27) will have an expense-paid trip in September 2023, to compete for the title of the International Jeunes Sommelier Competition sponsored by our International OMGD program. Five of US competitors have won the international title and three of US competitors came in second since the International Competition began in 2007.

On the following pages, you will find detailed information and rules about the 2023 Jeunes Sommeliers Competition. Please contact me if you have any questions.

Email: george@theeducatedgrape.com

Telephone: 973.699.2199

Thank you.

Vive La Chaîne and Mondiale!

George Staikos, Grand Echanson des Etats-Unis



Jeunes Sommeliers Competition

Preface

Société Mondiale du Vin USA was created to promote the enjoyment, knowledge and understanding of fine wines and crafted beverages. The framework of the Mondiale provides for professional and amateur participation, with one of its goals being to provide help, encouragement and support for the young professionals who are to be the best sommeliers of the future. The Jeunes Sommeliers Competition [JSC] promotes the expertise of the young wine and spirit professional and encourages mastery of wine and spirit knowledge.

Eligibility

The 2023 Jeunes Sommeliers Competition is open to any qualified individual who:

- Is an American citizen (by birth or naturalization) or a citizen of one of the Bailliage des Etats-Unis countries or territories (USA, Bahamas, Barbados, Cayman Islands, Jamaica, Puerto Rico, St Lucia, Turks & Caicos; other islands please contact us) AND has demonstrated an active interest in the wine and crafted beverage industry.
- OR is a legal resident of one of the Bailliage des Etats-Unis countries, holding a valid work permit in that country, AND is actively employed in that country as a sommelier on the date of each stage of the competition in which the individual seeks to compete.
- Is at least 21 years old on January 7, 2023, and not older than 30 years old on September 30, 2023.
- Is sponsored by a professional member of the Chaîne des Rôtisseurs (If a sponsor is needed, please inform us)

Non-Eligibility

- The winner of the National Jeunes Sommeliers Competition is not eligible to compete again
- Master Sommeliers are not eligible to compete
- Masters of Wine are not eligible to compete
- International rules may differ, which may affect who competes internationally after the national competition in which we select the winner of JSC in the United States

Who can repeat the competition

- An individual may compete up to three times at a Provincial Competition
- An individual may compete up to two times at the National Finals, and must complete the entire qualification and eligibility process each time



Jeunes Sommeliers Competition

Photography and Video Use by the Chaîne

Still photographs and video images may be taken at any time during the competition, and they may be used by Chaîne US in such manner and at such times as it deems appropriate and without any prior consent, including print, internet, press releases and other materials created by or for Chaîne US.

Web Links

- [Chaîne Jeunes Sommeliers Competition page.](#)
- [Jeunes Sommeliers Competition Rules](#)
- The Jeunes Sommeliers Competition [website is here.](#)
- [Application for Jeunes Sommeliers Competition.](#)



Jeunes Sommeliers Competition

Chaîne Young Sommeliers Competition Program Overview

To be selected as the winner of JSC of the year at the National finals, the candidate must successfully progress through three stages:

1. a first-round national written test administered online,
2. a second-round test held in person in one of our 10 provinces,
3. and the national finals to be held on May 3-6, 2023, in Napa Valley, California.

Sat, Jan. 21, 2023

The first-round multiple-choice test will be administered electronically. Candidates whose applications have been accepted may log into a testing web site and complete the one-hour exam from any computer with internet access. This is a closed-book test. **For USA Mainland and Caribbean candidates, the test will be given at 11 a.m. EST and the respective difference in other time zones (10 a.m. CST, 9 a.m. MST, and 8 a.m. PST). For Hawaii candidates the test will be at 8 a.m. HST. This day is the ONLY day,** no other dates or times are possible for taking this test. The results of the first-round exam will determine the competitors to be invited to advance to the provincial tests. The initial test result may also be a component of the provincial testing score.

January – April, 2023

Each Chaîne Province will schedule a date in this window with the Echanson Provincial. This Provincial competition will feature the top-scoring candidates from the first-round test. The second-round test comprises:

- an oral wine knowledge test
- a wine service test, and
- a blind tasting test of six wines

There will be no written test at the provincial level. Provincial competitions will generally have three competitors from each province. The winner from each province will be invited to the national competition.

May 3 – 6, 2023

The national finals will be held in Napa Valley, California. The test will occur over two days with

- a one- hour written test
- a blind tasting test, and
- multiple service tests

After these tests, the top three sommeliers will compete to determine the winner in a final set of challenges, in front of an audience. Judges include Masters of Wine, Master Sommeliers, previous national winners, and a small number of Chaîne members with extensive wine knowledge. The day is capped with an awards ceremony and a gala dinner which all the competitors will attend.

There are no entry fees for the young sommeliers to participate at any level of the competition. Selected travel and meal expenses for the second (provincial) and third (national) stages of the competition are covered by the Chaîne des Rôtisseurs and for a competitor selected after the national competition to represent the Chaîne U.S. at the International Competition.



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The Application

Applicants must have an interest in the wine and crafted beverage industry. The applicant must be sponsored by a Chaîne/Mondiale member (which we can help applicants to arrange). Click here for [Application for Jeunes Sommeliers Competition](#).

Misrepresentations on the application are grounds for disqualification before or after an award, without appeal. A completed application is mandatory. The application and a government-issued photo ID verifying date of birth must be presented to the competition chair at or before the time of testing.

An Equal Opportunity Organization

The Chaîne is an equal opportunity organization and does not discriminate based on race, national origin, religion, sex, disability, marital status, sexual orientation, or status as a disabled veteran. Information provided on the application will not be used for any discriminatory purpose.

Conduct

Candidates are expected to always conduct themselves professionally and cordially during and after all stages of the competition, at all levels. This expectation extends to personal interactions, dress code, use of appropriate language, intoxication, honesty and truthfulness, and any other issue that may reflect upon the Chaîne des Rôtisseurs. The Chaîne may disqualify a candidate at any stage of the competition, including after an award has been made, if the candidate's conduct does not meet a high standard of honesty, professionalism, respect for others, and polite social interaction consistent with the traditions of the Chaîne as well as the Sommelier profession.

Disqualified competitors may not represent themselves as having been competitors or winners at any stage of the competition and may not compete in any subsequent year. In the event of a disqualification, the Chaîne may name an eligible competitor next in performance order to receive any award or recognition previously given to the disqualified competitor. Decisions of the Chaîne's Grand Echanson des Etats-Unis or Bailli Délégué des Etats-Unis, Consul Délégué of Société Mondiale du Vin are final and not subject to appeal.



Competition Specifics

First Round – Knowledge Test

The first-round test consists of a multiple-choice exam. Knowledge in all areas of wine and wine production, laws, viticulture, and vinification, as well as spirits, beers, ales, ciders, port and sherry may be tested.

The exam will not exceed one hour. The first-round multiple-choice test will be conducted electronically at noon eastern time (and the corresponding hour in other time zones, except Hawaii) on Saturday, January 7, 2023, and is open to all qualified candidates who successfully complete the application process as outlined above. This is **the ONLY date and time** at which the test will be available. This is a closed-book test.

Second Round - Provincial Competitions

Each candidate who takes the first-round multiple-choice test on January 7th will be assigned to one of the US Chaîne's 10 provinces based on their place of employment or residence. The highest-scoring candidates in each Chaîne's province on the written test (above a minimum score) will be invited to participate in the Provincial Competition. Normally, up to three candidates will advance in each province. The final selection of candidates who advance to the Provincial Competitions will be made by the Grand Echanson.

The Provincial Competitions will be held within the provinces between January and April 2023. Specific dates and locations for each Provincial Competition may be decided only after the first-round test, based upon the locations of the sommeliers who advance to the provincial level. Travel expenses to the Provincial Competition by the invited competitors will be paid by the Chaîne.

The time required required for the provincial competition will be approximately half a day. Invited competitors who are unable to participate in their Provincial Competitions at the designated day, time, and place will forfeit their place, and the Chaîne may invite the next-highest scoring competitor in the province to compete instead.

Each Provincial Competition will consist of:

- a blind tasting evaluation of six wines (three whites and three reds) described orally to the judges in 25 minutes, and
- a service test requiring the opening of a sparkling wine,
- the decanting of a red wine, and
- a tableside wine pairing exercise
- an oral examination of the candidates' wine knowledge



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There is no written test at the provincial competition; the results of the first-round multiple-choice test may be used as a factor in the provincial competition outcome.

Judges for each Provincial Competition will be drawn from a combination of industry wine professionals and experienced Chaîne members with strong wine knowledge. All provincial judges must be approved in advance by the Echansons Provinciaux responsible for the competition. There will be a Master Sommelier or judge with similar qualifications at each Provincial Competition.

The first-place winner of each Provincial Competition will be invited to participate in the National Competition on May 3-6, 2023, in Napa Valley, California. Selection will be based on scores from both the first and second-round tests.

Third Round – National Competition

The format of the National Competition is similar to the International Chaîne Jeunes Sommeliers Competition [JSC] and is conducted by a panel of Judges selected by the Grand Echanson des Etats-Unis.

Judges are a mix of Masters of Wine, Master Sommeliers, other recognized, accomplished sommeliers, previous winners of the Chaîne US JSC, and Chaîne members with extensive wine knowledge and prior judging experience.

The format features three areas of examination. These areas are Theory (written), Service, and Blind Tasting. The exam format may be modified as deemed necessary by the Chaîne.

Theory (Written) Test

The national written test is one hour, covering the same areas of knowledge as the first-round multiple-choice test but at a higher level of difficulty. Questions will test competitors' knowledge especially of wine regions, wine grapes, wine labels, wines styles, vintages, wineries, wine companies, wine laws, and key people in the world of wine, and it will also address wine growing and winemaking, vine diseases, and the history of wine, as well as beers, spirits, and other crafted beverages including tea service.

There will not be any cigar questions.

Service Skills Testing

The Practical Service Skills test is a station-based service performance exam that includes decanting, sparkling wine service, blind identification of spirits, sparkling wine pouring, and other real-world tasks conducted within a time limit. There is also an exercise to recommend wines for pairing with various meal choices. These tests require full restaurant service skills, composure, appropriate dress code and personal sommelier equipment.



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Blind Tasting

The Blind Tasting test is a timed (25-minute) double-blind tasting of six wines. Scoring will be done on the deductive tasting method. Scores will be assigned for assessment by sight, nose, and palate and by initial and final conclusions of each wine.

Final Three Competition

At the conclusion of the full set of testing components, the three highest-scoring competitors will be announced. These three will then face each other in an additional set of challenges including an oral knowledge quiz, blind tasting, and service. This final competition will be held in front of an audience. It may also be live streamed as well.

Other Test Elements

In the spirit of keeping current with the evolving demands of a sommelier's job, the national exam may include new components from time to time that are not divulged in advance. For example, In 2013, a wine-term pronunciation test was introduced. In 2014, cocktail service was added. In 2015, the final-three competition was introduced.

Other innovations may be added without prior notice.

National Competition Location

The National Competition will be held on May 3-6, 2023, in Napa Valley, California.

Attire

At both the Provincial and National Competitions, attire for female contestants is business suit or after-five/evening attire appropriate for a professional sommelier. Attire for male contestants is a business suit or tuxedo (black tie) appropriate for a professional sommelier. Attire for the judges is business attire.

Results

The final results of the National Competition will remain unknown to anyone except the judges and the Bailli Délégué des Etats-Unis, Grand Echanson des Etats-Unis, and Vice Echanson des Etats-Unis who are supervising the Competition, until the awards ceremony on the evening of May 5, 2023. The determination of the judges, and decisions of the Chaîne Grand Echanson or Bailli Délégué des Etats-Unis, Consul Délégué Société Mondiale du Vin, are final and not subject to review or appeal. Appeals will not be considered.

All competing sommeliers at the National Competition must attend the entire announcement and awards ceremony in order to be eligible to receive an award. The announcement of the results will be recognized with photographs in Cuvée Magazine.



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Prizes

Competitors who are invited to advance to the Provincial Competition will receive a bronze medal and certificate upon their completion of the provincial competition, except the provincial winner, who will receive a silver medal.

At the National Competition, engraved medals will be awarded as follows:

- *First Place – Gold Medal and trophy, a \$2000 Educational Scholarship*
- *Second Place – Silver Medal, a \$1500 Educational Scholarship*
- *Third Place – Bronze Medal, a \$1000 Educational Scholarship*

The First-Place winner's name will be engraved on the perpetual Sommelier Competition trophy, which is kept at the Chaîne's National Administrative Office for display purposes.

The 3 competitors placing first, second and third in the National Competition will be awarded an educational trip to Bordeaux, France, thanks to support from the Conseil Interprofessionnel du Vin de Bordeaux (CIVB). Details will be provided on a later date.

Each provincial winner will receive a membership in the Confrérie de la Chaîne des Rôtisseurs through December 31 of the year in which he/she competes. The national winner will receive five years of membership. The memberships awarded include both U.S. Chaîne and International Chaîne memberships for the periods stated.

International Competition

All participants in the National Competition under 27 years of age must agree in advance, as a condition of their eligibility to compete, that if they are invited to advance to a higher level of the competition, they are committed to do so.

A sommelier who has participated in the National Competition and is subsequently invited to represent the US Chaîne to compete in the Chaîne International Jeunes Sommeliers Competition [JSC] must agree to do so.

Expenses for the US winner to attend the International JSC will be paid by the Chaîne. The 2023 International Competition will be held in September with location to be determined.