Asia Top Sommelier Summit
亞洲侍酒師峰會

Ms Élyse LAMBERT
Best Sommelier of the Americas

Biography of Speaker 講者簡介

Sommelier at Auberge Hatley from 2000-2004 and then at XO, the restaurant at Montréal's Hôtel Le St James (2005-2008), Élyse LAMBERT is currently the resident Sommelier at restaurant Le Local in Old Montreal, rated 2nd best new restaurant in enRoute magazine restaurant ratings 2008 (see resto-lelocal.com). She was the official Ambassador of the 8th Montréal Wine and Spirits Show at Palais des congrès de Montréal in March 2008.

Owing to a singular blend of talent and determination, Élyse LAMBERT quickly rose to prominence. In 2004, she won the competition for the Best Sommelier of Québec and, in 2006, ranked third best in Canada for the Best Sommelier of Canada competition, therefore qualifying to compete in the Best Sommelier of the Americas Competition in Buenos Aires, Argentina, 2009.

Élyse LAMBERT won this Competition and is now the Best Sommelier of the Americas.

The Court of Master Sommeliers has invited Élyse LAMBERT to be considered for the prestigious title of Master Sommelier in January of 2010—a distinction held by only 167 other individuals in the world, only 14 of whom are women. She has already successfully completed three of the four levels of this prestigious US - and UK-based certification.

Élyse LAMBERT 於 2000 至 2004 年在 Auberge Hatley 酒店任侍酒師，其後在 2005 至 2008 年加盟加拿大蒙特利爾酒店的 XO 餐廳。她現於蒙特利爾舊城生活，在當地 Le Local 餐廳任侍酒師。該餐廳於 2008 年 enRoute 雜誌的最佳新進餐廳排行榜名列第二（詳情請瀏覽 resto-lelocal.com）。於 2008 年 3 月假座蒙特利爾會展中心舉辦的第八屆蒙特利爾美酒展(Montréal Wine and Spirits Show)中，她更擔任活動的官方大使。

Élyse 憑著獨有的天賦及決心，很快便在業界冒出頭來。2004 年，她在魁北克的最佳侍酒師大賽中勝出；2006 年，她在加拿大的最佳侍酒師比賽中排名第三，並因此符合資格參加 2009 年在阿根廷布宜諾斯艾利斯舉行的全美最佳侍酒師大賽。

最後 Élyse 在這項比賽中勝出，成為全美最佳侍酒師。

Élyse 已獲世界侍酒大師協會(Court of Master Sommeliers)邀請，有機會在 2010 年 1 月獲授侍酒大師這項美譽。現時全球只有 167 人獲此殊榮，當中更只有 14 位女性。要獲授這項源自英美兩地的權威認證，必須完成四個階段，而 Élyse 已成功完成其中三個階段。

Presentation Abstract 演講內容簡介

'Preparing a competition is a work that requires time and discipline. As the Best Sommelier of Americas 2009, it will be my great pleasure to share my preparation program, last minute tips and tricks to help you performing better when the big day arrives. I will also reserve time to answer your questions.'

為比賽作好準備是需要時間及受過訓練的。 作為全美最佳侍酒師的我感到十分榮幸能與你們一起分享過去的賽前預備過程，以及提供最要的提示及妙計，以助你們在比賽中獲得理想成績。此外，我還會悉心為你們一一解答問題。