HKTDC
Hong Kong International Wine & Spirits Fair
香港國際美酒展

# Asia Top Sommelier Summit
# 亞洲侍酒師峰會

## Mr Andreas LARSSON
## Best Sommelier of the World

### Biography of Speaker 講者簡介

Andreas LARSSON is currently the best Sommelier of the World and the best Sommelier of Europe (Trophée Ruinart Meilleur Sommelier d'Europe 2004). He is today considered the leading sommelier and wine taster in Sweden and abroad.

He has a special affinity for the classical french vineyards, the evolution in Spain, great Riesling, Sherry and Champagne. Andreas started his career as a chef in 1990 after graduating from restaurant school and worked active as a chef for several years. After some brief periods of combining the cuisine with playing Jazz music he decided to focus more on his interest for wine and the world of beverages.

After a lot of travelling and studies Andreas got his sommelier diploma at "Restaurangakademien" in Stockholm 1999. He works today for the restaurant PM&Vänner in Växjö.

Andreas is the consultant Sommelier for Asian Airlines. He is a lecturer at various sommelier educations in Scandinavia. A frequent contributor to various wine publications in Sweden and abroad. He is often hired as a taster in international wine competition.

Andreas LARSSON 為全球最佳侍酒師及歐洲最佳侍酒師，曾於 2004 年勇奪 Trophée Ruinart Meilleur Sommelier d'Europe 大獎。他亦被譽為瑞典以至全球最頂尖的葡萄酒侍酒師及品酒師之一。

他偏愛經典的法國葡萄園、西班牙的紅酒革命、上乘的 Riesling、雪利酒及香檳。於 1990 年自餐飲學校畢業後，隨即展開其歷時數年的廚師生涯。有一段時期他曾經嘗試糅合烹飪和爵士樂，後來才決定專注發展自己對葡萄酒及各式飲料的興趣。

經過多次遠赴海外進修後，Andreas 終於在 1999 年於斯德哥爾摩考取侍酒師文憑。他現在於瑞典韋克舍的 PM&Vänner 餐廳工作。

Andreas 是韓亞航空的侍酒顧問，也是斯堪的那維亞半島各大侍酒教育機構的講師，並經常於瑞典以至全球各地的葡萄酒刊物發表文章。他經常獲邀請擔任國際葡萄酒比賽的品酒人。

### Presentation Abstract 演講內容簡介

Andreas LARSSON – currently the Best Sommelier of the World will enlighten the fascinating story of how he went from musician to chef and how, after being bitten by the wine bug, he managed to become the best sommelier of Sweden, Scandinavia, Europe and to conclude of the World in only 10 years time. He claims that it just takes a part of talent, a lot of work and massive passion to succeed. He will share his view on how to study in all fields, theoretical, practical and also the most dynamic aspects of service such as psychology and guest relations. As a highly accomplished blind taster he will also share his point of view and knowledge on how to master blind taste and its virtues.

現為全球最佳侍酒師的 Andreas LARSSON，將會細數他的精彩人生，道出他如何由一名音樂家忽然轉投廚師工作，繼而受到葡萄酒的魔力感染，迅即成為瑞典、北歐及歐洲的最佳侍酒師，更於短短十年間攀上全球最佳侍酒師的寶座。對於所擁有的成就，他謙稱只是一點天分、無限努力及澎湃激情的成果。他屆時將會分享自己的研究心得，其中將涵蓋一切理論及實際相關領域，以及在心理學及客戶關係等待客之道內最令人難以捉摸元素。作為備受讚譽的盲品師（blind taster），他亦會分享其如何掌握盲品及其優勝之處的見解及認識。