



ASI GENERAL Assembly 2024 Monaco

Under the High Patronage of
H.S.H. Prince Albert II of Monaco



ASSOCIATION
DE LA SOMMELLERIE
INTERNATIONALE





ASI Sponsors





WILLIAM WOUTERS

ASI President

On behalf of ASI, I would like to welcome you to our annual General Assembly. This year marks a significant moment in the history of ASI. We've turned 55 this year, and I can't think of any better way to celebrate this milestone than here in Monaco with our board, committee directors, member association presidents, and valued partners.

Monaco is one of the world's most awe-inspiring places. Thank you to our hosts, the Monegasque Association of Sommeliers and its president, Dominique Milardi, for sharing this moment with us. I invite everyone in attendance to drink in Monaco's beauty and get a taste of its glamorous lifestyle. At this important event, we are surrounded by the spoils of those who dreamt of a bigger, better life. Take a moment to imagine what you can do to improve your life and the lives of the sommeliers within your care.

Over the years, the board and committees of ASI have worked towards a collective vision. A vision based on building a strong, unified, and truly global association that focuses on supporting all sommeliers, not only those already at the pinnacle of their careers.

We believe ASI, and our member associations, have a responsibility for both our current and future sommeliers, regardless of where they are on their career path. We also believe in supporting all who choose this profession, regardless of their culture, gender, ethnicity, or religion. ASI is an association of associations, and one that, thanks to the hard work of our board, continues to expand, bringing sommellerie to all corners of the world. Let me take this opportunity to welcome our new and prospective member associations.

This collective vision has been exemplified by the work done by the Exams & Education, and Sommeliers Contests committees to create, and update, our ASI Guidelines, which give a global standard of knowledge and service required to be a sommelier. From this standard base of knowledge and expectations, we were able to develop the ASI Certification Level exams. These examinations provide standardized measures of knowledge for sommeliers at all stages of their career, and a natural path for those seeking to become ASI Diploma recipients. Finally, the creation of the ASI Bootcamp has given a platform for those inspired to be the very best in our profession an opportunity to learn from ASI tutors, mentors, and colleagues from around the world. In just a few short years, our educational offerings and examinations have gone from fragmented and focused on the few to cohesive and in support of the many.

Supporting this great work has been our marketing committee members. Our social media presence continues to grow, and with the launch of ASI Magazine, we've created a place for sommeliers to share their knowledge alongside the greatest minds of the wine world.

I, and the entire board, look forward to sharing our vision for the upcoming year with everyone in attendance at this grand event.





DOMINIQUE MILARDI
AMS President

My first thoughts and gratitude naturally go to His Serene Highness Prince Albert II of Monaco, whose benevolent support and High Patronage have marked the beginning of this extraordinary adventure.

What an honor and pleasure to host the International Sommelier Association in Monaco, celebrating the 55th anniversary of the birth of this noble institution.

Months of dedicated work preceded this moment, orchestrated by the devoted members of the Monaco Sommeliers Association, led by Jonathan Durante and Gérard Ravera. They joined forces with the institutions of the Principality of Monaco, bringing to life a project dear to all those involved in this prestigious world congress of sommeliers.

Competence, humility, dynamism, respect, realistic ambition, motivation, transmission, education - these values are at the heart of our humble association.

Creating connections, staying attuned to future generations, being moderate and innovative, placing humanity at the center of everything - that is our common commitment. The gathering of all the talents in this noble profession rests on a shared foundation, summarized in one word: "passion."

We are enthusiasts, lovers of nature, and advocates for respect towards it. This human adventure, which we experience through this ambitious and courageous design, is our ultimate reward. It not only strengthens our professional bonds but also our emotional connections.

Welcome to the ASI, to the world of Sommeliership, and the viticultural and vinicultural sectors in the Principality of Monaco. This anniversary general assembly will be marked by camaraderie, friendship, and the joy of reunion - a much-appreciated glimmer in these troubled times.

Vive la Sommellerie, vive L'ASI !!!



ASSOCIATION
DE LA SOMMELLERIE
INTERNATIONALE



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1 | Board of ASI



WOUTERS WILLIAM
ASI President



VLNKOVA BEATA
Secretary General



DVORAK IVO
Deputy Secretary General



FAURE-BRAC PHILIPPE
Treasurer



ANGELOV SAMUIL
Deputy Treasurer



CHANTÔME ASTROM MICHÉLE
Vice-president for Africa & Middle East



PREZIOSO MATIAS
Vice-president for the Americas



TAMURA SOGA SAIKO
Vice-president for Asia & Pacific



KAMECKI PIOTR
Vice-president for Europe

Bylaws Committee

- Director: Higgs Jacobs (South Africa)
- Georgios Kassianos (Cyprus)
- Gerard Devos (Belgium)
- Janni Berndt (Sweden)

Diversity, Ethics & Compliance Committee

- Co-Directors: Ricardo Grellet (Chile) & Heleen Boom (Netherlands)
- Alba E. H. Hough (Iceland)
- Higgs Jacobs (South Africa)
- Samuil Angelov (Finland)
- Renata Moreti (Chile)
- Ronald Binati (Malaysia)
- Team members for special projects: Jorald Julie (Mauritius) & Mirko Pastorelli (Italy)

Marketing committee

- Co-ordinator: Nina Basset (UK)
- Marketing & Communication: Xeniya Volosnikova (Kazakhstan)
- Partnership management: Ana Sofia Oliveira (Portugal)
- ASI Mag Editor: Mark DeWolf (Canada)
- Contest communication manager: Liora Levi (Norway)
- Press Officer: Barbara Wanner (Germany)
- Translation support: Michèle Aström Chantôme (Morocco)
- Translation support: Manuel Negrete (Mexico)

Liaison Officer for Sommeliers Contests and Exams & Education Committees

- Tim Volderslev (Denmark)

Event coordinator

- Dawid Sojka (Poland)

Sommeliers Contests Committee

- Co-Directors: Olivier Poussier (France) & Shinya Tasaki (Japan)
- Coordination: Saiko Tamura-Soga (Japan)
- Logistics: Dejan Zivkoski (Serbia)
- Paolo Basso (Switzerland / Italy)
- Markus Del Monego (Germany)
- Paz Levinson (Argentina)
- Heidi Makinen (Finland)
- Veronique Rivest (Canada)
- Raimonds Tomsons (Latvia)
- Andreas Larsson (Sweden)
- Serge Dubs (France)

Exams & Education Committee

- Co-Directors: Giuseppe Vaccarini (Italy) & Sören Polonius (Sweden)
- Coordinators for ASI Certification 1, ASI Certification 2 and ASI Diploma: Michèle Aström Chantôme (Morocco) and Ene Ojaveski (Estonia)
- Editorial Board: Leo D'Addazio (Venezuela), Andreas Matthisdis (Greece), Kristjan Markii (Estonia), Edwin Raben (Netherlands) and Jean-Vincent Ridon (South Africa/Zimbabwe)
- Supporting Team: Marc Almert (Germany), An Jung Min (South Korea), Danio Braga (Brazil), David Hsiao (Taiwan), Spencer Fondaumière (South Africa), Zulfiya Ibragimova (Kazakhstan), Shalva Khetsuriani (Georgia)

Président d'Honneur de l'Association Monégasque des Sommeliers,
S.A.S. Le Prince Albert II de Monaco

BUREAU DE L'ASSOCIATION MONÉGASQUE DES SOMMELIERS

Président d'Honneur, Commission des Sages & Délégué A.S.I.
Jean Pallanca, Maître sommelier de l'Union de la sommellerie Française, « Honoris Causa »

Président d'Honneur & Délégué A.S.I.
Patrice Frank, Maître sommelier de l'Union de la sommellerie Française

Président, Délégué A.S.I. & Délégué U.D.S.F.
Dominique Milardi, Maître sommelier de l'Union de la sommellerie Française

**Conseiller du Président, En charge de la coordination de l'Assemblée générale
de l'Association Internationale de la sommellerie de février 2024**
Gérard Ravera

Vice-Président, & Délégué U.D.S.F.
Cyril Jaegle, Maître sommelier de l'Union de la sommellerie Française

Vice-Président & Délégué U.D.S.F.
Gérard Veyrat de Lachenal, Maître sommelier de l'Union de la sommellerie Française

Vice-Président & Délégué U.D.S.F.
Lionel Compan, Maître sommelier de l'Union de la sommellerie Française

Vice-Président, Trésorier Général, & Commission des jeunes
Jonathan Durante

Secrétaire Général & Commission des États Généraux
Didier Calzia

Secrétaire Général Adjoint
Marlène Goin

Trésorier Général Adjoint, Délégué U.D.S.F. & Commission des jeunes
Guillaume Robillon

Commission Concours Internationaux & Commission des jeunes
Bruno SCAVO, Maître sommelier de l'Union de la sommellerie Française

Commission des jeunes
Stefano Tonnetto

Chargé de Mission, Gala annuel & Voyages
Frédéric Kremer

Chargé de Mission, Gala et Voyages, Commission des Sages & Délégué A.S.I.
Patrick Guttierrez, Maître sommelier de l'Union de la sommellerie Française

Chargé de Mission, Gala annuel lots de tombola de prestige & Voyages
Giuseppe Novena

Chargé du Protocole, Commission des Sages & Gala annuel
Fredy Vinaj

Chargé du Protocole & Gala annuel
Antonio Fochi

Commissaire aux comptes, Commission Concours & Délégué U.D.S.F.
Patrice Albano, Maître sommelier de l'Union de la sommellerie Française

Chargé de Mission auprès du Président
Jérôme Corleoni

Chargé de Mission auprès du Président
Eric Bret-Morel

**30th Gala Prestige de la Sommellerie Monégasque
« Pessac-Léognan » - Méridien Beach Plaza Monte-Carlo**



**31st Gala Prestige de la Sommellerie Monégasque
« Chateauf-neuf-du-Pape » - Yacht Club Monaco**



EUROPE



ALBANIA
Dashmir Elezi
 Organizata Shqiptare e Sommelierise
 Member since 2007



AUSTRIA
Annemarie Foidl
 Sommelier Union Austria
 Member since 1988



BELGIUM
Kris Lismont
 Belgische Sommeliersgilde v.z.w.
 Member since 1969



CROATIA
Veljko Ostojić
 Hrvatski Sommelier Klub
 Member since 1994



CYPRUS
Georgios Kassianos
 Association Chypriotte des Sommeliers
 Member since 2003



CZECH REPUBLIC
Ivo Dvorak
 Asociace Sommelierů Česká Republika
 Member since 1998



DENMARK
Christian Aaro
 Dansk Sommelier Forening
 Member since 1989



ESTONIA
Kristjan Markii
 Eesti Sommeljeede Assotsiatsioon
 Member since 2002



FINLAND
Heidi Mäkinen
 Suomen Sommelierit Ry
 Member since 2007



FRANCE
Fabrice Sommier
 Union de la Sommelierie Française
 Member since 1969



GEORGIA
Shalva Khetsuriani
 Georgian Sommelier Association
 Member since 2008



GERMANY
Ruth Christa Yvonne Heistermann
 Sommelier-Union Deutschland e.V.
 Member since 1982



GREECE
Andreas Matthisdis
 Union de la Sommelierie Grecque
 Member since 1998



HUNGARY
Gábor Kovács
 Magyar Sommelier Club
 Member since 2001



ICELAND
Alba Hough
 Vinthjónasamtök Íslands
 Member since 1998



IRELAND
Morgan Vanderkamer
 The Irish Guild of Sommeliers
 Member since 1983



ITALY
Giuseppe Vaccarini
 Asso. della Sommelierie Professionale Italiana
 Member since 2008



LATVIA
Jānis Kalķis
 Latvijas Vinziņu Asociācija
 Member since 2007



LITHUANIA
Arminas Darasevičius
 Lietuvos Someljų Asociacija
 Member since 2007



LUXEMBOURG
Dino Totaro
 Association Luxembourgeoise des Sommeliers
 Member since 1989



MONACO
Dominique Milardi
 Association Monégasque des Sommeliers
 Member since 1999



MONTENEGRO
Zoran Avramovic
 Sommelier Club of Montenegro
 Member since 2009



NETHERLANDS
Heleen Boom
 Nederlands Gilde van Sommeliers
 Member since 1991



NORWAY
Liora Levi
 Norsk Vinkelforening
 Member since 1991



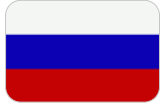
POLAND
Tomasz Kolecki
 Stowarzyszenie Sommelierów Polskich
 Member since 2003



PORTUGAL
Tiago Marco Paula
 Associação dos Escanções de Portugal
 Member since 1969



ROMANIA
Florea Voica
 Asociația Somelierilor din Romania
 Member since 1997



RUSSIA
Alexei Sidorov
 Russian Association of Sommeliers
 Member since 2002



SERBIA
Dejan Zivkoski
 Udruženje somelijera Srbije
 Member since 2008



SLOVAK REPUBLIC
Beata Vlnkova
 Asociácia somelierov Slovenskej republiky (ASSR)
 Member since 2003



SLOVENIA
Valentin Buffolin
 Sommelier Slovenije
 Member since 1994



SPAIN
Rafael Jose Bellido Cifuentes
 Unión de Asociaciones Españolas de Sumilleres
 Member since 2010



SWEDEN
Janni Berndt Dahl
 Svenska Sommelierföreningen
 Member since 1989



SWITZERLAND
Piero Tenca
 Asso. Suisse des Sommeliers Pro. (ASSP)
 Member since 1983



TURKEY
Randolph Ward Mays
 Türk Someyerleri Derneği
 Member since 2001



UKRAINE
Ivan Bachurin
 Асоціація сомельє України
 Member since 2007



UNITED KINGDOM
Nicolas Clerc
 The United Kingdom Sommelier Academy
 Member since 2022 / 1998

AFRICA & MIDDLE EAST



MAURITIUS
Julie Jorald
 Association des Sommeliers de l'Île Maurice
 Member since 2015



MOROCCO
Mikael Rodriguez
 Association des Sommeliers du Maroc
 Member since 2012



SOUTH AFRICA
Spencer Fondaumiere
 South African Sommelier Association (SASA)
 Member since 2015



ZIMBABWE
Carey-Ann Brown
 Sommeliers Association of Zimbabwe
 Member since 2020

AMERICAS



ARGENTINA
Marcela Viviana Rienzo
 Asociación Argentina de Sommeliers
 Member since 2002



BRAZIL
Danio Braga
 Associação Brasileira de Sommeliers
 Member since 1987



CANADA
Domer Rafael
 Canadian Association of Pro. Sommeliers
 Member since 1989



CHILE
Héctor Vergara
 Asociación Nacional de Sommeliers de Chile
 Member since 2000



DOMINICAN REPUBLIC
Carlos Espino
 Asociación Dominicana de Sommeliers
 Member since 2017



MEXICO
Miguel Ángel Cooley
 Asociación de Sommeliers Mexicanos A.C
 Member since 1997



PARAGUAY
Oliver Gayet
 Asociación Paraguaya de Sommeliers
 Member since 2019



UNITED STATES OF AMERICA
Doug Frost
 BUSA - Best USA Sommelier Association
 Member since 2021



URUGUAY
Sebastien Menendez
 Asociación Uruguaya de Sommeliers Pro. (AUSP)
 Member since 2010



VENEZUELA
Leonardo D'Addazio
 Asociación Venezolana de Sommeliers
 Member since 1999

ASIA & PACIFIC



AUSTRALIA
Sarah Andrew
 Sommeliers Australia
 Member since 2008



CHINA
Kwok Ming Nelson Chow
 Hong Kong Sommeliers Ass.-Greater China
 Member since 1998



INDONESIA
Bapak Adam
 Indonesia Sommelier Association
 Member since 2009



MALAYSIA
Ronald Willie Binati
 Sommelier Association of Malaysia (SOMLAY)
 Member since 2009



NEW ZEALAND
Celia Hay
 New Zealand Sommeliers and Wine Pro. Asso.
 Member since 2018



PHILIPPINES
Eric Wang
 Philippine Sommelier Association (PSA)
 Member since 2018

**JAPAN****Shinya Tasaki**Japan Sommelier Association
Member since 1986**SINGAPORE****Gerald Lu**Sommelier Association of Singapore
Member since 2009**KAZAKHSTAN****Nikita Filippov**Kazakhstan Sommelier Association
Member since 2019**TAIWAN****Hao-Chun Hsia**Taiwan Sommelier Association (TSA)
Member since 2010**KOREA****Ko Jaeyon**Korea International Sommelier Asso. (KISA)
Member since 1999**THAILAND****Napon Sriwarin**Thailand Sommelier Association
Member since 2016

APPLICANTS

**COLOMBIA****Gabriel Garcia**Asociación Sommeliers De Colombia
Member since 2022**MOLDOVA****Druta Mihail**Asociația de Sommelier din Republica Moldova
Member of College of Applicants since 2023**ECUADOR****Gabriela Pozo**Asociación Ecuatoriana de Sommeliers
Member since 2022**VIETNAM****Le Huy Tu**Saigon Sommelier Association
Member of College of Applicants since 2022**LEBANON****Joseph Mounayer**Association des Sommeliers du Liban ASLIB
Member of College of Applicants since 2023

COMING SOON

**INDIA****Amrita Singh**The Indian Sommelier Association
Future member of College of Applicants**PEROU****Maximo Garay Mozo**Alianza Peruana de Sommeliers
Future member of College of Applicants



MINUTY



Sommeliers
INTERNATIONAL

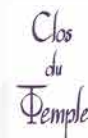


EUROCAVE

Feyles



Domaine des
MAPLIERS



On the occasion of the world sommelier symposium, the Monegasque Association of Sommeliers is planning the festivities to celebrate the **55th Anniversary** of the Association de la Sommellerie Internationale! The excellence of Sommellerie will vibrate in the Principality of Monaco and share memorable moments with all nations.

THURSDAY FEBRUARY 22, 2024

Inauguration day of the General Assembly - Association de la Sommellerie Internationale
at the Headquarters Hotel, Le Méridien Beach Plaza Monte Carlo
under the High Patronage of **His Serene Highness Prince Albert II of Monaco**.



12:00 p.m. to 7:00 p.m.: Reception of the National Presidents, (63 active member countries and 5 applicants), of the Best Sommeliers in the World, of the International Sommellerie Association at the Headquarters Hotel, Méridien Beach Plaza Monte-Carlo, led by **Mr. Vincent Clinckemaillie**.



Event location:

Hotel Le Méridien Beach Plaza Monte Carlo
22 avenue Princesse Grasse, 98000 Monaco

Le Méridien Beach Plaza enjoys a strategic location. Located not far from the Grimaldi Forum, the hotel is just a few minutes from the historic heart of Monaco, Port Hercule and the famous Monte-Carlo Casino.

Welcome to all member associations of the Association de la Sommellerie Internationale:
Champagne Gremillet Brut Blanc de Noirs, Mr. Jean Christophe Gremillet.
Partners of the Monegasque Association of Sommeliers.

2:00 p.m. to 5:00 p.m.: Permanent coffee break in the Hub of the Le Méridien Beach Plaza Monte-Carlo Hotel.

5:00 p.m. to 2:00 a.m.: Opening of the “Bar des Sommeliers” Salon Méditerranée, Sea Club du Meridien Beach Plaza Monte-Carlo.

SOMMELIER BAR

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INSTITUTIONAL PARTNER

Directorate of Tourism and Conventions of the Principality of Monaco, **Mr. Guy Antognelli:**
visitmonaco.com/fr

WATER PARTNER

Nestlé Waters, San Pellegrino & Vittel, **Mr. François Olivier Gibet.**

PARTNERS

Eurocave Nice: **Mr. Mathias Cattin Rainier III Hotel**

Technical School of Monaco

Elegance By **Mandy Ayache**

INAUGURATION COCKTAIL - Lead by Lauren Colin Culinary director

With the presence of the Chefs in alphabetical order for the Inauguration Cocktail:

Jean Laurent Basile: Chef of the Restaurant l'Hirondelle, Thermes Marins of the Société des Bains de Mer.

Julien Beaulieu: Pastry Chef of the Méridien Beach Plaza Monte Carlo, Disciple of Auguste Escoffier.

Gaël Bourguignon: Sous Chef at Le Méridien Beach Plaza Monte Carlo.

Gilles Brunner: President of the Grand Cordon d'Or of French Cuisine in Monaco, Cooking teacher at the Lycée Technique Hôtelier de Monaco, Past Chef of the kitchens of the Prince's Palace of Monaco.

Jacques Chibois: Michelin-starred chef-owner, La Bastide Saint-Antoine, Relais & Châteaux, Les Grandes Tables du Monde, 5* hotel, gourmet restaurant in Grasse, President, Administrator of the Wine Tourism Association.

Laurent Colin: Culinary Director of the Méridien Beach Plaza Monte-Carlo, Member of the Grand Cordon d'Or of French Cuisine and Disciple of Auguste Escoffier

Luc Gamel: Best worker in France, SBM Hôtel Hermitage Monte Carlo, Member of the Magistral council of the Grand Cordon d'Or of French Cuisine .

Joël Garault: starred chef, President of Monaco Goût et Saveurs, Member of the Grand Cordon d'Or of French Cuisine and Disciple of Auguste Escoffier.

Christian Garcia: chef of the kitchens of the Prince's Palace of Monaco, President of the Club des Chefs des Chefs d'Etat, Member of the Magistral Council of the Grand Cordon d'Or of French Cuisine.

Alexandre Lamberet: Hotel Le Méridien Beach Plaza Monte-Carlo, Disciple Auguste Escoffier. #lemeridienmonaco

Luca Littardi: Chef Owner of the Aurore Restaurant located on the princely rocky peak.

Benoit Perruchon Monge: Pastry Chef and Pastry Teacher at the Lycée Technique Hôtelier Rainier III in Monaco, Member of the Conseil Magistral du Grand Cordon d'Or de la Cuisine Française. at Monaco.

Frédéric Ramos: Executive Chef Novotel Monte-Carlo Restaurant . Co-President of Monaco Goût et Saveurs, Member of the Grand Cordon d'Or of French Cuisine.

EDUCATION



“Meeting of students from the Lycée Technique Hôtelier Rainier III in Monaco with the elite of world sommellerie, on the occasion of the General Assembly of the International Sommellerie Association in the Principality of Monaco”.

10 1st year BTS students from **Mr. Serge Serrier**, Lycée Technique Hôtelier Rainier III de Monaco will help serve the inauguration Cocktail.



Birthday cake

made by **Mr. Julien Beaulieu**, Pastry Chef and his brigade
“55th Anniversary of the International Sommellerie Association !”

&

Musical entertainment provided by the **“Elégance By Mandy Ayache”**
 troupe From individual performances to shows composed of several dancers, singers
 and attractions, the Elégance artists will create a unique and unforgettable atmosphere.

02:00 a.m.: Closing of the “Bar des Sommeliers”.

Program **Friday February 23, 2024**,
General Assembly of the International Sommelierie Association organized by
the Monegasque Association of Sommeliers in the Principality of Monaco, under the High Patronage of
His Serene Highness Prince Albert II of Monaco



8:00 a.m.: Opening of the Atlantic room, Sea Club du Méridien Beach Plaza Monte Carlo.

9:15 a.m.: Start of the General Assembly of the International Sommelierie Association.

Dress code: Business casual / Smart casual / Chic casual.

12:15 p.m.: Buffet Lunch at the "S makelijk" Restaurant at the Méridien Beach Plaza Monte Carlo, privatized for the occasion.

LUNCH PARTNERS BORDEAUX GRANDS-CRUS-CLASSÉS 1855

Château Giscours - Margaux

Château Lafon-Rochet - Saint-Estèphe

Château Gruaud Larose - Saint-Julien

Château Batailley - Pauillac

Cos d'Estournel - Saint-Estèphe

Château Léoville Barton - Saint-Julien

Château La Tour Blanche - Sauternes

EDUCATION



“Meeting of students from the Lycée Technique Hôtelier Rainier III in Monaco with the elite of world sommellerie, on the occasion of the General Assembly of the International Sommellerie Association in the Principality of Monaco”.

9 students from Professor **Gérard Passalboni** 's first year of BAC pro, Lycée Technique Hôtelier Rainier III de Monaco will help serve the **Grands Crus Classés 1855** lunch.

The Monegasque Association of Sommeliers will financially assist the students of **Mr. Gérard Passalboni** for their educational trip planned for April 2024 for the creation of their “Masterpiece”, a necessary step for obtaining their Diploma.

WATER PARTNER

Nestlé Waters, San Pellegrino & Vittel, **Mr. François Olivier Gibet**.

2:00 p.m.: Resumption of the General Assembly of the International Sommellerie Association.

6:00 p.m.: End of the first day of the General Assembly of the Association de la Sommellerie Internationale.

6:45 p.m. to 7:15 p.m.: Dress code: Gala outfit / Black tie

Departure by bus, from the Compagnie des Autobus de Monaco, of participants in the Gala Dinner at the Salle Empire of the Hôtel de Paris Monte-Carlo.

OPENING CEREMONY AT THE ICONIC HÔTEL DE PARIS RESORT MONTE-CARLO SOCIÉTÉ DES BAINS DE MER



Empire Room at the Hôtel de Paris Monte-Carlo. The quintessence of the European art of living.

A legendary room in the heart of the Hôtel de Paris Monte-Carlo and directly overlooking the Place du Casino. It is here that the most beautiful Monegasque evenings have been held for 150 years.

Welcome drink at the Gala dinner with Champagne partner **Éric Legrand** !

7:15 p.m. - 7:30 p.m.: Arrival of guests through the entrance to the Hôtel de Paris Monte-Carlo, seating, aperitif served at the table.

Musical atmosphere with the Prince's Palace Carabiniers Orchestra conducted by Major Olivier Dréan.

7:30 p.m. - 7:45 p.m.: Opening ceremony of the Gala Dinner of the General Assembly of the Association de la Sommellerie Internationale, The Masters of Ceremonies **Patrice Frank**, Master Sommelier of the Union of the French sommelier, Past President Monegasque Sommeliers Association, Honorary President, Competition Commission, ASI Delegate **Jean Pallanca**, Master Sommelier of the Union of French Sommeliers, "Honoris Causa", Past President Monegasque Sommeliers Association, Honorary President, Commission of Wise Men & ASI Delegate of the office of the Monegasque Association of Sommeliers In the presence, **Bruno Scavo**, Past President Monegasque Association of Sommeliers, Master Sommelier of the Union of French Sommelierie, International Competitions Commission & Commission of young people at the Office of the Monegasque Association of Sommeliers.

Anthem of the Monegasque Association of Sommeliers

composed and officiated by the Orchestra of the Carabiniers
of the Prince's Palace conducted and entrusted
to the famous Major Olivier Dréan.

Speech by William Wouters, President of the ASI Association of International Sommellerie, and Dominique Milardi, Master Sommelier of the Union de la Sommellerie Française, President of the Monegasque Association of Sommeliers, ASI Delegate & UDSF Delegate

GALA DINNER PARTNERS

Menu created by Dominique Lory, Executive Chef of the Hôtel de Paris Monte-Carlo.

Chef Dominique Lory.

Altruistic by nature, constantly seeking perfection, Dominique Lory takes the reins of the kitchens at the Hôtel de Paris Monte-Carlo. After more than 10 years alongside Mr Ducasse at the three-star restaurant Le Louis XV - Alain Ducasse at the Hôtel de Paris, he now expresses his talent, his vision and passion through the different culinary worlds of the Palace. An experience at the service of creativity, a philosophy of taste and sharing between tradition and modernity.

MENU

Amuse-Bouche

Raw sea bream, marine condiment and samphire

Starter

Smoked Scottish salmon, sour cream, pickles and tender herbs

In Between

Risotto 'Primavera', sautéed pickles from our farmers

Main Course

Long-simmered veal shank, truffled boulangère potatoes

Cheese

Selection of cheeses from Monsieur Anthony, winter salads

Dessert

Chocolate with praline crunch



Madame **Olivia BOYENVAL**, Project Manager Arc Web & Retail Brand Partner Chef & Sommelier presents the Exaltation glass in 47cl.

This glass is an extension of the Exaltation 35cl model which has an engraving system for sparkling wines and which we designed during the World's Best Sommelier competition in Antwerp in 2019. The trend for softer and curved shapes allows for easy tasting. completely successful.

Aperitif:

Champagne R de Ruinart vintage 2010 served in Magnum

First service:

Sake Dassai 23

Raw sea bream, marine condiment and samphire

Second service:

Maison Veuve Point, Burgundy, France, Pouilly-Fuissé vintage 2020

Monopole Clos Saint-Landry white Burgundy, France, Maison Bouchard Père & Fils vintage 2019

Smoked Scottish salmon, sour cream, pickles and tender herbs

Third service:

Advini Ken Forrester South Africa FMC Chenin blanc vintage 2022

Château d'Esclans rosé Cuvée "Garrus" vintage 2022 served in Magnum

Risotto 'Primavera', picked by our farmers in the saltire

Fourth service:

Château Belle Brise, Pomerol vintage 2019

Château Malartic-Lagravière red, Pessac-Léognan vintage 2004 served in Magnum

Long simmered veal shank, truffled baked potatoes

Fifth service:

Klein Constantia, Wine of Constance, South Africa vintage 2016 served in Magnum

Selection of cheeses from Monsieur Anthony, winter salad

Sixth service:

Whiskey The Macallan 12 years Double Cask

Chocolate with crunchy praline

WATER PARTNER

Nestlé Waters, San Pellegrino & Vittel, Mr. François Olivier Gibet

EVENING

11:30 p.m. - 12:30 a.m.: Departure from the Hôtel de Paris Monte-Carlo to the Méridien Beach Plaza Monte Carlo by bus.

10:00 p.m. - 2:00 a.m.: "Bar des Sommeliers" Mediterranean Lounge of the Sea Club du Méridien Beach Plaza Monte Carlo

Program **Saturday February 24, 2024**,
General Assembly of the International Sommelierie Association organized by
 the Monegasque Association of Sommeliers in the Principality of Monaco, under the High Patronage of
 His Serene Highness Prince Albert II of Monaco

8:00 a.m.: Opening of the Atlantic room, Sea Club du Méridien Beach Plaza Monte Carlo.

9:15 a.m.: Start of the General Assembly of the International Sommelierie Association.

Dress code: Business casual / Smart casual / Casual chic.

12:00 p.m.: End of the General Assembly of the Association de la Sommelierie Internationale.

Dress code: Business casual / Smart casual / Casual chic.

12:45 p.m. to 1:00 p.m.: Departure from Le Méridien Beach Plaza Monte Carlo by double-decker bus from the company "Monaco le grand tour" for the Monaco Yacht Club.



Moored at 43°44'15" North Latitude and 7°25'40" East Longitude, this "high tech" ship-like building, anchored on the Louis II quay, houses the Principality's two historic nautical clubs, the Société Nautique, dedicated to rowing, and the Yacht Club, meeting point for shipowners and all international yachting activities. Alongside Lord Norman Foster and the Monegasque architect Alexandre Giraldi, Jacques Grange and Nelson Wilmotte put all their talent into the interior and exterior designs of this new building.

1:00 p.m. to 3:00 p.m.: Lunch at the Yacht Club de Monaco, Ballroom, 3rd floor of the Yacht Club de Monaco.

Yacht Club de Monaco

General Manager, Bernard d'Alessandri

Restaurant: +377 93 25 19 09

Quai Louis II, 98000 Monaco

Instagram : yachtclubmonaco — Facebook : yachtclubmonaco

Website : yacht-club-monaco.mc

MENU

Chef Simon Ganache and his team,
in close collaboration with Lionel Compan Chef Sommelier, are pleased to offer...

Heart of semi-sweet salmon, vegetable and maquis pickles,
with sweet and sour mustard condiment, and mustard seed scone

Coastal turbot, stuffed and cooked in a shellfish marinière, with baby vegetables,
creamy puntalette Sarasin lemon confit bread

Tourbillon, salted butter caramel chocolate cookie, peanut slivers, chocolate mousse

Coffee and sweets With the participation of students from the Lycée Technique Hôtelier Rainier III de Monaco

Aperitif:

Champagne Perrier-Jouët Grand Brut served in Magnum.

First service:

Château Minuty rosé Cuvée 281 served in Magnum.

Second service:

Domaines Gérard Bertrand Aigle Roya I Chardonnay AOP Limoux 2022 Demeter served in Magnum.

Domaines Gérard Bertrand Château la Sauvageonne La Villa Blanc AOP Languedoc 2022.

Demeter served in Magnum.

Third service:

Domaines Gérard Bertrand Aigle Royal Pinot Noir AOP Haute Vallée de l'Aude 2020 Demeter served in Magnum.

Domaines Gérard Bertrand Château la Sauvageonne La Villa Rouge AOP Terrasses du Larzac 2020 Demeter served in Magnum.



Mrs **Olivia BOYENVAL**, Arc Web & Retail Project Manager Chef & Sommelier

brand partner new Symmetry model in 45cl, this very trendy glass is acclaimed for its elegance. Its vertical lines create a perfect optical illusion which fades once the liquid is poured to reveal all the transparency of the lens.

WATER PARTNER

Nestlé Waters, San Pellegrino & Vittel, Mr. François Olivier Gibet

EDUCATION



To study, meet challenges and support competitions, the values of the Monegasque Association of Sommeliers are consistent with those of the Association de la Sommellerie Internationale.

“Meeting students from the Rainier III Hotel Technical School in Monaco with the elite of world sommellerie, on the occasion of the General Assembly of the Association de la Sommellerie Internationale in the Principality of Monaco.”

9 students Class of Professor Gérard Passalboni from 1st year of BAC pro, Lycée Technique Hôtelier Rainier III de Monaco will help with the lunch service at the Yacht Club de Monaco.

The **Monegasque Association of Sommeliers** will financially assist the students of Mr. Gérard Passalboni, for their educational trip planned for April 2024 for the realization of their “Masterpiece”, a necessary step for obtaining their Diploma.

CONFERENCE

3:00 p.m. to 4:30 p.m.: Conference on the theme of climate in the “Meeting room” of the Yacht Club of Monaco.

“Climate Conference”

under the High Authority of His Serene Highness Prince Albert II of Monaco.



Speaker: Mr. Frédéric Drouhin, Chairman of the Maison Joseph Drouhin Directory and Grand Patron of the Association for the inclusion of the climates of Burgundy as UNESCO Heritage.

Co-hosted with Mr Fabrice SOMMIER MOF, President of the Union of French Sommellerie.

Synopsis: A part on the evolution of vines, Terroirs, over time, the problems due to climate change and the solutions found or envisaged to overcome them.

Application workshop with tasting of Clos des Mouches white and Clos des Mouches red wines from the great Maison Joseph Drouhin:

Clos des Mouches white 2019 served in Magnum

Clos des Mouches white 2014 served in Magnum

&

Clos des Mouches red 2019 served in Magnum

Clos des Mouches red 2011 served in Magnum

4:30 p.m. to 4:45 p.m.: Transfer by double-decker bus from the company “ Monaco le grand tour ” to the Oceanographic Museum.

5:00 p.m. to 6:00 p.m.: Visit to the Oceanographic Museum with guide.

6:00 p.m. to 7:30 p.m.: Cocktail in the Hall of Honor of the Oceanographic Museum.

Serve Prosecco Villa Sandi, white and red Vermouths from Maison Scarpa, as well as orange liqueur from Maison Monégasque l'Orangerie to make a “Monegasque Spritz” accompanied by barbajuan, white pissaladière, red pissaladière, cod accras, socca.

Service provided by the Aurore Restaurant Brigade orchestrated by Chefs Luca Littardi Restaurant La Terrasse du Musée Océanographique & Joël Garault Michelin-starred Chef, President of Monaco Taste and Flavors.

7:30 p.m. to 7:45 p.m.: Entrance to the Restaurant “l'Aurore” on the Rocher Princier, transformed into a Monegasque bistro.

DINNER PARTNERS

White Wines:

Maison la Scolca, Soldati Family, d'Antan 2009, Italy, Piedmont

Cantina Lunaë, Monsieur Diego Bosoni, Vermentino Colli Di Luni DOC Numero Chiuso vintage 2020, Italy, Liguria

Klein Constantia, Monsieur Hans Aström, Cuvée "Métis" Sauvignon blanc South Africa vintage 2020

Red Wines:

Maison Antinori Badia a Passignano Chianti Classico DOCG Gran Selezione vintage 2013

Brunello Di Montalcino DOCG Col d'Orcia Comte Francesco Marone Cinzano Nicolas Gianetti

Barolo DOCG "Bricco San Pietro" Madame Anna Maria Abbona vintage 2015

Gorgonzola Maison Palzola "Dolce e picante"

Cogna Mostarda alle mele cotogne made by Monsieur Piero Sattanino

Grissini "Grissinificio Feyles"

Italian Charcuteries "Villani Salumi Italiani di alta Qualita" By Mr. Giulio Elena

Chartreuse verte en Jéroboam, Pères Chartreux, in the presence of Monsieur Philippe Roussel,

Chartreuse Diffusion Ambassador

THE "ITALIAN BISTRONOMY" MENU:

The "Italian Bistronomy" Menu created by the Chefs: Luca Littardi Restaurant La Terrasse du Musée Océanographique & Joël Garault Michelin-starred Chef, President of Monaco Taste and Flavors.

Italian Charcuterie board from Villani
pickles with Tropea's onions

Homemade ravioli with ceps mushrooms and Parmigiano Reggiano

Pressed beef braised with raisins and Lardo di Colonnata
Potatoes purée with truffle and Panisse with thyme

Gorgonzola from the producer Palzola "dolce e piccante",
Breadsticks from Feyles, cogna from Piero Sattanino

L'Aurore's thin shortbread, cream made with locally grown lemons

Floriana's Orange cake square with Chocolate ganache

Moka et Bajoccolio

FESTIVE ATMOSPHERE

“Gipsy” musical entertainment by the “Alma Latina” troupe.

At the end of the meal, place your bets, distribution of tokens from the Casino de Monte-Carlo Resort Société des Bains de Mer, it's up to you!

Since 1863, casinos have shaped Monaco and built its legend. If Monaco is today the unmissable destination for the greatest players and the general public, the most beautiful and the most luxurious, it is because its casinos are constantly reinventing themselves. Between tradition and innovation. #visitMonaco



11:30 p.m. to 12:00 a.m.: Departure by Compagnie des Autobus de Monaco bus for the Monte-Carlo Casino.

Live the experience of luxury at the Salon Médecin at the Monte-Carlo Casino.

Mr. Raphaël Bonniez, Deputy Director of Catering at Monte-Carlo SBM / Société des Bains de Mer:

“Enter the legend! With a breathtaking setting, the Monte-Carlo Casino reveals its legendary decor to all history lovers.”

Between games and magic, a room at the height of elegance

The art of the game...

An idyllic setting, scene of the most beautiful events in the Principality.

The majestic proportions of the Doctor's room will leave neither players nor visitors indifferent. Between delicate artistic compositions and the infinitely azure horizons of the terrace, it is undoubtedly one of the rare rooms on the French Riviera to offer such a cinema setting.

Originally this room housed the private circle of the most important players on the planet in order to protect them from prying eyes. Today this room hosts the most prestigious events between games and magic: Surrealist dinners, International Boxing Championships, Concerts and Galas. Illustrious film characters have also walked the floor of the Salle Médecin.

Welcome !

A glass of Laurent-Perrier rosé Champagne !

Program **Sunday February 25, 2024**,
General Assembly of the International Sommelerie Association organized by
 the Monegasque Association of Sommeliers in the Principality of Monaco, under the High Patronage of
 His Serene Highness Prince Albert II of Monaco

Day in honor of Piero Sattanino ASPI Riviera dei Fiori Sunday February 25, 2024.

Programme de l'Assemblée Générale
 de l'Association de la Sommellerie Internationale
 Dimanche 25 février 2024

ASI
 ASSOCIATION
 DE LA SOMMELLERIE
 INTERNATIONALE

ASSOCIATION MONEGASQUE
 DES SOMMELIERS

55
 1969-2024
 ASSOCIATION
 DE LA SOMMELLERIE
 INTERNATIONALE

#Italie #Dolceacqua

Agriturismo Antico Frantoio Grillo

Président Piero Sattanino
ASPI Riviera dei Fiori
Association della Sommellerie
Professionale Italiana

© Marie Dougy

Sunday February 25, 2024



Day in honor of Piero Sattanino, Sunday February 25, 2024.
 ASPI Riviera dei Fiori

Association della Sommellerie Professionale Italiana

Member since 2008 <https://www.aspi.it/>

Piero Sattanino, graduated Best Sommelier in the World in 1971,
 took his first steps in his parents' tavern, in the suburbs of Turin.

To Piero Sattanino, who dedicated his life to the profession of sommelier and then hotelier, one can only ask what it means to take the path of becoming a sommelier and then reach the top of the world as a champion.

"The roads of the sommellerie are open to all those who, men and women, have humility, passion, the will to know, to face the great journey made of courses, tastings, masters, visits to the cellar, tests and exams, which leads to create, with time and sacrifice, that broad and structured knowledge base that is the basis of the preparation of a sommelier. All those who decide to undertake this experience to make it a work and life choice, therefore making what is a passion a real job, are represented in Italy by the Associazione Sommellerie Professionale Italiana which currently sees me covering the role of Vice President.

10:00 a.m.: Departure from the Méridien Beach Plaza Monte Carlo Hotel . by bus, Société Rapetto Transports Service Monaco, to Isolabona, Italy. Isolabona is an Italian commune in the province of Imperia in the Liguria region in Italy which was part of the Marquisate of Dolceacqua.

Visit, tasting of the famous “Rossese di Dolceacqua”, tasting of olive oil and lunch at the Grillo Family “Antico Frantoio”.

***Arrival 11:15 a.m.** at Isolabona Antico Frantoio Famille Grillo in front of the restaurant.

APERITIF. VIDEOS FROM THE MONEGASQUE ASSOCIATION OF SOMMELIERS

Aperitif and tasting

Screening:

Grillo Family

videos & Monaco Association of Sommeliers
& ASPI Riviera dei Fiori Presidente On. ASPI Piero Sattanino

***Wine lunch:**

*White wines:

Pigato Family Grillo

Vermentino Grillo Family

*Red wines:

Rossese di Dolceacqua Grillo Family

Rossese di Dolceacqua Gajaudo

Rossese di Dolceacqua Superiore Grillo Family

Rossese di Dolceacqua Superiore Gajaudo

MENU IN HONOR OF MR. PIERO SATTANINO

Lunch hosted by the Grillo family, in honor of Mr. Piero Sattanino:

APERITIF

Tasting of Extra Virgin Taggiasca Olive Oil year 2023/2024 - Az. Agr. Grillo with home-made toasted bread
 Bruschetta with Taggiasco Olive Patè and Prescinsoa
 Bruschetta with dried tomatoes and cow milk serum ricotta
*Spumante Brut Classic Method "Perlè d'oro" 2020 produced with 40% of white vinified Barbera,
 40% of Chardonnay, 20% of Viognier with 36 months stay on yeast - Az. Agr. Livio Soria*

MENU

Appetizer

White beans cream from Pigna on thyme and rosemary mini-toast and Kole chips
Pigato riviera ligure di ponente DOC 2022 - Az. Agr. Grillo

Stockfish and potato Brandacujun and dehydrated Taggiasca olives
Vermentino riviera ligure di ponente Doc 2022 - Az. Agr. Grillo

First course

Home-made Ravioli with Borage, beets, mortadella, 24 months old Parmesan cheese,
 Extra Virgin Taggiasco Olive Oil and marjoram
Rossese di Dolceacqua Doc 2022 - Az. Agr. Grillo

Main course

Pork filet steak, cooked with Taggiasca Olive patè, mashed potatoes with orange flavour
Rossese di Dolceacqua Superiore Doc 2022 produced with 70% steel, 30% Oaked - Az. Agr. Grillo

Selection of goat and sheep cheeses aged in Cima Marta with fig jam
Rossese di Dolceacqua Arcagna Superiore Doc 2021 - Cantina Gajaudo

Dessert

Zabaione with Muscat with home-made Panzarole
Dolcearoma from Calosso d'Asti Muscat grapes

Return to Monaco at Le Meridien Beach Plaza Monte-Carlo for 4:30 p.m. by bus, Société Rapetto Transports Service Monaco, and end of the General Assembly of the International Sommelier Association.

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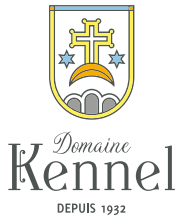
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