news release

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DAVID BIRAUD, CHEF SOMMELIER AT MANDARIN ORIENTAL, PARIS, IS AWARDED TITLE: WORLD VICE-CHAMPION OF SOMMELIERS 2016

Hong Kong, 26 April 2016 – <u>Mandarin Oriental, Paris</u>'s Chief Sommelier, David Biraud, has been named Vice-Champion at the Best Sommelier of the World 2016 competition. Organised by the Association de la Sommellerie Internationale (ASI), the event took place in Mendoza, Argentina, during 15 - 19 April 2016.

Following his selection on 19 October 2015 as French representative for the world sommeliers competition, Biraud spent several months training with some of the best sommeliers in France. Building on his experience from entering the 2010 and 2013 contests he achieved his best ranking this year. The 2016 winner was Sweden's Jon Arvid Rosengren.

Launched in 1969, the contest is held every three years to improve the quality of sommeliers. Approximately 60 candidates from across the globe participated in this year's competition, representing 55 member and observer countries, and including the Best Sommeliers of Europe, Americas and Asia-Oceania, and specially invited wine industry experts.

Mandarin Oriental, Paris is thrilled with the result. General Manager, Philippe Leboeuf, says, "David has always had the full support of not only his colleagues at Mandarin Oriental, Paris, but also of the entire industry. We congratulate him for this ranking which is the result of hard work, research and passion."

Executive Chef and F&B Director, <u>Thierry Marx</u>, adds, "David is an example for all of us. His commitment and determination still bring him further to excellence."

About David Biraud

David Biraud was born in La Roche-Sur-Yon (Vendée, France) in 1972. After studying catering and sommellerie in Bordeaux, David went to Paris to start his career working as a commis sommelier at Alain Passard's restaurant, L'Arpège.

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Proving himself a quick learner, David moved to Les Ambassadeurs at the Hôtel de Crillon in 1955, where he has worked with some of France's greatest chefs: Christian Constant, Dominique Bouchet, Jean-François Piège and, in 2010, Christopher Hache. David joined Mandarin Oriental, Paris in March 2011 as Head Sommelier and Director of the hotel's fine dining restaurant, <u>Sur Mesure par Thierry Marx</u>.

David developed a taste for competition early in his career. His hard work, along with his remarkable feeling for wine and vast knowledge has enabled him to win a string of prizes, such as the 1998 Ruinart Trophy for the best young French sommelier and the Meilleur Ouvrier de France award in 2004. In 2013, he won the Vice Europe's Best Sommelier title, and in 2016 the Vice World's Best Sommelier.

About Mandarin Oriental, Paris

Mandarin Oriental, Paris, one of only eight hotels in the city honoured with the prestigious 'Palace' distinction, has a premier location on Rue Saint-Honoré and just steps from Place Vendôme, surrounded by history and fashionable shopping. The hotel's <u>98 luxurious rooms</u> and <u>40 suites</u> offer guests an eminently stylish Parisian experience, and are among the most spacious in Paris. An inner courtyard camellia garden provides outdoor dining and is a peaceful oasis in the city. Other dining choices, include the two-Michelin star signature restaurant, <u>Sur Mesure par Thierry Marx</u>, <u>Camélia</u>, <u>The Cake Shop</u> and <u>Bar 8</u>, all under Executive Chef and Culinary Director Thierry Marx. <u>The Spa</u> brings relaxation in a peaceful, modern setting, and an indoor pool and a fully-equipped fitness centre complete the hotel's leisure facilities.

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 29 hotels and seven residences in 19 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, with the next hotel openings planned in Doha and Beijing.



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