



BEAU-RIVAGE PALACE
LAUSANNE SWITZERLAND

PRESS RELEASE
Tuesday October 15th, 2019

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ANNESOPHIEPICLAUSANNE

Edmond Gasser elected “Sommelier of the year” 2020

The famous Swiss guide, Gault & Millau, awards the title "Sommelier of the year" 2020 to Edmond Gasser, talented Head Sommelier in Anne-Sophie Pic's restaurant at Beau-Rivage Palace (2 stars at the Michelin guide and 18/20 in Gault & Millau).

The announcement was made at the traditional ceremony for the launch of the guide in Basel. At the age of 30 and after joining the Pic restaurant in February 2019, Edmond Gasser left an impression with his poise and mastery of the precious drink that he is more than happy to share. It has to be said that the Sommelier, originally from Paris, has nurtured his talent with the top names in the world of gastronomy! We can mention, for example, his stint in the famous restaurant Le Cinq** (George V) in Paris, the Königshof* restaurant (Hotel Königshof) in Munich, or more recently the Chat-Botté* (Beau-Rivage) in Geneva.

Demonstrating striking precision, the man who set out to become a psychologist, is a wine expert like no other. In the dining room, he heads a team of three sommeliers, and pays very particular attention to the well-being of guests by suggesting personalised food and wine pairings.

“Customers at the restaurant Anne-Sophie Pic au Beau-Rivage Palace** are true connoisseurs. They are increasingly educated in the world of wine, which requires flawless service in every aspect. We can only continue to surprise them if we take this on board, and we win them over with emotions.”

Emotion is the essence of the prestige of this sought-after title because, beyond technical know-how, it is the human dimension that is decisive when it comes to choosing the winner. “This title is a clear objective in the career of every sommelier. It is recognition from my peers, and above all a concrete interpretation of the customer's sensitivity to the quality of work carried out every day”, confides Edmond.

After being named the Best young sommelier of Germany in 2015 and winner of the international Languedoc wine trophy in 2017, Edmond, who discovered the profession of sommelier thanks to his first passion - cooking -, promises to continue to surprise us by expertly mastering the treasures of the Beau-Rivage Palace cellar, consisting of 70,000 bottles.

PR Contact :

Pauline Lioté
PR & Partnership Coordinator
Sandoz Foundation Hotels
p.liote@sandoz-hotels.ch
+41 21 613 33 17 / +41 79 309 55 46