



O R I G I N S



be wine

International wine show

2 0 2 1



TURNING MOMENTS INTO MEMORIES

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ABOUT

Be Wine International Wine Show is a new enogastronomic discovery on the world map of wine that unites all branches of the wine industry – from winemakers and enologists to wine experts and admirers of the wine culture.

A Show full of exquisite flavours, vivid tastings, cognitive lectures and communication with international experts in the wine industry is waiting for you on September 4-5 at the CEC Parkovy in the heart of Kyiv. The main thing is that here you can try legendary blends of the world's most famous winemaking regions together with 5000 guests and participants as well as talk to real wine lovers from all over the world.

In 2021, **Be Wine** will be held under the slogan "Origins".

It is a unique moment when you hold a bunch of grapes and realize that this is the future wine that your descendants will probably drink. This feeling of the connection of generations...

It all starts with the roots – the roots of the vine which carries the unique features of the terroir; with historical, cultural origins, with the family traditions of winemakers who put their soul, love and inspiration into wine.

Together we will explore the transformation – from a berry on a vine to a glass at **Be Wine** International Wine Show.

Be Wine is about talented manufacturers, the world's most authoritative experts and experienced wine admirers on one platform!



In 2021,
Be Wine
will be
held under
the slogan
"Origins".



Creating this event, I wanted to bring the message to the people that this is not just a festival or exhibition. This is much more – full of new vivid experience, exquisite tastes and communication with the real experts of the wine industry. All this is gathered in one place – BE WINE International Wine Show!

These two days will be full of bright tastes and new experience! The best world-known experts will perform for the guests – Jamie Goode, Peter Liem and more than 100 other influencers of the wine industry!

We prepared 52 professional, 32 speed and 15 premium tastings to dive you into universe of new tastes and aromas!

Let's prove that Ukraine is the place where we can appreciate, create and enjoy good wine!

Andrey Skipyan,
founder of BE WINE
International Wine Show

Cheers!



INTERVIEW

JAMIE GOODE:

BUILD A BRAND AROUND THE COUNTRY

How do you think - which are the three major changes that the pandemic has brought to the wine market?

The first is that many small importers of artisanal wine who previously sold wine through restaurants have started selling direct to consumers. There are some exciting

new online retailers as a result. The second is that technology for preparing small samples, rather than sending whole bottles, has improved a lot. The third is that we are all much more used to videoconferencing in the wine industry and have realized we don't need to travel so much.



What changes have you noticed in wine consumer behavior over the past year?

People seem to be buying more wine to drink at home. This is partly because hospitality has been closed or operating under restrictions.

Which wine will be popular in 5 or 10 years? What kind of wine will the “tiktok generation” drink?

Great question. I think the market will segment further: on the one hand we have small-production authentic and natural wines that are growing in popularity. Then we have the mass market, which will be more focused on rose, sparkling, lighter-style reds and aromatic, zippy whites. I think there will be more fun brands at the bottom end emphasising the consumption occasion, and less old-school bottles with pictures of chateau gates on them. And then there's the luxury market, which seems to be growing fast, and operates under completely different rules.

What do developing wine countries need to do to compete on an equal footing with the giants of the industry?

First of all, make good, clean wines with an emphasis on fruit. Then package them well, so they look great (and get someone from the target market to advise, because there are cultural differences in what looks great). Then tell the story: find people who are open-minded, recruit ambassadors, get people tasting these wines (once they are of good quality). Build a brand around the country.

Which is the best new wine you have tried this year?

Hard to say, but probably De Moor Chablis Coteau de Rosette 2018

How did it happen that your books are advised for reading by the most recognized «Wine Hogwarts» in the world? Institute of Masters of Wine, Institute of Masters of Sommeliers, WSET, all give them in their recommended lists of books worth (and highly recommended) for reading? How



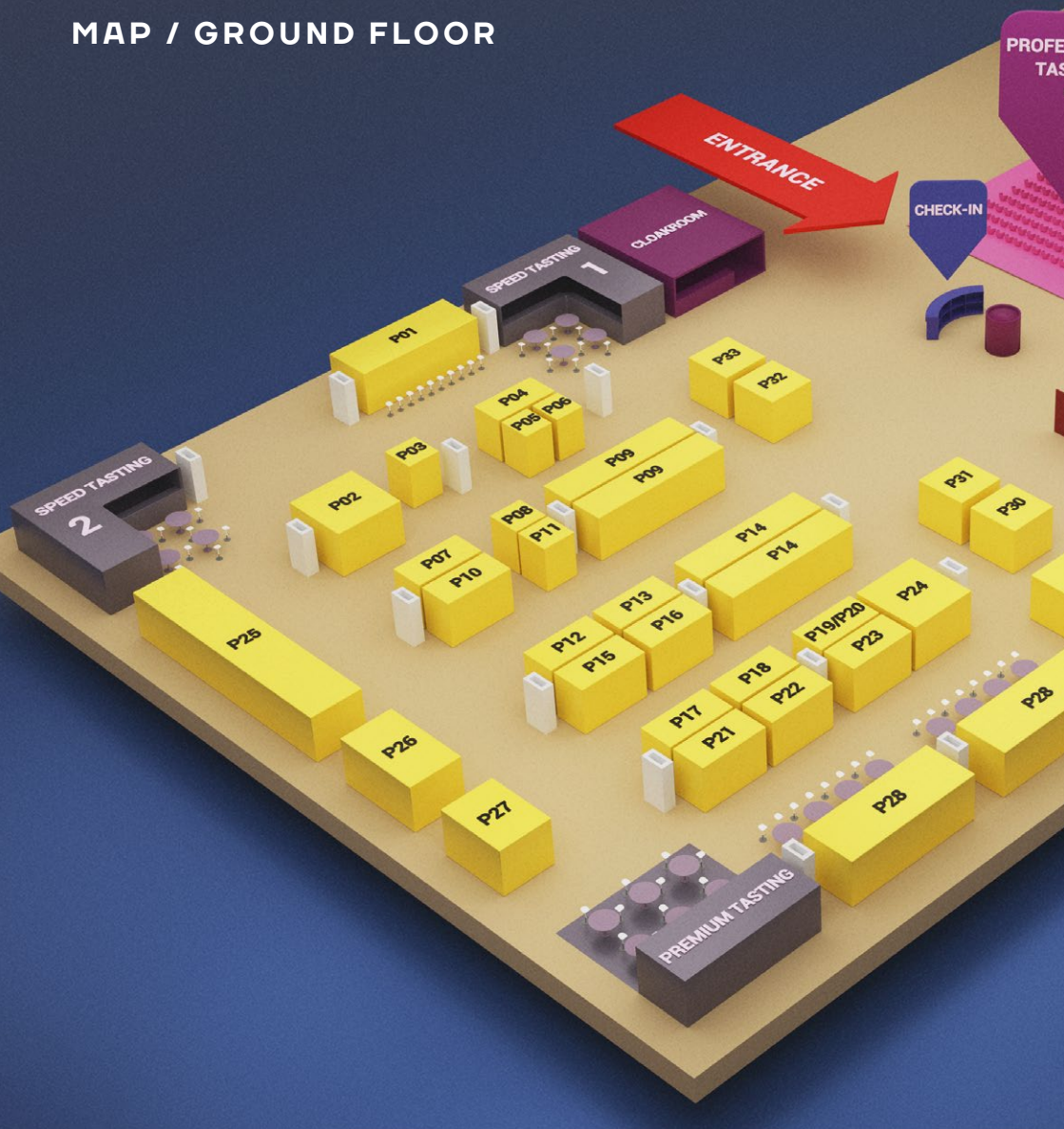
long did it take you to get where you are now?

I think it's because I don't write textbooks. I try to make the science accessible and interesting, and I think working as a science editor for 15 years helped here. It took a while to get where I am now - I think I worked hard, I began while I had a full time job, I'm curious and really love wine, and I got some lucky breaks. So from starting my website in 1999, to working full time on wine in 2008, it was about 9 years.

What are your favorite wine regions, and why?

I have a soft spot for the Douro because it's so beautiful and I have a long history with it, I really like Bourgogne because of all the climats and the amazing terroirs, I love Central Otago/North Canterbury/Hawke's Bay, Marlborough/Martinborough in New Zealand because I've spent quite a bit of time there and they are new and dynamic, and the Swartland/Elgin/Hemel en Aarde in South Africa are very special, too. But so many...

MAP / GROUND FLOOR



P01



P03



P05



P07



P02



P04



P06



P08





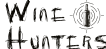
P09  **REGNO**

P10  **MB**
MB Ukraine

P11  **UVA**
wine

P12  **WINE
CRIME**

P13  **CUVEE**
CHAMPAGNE
FOURNY & FILS
1840 - Reims - France

P14  **WINE
HUNTERS**

P15  **METRO**

P16  **SANTE-ALKO**
premium spirits & wines

P17  **BIOSPHERE**
PROFESSIONAL

P18  **SINCE 1822
SHABO**

P19  **MIMI**
1992

P20  **NOVAK**
WINERY

P21  **MIRS HORECA**

P22  **ROZETKA**

P23  **wine
PROFY**
by **BAYADERA**
GROUP

P24  **TRONE GRANDE**
PROJECT AND CONCEPT

P25  **Cibano**

P26  **46**
WINE GROUP

P27  **ARTWINERY**
СТВОРИМО ЧИСТО

P28  **ARDA**
TRADING

P29  **WINETIME**

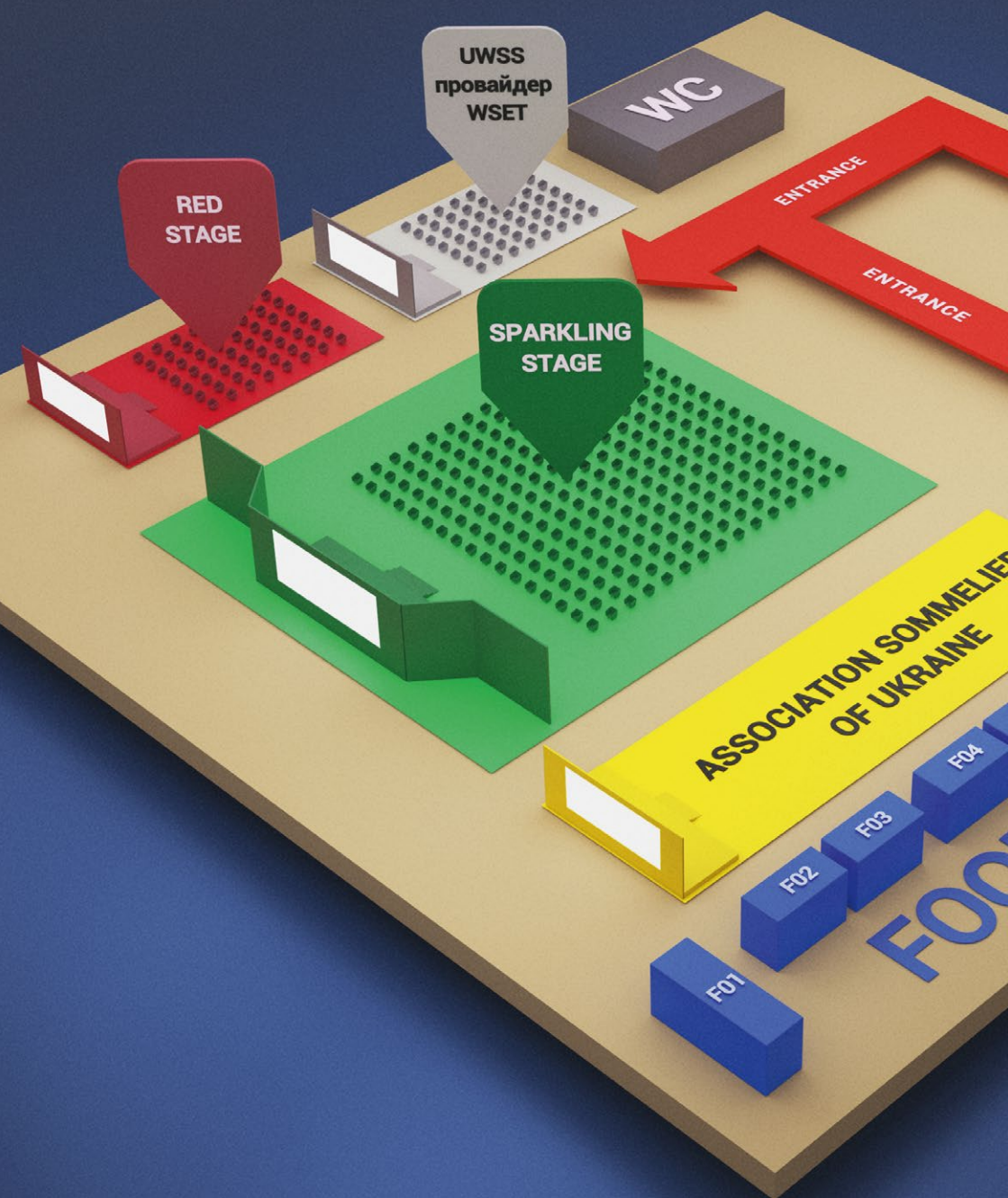
P30  **ODYSSEY**
PREMIUM SEAFOOD

P31  **LACTALIS**
UKRAINE

P32  **PRINCE TRUBETSKOI**
WINERY

P33  **I-CHEF**
BY ANNA KASHCHKO

MAP / THIRD FLOOR





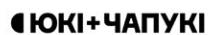
F01



F02



F03



F04



F05



F06



F07



ZONES

Wine Zone

More than 100 local and international brands of exquisite wine will be presenting their production in our **Wine Zone**. In a relaxed atmosphere you will be able to taste the best blends and discover at first hand interesting details of producing this magic drink from masters of household chamber production and world-famous companies.



Education Zone

You will be able to learn more about the culture of creation and consumption of wine at the specially organized **Education Zone**. The program will be especially interesting for everyone who chooses the wine industry as a professional field. International and local experts in the wine industry will conduct an educational program: lectures on current topics.



Tasting Room

Tasting rooms for a professional audience, where there is a complete immersion in the drink. On the big stage the lecturer presents for 50 minutes: the story, the process of creation, unique features. The great science of wine pleasure will open up to connoisseurs and professionals from a new angle.



Food&Lounge Zone



An exquisite **Food&Lounge Zone** will offer you the best combinations of gastronomic masterpieces that perfectly match the elegant taste of wine. All these will be complemented by a mind-blowing view of Kyiv from the terrace of the ICC Parkovy. You will feel total relaxation without moving away from the main points of Be Wine.

Premium Tasting Room

An exclusive room is intended for tastings of rare vintage wines in a comfortable atmosphere without any fuss and hurry. Here you can learn more about real pearls of the winemaking art. To access private 40-minutes tastings, an additional payment is required. The number of guests is limited, so we recommend planning your attendance in advance.



Speed Tasting Room

At the BE WINE International Wine Show there will be 2 **speed tasting zones**. This is an innovative format that allows you to try and evaluate the maximum number of samples without losing quality. The duration of one tasting is 20 minutes, and the number of participants is limited to 30. All quests of the tasting will get maximum pleasure and discover new flavors in just 20 minutes!

SCHEDULE / SEPTEMBER 04

Sparkling Stage

Red Stage

11:00

12:00

13:00

14:00

15:00

16:00

17:00

18:00

19:00

20:00

12:00-12.10 OFFICIAL OPENING

12:10-13.10 **WINE LOVERS** (ENG) Erudition

Jamie Goode: The new viticulture: how we need to leave the old distinctions between conventional, sustainable and organic viticulture behind.

13:30-14.30 **WINE LOVERS** Management

Andrii Dilgach: Economy and Wine Market: Opportunities and Prospects.

14:50-15.50 **WINE LOVERS** (ENG) Culture&History

Charles Fourny: Champagne's new identity.

16:10-16.50 **WINE LOVERS** (ENG) Erudition

Irina Gridina, Peter Liem, Jamie Goode, Charles Fourny
Panel Discussion: The main wine trends 2022: what should we have in wine lists and in private collections.

17:10-18.10 **WINE LOVERS** Marketing

Anna Gorkun: Winemaking: The War of Marketing Budgets.

18:30-19.10 **WINE LOVERS** (ENG) Culture&History

Anna Gorkun, Giorgio Colutta, Alice Lonardi, Gheorghe Arpentin
Panel Discussion: Origins and history of winemaking and the current situation. The main differences in the development of winemaking in Europe and post-Soviet countries.

12:50-13.30 **PRO** Inspiration

Tatiana Petrukha: Conflict as a tool to strengthen the team.

13:50-14.30 **PRO** Wine

Yevhen Dinisiuk and Ivan Svirsky: Wine in the bar and bar in the wine.

14:50-15.30 **PRO** Erudition

Vitaliy Kovach: The evolution of wine. Why mature wine will bring you more income.

15:50-16.30 **PRO** Marketing

Oleksiy Provorotsky: Marketing and terroir. Wine labels through the eyes of the producers and the buyer.

16:50-17.30 **PRO** (ENG) Culture&History

Borja Larroca: How a small autonomous community of Spain creates the best wines in the world.

17:50-18.30 **PRO** Inspiration

Tatiana Zhdanova: Who all these people are, or How to digitalize a personality.

18:50-19.30 **PRO** Wine

Andrii Stoiko and Ihor Terokhin: How have Californian wine freaks changed the global wine market in just a few years, and is there a place for American wines at the top?

19:50-20.30 **PRO** Marketing

Alexey Gizhko: A wine list that earns.

Professional Tasting 1

11:40-12.30

PRO ENG

Carles Del Amor Navarro: Nadal Corpinnat and the sparkling wine evolution.

13:00-13.50

PRO

Silvana Graziottin and Vitaliy Kovach: Go beyond Prosecco DOC. Hierarchy of classification on the example of Villa Sandi winery.

14:20-15.10

PRO

Andrian Beregnoy: Artwinery – Ukrainian premium classic.

15:40-16.30

PRO

Eugeny Segan: 46 Parallel: Sophistication and quality recognized by the world.

17:00-17.50

PRO

Shukhrat Khakimov: Natural and organic wine trends and rules.

18:20-19.10

PRO

Andrey Novak, Vladimir Gurievski: A new look at old truths.

19:40-20.30

PRO

Catherine Spasichenko: Top Burgundy wines of Boisset family.

Professional Tasting 2

12:10-13.00

PRO ENG

Xavier Simal: Llopart. Corpinnat. Sparkling SuperNova.

13:30-14.20

PRO ENG

Dario Pennino: Creators of Chianti's history: the Mazzei dynasty and their Tuscan bestsellers for HoReCa.

14:50-15.40

PRO ENG

Alfredo Candela Belda: Yecla region: the art of creating blends based on the capricious Monastrel. Organic winemaking from the Candela family - Bodegas Señorío de Barahonda.

16:10-17.00

PRO

Marina Sulimenko and Pavlo Mantsevich: Velletri: Balance of Elements.

17:30-18.20

PRO

Oleksii Gizhko: How to blindly determine the quality of wine. On the example of Sauvignon Blanc.

18:50-19.40

PRO

Vitaly Larin: Dornach Patrick Uccelli - as natural as possible.

20:10-21.00

PRO

Oleksii Voloshyn: Chateau Edem success story.

11:00

12:00

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SCHEDULE / SEPTEMBER 04

Premium Tasting

Speed Tasting 1

11:00

12:00

13:00

14:00

15:00

16:00

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13:00-13.40 **8500**

Marina Sulimenko and Paulo Mantsevich: White experimental and autochthonous from Velletri, Italy.

14:00-14.40 **8500**

Yulia Tymchuk: Champagne Blanc de Blancs. Chardonnay rules!

15:00-15.40 **8500**

Anna Yanchenko: Domaine de Roches Neuves – colours of Saumur.

16:00-16.40 **8500** **(ENG)**

Borja Larroca: Marqués de Murrieta: the journey from the first Rioja wine to "The Best Spanish wine" and Parker's 100 points.

18:00-18.40 **8500** **(ENG)**

Levan Shinjikashvili: The only wines in Ukraine that have received the status of appellation (name controlled by origin).

19:00-20.00 **8500** **(ENG)**

Gabriele Occhetti: Barbaresco Rabaja – one of the best vineyards (vertical tasting).

12:00-12.20 **STD**

Dumitru Coslet: Purcari. Dry Wines.

12:40-13.00 **STD** **(ENG)**

Alice Lonardi: Prosecco – product trends in the market.

13:20-13.40 **STD**

Eugeny Segan: Harmony and balance of the Ukrainian sparkling Group.

14:00-14.20 **STD**

Eugeny Segan: Elegance of taste from 46 Parallel Wine.

14:40-15.00 **STD**

Pavlo Kuznetsov: Le Clos De Caillou – the best terroirs of the South Rhône.

15:20-15.40 **STD**

Vadym Hurov: Masottina. Prosecco and tenderness.

16:00-16.20 **STD**

Valeriy Netecha: Adding sulfites to wine – "lobotomy" or a necessity? "The king" of the Languedoc-Roussillon region – Gerard Bertrand.

16:40-17.00 **STD**

Yeuhen Kolchanov: Surrounded by volcanoes. Family wine cellar Dal Cero.

17:20-17.40 **STD**

Andrii Kulbeykin: Sparkling wines of the Loire Valley.

18:00-18.20 **STD**

Alexey Obukhov: Santa Margherita.

18:40-19.00 **STD**

Marina Sulimenko and Paulo Mantsevich: Velletri: Balance of Elements.

19:20-19.40 **STD**

Aleksey Durov, Serhii Parkhomchuk: The Bordeaux Style of Red Wines from Prince Trubetskoi Winery.

20:00-20.20 **STD**

Artem Lopatin: Finca Bacara. Monastrel.

Speed Tasting 2

UWSS provider WSET

11:40-12:00

STD

Andriy Kulbeykin: Wines of Loire Valley.

12:20-12:40

STD

Vitaliy Kovach: Italy's Sparkling Advantage: Prosecco. Wide variety of styles from Villa Sandi.

13:00-13:20

STD

Andrian Beregnoy: Artwine — Ukrainian premium classic.

13:40-14:00

STD

Andriy Kulbeykin: Wines of Loire Valley.

14:20-14:40

STD

Andrey Novak: Novak – the art of winemaking with character.

15:00-15:20

STD

Alexandr Galych: Mare Magnum.

15:40-16:00

STD

Anastasia Mancini: Chianti – changes in rules and laws.

16:20-16:40

STD

Oleksiy Grom: Bio wines of Bordeaux.

17:00-17:20

STD

Levan Shinjikashvili: Telti-Kuruk, unique in its kind, and beyond: we taste SHABO wines.

17:40-18:00

STD

Valeriy Kabanov: Incredible wines from the oldest winery in the region of Jumilla (Spain) – Bodegas Alceno.

18:20-18:40

STD

Rostislav Sturchenko: Wines from the innovators of the Italian region of Abruzzo – Tenuta Ulisse. 10 best harvests in one wine.

19:00-19:20

STD

Wines from importer Richebourg LLC.

19:40-20:00

STD

Ketevan Kenkishvili: Vismino. Tasting of unique and innovative Georgian wines.

20:20-20:40

STD

Alex Grom: Bordeaux strikes back.

12:00-13:00

STD

Eugeny Segan: Tasting rules, basic descriptors, the faults of wine on the example winemaking company Parallel 46.

13:30-14:20

STD

Levan Shinjikashvili: Quevri. History, technology, gastro combinations.

14:40-15:30

STD

Aleksandra Minenko-Decamps: Understanding the classification of Burgundy – from Village to Grand Cru.

15:50-16:50

STD

Andrey Petrouskiy: Argentina is a silver country. Features of highland terroirs.

17:20-18:20

STD

Araik Manukyan: Portugal. The uniqueness of monosort autochthonous. The amazing art of blending.

18:40-19:30

STD

Giorgi Chikvaдзе: Georgian winemaking: The main terroirs. Kartli style through Chateau Mukhrani wines.

11:00

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SCHEDULE / SEPTEMBER 05

Sparkling Stage

Red Stage

11:00
12:00
13:00
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15:00
16:00
17:00
18:00
19:00
20:00

11:50-12.50 **WINE LOVERS** Marketing

Anatoliy Kompanichenko and Vladislav Dabizha:
Design that sells.

13:10-14.10 **WINE LOVERS** (ENG) Wine

Irina Gridina: Champagne: past, present and future.

14:30-15.30 **WINE LOVERS** (ENG) Erudition

Jamie Goode: How will the wine world deal with climate chaos?

15:50-16.50 **WINE LOVERS** (ENG) Wine

Peter Liem: Understanding champagne.

17:10-17.50 **WINE LOVERS** Erudition

Anna Gorkun, Igor Petrenko, Oleksiy Dyakov, Eugene Shneyderis
Panel Discussion: Winemaking in Ukraine: inspiration, risks, future.

18:10-19.10 **WINE LOVERS** Culture&History

Ricardo Nuñez: Without wine... what if.

19:30-20.30

**"BEST SOMMELIER OF UKRAINE 2020"
CONTEST OFFICIAL AWARD CEREMONY**

12:50-13.30 **PRO** Wine

Levan Shinjikashvili: Experience of efficiency. How to preserve the rich terroir in a bottle.

13:50-14.30 **PRO** Management

Oleg Krauchenko: Opening a successful wine bar. How to open, how to manage?

14:50-15.30 **PRO** Management

Igor Petrenko: How to create a craft winery.

15:50-16.30 **PRO** Culture&History

Gleb Koshelev: Origins. The history of wine as a cultural factor associated with the development of human civilization.

16:50-17.30 **PRO** Career

Oleksander Meier: How to be a sommelier and how to be with sommelier?

17:50-18.30 **PRO** Inspiration

Yaryna Herechka: Speak tasty about wine!

18:50-19.30 **PRO** Wine

Aleksey Durov, Serhii Parkhomchuk: International Grape Varieties in the Ukrainian Terroir. Cases.

19:50-20.30 **PRO** Culture&History

Svitlana Stoian: Art and wine: has the truth finally been found?

Professional Tasting 1

11:40-12.30

PRO

Dumitru Coslet: Dry Wines.

13:00-13.50

PRO

Denys Krupka: Casa Clara: bringing the everlasting Alentejo to the present.

14:20-15.10

PRO

ENG

Giorgio Colutta: Friuli - the cradle of mineral wines.

15:40-16.30

PRO

ENG

Francesco Bigo: Varietal diversity of Piedmont from the family winery Bava.

17:00-17.50

PRO

Aleksey Durov, Serhii Parkhomchuk: The Styles Diversity of Prince Trubetskoi Winery.

18:20-19.10

PRO

ENG

Giampietro Tinazzo: Experience counts. New achievements of the Allegrini family in Bolgheri and Montalcino. Wine tasting of Poggio al Tesoro and San Polo.

19:40-20.30

PRO

Levan Shinjikashvili: Wines worthy of being in your collection.

Professional Tasting 2

12:10-13.00

PRO

ENG

Alice Lonardi: Prosecco - important lands and climate trends.

13:30-14.20

PRO

Evgeny Segan: 46 Parallel: Sophistication and quality recognized by the world.

14:50-15.40

PRO

Vladimir Omelchuk: Vignai de Duline - "No Trimming the Shoots" and "No Herbicides" philosoph.

16:10-17.00

PRO

Andriy Kulbeykin: Ackerman. The first Sparkling of Loire.

17:30-18.20

PRO

Andrii Stoiko & Ihor Terokhin: Michael David: How wine freaks have changed the consumer market within just a few years. Story of the "Best 2020 US winery" from Lodi, California.

18:50-19.40

PRO

Ketevan Kenkishvili, Giorgi Chikvaidze: Georgia is a cradle of wine: Kakhetian and Kartli peculiarities of winemaking through GWS and Chateau Mukhrani wines.

11:00

12:00

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17:00

18:00

19:00

20:00



SCHEDULE / SEPTEMBER 05

Premium Tasting

Speed Tasting 1

11:00

12:00

13:00

14:00

15:00

16:00

17:00

18:00

19:00

20:00

14:00-14.40

8500

Oleksii Bondar: Brunello. Brunello!!!

15:00-15.40

8500

Levan Shinjikashvili: The only wines in Ukraine that have received the status of appellation (name controlled by origin).

16:00-16.40

8500

Alexander Galych: Champagne Gosset: from the first Ai winery to the "Must have" of the world's superb restaurants wine lists.

17:00-17.40

8500

Vladimir Omelchuk: Penfold's — the history of Australian wines.

18:00-18.40

8500

Eugeny Segan: 46 Parallel: Sophistication and quality recognized by the world.

12:00-12.20

STD

Eugeny Segan: Sparkling wines.

12:40-13.00

STD

Massimo Ballabio: Marsuret Prosecco is not for beginners: Sui Livetti, Extra Brut and Cartizze.

13:20-13.40

STD

Eugeniya Gobrey: Non-alcoholic, halal wines Pierre Zero. Preservation of taste properties of wine with health benefits.

14:00-14.20

STD

Maksim Zheliba: Chapoutier - Roussillon.

14:40-15.00

STD

Andrii Stoiko: Delicious wines from the family winery "Fina".

15:20-15.40

STD

Yulia Tymchuk: Cava Pere Ventura is the synonym of elegance.

16:00-16.20

STD

Marina Sulimenko and Pavlo Mantsevich: Velletri: Balance of Elements.

16:40-17.00

STD

Igor Shevchenko: Presentation of the new Odesos Reserve. wine line.

17:20-17.40

STD

Emiliya Murtazayeva: Unexpected Spain.

18:00-18.20

STD

Giorgi Chikvaдзе: The expression of Kartli terroir in the winemaking philosophy of Chateau Mukhrani.

18:40-19.00

STD

Levan Shinjikashvili: Telti-Kuruk, unique in its kind, and beyond: we taste SHABO wines.

19:20-19.40

STD

Danylo Tarasiuk: A fresh look at Vinho Verde — "green wines". Red, aged, well-appreciated wines from Adega Ponte de Barca.

20:00-20.20

STD

Yurii Sachenko: Lustau: the best sherry in the world!

Speed Tasting 2

UWSS provider WSET

11:40-12:00

STD

Vladimir Gurievski: Castel Mimi. A tasting from the first genuine wine chateau of Moldova.

12:20-12:40

STD

Yulija Kryvoshei: Paul Benoit. Traditional Jura with Ukrainian Roots.

13:00-13:20

STD

Alexandr Galych: LGI Wines.

13:40-14:00

STD

Andrian Beregnoy: Artwine — Ukrainian premium classic.

14:20-14:40

STD

Dumitru Coslet: Purcari. Dry Wines.

15:00-15:20

STD

Aleksey Durov, Serhii Parkhomchuk: The Style of Burgundy and Champagne in the wines of Prince Trubetskoi.

15:40-16:00

STD

Eugeniy Segan: Elegance of taste from 46 Parallel Wine.

16:20-16:40

STD

Igor Avdienko: Mouton. Bordeaux classics from the Rothschild family dynasty.

17:00-17:20

STD

Alyona Korsun: Wine with mineral water or water with wine? Meet Mr. Jay. WoTr hard zeltzer!

17:40-18:00

STD

Yurii Sachenko: Matsu wines. Other tempranillo from Toro.

18:20-18:40

STD

Wine of the Year 2021 according to METRO.

19:00-19:20

STD

Vitaliy Krauchenko: Castello di Radda - Chianti.

19:40-20:00

STD

Aleksiy Grom: Wines of Gascogne.

12:30-13:30

STD

Irakli Mgaloblishvili: South Africa. Terroir features.

14:00-15:00

STD

Alla Plachkova: New Old World. History and diversity of Bessarabia as a wine region.

15:30-16:10

STD

Andrian Beregnoy: The classic method of producing sparkling wine.

16:30-17:10

STD

Svitlana Tsybak: Sweet wines. The main winemaking techniques.

17:30-18:10

STD

Yevhen Kolchanov: Volcanic soils as a factor of terroir and how it influences on the style of wine. Let's make a wine journey through Italian wineries. Veneto, Lazio and Sicily are waiting for you!

18:30-19:30

STD

Igor Petrenko: Natural wines. Differences between organics and biodynamics. Petnats.



SPEAKERS



Alla Plachkova

**Wine expert,
WSET Level 3 Award in Wines**

Main idea monger, muse and co-owner of one of the leading wineries in Bessarabia – a family winery “Kolonist”.

Alla is engaged in an educational mission in order to strengthen Ukrainian wine brands and to promote the unique winemaking traditions of Bessarabia.



Alice Lonardi

**Export director
at the VALDO wine house**

VALDO wine house was founded in 1926 and today is one of the three leaders in Prosecco sales in Europe.



Alfredo Candela Belda

CEO of Bodegas Barahonda

Born into a family that have been making wines during 3 generations, Alfredo, the fourth generation, has followed the tradition and currently is running the family business. He has been attending the harvest since he was 18 years old. He believes that oenology starts in the vines, grapes are the key factor to get quality wines.



Alyona Korsun

Chief Wine Hunter

She is hunting for the best manufacturers in the world and their brands. And already have hunted a lot. Having worked as a sommelier for about 10 years, she knows for sure what will interest guests in Ukraine.



Anastasia Mancini

Oenologist and export director, daughter of the founder of the winery



Anatoliy Kompanichenko

PARTNER & COO
of Superheroes.ua

- 20 years of experience in marketing.
- 12 years of them in restaurant and club consulting.
- 3 years of experience in national media.
- Co-author of the 2019 Digital Marketing Course for DAN.IT Academy.



Andrian Beregnoy

Ambassador of the ARTWINERY brand, professional taster

Andrian Beregnoy has been working for ARTWINERY since 2006.

He has extensive experience in conducting presentations, professional tastings, including internationally. He is rightly considered the Ambassador of the ARTWINERY brand.



Andriy Dligach

Founder and CEO of Advanter Group
Doctor of Science, Economics

Strategist, Visionary, Futurologist.

Experience in strategic management and marketing: 23 years, more than 400 implemented projects. Author of 8 books and more than 150 publications about marketing, strategic management, business organization and international economics for Forbes, "Companion" and other media.

SPEAKERS



Andriy Kulbeykin

Winemaker

"I have the International Vintage Master degree in viticulture, winemaking, oenology, management and administration. I dedicate my more than twenty years of experience to wine joining a group of extraordinary professionals of Orchidées, Maisons de Vin, which I am very pleased to present to my Homeland."



Andriy Novak

**Founder, director and winemaker
Novak Winery**



Andriy Petroskiy

**Vice President of the All-Ukrainian
Bartenders Association**

Studying WSET level 3 Award in Wines.

Member of the Association of Sommeliers of Ukraine (ASU).

Sommelier of the Cigar Gourmet Club (Kyiv).

Moderator of the Wine & Spirits Ukraine contest.



Andriy Stoiko

**Director of "Wine Story"
specialized store, wine&spirits expert.**

During his decade-long experience in the alcohol business, Andrii has formed an outstanding wine portfolio of "Vinfort" company.



Anna Gorkun

**CEO and owner of
"46 Parallel Wine Group",
CEO "Inkerman Ukraine"**

Anna Gorkun is one of the youngest and ambitious business women in Ukrainian wine business. She has received a status of a widely known expert and lobbyist of Ukrainian wine making. Anna has more than 15 years of practical experience in business and management. She's included in Top 25 of Successful Women in Ukrainian Business 2020.



Anna Yanchenko

**Author of the book "Wine without rules",
wine journalist**

Anna Eugenia Yanchenko — founder of the largest wine community in Ukraine "Sommelier in green pants", wine lecturer and trainer. Professionally engaged in wines for over 8 years, tasted more than 15,000 wines, visited about 90 wineries around the world, she is called the "evangelist of wine".



Araik Manukyan

**Co-founder and wine expert
at Wine Events Agency**

WSET Level 2 Award in Wines.

Wine Educator in Wines of Portugal, the only Canary Wine Expert in Ukraine.

More than 15 years devoted to wine and wine culture.



Artem Lopatin

**Chief sommelier of the WINETIME store
on Bazhana Avenue**

Artem started working with wine in 2016 at WINETIME. From an assistant of the sommelier, he grew up into the Chief Sommelier of the chain's flagship store. Since 2020 he has been a member of the Sommelier Association of Ukraine.

SPEAKERS



Borja Larocca

**Brand ambassador
"Marqués de Murrieta"**

Borja is a wine enthusiast with long-term experience in European wine markets, who has committed himself to one of the most prestigious Spanish wine brands - "Marqués de Murrieta". Mr. Larocca will tell a story of Rioja wines' rise from the first attempts right up to date.



Carles Del Amor Navarro

Head of Wine Exports at Nadal

Graduated with a Bachelor's degree in Tourism (Barcelona) and Entrepreneurship & International Marketing Strategy (Norway), Carles Del Amor Navarro has been a wine tourism and wine business expert for the last 11 years. He started in the wine business in Freixenet, for 5 years he moved from being a tour guide to the wine tourism coordinator of Freixenet and Segura Viudas. Since 2020 he is managing the wine exports in Nadal company.



Charles Fourny

**Winemaker, co-owner of the family estate
Champagne Veuve Fourny & Fils**

Charles Fourny is the fifth generation of winemakers of the Champagne Veuve Fourny & Fils and today he runs the family estate together with his brother Emmanuel.



Danylo Tarasiuk

Sommelier of OKWINE store

Since Danylo was 16 years old, he had a great experience in the restaurant business, 4 years of experience as a bartender, and then Danylo has started his sommelier career in the biggest wine chain of Ukraine - OKWINE chain.



Dario Pennino

Castello di Fonterutoli, Belguardo,
Zisola Export Manager

Dario is Sicilian, but lived abroad about 12 years working as sommelier. The most important place – junior sommelier at the Dorchester hotel Alain ducasse, London and Nobu London assistant sommelier Harrods as wine advisor. Then he started to work as sales manager for one of the most prestigious Italian importer. 5 years ago he came back in Italy and started with Mazzei as export area manager.



Denys Krupka

CCO of Casa Clara

He is in love with his work in such way that some may say that he has wine flowing in his veins instead of blood. Our properties are located in the heart of Alentejo: Herdade da Capela and Quinta de D. Maria. The names/ labels of our wines are inspired by the 15th century chapel located in our vineyards. We are the 'next generation' producers and our modern approach to wine includes the production of sustainably-grown grapes.



Dumitru Colset

Wine Ambassador
Purcari Wineries Plc



Emiliya Murtazayeva

Export Manager in Vicente Gandia

In 2009 she has been selected to International Master Program "Vintage" (Master of Wine, Oenology and Marketing of Wine). The program had 2 years, and consisted of 4 big parts: terroir – in Ecole d'Agriculture d'Angers (France), viticulture – in Universitatu Catolica de Piacenza (Italy), and oenology in Universidad Politecnica de Valencia (Spain). Nowadays she is responsible for Eastern and South Europe, CIS-countries and some Middle East zone.

SPEAKERS



Francesco Bigo

Bava Winery Export Area Manager

Passionate about anything wine, proudly Piedmontese, history lover. Happily working at Bava since 2017 to spread our unique enogastronomic culture, always ready to share a good glass and promote our land.

Sommelier FISAR, WSET level 3, ONAF cheese taster.



Gabriele Occhetti

Oenologist and winemaker

Member of the Association of Italian Sommeliers. Today he is the export director of the company. He himself takes part in the collection and selection of grapes.



Giampietro Tinazzo

**Allegrini Estates
(Poggio al Tesoro and San Polo)
Export manager**

Giampietro has been working for the Company since more than 7 years, covering different roles, he's part of the Export team since 5, taking over UK, Australia, ME, Eastern Europe and Ukraine.



Giorgio Colutta

**Member of the Italian Sommelier
Association, the tasting commissions of
the Friuli region consortium**

Since 1998, Giorgio is the owner of the company Colutta. The history of Colutta began in the 1900s, when Antonio Colutta bought a plot of land in Colli Oriental del Friuli and founded the farm "Bandut". The region attracted attention with its excellent characteristics in terms of viticulture and winemaking such as microclimate, exposure.



Giorgi Chikvaidze

Brand ambassador of Chateau Mukhrani

Giorgi Chikvaidze became a part of Chateau Mukhrani team in 2018 and still introduces everyone to the magical world of Kartli winemaking and unsurpassed wines.

Giorgi has passed the Wine and Spirit Educational Thrust (WSET) exam level 2.



Gheorghe Arpentin

**Vice-President of the Safety and Health Commission of the International Organization of Vine and Wine
Director of R&D and Innovation at Purcari Wineries Plc**

Gheorghe Arpentin holds a Ph.D in technical science and has over 42 years of experience in wine industry. Between 2016-2020 he held the position of Director of the National Office for Vine and Wine. He is also one of the best regarded Moldovan oenologists worldwide.



Gleb Koshelev

**Chief sommelier of wine shops and Vино.ua online shop.
Director of Vitis Wine School**

Brand Ambassador of Vitis Group company. Wine expert and a juror at many Ukrainian wine competitions. Vice champion of The Best Ukrainian Sommelier contest in 2019 and 2020. Member of the Association of Sommeliers of Ukraine since 2015.



Igor Avdienko

**OKWINE Store Manager
Member of the Sommelier Association of Ukraine**

Interest in high-quality alcohol appeared in my university years, when I became a bar counter in 2005. At that time, there was very little high-quality alcohol in Ukraine and this interested me, I began to study all about wine and decided to work as a sommelier.

SPEAKERS



Igor Petrenko

Founder of the craft winery “Biologist”

In 1995 he founded a company named ‘PremiumVin’ (later the name was changed to ‘Prowine’), which imports wines.

Since 2018 Igor has been working on his author’s project ‘Biologist’.

In 2019 he founded a new project named ‘Wine&Spirits Distribution’, which imports organic and biodynamic wines.



Igor Shevchenko

Sommelier of the national hotel chain

**Reikartz hotel group
and wineries “Odessos”**

**Co-author of the book
“Wine Guide of Ukraine”.**



Igor Terokhin

**Brand ambassador of “Vinfort” company
dedicated to educational projects and
HoReCa development.**

Has educated a couple of dozens of sales teams and conducted hundreds of presentations dedicated to various categories of alcoholic beverages.



Irakli Mgaloblishvili

Wine expert, WSET level 2 Award In Wines

The owner of the importer and wine trading company NTA wines.

Owner of Wine NTA import company.

Specialization: South African wines.



Irina Gridina

Wine consultant, educator and importer

Irina got her WSET4 degree in London, she is the only person in Ukraine holding a WineAkademiker degree and currently is studying at the MW Institute.

Irina specializes in premium wine producers' import and tastings, and her area of expertise includes Champagne, Burgundy, Piemonte and Austrian wines as she graduated with WeinAkademiker degree from the Austrian wine academy.



Ivan Svirskyy

Chef Sommelier of La Famiglia restaurant group

Ivan is a 25 years old, and five of them work in wine. I actually grew up in La Famiglia company and now work here.



Jamie Goode

UK-based wine writer, lecturer, wine judge and book author

With a PhD in plant biology, he worked as a science editor, before starting wineanorak.com in 1999, which became a popular wine website. Since 2005 he's been the wine columnist for UK national newspaper The Sunday Express, and has written regularly for a range of publications. He is active as a speaker/lecturer and also a wine judge, and is one of the co-chairs for the International Wine Challenge.



Kateryna Spasichenko

Sommelier at "Vinfort Ltd." Founder of "Wine Lovers" Community

Catherine's wealth of experience in the alcohol industry is more than a decade-long.

SPEAKERS



Ketevan Kenkishvili

Brand ambassador of GWS

Ketevan joined GWS in 2016 to drive the trade / B2B advocacy for the brands (focusing on TAMADA, VISMINO and Colours of Georgia), build and retain excellent customer or media relationships and educate the trade through brand activation, training and tasting. Ketevan has high professional knowledge in wine and winemaking (graduated WSET level 3 from the French school "Académie de vin").



Levan Shinjikashvili

SHABO brand ambassador

WSET Level 2 Award in Wines.

Shabo isn't only a winery, it's a cultural center which combines a high-tech production, wine museum, historical wine caves and anything that shapes and improves the wine culture of Ukraine.



Maryna Sulimenko

**Representative of the company
Colle di Maggio, Export Manager.
Referent of the Chamber of Commerce
and Industry of Italy-Ukraine**

Colle di Maggio Wine Farm is located in the city of Velletri, south of Rome, Lazio Region.

The peculiarity of the company is the production of single-varietal wines that best reflects the taste of one variety, without mixing it with others. Volcanic soil, hot sun and sea air allow us to create unsurpassed in taste and quality wine.



Massimo Ballabio

Export manager at MARSURET Winery

Massimo have been working at MARSURET Winery since 2004, he has change their family business and more in general the prosecco business too.

They produce all the grapes for producing Prosecco Doc and Valdobbiadene.

And they are wine producer too, of course. Their will is to work hard day by day for producing a real boutique Prosecco!"



Oleg Kravchenko

**The best sommelier of Ukraine 2011
Chef sommelier and co-owner of the wine
bar "Win Bar"**

Worked in the restaurant business for 25 years, and is professionally engaged in wines for 12 years. Participant of numerous wine festivals and competitions, member of the board of the Ukrainian Association of winemakers and sommeliers. Permanent jury member of the "Best Sommelier of Ukraine" and "Best Cavist of Ukraine" competitions.



Oleksandr Galych

Brand-coach & sommelier at "Vinfort Ltd"

Alex is a great specialist with more than 20-years experience in the wine & spirits industry.



Oleksandr Meier

**The best sommelier of Ukraine 2018,
founder of the Club of wine travelers**

Since 2013 he started working as a sommelier. In 2015 he became a member of the Association of Sommeliers of Ukraine. Winner of Wine Trophy competition in 2018. Winner of The Best Sommelier competition in 2018.



Oleksandra Minenko- Decamps

**Owner of Wine Signature Group and Wine
Egoist wine boutique**

WSET Level 2 Award in Wines. Specialist in gastronomy, graduated from Burgundy Wine School. Provider of enotouristic excursions in regional France.

SPEAKERS



Oleksiy Bondar

WINETIME brand ambassador
The best cavist of Ukraine 2020

I have been working in the wine industry since 2012. Worked in the company "Polyana", "Wine House", "Sommelier" and currently in WINETIME since 2015. I have several sommelier diplomas. I am a member of the Sommelier Association of Ukraine and the Association of Cavists of Ukraine.



Oleksiy Durov

Brand ambassador
Prince Trubetskoi Winery
Member of the Ukrainian Association
of winemakers and sommeliers



Oleksiy Dyakov

Winemaker, Executive Partner of the
'Prince Trubetskiy Winery

Oleksiy Dyakov is a winemaker, co-owner and idea inspirer. He's also an Executive Partner of the only historical chateau in the country called 'Prince Trubetskiy Winery' for more than 10 years. In 2002 he started to invest in Ukrainian winemaking together with his partners, having fallen in love with the idea to restore a historic chateau of Prince Trubetskiy on the banks of the Dniro in Kherson region.



Oleksiy Gizhko

Chief Sommelier METRO Cash&Carry
Ukraine since 2015

Best Sommelier of Ukraine 2014 by Association Sommelier of Ukraine (member ASI). Candidate from Ukraine at 14th Contest of The World Best Sommelier 2013, Tokyo, Japan. Candidate from Ukraine at Best Sommelier of Europe Contest 2013 in Sanremo, Italy. WSET Level 3 Ukrainian Wine & Spirit School U.W.S.S (2016, Киев). WSET (Wine&Spirits Education Trust) Level 2 (2011, London)



Oleksiy Grom

Alex Grom, Export Director in PVS.

He lives in Bordeaux and trades French wine for 10 years



Oleksiy Obuhov

**Chief sommelier of the store “Wine Story”,
a member of the Ukrainian Association of
winemakers and sommeliers**

Santa Margherita is one of the leaders of the Italian wine market, ranked 3rd among the private family wineries in terms of volume. According to The Wine & Spirits Magazine, Santa Margherita has been the #1 import brand in the US restaurant market for 13 years in a row.



Oleksiy Provorotskyi

**CEO, R agency
Advertiser, wine enthusiast**

Got his second higher education in marketing at kmbs.ua.

Wine enthusiast, graduated from the advanced sommelier school in goodwine.ua

Co-owner and CEO of the premium wine tourism agency Winotage (winotage.com.ua)



Oleksiy Voloshyn

Ukrainian hotelier

Since 2016, is the CEO and General Manager of Edem Resort Medical & SPA, a five-star hotel and restaurant complex in the Lviv region. During the years of his management, the complex has become the largest palace and park hotel complex in Eastern Europe, which offers a wide range of luxurious leisure and health services.

SPEAKERS



Pavlo Kuznetsov

Sommelier of the Sante Alco company
Sommelier of the Terrace Sea View
restaurant, lecturer of the
Glass of Emotions wine course
Member of the Ukrainian Sommelier
Association



Pavlo Mantsevych

Ambassador of the
Belgian winery Jerom Winery

Higher education. Marketing in the electronics industry. MIU
2014 WSET Level 2 Graduate
2016 Opening of the private school "Myself a sommelier"
2017 Participation in the first world championship in restaurant sport (2nd place)
2019 Opening of the family wine bar "Wine Collection"
2021 Ambassador of the Belgian winery Jerom Winery



Peter Liem

American wine writer, author of
ChampagneGuide.net, an award-winning
online guide to the wines and wine
producers of Champagne.

Following nearly a decade in the wine trade, he was a senior editor, critic and tasting director for Wine & Spirits magazine, and his writings on champagne, sherry and other wines have appeared in publications such as Decanter, The World of Fine Wine, The Art of Eating and The San Francisco Chronicle.



Ricardo Nunez

Founder of the Vinos de La Luz group of
companies, owner of wineries in Spain,
Italy, Argentina and the USA. Doctor of
Law and Business Administration

A grandson and son of winemakers, he grew up among the vineyards of the Andean Cordilleras and explored every corner of the Uco Valley. 20 years ago he decided to invest in Mendoza with the intention of returning to the origins of his family and reviving and intensive development of winemaking from indigenous grapes.



Rostislav Sturchenko

OKWINE Store Manager



Segiy Parkhomchuk

Marketing director
at Prince Trubetskoi Winery

Serhii Parkhomchuk — more than 20 years of work in the alcohol market.

I worked in various fields — from sales to marketing, from domestic to export markets.

Wine — today there is not only work, but also a way of life.



Shukhrat Khakimov

CEO, founder, enologist and winemaker
at “Winexfood SL” and
“Shukhrat Khakimov & Viticultores”

International Master — Vine, Wine and Terroir Management — Groupe Ecole supérieure d'Agriculture d'Angers (Groupe ESA), France.
Master en Viticultura, Enología y Gestión de la Empresa Vitivinícola — Universidad Politécnica de Valencia (UPV), Spain.
Master en Viticultura ed Enología Europea ed Internazionale — Università Cattolica Del Sacro Cuore (UCSCP), Piacenza, Italy.



Silvana Graziottin

Villa Sandi and Borgo Conventi
Export Manager

Silvana has been working in the Export department of Villa Sandi, coordinating all export sales at the very begin, since May 1994, when Prosecco just started to be known in the countries most near to the Italian border, soon getting well appreciated from country to country in Europe and worldwide..

SPEAKERS



Svitlana Stoyan

**Doctor of Philosophical Science,
Associate Professor at Taras
Shevchenko National University of Kyiv
Director of the Art Center “Alter Ego”
Member of the National Union of Artists
of Ukraine**

Svitlana has about 100 publications on art, philosophy and culturology. She is a curator of more than 10 art projects that took place in leading museums and galleries of Ukraine. Author of educational video programs “Art Dialogues” and “Symbolic Codes of Culture”.



Tatiana Zhdanova

**Marketer-practitioner. Author of the book
“The Meaning of Life and Its Marketing”**

Created a “gravitation marketing” approach. On its basis, she practices methods for working with organizations, people, territories and “places”.

Public projects: “The brand of the city is the matter of citizens” (2010–2012), “The tourist brand of Ukraine” (2013–2018), “The meaning of life and its marketing”, “New Mythology of Ukraine” (2015+), “The Land responds” (2017), “Water Time” (2019–2020), “Placer” (2020+), “Soul” (2021+).



Svitlana Tsybak

**Master of Sensor Analysis department
of Odessa National Academy of Food
Technologies**

WSET Level 2 Award in Wines.

Commercial Director of Beykush Winery.

Svitlana will share how to rethink Western technologies to Ukrainian realia on example of pop wine production.



Tatiana Petrukha

Business Trainer at Erickson International

Certified trainer of SQI (John Tschohl’s Service Quality Institute) and IHG leadership programs.

Participant of training projects of the Zappos company. Favorite areas of work: constructive communication and intercultural education. Favorite sources of knowledge: Harvard ManageMentor, Disney University.



Vadym Hurov

Head of Wine category in WINETIME

Having tried himself in various fields, Vadym settled on the wine business and for seven years has been devoting himself to wine, the best gastronomy and the ideas of perfect service at WINETIME. He believes that by combining these three components, you can not only succeed, but also make people happy



Valeriy Kabanov

**Sommelier and OKWINE Store Manager,
Member of the ASU,
Finalist of the Contest "The Best Caviste
of Ukraine" in 2020**



Valeriy Netecha

**Head of OKWINE School
Certified sommelier
Organizer and Host of wine gastro
evenings**

Certified sommelier, organizer and host of wine dinners; visited 15 wine regions and 30 wineries; trained more than 100 sommelier and cavists; uncorked more than 100,000 bottles of wine for guests of establishments in which he worked for more than 13 years; brand ambassador of 10 world wine brands in Ukraine.



Vitaliy Kovach

**Founder of the Sommelier School
Member of the Italian Sommelier
Association
Co-founder of the WINEMAP TV project
Co-author of the project
"Tasting of the Year"
Villa Sandi group Brand Ambassador**

SPEAKERS



Vitaliy Kravchenko

Winemaker, sommelier

"Hi, my name is Vitalii Kravchenko. Me and wine have been together for 14 years. I graduated from National University of Food Industry as a winemaker in 2011, have worked at wineries in Ukraine, California and Australia. I earned sommelier knowledge in Kyiv (WSET, master class) and London (WSET). Have been working at cruise ship and as a chef sommelier in a Ukrainian retail company, as a cavist at a wine boutique and at a wine bar. And currently I'm developing Ukrainian wine culture in Silpo as a cavist."



Vitaliy Larin

Project Manager of Silpo-Food LLC

Master of Winemaking Technology, Master of Sensory Analysis in Food Technology; member of the Sommelier Association of Ukraine; Certified Sommelier, WSET Diploma Level 4; student of The Institute of Masters of Wine.



Vladislav Dabizha

**PARTNER & Art Director
of Superheroes.ua**

5 years of experience in design
Packaging and brand launch in 20 days
Developed and approved the logo with the client in 15 minutes.
Regularly conducts practical classes for students of graphic design with their subsequent employment in our company.



Volodymyr Gurievschi

Export Manager at Castel Mimi

He has been working in the company for five years now. He sees great potential in local varietal, such as Feteasca Neagra and Viorica. Strongly believes that Moldova in the next 5 years will emerge as one of Top 10 the most important winemaking countries in the world, as currently it offers wines with one of the best price/quality ratios in Europe.



Volodymyr Omelchuk

"I have been working with wine for more than 18 years. I acquired my skills in Ukraine, Russia and Austria. I worked in large companies such as Megamarket, Wine Bureau, and currently I'm working at Fozzi Group. I acquired specialty of Sensory Analysis in food technology, direction Wine and received a diploma with honor."



Xavier Simal

Export manager at Llopart Cava S.A.

I became passionate about wines around 2010 while I was living in The UK. Had the opportunity to study there the WSET and soon after I finished, I worked for a very good friend of mine selling drinks in The UK. If you want to find me in my spare time, look around "Costa Brava" — north coast coming from Barcelona — you will find me diving, sailing or simply contemplating the sunset with a good glass of wine.



Yaryna Herechka

**Head of 'Theatre and Business' company,
Personal coach in acting for business
owners**

Corporate lecturer in acting in 'Soft Serve' and 'Fest! — emotions holding' companies, and in Kyiv Economics school, etc.

Founder of a technique of business training by means of acting. Author of educational programs 'Discover Yourself in the Theatre', 'Speak so Everyone Can Hear', 'Theatre for Development', etc.



Yevhen Dinisiuk

**Brand bartender of the La Famiglia
Restaurant Group**

Yevhen began his career at La Famiglia in 2016 at the ristorante & enoteca Vino e Cucina where he created the largest in Ukraine list of Italian digestives. Eugene visited more than 100 wineries and distilleries, so he has high expertise in production.

Since 2019 he has been running the classic Origins bar in Kyiv Food Market.

SPEAKERS



Yevhen Kolchanov

WSET level 2 Award in Wines

The leading sommelier of Wine hunters company

Member of Ukrainian Sommelier Association



Yevhen Segan

Founder and blogger of Wine FAQuilty blog

WSET Level 3 Award in Wines.

Member of the Association of Sommeliers of Ukraine.

Wine expert who's able to split wine into molecules. Moderator and participant in a number of winemaking competitions. Leader of Wines category of MauDau company.



Yevhen Shneyderis

Founder of "Beykush winery",
businessman, winemaker,
father of four boys and one girl



Yevhenia Gobrey

Sommelier of OKWINE Store

Love for wine has appeared since the beginning of work in OKWINE chain. A constant desire to explore new tastes of wine, to learn new discoveries in the world and the history of wine, the process of winemaking. Working with wine is an endless development and this is what energizes Yevgeniya every day.



Yulia Kryvoshey

Head Sommelier, VINO&VINO.

WSET Level 3 Award in Wines.

Wine buyer, wine competition judge,
Ukraine blind wine tasting team manager



Yulia Tymchuk

WINETIME HoReCa brand ambassador

Yulia is a real professional who is in love with wine! She began her career as a cavist and since then can no longer imagine life without her favorite work. She is sure that the key to happiness is a good mood, comfortable clothes and a glass of Champagne!



Yuriy Sachenko

Head of the Department of Alcohol
at WINETIME

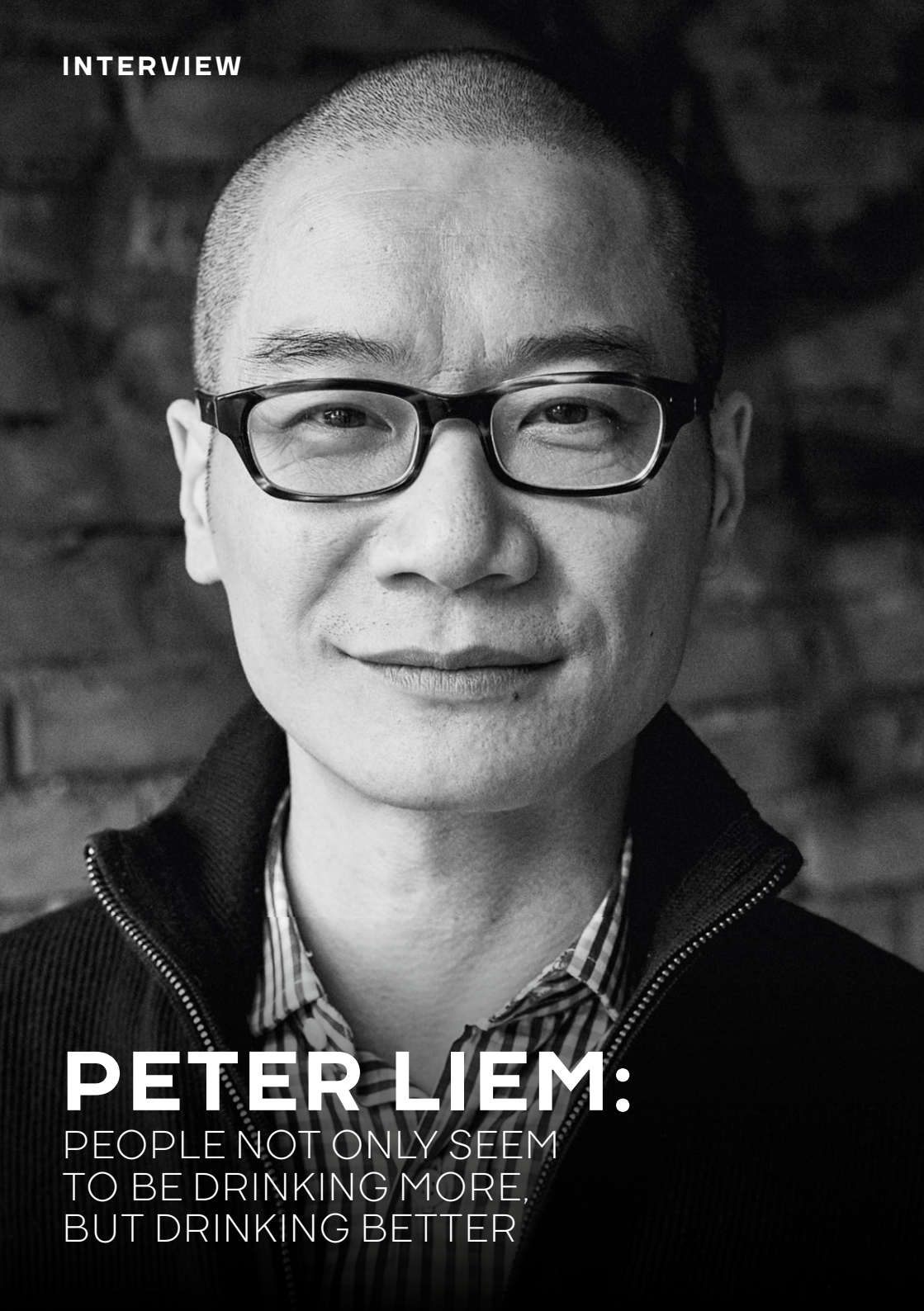
Joined WINETIME in 2013 and since:

- Became a finalist of the Wine Trophy 2016;
- Received a WSET level 3 diploma;
- Started teaching at WINETIME Academy;
- Visited more than 50 wineries in Europe and the United States, but most of all - in Spain.

It is about Spain and the Toro region with its legendary Tempranillo that he will tell us at Be Wine!



International wine show

A black and white portrait of Peter Liem, a man with a shaved head and glasses, wearing a dark jacket over a striped shirt. He is looking directly at the camera with a slight smile. The background is a textured, out-of-focus wall.

INTERVIEW

PETER LIEM:

PEOPLE NOT ONLY SEEM
TO BE DRINKING MORE,
BUT DRINKING BETTER

How do you think, which are the three major changes that the pandemic has brought to the wine market?

It seems that people are drinking more, which is hardly surprising. Even though restaurants have been closed, my retailer friends around the world have reported that business is booming. However, the pandemic has also brought supply issues in export markets, so not all wines have been readily available. And of course since travel is restricted, or prohibited in many cases, winemakers have not been able to be ambassadors for their wines in the same way as before—Zoom has been useful, but it is not entirely the same thing.

What changes have you noticed in wine consumer behavior over the past year?

People not only seem to be drinking more, but drinking better. Perhaps this is a result of purchasing wine at retail instead of paying restaurant markups, so you can afford the next tier of quality. Or maybe in some cases, simply opening the best bottles in the cellar because when you're in lockdown, why not?

Which wine will be popular in 5 or 10 years? What kind of wine will the "tiktok generation" drink?

I don't know, but it's likely that many of the top wines from the most famous wine regions will continue to increase in price, making them inaccessible to many wine drinkers. Fortunately, there are more high-quality wines available around the world than ever before, from both classic and emerging regions, and I'm always excited to discover new examples, from any appellation.

What do developing wine countries need to do to compete on an equal footing with the giants of the industry?

I always think that the most important task is to establish an identity. Many developing regions try to imitate the wines of classic ones in an effort to compete with them or to build legitimacy, but the most interesting wines are those that tell you something unique from the places that they come from, and that, in effect, could not have been made anywhere else.

That becomes the most compelling reason of all to buy those wines.

Which is the best new wine you have tried this year?

There have been many, but Louis Roederer has had some monumental releases this year, most notably the 2013 Cristal, which articulately showcases the results of the house's contemporary philosophies in the vineyards and the cellars, and the 2018 Hommage à Camille, a Coteaux Champenois blanc unlike any other.

You are American by nationality but moved to Champagne. Can you briefly describe your life path? You were also involved in the trade of Burgundian wines, but ended up with Champagne, weren't you?

I entered the wine trade in the mid-1990s after college, first working as a wine retailer before also working in restaurants and in importing and distribution. Although I worked with the wines of the world, I developed an affinity for Burgundy early in my career, and specialized in that region at the start. I began making annual trips to Champagne in 1997, and became fascinated with the rapid and significant changes that were occurring in the region. I became a full-time wine writer in 2004, and at the end of 2006 I decided to base myself in the Champagne region in order to better experience what was happening there. I continue to live in Champagne today, in the town of Epernay.

How was your change from trade (and that was your job and strongest background as far as we were concerned) to wine writer?

In retrospect, it was a natural evolution, although I wasn't seeking it out. I was happy to be in the wine trade, but in 2004 I was offered a job by Wine & Spirits magazine in New York City, and I worked there for seven years, initially as its tasting director and later as an editor and wine critic. I've been an independent writer since 2011, writing mostly about Champagne, and this allows me to explore the region and its wines in more depth and detail than I would be able to otherwise.

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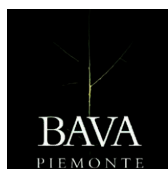


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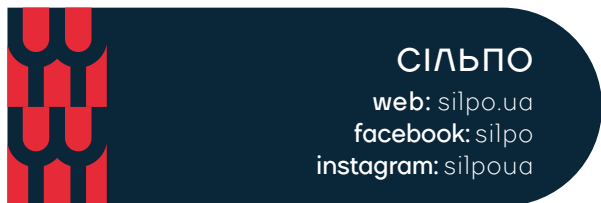
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