



RESTAURANT AQUA – PUBLIC RELATIONS  
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## **Out-of-the-ordinary wines with Jürgen Giesel**

Sommelier at The Ritz-Carlton, Wolfsburg

**WOLFSBURG** – Ever since December 1, 2003, guests at the three-star Michelin restaurant Aqua in the luxury hotel, The Ritz-Carlton, Wolfsburg, have received advice on their wine selections from the resident expert, Jürgen Giesel.

A native of the Bavarian city of Kempten, Giesel first completed his studies as a restaurant specialist at the Berlin wine bar Reblaus with a specialization as a sommelier. Before he arrived at the Michelin two-star restaurant Aqua in Wolfsburg, Giesel gained experience at the Hotel Albana Silverplana in St. Moritz as well as the Goldene Traube in Coburg, headquarters of the German Sommelier Union. Additional stops for the twenty-eight year-old sommelier included establishments in Berlin: the restaurant Bamberger Reiter and the Hotel Grand Cru.

After competing sommelier school in Berlin, Giesel began his career at The Ritz-Carlton, Wolfsburg. After only three years in that position, the magazine Impulse crowned him "2006 Sommelier of the Year". In order to stock the best possible wine cellar, Giesel prefers to travel directly to the individual producers and sample the wines on the spot. In that way, he often discovers wines and regions that have nearly disappeared from wine lists.

So it is no wonder that Giesel's favorite wine is the 2005 Hungarian Villanyi Pinot Noir. The Vylyan Winery is located southwest of Lake Balaton. The region had already lapsed into oblivion before it was rediscovered with international varietals such as Pinot Noir. This full-bodied Burgundy captivated Giesel with its strong tones of raspberries and strawberries, and in connection with its balanced tannins and lively acidity, it forms the ideal companion to food.