

João Pires^(UK)

10 Fest Sommelier

Restaurant Dinner by Heston Blumenthal, London

June 28th



João Pires began his training in 1993, attending the Professional Sommelier Course in Lisbon. In addition to Portugal, he travelled to Macau, Morocco, Philippines, Toronto and Vienna to consolidate his knowledge. He graduated as a Master Sommelier and is currently enrolled in the Master of Wine Program, both representing some of the world's major wine accreditations.

João Pires did his apprenticeship in Paris, at the Hotel The Crillon (2 Michelin stars), Ducasse Restaurant (3 Michelin stars), La Tour Argent Restaurant (2 Michelin stars) and Hotel Georges V (2 Michelin stars).

Professionally his experience includes working in several hotels and restaurants in Lisbon, Toronto and UK, highlighting the Vineyard at Stockcross (2 Michelin stars), in Newbury, the Capital Hotel (2 Michelin stars), and Gordon Ramsay (3 Michelin stars), both in London.

He received the awards for Sommelier of the Year in 1999 by Wine Magazine, and in 2004 by the Portuguese Academy of Gastronomy. João Pires was also awarded as International Sommelier of the Year in 2004 by the International Academy of Gastronomy in Paris. Among many awards, he won in 2005 the 25th Anniversary RIEDEL Taste Challenge, in London, and the Grand Prix du Sommelier 2009 by the International Academy of Gastronomy, in Paris.

Over the years Joao Pires has been part of judging panels of various wine-related contests in countries like France, USA, Spain, Belgium, UK and Portugal.

He is currently the Head Sommelier at the Dinner by Heston Blumenthal Restaurant (2 Michelin stars), Mandarin Oriental London.