

Daniel Dooreck Sets New High for Canada

Jeune Sommelier Competitor Finishes Fourth in Seoul 2019



Daniel Dooreck

Over 30 candidates from across the country put in a grueling few weeks combining their education and skills together to write the preliminary National exam based on the Advanced Level of the Court of Master Sommeliers. Of these, Jean-Simon Riouz-Ranger and Joris Garcia both from Bistro Gourmand le Coureur des Bois in Montreal; Christophe Reitz from Quatrefoil Restaurant in Dundas and Daniel Dooreck from La Banane in Toronto (all with truly outstanding resumes) qualified to compete to represent Canada at the 2019 International des Jeunes Sommelier competition, sipping and swirling, on Saturday June 8th at The National Club in Toronto. We commend everyone who had participated all along the way. It takes a sincere amount of discipline, dedication, studying and tasting.



Competitors concentrate at Canadian Nationals.

The four competitors faced a very busy day arriving at 7:45 am sharp, dressed professionally and then going through the following schedule under the watchful eye of Pier Alexis Souliere MS and Cyndi Grossman, Echanson du Canada:

Check in 8:00 am
Blind Tasting 8:15 am
Theory 8:30
Break
Blind Tasting
Practical Exam
Lunch
Practical Exam
Blind Tasting

At the end of the day, Daniel Dooreck from La Banane in Toronto emerged victorious moving on to represent Canada at the Chaine des Rotisseurs Jeune Sommelier Competition in Seoul, South Korea in September 2019.



Pier Alexis Souliere, MS marks the exams.

Our thanks to Bruce Wallner and his staff at the Grand Cru Deli in Toronto, which not only hosted our decompressing dinner and celebration, but also was instrumental in the organization of the candidates in Toronto. It was absolutely fantastic!!



Daniel at "decompressing dinner".

After an additional 3 months of studying, tasting, and practical training under the mentoring of Pier Alexis and Cyndi, it was off to Seoul. The 2019 International Competition hosted 12 candidates from 12 different countries: Great Britain, USA, Australia, Denmark, Canada, Finland, Taiwan, Mexico, Turkey, Korea, Germany and Russia. In a pressure-packed environment, Daniel placed 4th which continues Canada's steady movement up the rankings. We could not be more proud of how he represented Canada, and we thank him immensely for the effort and skills that he exhibited.



Daniel at the competition.

The final top three were:

First place

Matteo MONTONE, Great Britain

Second place

Jonathan EICHHOLZ, United States of America

Third place

Andres ARAGON, Australia

It is not only about the competition but the experience and friendships gained along the way.

A clear goal of our continuing Young Sommeliers Program in Canada is to provide help, encouragement and support for the young professionals who will be the best sommeliers of the future. This goal is also supported by our own Charitable Foundation (the Confrérie de la Chaîne des Rôtisseurs, Bailliage du Canada Foundation Ltd.) created last year. With this fund available and the assertive fundraising that we will do across the country, along with our new professional member CAPS (Canadian Applied Professional Sommeliers) President Mark De Wolf, we are sure to support many of our Jeune Sommeliers across the country.



Daniel intronized.

Want to support Chaine Canada's Jeunes Sommelier Competition?

Consider making a tax deductible contribution to the Chaine Charitable Foundation.

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Daniel Dooreck – A Profile



Twenty-five years of age, Daniel graduated from McGill University, Montreal in April 2016 with a Bachelors in Science, concentrating in Kinesiology. However, while at school he worked at a modern French restaurant in Montreal, Wilfrid Sur Laurier as Garde manger evenings along with brunch service and decided that hospitality was the field for him. He moved on to Momofuku Daisho in Toronto serving as line cook in charge of a single station during nighttime services, fulfilling various roles including expo and prep along with holding creative freedom in menu development from June 2016 until December of that year. In December, Daniel joined Resto La Banane in Toronto as Wine Director and Sommelier at a French-inspired restaurant, working with a team to deliver the highest level of service and hospitality. With responsibility over a French inspired wine list; his tasks include Binwise (inventory), training staff, purchasing wine, and budgeting costs. He has worked diligently at his craft through the Court of Masters Sommelier, graduating with a Certified CMS degree in October 2017 and with distinction (90%) in the WSET Level 2 Award in Wine and Spirits Course.



Competitors and Dignitaries.