

Stéphane Gass, Head Sommelier at Schwarzwaldstube*** restaurant (Traube Tonbach ***** Superior hotel) Germany

The "Table of the Black Forest" gourmet restaurant alone makes a trip to Hotel Traube Tonbach worth the visit! Three-star Michelin rated for the last 20 years and holder of a maximum number of points (19.5) in the Gault & Millau, this restaurant is one of Europe's finest. The Schwarzwaldstube is the only restaurant in Germany to have had three-star Michelin rating for over 20 years.



Millésime Bio: Does organic wine have an important place in your wine list? Yes. 65 % of the wines on our wine list are organic.

Millésime Bio: Germany is a traditional and vital market for organic wines...the world's first importer even! How has the image of organic wine evolved in the eyes of your customers? Is the organic label important?

Considering that the most prestigious estates are generally either organic or under conversion, this incites customers to order these wines in restaurants; the organic label is not mentioned on our wine list, and it is the wine waiters who recommend wines to 90% of our customers, never hesitating to share tales of their emotional encounters with organic wine-growers.

Millésime Bio: You are a regular attendee at Millésime Bio, what do like about the fair? Excellent organisation, wine served at perfect temperature, fresh, young talent just waiting to be discovered, direct contact with wine-growers...

Stéphane Gass and Schwarzwalstube in short

1971 Born in Saverne, Alsace (France)

1991 Head sommelier at Schwarzwaldstube

1997 Winner of the Gault & Millau "Sommelier of the Year" award

1999 Winner of the Bertelsmann Grand Hotel and Restaurant Guide

"1999 Sommelier of the Year" award

2011 "Wine List of the Year" by the Gault & Millau Wine Guide 2012

2015 "Wine List of the Year" by the French "Revue du Vin de France"

Further information at: www.traube-tonbach.de/en/schwarzwaldstube-restaurant