

Creating the champions of the future

























SEPOY&Cº



















Creating the champions of the future

16-18th October, 2023

21st October, 2023

28th October, 2023

15 hours of Online

**Masterclasses** 

Batch Quizzes

Grand Finals in Delhi

## WINNER

INR30,000 Indian Vine Trail

1ST RUNNER UP RUNNER UP

INR25,000

2ND

INR20,000

**FINALISTS** 

INR10,000



We see a champion in you, and we know how to make you one.

YSO is a learning and competing platform for budding beverage professionals who will be the next rockstars of the trade.

We bring you the industry gurus to mentor you, those who've made it big and turned the world's heads towards India

16-18th October, 2023

15 HOURS OF MASTERCLASSES

21st October, 2023

**BATCH QUIZZES** 

28th October, 2023

**GRAND FINALS** 



What can you take home?

## WINNER

INR30,000 Indian Vine Trail

1ST RUNNER UP

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2ND RUNNER UP

INR20,000

**FINALISTS** 

INR10,000

And other awards from mentors and industry professionals

VISIT INDULGEINDIA.COM TO PARTICIPATE +91 98746 72525

# YOUNG SOMMELIERS' OLYMPIAD, 2023

This year, we learn from



Yangdup LAMA Hapusa Gin



Vedant MEHRA Greater Than Gin



Pankaj BALACHANDRAN Short Story



Jeet RANA Stranger & Sons Gin



Prithvi NAGPAL Plantation Rum



Rakshay DHARIWAL Pistola Agavepura

# YOUNG SOMMELIERS' OLYMPIAD, 2023

This year, we learn from



Gregoire VERDIN Sula Vineyards



Kiran PATIL Reveilo Wines



Angad SONI Sepoy Premium Mixers



Aneesh BHASIN Svami Drinks



Aditya LAMBA Penfolds Wines



Hansel VAZ Cazulo Feni

# YOUNG SOMMELIERS' OLYMPIAD, 2023

This year, we learn from



Aditya AGGARWAL Sitara Indian Rum



Harshvardhan JADHAV Bira91



Anish REDDY Pursue Hard Seltzer



Reva SINGH Sommelier India Wine Magazine



Gagan SHARMA Indulge India



Dhananjai SUBRAMANIAM Indulge India



How do I sign up to participate?

Visit

indulgeindiacom



Go To Academy



Select Young Sommelier's Olympiad



Participation Closes on - 14th October, 2023



## Your questions answered

#### Im Older Than 23 Years, Can I Still Participate In The YSO?

Yes, you can! You'll be able to attend all the masterclasses, go through the quizzes at the preliminary round, and even receive a participation certificate. However, you will not be considered for the finals. If learning is your main objective, we will not stop you from that.

#### Is This A Wine-Only Competition?

A sommelier is a beverage master. The Young Sommeliers' Olympiad constitutes wines, beers + other ferments, spirits + other distillates, and cocktails as well.

#### What Is The Syllabus?

Though there's no syllabus, quizzes will primarily focus on the hotel management college level knowledge. Beyond that, definitely focus on what's shared during the masterclasses.

#### Do I Need To Travel To Delhi For The Olympiad?

Preliminary masterclasses and quizzes are completely online. Only the finalists will be required to travel to Delhi for the final competition.

#### Do I Need To Be Present On All Days?

We will be hosting a webinar on the 15th October to introduce you to the Olympiad and the team, your mentors, and the plan ahead. There will be masterclasses on 16-17th-18th October, which will be spread throughout the day. Do keep your 21st October locked as we will be conducting the quizzes in batches and at different times during the day. You'll know what is the exact timing for your quiz in advance. Only if you progress in to the finals, you'll be required on 27-28th October in Delhi

#### How Will The Quizzes Be Conducted?

Quizzes will be conducted online and will be monitored by Team YSO.

#### Would I Receive A Participation Certificate?

Yes, every participant receives a duly signed certificate by the YSO team.

### Is It Compulsory To Attend All Masterclasses?

No it isn't. However, we will be asking majority of the questions from what's presented during the masterclasses. Thus, it is highly recommended that you do attend them all.

#### Can I Get The Recordings Of These Masterclasses

Unfortunately not. We record them for our internal purposes, not to be dispensed to attendees.