



CHRISTINA HILKER

Born 1977

Training as restaurant specialist

Graduated as IHK-certified sommelière (German Chamber of Commerce & Industry)

Moderation languages: German, English, French



Favourite Subjects / Main Focus

Preparation and moderation of wine events for companies and private individuals

Wine seminars with the focus on Germany (Württemberg and Baden in particular), France (especially Alsace), Austria, Switzerland, Spain, South Africa and New Zealand

Moderations and seminars on brandies in combination with cheese, chocolate and patisserie

Moderations at ‚Blindprobe Sensorium‘ in Völs am Schlern

Moderations on the subject of wine and design in cooperation with vitra international

Employee training courses on „Wine and Spirits in the Restaurant Business“

Consultancy services and expert opinions for vintners and wine dealers

Many years of experience in organising wine tours through Switzerland

Journalistic work for wine journals and culinary magazines



Career Milestones

Hotel Bareiss, Baiersbronn

Hotel du Parc, Obernai/Alsace

Landgasthof Paulus, Nonnweiler-Sitzerath

Restaurant Speisemeisterei, Stuttgart-Hohenheim (4½ „F’s“ Feinschmecker, 18 points Gault Millau, 2 stars Michelin)

Co-partner and Managing Director South in Stuttgart of Sommelier-Consult GmbH Cologne

Lecturer at Dehoga Academy in Bad Überkingen since 2005

Management of the SchweizWein Info Office in Germany 2013-2018



Highlights

1st Place Trophée Baron de Rothschild 2002

1st Place Nachwuchssommelière (Up-and-coming Sommelière) Meininger Verlag

1st Place Trophée Ruinart 2003 – Best Sommelière Germany

1st Place Selections Competition Trophée Ruinart Europa 2004

Semi-Finalist 2004 Trophée Ruinart Europa

Sommelière of the Year 2004, Bertelsmann Verlag

Sommelière of the Year 2005, Gault-Millau

1st Place Selections Competition Trophée Ruinart Europa 2006

Semi-Finalist 2006 Trophée Ruinart Europa