



# CHRISTINA HILKER

Born 1977  
Training as restaurant specialist  
Graduated as IHK-certified sommelière (German Chamber of Commerce & Industry)  
Moderation languages: German, English, French

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## 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, 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  
Entertaining and interactive online wine tasting

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## 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

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## 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