

SPARKLING PROGRAM

TIMESLOT	SUNDAY // 15. MARCH 2026	MONDAY // 16. MARCH 2026	TUESDAY // 17. MARCH 2026
10:40 – 11:00	Sparkling Talk The Sektwunder: The Rise of German and Austrian Sekt Moderation: Alexandra Wrann DipWSET Panelisten: Christoph Graf (Verband Traditioneller Sektmacher) & Victoria Deutsch (Schlumberger Wein & Sektkellerei)	10:00 – 10:30 Sparkling Talk Premium Non-alcoholic Sparkling Wines & Their Potential in Retail and Horeca Moderation: Alexandra Wrann DipWSET Panelisten: Philipp Röfle (Kolonne Null) & Mathilde Boulachin (Pierre Chavin)	10:00 – 10:30 Sparkling Talk Sparkling Success Stories: The Appeal of Crémant and Prosecco Across Markets Moderation: Dr Anja Zimmer Panelisten: Diva Moretti Polegato (Villa Sandi) & Pierre Blanchard (Ackerman)
11:00 – 11:30	Tasting: Sektmacher Réserve Germany's Finest Traditional Method Sparkling Wines Moderation: Christoph Graf (Verband Traditioneller Sektmacher)	Tasting: 100 % Quality – 0 % Alcohol Premium Non-alcoholic Sparkling Wines for Your Winelist Moderation: Alexandra Wrann DipWSET	VINUM Sektaward – Award Ceremony for the Best German Sekt Producers, followed by Tasting
12:00 – 12:30	Tasting: 50 Degrees North Cool-Climate Bubbles from Scandinavia, Germany, Poland Jan Eggers (Cool-Climate Summit)	Tasting: Moments Captured in Time The Magic of Vintage Champagne Moderation: Gerhild Burkard	VINUM Sektaward – Award Ceremony for the Best German Sekt Producers, followed by Tasting
13:00 – 13:30	Sparkling Talk How Champagne Re-Conquers the Markets Moderation: Alexandra Wrann DipWSET Panelisten: Sezai Özkan (Champagne Laurent-Perrier) & Arthur Camut (Champagne Pol Roger)	Tasting: Prosecco DOCG Rive & Cartize: The Selections of Conegliano Valdobbiadene Prosecco Superiore DOCG Moderation: Diego Tomasi (Consorzio Tutela Del Vino Conegliano Valdobbiadene Prosecco DOCG) & Alexandra Wrann DipWSET	VINUM Sektaward – Award Ceremony for the Best German Sekt Producers, followed by Tasting
14:00 – 14:30	Tasting: A New Revolutionary Way to Sell Sparkling Wines by the Glass Moderation: Patrick Schmitt MW (The Drinks Business) & Lambert Manden (Coravin)	Tasting: Aged, Terroir-Driven and With Great Food-Paring Potential-Handcrafted Cava from Pere Ventura Handcrafted Cava from Pere Ventura Moderation: Alexandra Wrann DipWSET	Tasting: Emerging Bubbles Eastern Europe's Sparkling Wine Scene Moderation: Alexandra Wrann DipWSET
15:00 – 15:30	Tasting: Italy's Hidden Gem Lambrusco for the Top Shelf Moderation: Alexandra Wrann DipWSET	Tasting: The Tasmanian Sparkling Devil New Cool-Climate Bubbles from Overseas Moderation: Alexandra Wrann DipWSET	Open Bar
16:00 – 16:30	Tasting: VDP.Sekt.Statute A Journey to Excellence in German Sparkling Moderation: Caro Maurer MW	Tasting: A Sparkling Experience Moderation: Eberhard Benz, Henkell Freixenet	Open Bar
17:00 – 17:30	Open Bar	Open Bar	Open Bar

No registration is required for the tastings and talks. Seating is on a first come, first served basis.