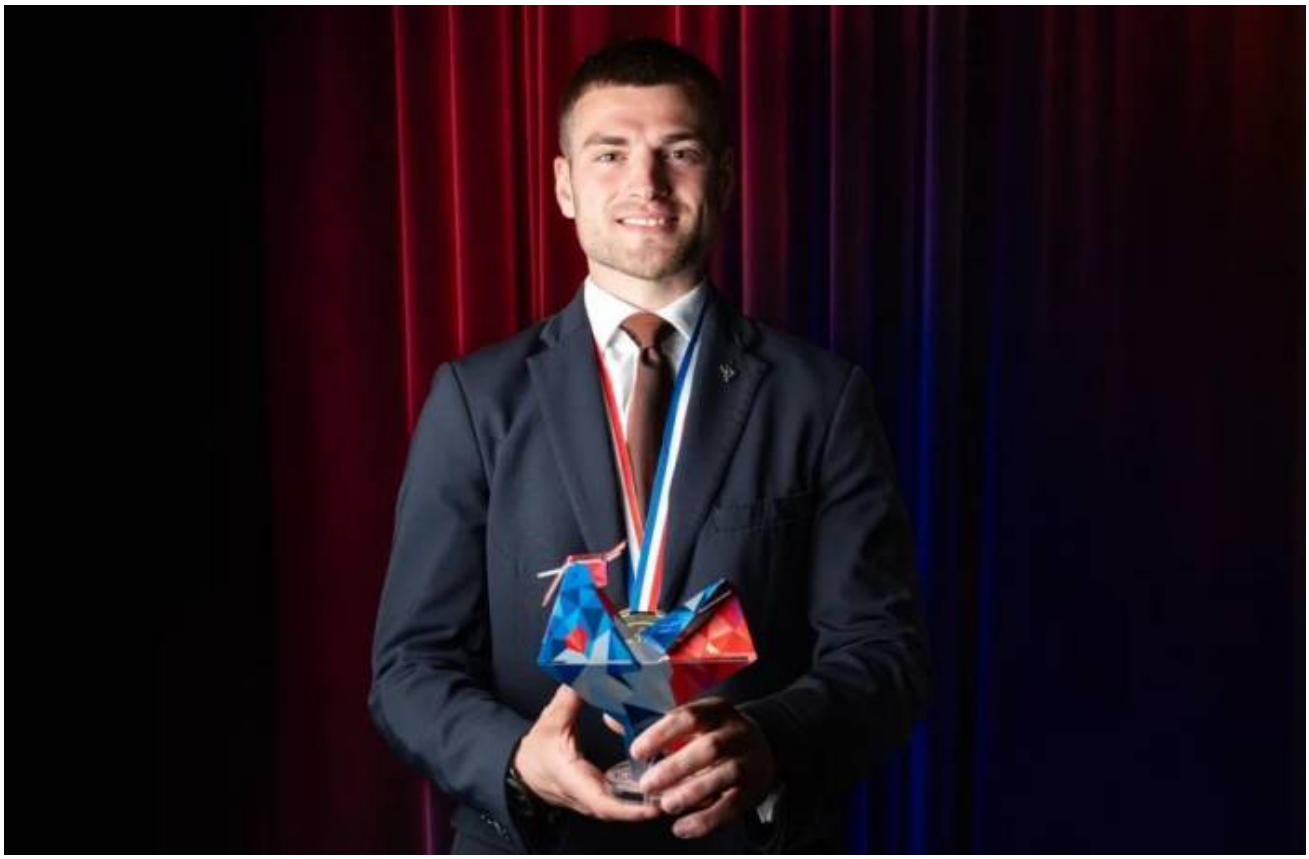
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Louis Le Conte named best young sommelier of 2025 after Paris competition

French talent recognized for dedication and skill, plans future in fine dining and potential restaurant ownership

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Louis Le Conte, a young sommelier from France, has been named the Best Young Sommelier of 2025. The award was announced earlier this month in Paris, following a rigorous competition organized by La Revue du vin de France. Le Conte, who is currently working as a sommelier at Anne-Sophie Pic’s two-star restaurant at the Beau

Rivage Palace in Lausanne, Switzerland, described the moment as a relief and a source of pride after months of preparation.

Le Conte’s journey into the world of wine began during his studies at the Lycée Hôtelier de Chamalières in the Puy-de-Dôme region. After completing a general baccalaureate and a preparatory year, he pursued a BTS in hospitality management with a focus on restaurant service. While working at a bistronomic restaurant in Clermont-Ferrand, he was introduced to wine by his dining room manager, who was trained as a sommelier. This experience sparked his interest in wine and led him to specialize further.

Encouraged by his curiosity and family background—his parents are wine enthusiasts—Le Conte decided to pursue a professional certificate in sommellerie at Chamalières. He credits Thomas Vivant, his sommelier instructor for two years, as an inspiration and key influence. The program included an apprenticeship component, allowing Le Conte to gain hands-on experience at Maison Pic in Valence. There, he spent time both at the Bistrot André and the three-star restaurant under head sommelier Edmond Gasser.

After his training, Le Conte worked with winemaker Henri Chauvet and completed a winter season in Megève, Switzerland, again with the Anne-Sophie Pic group at the Four Seasons’ gastronomic restaurant. Since April 2024, he has held the position of sommelier at Anne-Sophie Pic’s restaurant in Lausanne.

Le Conte had previously finished second in the same competition. He approached this year’s contest with similar enthusiasm but noted that the schedule was more intense, with semifinals taking place just weeks after the initial selections. He dedicated early mornings to studying both theory and practice before work. For the final round, he developed a structured two-month revision plan covering theory, practical skills, and tasting.

The final itself unfolded gradually for Le Conte. The first two tests involved identifying six liquids and various cheeses—challenges he found difficult but manageable. He felt more confident during the sensory analysis and food-and-wine pairing exercises focused on Sauternes wines. His previous experience as a finalist helped him manage stress and perform under pressure.

Le Conte believes that participating in competitions is important for professional growth in sommellerie. He sees this title as recognition of hard work and is proud to join a list of past winners who have become prominent figures in the field. Looking ahead, he is interested in other prestigious contests such as Meilleur Ouvrier de France but acknowledges that he still has much to learn.

For now, Le Conte plans to continue his work at Beau Rivage Palace. He remains open to future opportunities and is interested in one day opening his own restaurant—a goal that continues to motivate him as he advances in his career.