

MATTHIAS DATHAN



Born 1972

Training as restaurant specialist

Moderation languages: German, English



Favourite Subjects / Main Focus

Wine seminars with the focus on Germany, Austria, Argentina, Chile, Saxony, Saale-Unstrut, Eastern Europe and Italy

Seminars on glass culture

Seminars on cognac

Seminars on cheese & wine

Seminars on „Wine and Food Pairing“

Moderator for the Bang & Olufsen Degustation Tour 2008 „The Wines of Silvio Denz“, 47 events in Germany, Austria, Switzerland; 1,700 guests in total; wine and food pairing

Vegetables and wine

Casino Vinophil for wine and beer



Career Milestones

Restaurant HISTORISCHES ECK (* Michelin) in Regensburg / D

Viticulture traineeship at Schlossgut Diel in Layen, Nahe

Restaurant SCHWARZWALDSTUBEN; (***) Michelin, GM 19.5) Relais & Châteaux Hotel Traube Tonbach in Baiersbronn / D

Restaurant SIBER, (* Michelin, GM 18)

Relais & Châteaux Seehotel Siber in Constance / D

Viticulture traineeship at Weingut Klaus Zimmerling in Pillnitz, Saxony

Viticulture traineeship at Schloss Proschwitz in Meissen, Saxony

Head Sommelier at restaurant DAS CAROUSSEL; (* Michelin, GM 16) Relais & Châteaux Hotel Bülow Residenz in Dresden / D

Head Sommelier at restaurant DIE QUADRIGA (* Michelin, GM 17) in Berlin / D

Relais & Châteaux Hotel Brandenburger Hof, Berlin / D

Sommelier at Restaurant-Weinhandel Daimlers in Berlin / D

Head Sommelier at restaurant Zander in Berlin / D



Highlights

2012 Germany's Top 50 Sommelier, Schlemmeratlas

2003 3rd Place Trophée Ruinart „Best Sommelier Germany“

2003 „Best of Award of Excellence“, Wine Spectator

2002 „Wine List of the Year“, WeinGuide Gault Millau

2002 „Best Riesling Wine List“, Der Metternich

2001 Semi-Finalist Trophée Ruinart „Best Sommelier Germany“