

August MEIN WEIN by Mathias at Le Faubourg Restaurant

Sofitel Kurfürstendamm's sommelier **Mathias Brandweiner** has been busy tasting and researching to bring you yet another fine winery to discover this month. Our third Mein Wein by Mathias event will be held on Thursday 13th August at 6.30pm in the hotel's **Restaurant Le Faubourg** and will feature red and white wines from **Hofmann Winery** in South West Germany.



'MEIN WEIN by Mathias' gives guests the chance to share Mathias' favourite wines and to meet the winemaker. Mathias selects a different winemaker each month to feature and guests have the great pleasure of being able to hear them talk a little about their process and ask questions.

Hofmann Winery can be found along one of Germany's most beautiful travelling routes – the Romantic Road – that runs through Bavaria and Baden Württemberg. This quintessentially German tourist trail begins in Würzburg and Hofmann Winery is about 35 kilometres away along the route.



Jürgen Hofmann of Hofmann Weingut

Hofmann is a family run winery and though they have been making wines for many decades, they only started to market and sell them commercially in the 1990's. Today they offer the unique combination of tradition and modernity. Alois Hofmann brings his years of practice and experience to their process while his son Jürgen offers the modern elements with science and research.

Hofmann Winery has 7 acres of land and 60% of their grapes are white while the remaining 40% are red. From these grapes they produce dry red and white wines, and rosés from both stainless steel and wood barrels. Limestone soils in this region produce wines with distinctive mineral qualities and the wines from Hofmann really offer a unique and complex flavour.

"The reason I created the event was to introduce our guests to the art of drinking wine," says Mathias. "My selections will often be wines they may not know and wines that are not widely available, so they will have a more exclusive experience." As head sommelier, Mathias has really made his mark on our wine list with more than 150 individually selected wines now in our collection. Mathias has built good relationships with winemakers and has many great producers in his 'little back book' of wine industry contacts.

Chef de Cuisine Felix has created a **specific menu** to suit the wines and the August menu for the event offers 5 different courses, with each dish carefully chosen to best accompany Mathias's selection of Hofmann's wines. All of the wines tasted will also be available for purchase at the event, and for the week after. Special prices will be offered to those in attendance at the event.

RESTAURANT L^E FAUBOURG

MEIN WEIN by Mathias
with Weingut Hofmann

Prawn

lettuce, peach, chanterelles, pancetta

Silvaner Kabinett



Ceviche of beef

parsley, mushrooms, fennel

Spätburgunder



Roasted cauliflower

apple raisin chutney, celery, hazelnut

Silvaner Spätlese



Shoulder & rack of lamb

topinambur, asparagus, mini-artichoke, black garlic

Tauberschwarz „R“ Feuerstein



Apricot & lemon thyme

raspberry, yogurt, honey

Riesling Spätlese

'MEIN WEIN by Mathias' will be held on Thursday 13th August at 6.30 pm with food served at 7pm. Tickets are €85.00 for all 5 courses including wine. Reservations must be made in advance, so please call Robert on 030 800 999 7700 to secure your place!



This post was written by Melinda Barlow

**This article was originally commissioned by Hotel Sofitel Berlin Kurfürstendamm for their blog. This is a copy of that piece retained before the company underwent a rebrand and archived existing content.*