



# Christy Canterbury, MW

by Michelle Metter

**M**aster of Wine Christy Canterbury was the seventh woman in the U.S. to earn the wine world's most prestigious title. A New York City-based journalist, public speaker, and critic, Canterbury has directed restaurant beverage programs around the world for Smith & Wollensky and Culinary Concepts by Jean-Georges Vongerichten; she also spearheaded the wine-purchasing programs for leading New York and Hong Kong retailers Zachys and Italian Wine Merchants.

**You have had a remarkable career in an industry in which success is often dependent on mentorship. Tell us about the mentors in your life and the role they have played in your journey.**

My best mentors were my study-mates—all women—in the pursuit of the MW. However, I did have one spectacular mentor for the theory portion of the exam: Tim Hanni, MW. There are few minds in the world that can think outside the box the way he can!

**How do you pay it forward? What is your approach to mentoring those who are coming up now?**

Choose people you believe in—people who can respect boundaries and understand that it's not [a] mentor's job to pull you through the ranks. Lots of people are ambitious but don't have the wherewithal to follow through.

**What advice do you have for sommeliers looking to diversify their careers, as you have done throughout the years?**

There's nothing like network building to find new opportunities.



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**At SommCon D.C., you are leading a session on rosé. Tell us what sommeliers will be learning about Provence that perhaps they don't already know.**

One in ten rosé bottles sold around the world, and one in three sold in France, are from Provence. We all know the young, easygoing wines for drinking by the pool, but there's a much broader range of styles, including "gastronomic" wines that may have seen oak and aged rosés with a patina that can be mind-bendingly complex. There's something for everyone.

**Is there a strategy wine directors should consider for placing rosé on their lists?**

Serve what your customers want first; then offer something more eclectic or interesting that puts the personality of "you" on the list. Don't just put on unusual wines that might alienate consumers from trying rosé.

**You have five minutes for one glass of Provence rosé. What are you drinking?**

I enjoy all Provence rosés, but my favorites tend to come from the higher altitudes of Aix-en-Provence, which typically give more intensely concentrated wines that nonetheless show evident finesse. Château de Cavalon is always a favorite for its juxtaposition of weight with structure and dryness. ■■

*For more information on Provence rosé, visit [vinsdeprovence.com/en/iconic-provence/intro-to-iconic-provence](http://vinsdeprovence.com/en/iconic-provence/intro-to-iconic-provence).*

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