



For more information, please contact:
May Selby, public relations, 970.544.6269
mselectby@thelittlenell.com

NICK BARB PASSES THE ADVANCED SOMMELIER EXAM



Aspen, Colo. (April 2015). The Little Nell is honored to share news from the Court of Master Sommeliers. Our very own Nick Barb of element 47 has passed the grueling **Advanced Sommelier** exam, held in April 2015.

The Court of Master Sommeliers was established in the United Kingdom in 1969; in 1977, it was deemed the premier international examining body. Its purpose is to encourage improved standards of beverage knowledge and service in hotels and restaurants with education as the Court's charter.

There are four examination stages to attain the top qualifications of Master Sommelier – Level I (Introductory), Level II (Certified), Level III (Advanced) and Level IV (Master).

All candidates must be 21 years of age to participate and all should have been employed in wine service for a minimum of three years, although this is not mandatory to enter the Introductory Course. Admittance to the Advanced Course is via a selection process of the Court's academic admissions committee. It requires a successful completion of the Introductory Course and a mandatory five years in the wine/service industry.

Barb is a graduate of the Culinary Institute of America in Hyde Park, N.Y. After school, he interned in Vail, Colo., where he was introduced to wine and by the end of his internship, his sights were set on a career as a sommelier. He next joined the team at Eleven Madison Park in New York City, where he spent five years working his way up the ladder to becoming a sommelier. Along the way he learned about every detail that goes into fine dining while also enhancing his wine knowledge. In the fall of 2013, he moved to Aspen to join the wine team at element 47 at The Little Nell, led by Master Sommelier and Wine Director Carlton McCoy.

In preparation for the Advanced Sommelier exam this spring, "Carlton played a major role in getting me ready," he noted. "He sat down with me every week to discuss and go through blind tasting. He also gave me pointers

and areas to focus on for the service portion. Occasionally he would ask me theory questions while I was working the floor, which made them more difficult. Lastly, he would just make sure I wasn't too stressed out with the upcoming exam by joking around and talking to me about something other than wine. That was really needed. He has become a great friend and mentor."

Barb's Advanced Sommelier exam was held in Portland, Ore., earlier this month as a three-part process. One part of the test was administered each day with results given the last day of examination. Day 1 was the service exam, which consisted of two tables' mock Champagne service and red wine decanting. Day 2 was blind tasting where candidates have 25 minutes to go through six wines and come up with a conclusion. Day 3 was the written theory exam, which covered questions about wine regions all over the world while also including questions about spirits and wine program management. This spring, 66 candidates took the test (their largest class ever) and 18 people passed.

To celebrate his success, element 47 is offering "Barb's Summer Chablis" pick at \$15 per glass during the entire month of July.

For an in-depth interview with Barb, please visit our [blog](#).

Please note: Element 47 and Ajax Tavern will be closed from April 20 through mid-May. Inquiring guests may contact Tim Baldwin, Director of Food & Beverage, at 970.920.6320 during this time.

Images of Nick Barb:

<https://aspensnowmass.imagerelay.com/sb/e3f50fdd-4093-4fc9-9044-1e81895e1328>

Images of The Little Nell:

<https://aspensnowmass.imagerelay.com/sb/65cb9993-b2c5-4618-94d0-88fd8c075001>

About The Little Nell

Cosmopolitan yet intimate, contemporary yet timeless, The Little Nell invites guests to experience Aspen's only Five Star, Five Diamond, ski-in/ski-out hotel – a Relais & Chateaux resort – and the distinctive element 47 restaurant. For more information and for reservations, call 888.The.Nell (888.843.6355) or visit www.thelittlenell.com.

Follow The Little Nell on Facebook: www.facebook.com/thelittlenellaspen;

Twitter: www.twitter.com/thelittlenell and Instagram: www.instagram.com/thelittlenell.

###