

Josep Puigcorbé

Ripoll, 1966



Sommelier. He started his career as a waiter but, he continued his studies and progressively became a wine expert. As *chef de rang* in several important restaurants he widened his field of expertise in French and English establishments. He has worked not only in Paris and London, but also in one of the top gastronomic referents of the 20th Century: L'Oustau de Baumanière (Bauy-en-Provence) created by Master Raymond Thuillier and nowadays headed by his grandson J.A. Charial. It was there that he really learned how an exceptional restaurant and establishment work. His training moved decisively to the field of wine. His knowledge and capacity to listen and

interpret what the client wants have been decisive for his integration in the team of Drolma, where he is the sommelier since 2003, the same year that the restaurant was awarded its first Michelin star.