

## P R E S S   R E L E A S E

Munich, June 2, 2026

### Grand Selection Award Wine 2026: HENRIS Honors the Best Wine Lists

*Showcasing outstanding wine expertise in gastronomy and hospitality*

With the Grand Selection Award Wine 2026, HENRIS once again recognizes the most outstanding wine lists across the German-speaking region. The initiative has established itself as a benchmark for highlighting exceptional wine expertise in Germany, Austria, Switzerland, and South Tyrol, while providing restaurants and hospitality businesses with a platform to showcase their curatorial excellence in wine.

The focus is on restaurants that view wine not merely as an accompaniment, but as an integral part of the overall culinary experience. Their wine lists reflect vision, ambition, and a deep understanding of origin, style, and quality — making a decisive contribution to transforming a good meal into an exceptional experience.

The Grand Selection Award Wine 2026 is aimed at hospitality businesses seeking to clearly position their wine expertise, differentiate themselves in a competitive market, and further sharpen their profile as destinations for quality. Evaluation criteria extend beyond the breadth and diversity of the wine list to include conceptual clarity, relevance, regional identity, and the consistency and quality of the overall wine program.

*“A truly great wine list is far more than a selection of labels — it is an expression of vision, passion, and genuine expertise. It tells the story of a restaurant and its commitment to creating unforgettable moments of enjoyment for its guests. With the Grand Selection Award, we make these achievements visible and recognize businesses that elevate wine culture to the highest level,”* explains Dr. Hannah Fink-Eder, Publisher of HENRIS.

As part of the awards, distinctions are presented in the categories Best Grand Selection, Sommelier’s Best, Best International Selection, Best National Selection, Best Regional Selection, Wine List Debut, and — for the first time — Best of Coravin by the Glass for Germany, Austria, Switzerland, and South Tyrol.

**Award Category:**

#### **Best Grand Selection**

**The overview of top-rated establishments highlights the highest-scoring restaurants in this category.**



**es:senz**, Sommelier Iiro Lutter, Grassau, Germany

**Waldhotel Sonnora**, Sommelier Marco Franzelin, Dreis, Germany

**Die Weinbank – Restaurant**, Sommelier Christian Zach, Ehrenhausen, Austria

**L. A. Jordan**, Sommelier Stephan Nitzsche, Deidesheim, Germany

**Lafleur**, Sommelière Valerie Poulter, Frankfurt am Main, Germany

**Nobelhart & Schmutzig**, Sommelier/ Sommelière Steve Hartzsch & Greta Maiwald, Berlin, Germany

**Steinheuers Restaurant Zur Alten Post**, Sommelière Désirée Steinheuer, Bad Neuenahr-Ahrweiler, Germany

**Landgasthof Poststuben**, Sommelière Désirée Steinheuer, Bad Neuenahr-Ahrweiler, Germany

**Zur Weinsteige**, Sommeliers Andreas Scherle & Sebastian Falge, Stuttgart, Germany



**Matthias**, Sommelier Michael Stiel, Berlin, Germany

*\* red: Outstanding within its category*

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*Award Category:*

## **Sommeliers Best**

The overview of top-rated establishments highlights the highest-scoring restaurants in this category.



**Restaurant Fachwerk im Hotel Stadt Kassel**, Sommelier Moritz-Christian Brand, Rinteln, Germany



**Kuppelrain**, Sommelière Sonya Egger-Trafoier, Kastelbell, Italy

**Le Pavillon**, Sommelier Christophe Meyer, Bad Peterstal-Griesbach, Germany

**Neo-Brasserie**, Sommelière Erolina Vuletic, München, Germany

**Porcino**, Sommelière Michaela Mair, Badia, Italy

**St. Andreas**, Sommelier Claudius Unger, Aue-Bad Schlema, Germany

**Zum Fischmeister**, Sommelier Thomas Hausmann, Münsing, Germany

*Award Category::*

## **Best International Selection**

The overview of top-rated establishments highlights the highest-scoring restaurants in this category.



**Gourmetrestaurant Berlins Krone**, Sommelier Roland Berlin, Bad Teinach-Zavelstein, Germany

**KAI3**, Sommelière Marena Lammering, Sylt / Hörnum, Germany



**Donatz**, Sommelier René A. Donatz, Samedan, Switzerland

**Eno Restaurant & Winebar**, Sommelier Gianluca Magnesa, Kassel, Germany

**Gasthaus Schwanen**, Sommelière Alexandra Wekerle, Stühlingen, Germany

**Restaurant Prinzingen by Saittavini**, Sommelier Florian Grützmaker, Düsseldorf, Germany

*Award Category::*

## **Best National Selection**

The overview of top-rated establishments highlights the highest-scoring restaurants in this category.



**Maltes hidden kitchen**, Sommelière Judith Kuhn, Baden-Baden, Germany



**Historisches Gasthaus Buschkamp**, Sommelière Gesa Rehpöhler, Bielefeld, Germany

*Award Category::*

## **Best Regional Selection**

The overview of top-rated establishments highlights the highest-scoring restaurants in this category.



**Le Chopin**, Sommelière Dana Doru, Boppard, Germany

**Meisenheimer Hof**, Sommelier Andreas Held, Meisenheim, Germany

**Restaurant 1908**, Sommelier Markus Schnitzer, Oberbozen, Italy

**mundart Restaurant**, Sommelier Rolf Radmacher, Saulheim, Germany



**1718**, Sommelier Stephan Nitzsche, Deidesheim, Germany

*Award Category::*

## **Best of Coravin by the Glass**

*Austria*

**Die Weinbank – Restaurant**, Sommelier Christian Zach, Ehrenhausen, Austria

*Switzerland*

**Donatz**, Sommelier René A. Donatz, Samedan, Switzerland

*South Tyrol*

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**Quellenhof Gourmetstube 1897**, Sommelier Matteo Lattanzi, St. Martin in Passeier, Italy

**Germany**

**Waldhotel Sonnora**, Sommelier Marco Franzelin, Dreis, Germany

The newly introduced category Best of Coravin by the Glass particularly recognizes innovative by-the-glass concepts and establishments that make exceptional wines accessible by the glass, creating entirely new moments of enjoyment.

With the third edition of the award, HENRIS once again underlines the growing importance of sophisticated wine programs as a key differentiator in gastronomy and hospitality — setting a benchmark for quality, expertise, and lived wine culture.

The submitted wine lists were evaluated by the HENRIS tasting panel under the leadership of Head Sommelière Eva Adler. The jury assessment was based on the criteria of content, quality, pricing strategy, concept, presentation, and creativity — with the objective of highlighting not only the size of a wine list, but above all its curatorial quality and individual character.

## About HENRIS

HENRIS stands for culinary culture, gastronomy, and wine expertise. With the Grand Selection Award Wine, the platform creates a stage for hospitality businesses that curate wine programs at the highest level and offer guests exceptional experiences. Insbesondere die neue Kategorie Best of Coravin by the Glass würdigt innovative Ausschankkonzepte und Betriebe, die außergewöhnliche Weine glasweise zugänglich machen und damit neue Genussmomente schaffen.

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