

Name: Vicky Corbeels

Address, Mail, Website, Phone (how you want people to reach you): vicky@cru-design.com

Job description: Researcher environmental sustainability cool climate wine regions (University Antwerpen) + wine steward

Questionnaire:

- Where and how did you get the wine bug?

After my first classes on “how to taste wine” in Brussels, I understood that there was much more to consider than the sensory or gastronomic aspect of wine. So I stretched my legs and went on a discovery trip, which is still ongoing. As a researcher, it all got to a level which I hadn’t imagined 15 years ago.

- Your first encounter with German wines?

Probably pretty early on in the wine apprenticeship, but on a steep learning curve since 2018, when I became VDP Ambassador.

- What is your favourite story to tell about German/VDP.wine – did you have highly emotional experience with our wines / producers?

I have the privilege to teach the wonders of VDP wines to young sommeliers at Belgian hotel schools. It is heartwarming to see that the enormous amount of expertise and knowledge at those schools find a perfect gateway for German high-level wines. Teachers nor students aren’t exposed enough to the magnificent wines of our neighbouring country to the east, but their eagerness to learn always results in the overall words of appreciation “these wines are amazing!”

- How many bottles of German wine/VDP.wines do you have in your cellar?

Currently some 35.

- What is your favourite vineyard in Germany – and why?

Every year I find my serenity in another wine, another vineyard, another site. I rather observe and be blown away than to compare “really good-better-best-cosmic best” which I used to do.

- If it comes to German grape varieties, what is your favourite? Riesling, Spätburgunder or other?

Yes, all of these :)

(I noticed the Lemberger is a big hit with the youngsters)