MARIÁN NĚMEC

WINE & HOSPITALITY EXECUTIVE

F&B Leadership · Winery Management · Wine Strategy · International Business Development

+421 915 479 858 • marian@mariannemec.com • mariannemec.com
linkedin.com/in/marian-nemec • Slovakia · EU citizen · Open to international opportunities



EXECUTIVE PROFILE

Wine & hospitality executive with 20+ years across Michelin-starred London restaurants, food & beverage management, winery leadership and international wine business. Former Head Sommelier at Pétrus by Gordon Ramsay, Pollen Street Social and Gymkhana; most recently Winery Manager at Gurdau, representing the winery across Central and Western Europe, Asia and North America. WSET Level 4 Diploma holder and CMS Certified Sommelier, combining operational leadership with commercial judgement.

KEY ACHIEVEMENTS

- **3× Head Sommelier** in Michelin-starred London restaurants: Pétrus by Gordon Ramsay, Pollen Street Social, Gymkhana. Wine programmes of up to 2,000 selections; teams of up to eight sommeliers.
- **New opening, Design Museum London:** F&B across five outlets, team of 20+, events for up to 500 guests.
- **Gurdau Winery:** three wines in the World's Best Sommeliers' Selection Top 100 in both 2025 and 2026; ratings up to 97 points.
- **Entrepreneur:** founded and run WINEBUYER.SK, an independent wine import, consultancy and education business, since 2021.

CORE EXPERTISE

- F&B Leadership & Operations
- Wine & Beverage Strategy
- Strategic Partnerships
- Winery Management & Branding
- Multi-Unit Operations & Openings
- Wine Buying & Supplier Management
- International Business Development
- Commercial Strategy & Performance
- Guest Experience & Premium Hospitality

PROFESSIONAL EXPERIENCE

GURDAU WINERY Moravia, Czechia **Jan 2023 – Aug 2026**
Winery Manager | Brand Development | International Business Development

- Led brand positioning, international business development and premium hospitality, combining winery management with commercial representation and market development.
- Represented the winery across Central and Western Europe, Asia and North America, developing relationships with importers, distributors, sommeliers, leading restaurants, private clients and media, including distribution in Switzerland with Vinum SA.
- Shaped the brand identity and narrative around wine, terroir, architecture and hospitality, representing the winery to critics, trade, private clients and international partners.
- Hosted collaboration events at Gurdau with representatives of Pétrus, Château Pape Clément and Louis Roederer, featuring their older vintages and rare wines; collaborated with Michelin-starred chefs and created bespoke experiences for Mercedes-Benz, Jaguar Land Rover, Audi, Audemars Piguet and CTP.
- Helped secure ratings and coverage from James Suckling, Jancis Robinson, Robert Parker Wine Advocate and Falstaff, with scores up to 97 points; three wines selected for the World's Best Sommeliers' Selection Top 100 in both 2025 and 2026.
- Provided cross-functional leadership across winemaking, culinary, hospitality and commercial teams, translating strategic priorities into executed projects.

WINEBUYER.SK S.R.O. Slovakia / Czechia **May 2021 – Present**

Founder & Managing Director | Wine Business & Hospitality Consultant

- Founded and operate an independent wine business spanning sourcing, importing, sales, private clients, consulting, education and editorial content.
- Manage producer and supplier relationships, wine purchasing, licensing and compliance, commercial negotiations and client development.
- Advise private clients, hotels and restaurants on wine selection, sourcing, wine programmes, purchasing, service standards and guest experience.
- Design and deliver professional training, lectures, private tastings and wine-focused editorial and educational content.

LE CAVEAU DE BACCHUS Gstaad, Switzerland **Dec 2022 – Feb 2023**

Wine Consultant | Private Client Sales (Seasonal)

- Advised international private clients on premium and fine wines in a high-end retail environment, combining relationship-led sales with tailored recommendations.

ROAST RESTAURANT London, United Kingdom **2020 – 2022**

Food & Beverage Manager | Head Sommelier & Wine Buyer

- Combined Food & Beverage operational management with responsibility for the restaurant's wine programme, wine buying and beverage strategy.
- Rebuilt the back-office purchasing, stock, cost and performance controls, while consistently exceeding monthly targets.
- Managed day-to-day service standards, staffing and commercial performance, alongside wine purchasing, supplier negotiations, pricing, cellar management and stock control.
- Developed the front-of-house team through structured wine and service training.

PRESCOTT & CONRAN AT THE DESIGN MUSEUM London, United Kingdom **2018 – 2020**

Food & Beverage Manager | New Opening

- Led the opening and subsequent front-of-house and beverage operations across five outlets (restaurant, members' room, coffee counter, events and bar), managing a team of 20+.
- Implemented EPOS and stock-management systems; managed beverage development, purchasing, logistics, invoicing, stock control, staff rotas and cash reconciliation.
- Directed lunch and dinner service, private dining and events for up to 500 guests, including Jaguar Land Rover, Cartier and LVMH, contributing to event concepts, service planning and wine pairing.

MICHELIN-STARRED RESTAURANT CAREER

PÉTRUS BY GORDON RAMSAY | **Head Sommelier** | 2016 – 2018 | 1 Michelin star

POLLEN STREET SOCIAL | **Head Sommelier** | 2015 – 2016 | 1 Michelin star

GYMKHANA | **Head Sommelier, Opening Team** | 2013 – 2015 | Michelin-starred

DINNER BY HESTON BLUMENTHAL | **Senior Sommelier** | 2011 – 2013 | 2 Michelin stars

Mandarin Oriental Hyde Park; sommelier team led by João Pires MS

- Progressed from Senior Sommelier to Head Sommelier across three leading London restaurants, leading sommelier teams of up to eight.
- Managed wine programmes of 500–2,000 selections, with responsibility for buying, list development, cellar management, supplier relationships, stock control, invoicing, training and daily service.
- Balanced guest expectations, cellar investment and profitability while maintaining Michelin-level service standards; helped establish Gymkhana's opening wine programme and service standards.

QUALIFICATIONS & PROFESSIONAL RECOGNITION

WSET Level 4 Diploma in Wines and Spirits | Wine & Spirit Education Trust

Certified Sommelier | Court of Master Sommeliers

Certified Sommelier | Association of Sommeliers of the Slovak Republic | 2009 – 2010

Three-time Judge | Decanter World Wine Awards

Head Judge, The Battle of the Wines | Chinon, France | 2025

LANGUAGES

English — full professional proficiency **Slovak** — native **Czech** — full professional proficiency