

ANA reveals updated premium wine selection for lounges and international flights



Selection for First Class on International Flight



Selection for Business Class on International Flight

ANA updates wine selection

[All Nippon Airways](#) (ANA) has announced it will introduce an updated wine selection for travellers at ANA lounges and on international flights. The refreshed offerings will be available in the ANA Lounge for international flights and in the ANA Suite Lounge for both international and domestic flights in September. Passengers will be able to enjoy the new wines onboard international flights beginning in December.

ANA's wine specialists in consultation with members of [THE CONNOISSEURS](#) curated the selection from a global pool of more than 1,000 wine submissions, choosing 61 wines for this season's lineup.

"Curating exceptional travel experiences for our passengers is one of our top priorities at ANA, and includes providing an extraordinary culinary journey," said Tomoji Ishii, Executive Vice President, Customer Experience Management. "This new wine selection reflects our dedication to offering a diverse and sophisticated palette to complement our inflight and lounge menus. We hope this selection of fine wines will further elevate the journey for our valued passengers. "

The diverse wine list features selections from Europe, North and South America, Oceania, South Africa and Japan, each chosen to complement the inflight and lounge meal offerings.

First Class passengers on international flights can enjoy premium offerings, including the Krug Champagne, a staple since 1986, and the "Château Langoa Barton - Grand Cru Classé", a Third Growth Medoc Classified from Bordeaux, France.

ANA said it is proud to present a diverse array of wines carefully selected with guidance from members of THE CONNOISSEURS, Olivier Poussier and Satoru Mori.

Poussier served as a sommelier at the famous restaurant "La Taur d'Argent" in Paris, the five-star hotel "Le Connaught" in England and the three-star restaurant "Bavillon Le Doyen" in Paris. He was named the best sommelier in France in 1989. In 2000, he won the World's Best Sommelier Competition in Montreal. He currently runs a wine consulting company.

Mori was the winner of the 2008 All-Japan Best Sommelier Competition and the 2009 Asia-Oceania Best Sommelier Competition. He has served as Executive Director and Head of Technical Research

Department at the Japan Sommelier Association since February 2014. He is actively involved in wine awareness activities and training of future generations of sommeliers. In 2017, he received an award from the Minister of Health, Labor and Welfare. In 2022, he was the youngest recipient of the Medal with Yellow Ribbon, awarded to individuals who are devoted to their work in agriculture, commerce, industry and have skills and achievements that serve as a model for others.