



# MEAGHAN PRÉFONTAINE

I am a multi-lingual, focused individual seeking challenging opportunities in **wine marketing, communications and sales** while I complete my Master of Wine Business.

## CONTACT

- 📞 0478 843 026
- ✉️ miprefontaine@gmail.com
- 📍 17 Tomsey Street  
Adelaide SA 5000

## EDUCATION

**University of Adelaide**  
*Master of Wine Business*  
Expected completion Nov 2019

**McGill University (Canada)**  
*Bachelor of Arts | 2015*  
Major in East Asian Studies  
Minor in Italian Studies

## LANGUAGES

English	<div style="width: 100%;"></div>
French	<div style="width: 100%;"></div>
Spanish	<div style="width: 100%;"></div>
Italian	<div style="width: 100%;"></div>
Portuguese	<div style="width: 100%;"></div>
Korean	<div style="width: 100%;"></div>

## INTERESTS

Reading: Non-fiction, Crime  
Travel and Backpacking  
Linguistics  
Cooking  
Natural Wine

## WINE TRAVELS

- Barolo & Barbaresco, Piemonte
- Reims & Epernay, Champagne
- Porto & Alentejo, Portugal
- Peljesac Peninsula, Croatia
- Yarra Valley, Victoria
- Various, South Australia

## EXPERIENCE

### Sommelier

*Locale Ristorante & Bar | Noosa, Qld | Jan 2017- Jan 2018*

- Responsible for ordering, receiving, inventory control, organizing cellar, and selling wine in a high-volume, one hat Italian restaurant
- Assisted guests with wine recommendations and selection for pairing with their dinner, decanting of the wine, and wine service
- Developed a training program for staff to improve their knowledge of wine and wine service
- Met weekly with distributors to make additions to the wine list that met customer demand and improved sales
- Showcased a list of both modern and traditional Italian and Australian wines while focusing on low intervention, biodynamic producers to match locally sourced produce

### Wine Cellar Sales Associate

*Noosa Wine Cellar | Sofitel Noosa Pacific | Aug 2016-Jan 2018*

- Assisted customers with personalized wine & spirits selections in a 5-star hotel wine cellar
- Performed opening duties, customer transactions and end-of-day cash deposits
- Restocked shop and maintained store visual presentation and cleanliness
- Assisted in receiving deliveries, buying, invoicing, and monthly inventory control duties

### Head Wine Waiter

*Noosa Beach House | Sofitel Noosa Pacific | Aug 2016- Jan 2017*

- Offered wine recommendations to patrons and ensured proper beverage service in a 5-star hotel restaurant
- Responsible for ordering wines for the bar and restaurant on a weekly basis and ensuring proper stock control
- Drafted wine training manuals to improve staff knowledge of wine and wine service.

### Food and Beverage Attendant | Keyholder

*Miss Moneypenny's | Noosa, Qld | Jan 2016- Aug 2016*

- Responsible for opening the restaurant, counting the tills, and ensuring dining room was properly set for service
- Worked as an all-rounder waiting tables, hosting, and expediting food

## WINE COURSES AND CERTIFICATIONS

**WSET Level 3 Award in Wines**  
*WSET School of London | 2017*  
Pass with Distinction

**Mastering Australian Wine**  
*North Sydney TAFE | 2017*  
Pass with Distinction

**WSET Level 2 Award in Wines**  
*IOW Training Brisbane | 2016*  
Pass with Distinction

**Court of Master Sommeliers**  
**Level 1 Introductory**  
*CMS Toronto | 2015*