



JUDGES' AND PRESENTERS' 2025 Biographies

(In alphabetical order)



Lucas Babic, Québec, Canada

Cicerone Beer Server, host of *La Session Pompette*

Judge

Lucas has been in the restaurant business for years, and has always had a great passion for beer. Formerly manager of the Saint Houblon microbrewery, he is a Certified Cicerone Beer Server and also runs *La Session Pompette*, an Instagram page dedicated to beer discovery and education. He is currently preparing for the BJCP (Beer Judge Certification Program) exam with the goal of further deepening his knowledge of sensory analysis and style evaluation.



Federico Casari, Italie

Co-founder of Croce di Malto

Judge

Born in Piedmont, Italy, Federico Casari is a lifelong beer enthusiast and co-founder of Croce di Malto, a multi-award-winning Italian craft brewery founded in 2006, which he continues to manage today. With deep expertise in brewing, technology, and quality agri-food products, Federico has served for many years as a judge, speaker, and educator at national and international beer competitions and events.



Tony Forder, United States

Director, Greg Noonan MBeer Contest

Presenter

A native of England, Tony Forder has lived in the U.S. for more than 40 years. For 27 of them, he was Editor and Co-publisher of Ale Street News, America's largest circulation beer newspaper. Tony has appeared as beer expert for print and broadcast media, has presented a variety of beer events and dinners, and has led several beer tours in North America and Europe, especially Belgium. Tony has been a part of the Mondial de la bière festivals for two decades. He is currently working on a book of his beer memoirs and the origins of the craft beer movement. His work can be seen at www.limetreeroadsidepubcafe.com.



Marie-Eve Fortier, Québec, Canada

Head brewer at Les Sans-Taverne

Judge

I began my career in the brewing industry as an assistant brewer at the microbrewery Le Bilboquet. I continued my journey at the microbrewery Mutoïde before becoming head brewer at Les Sans-Taverne, a brewpub and worker cooperative in Pointe-Saint-Charles. There, I develop my own recipes and take part in the collective management of the brewery. I am especially inspired by the solidarity and mutual support that characterize the Quebec brewing community.



Jean-Philippe Lalonde, Québec, Canada

Brewer, founder of Brasserie artisanale La Succursale and Brasserie Silo

Judge

A professional brewer since 2005, Jean-Philippe gained experience at several breweries before opening the craft brewery La Succursale in 2011. In March 2020, he founded Brasserie Silo in the Ahuntsic neighborhood. Known for his expertise in classic styles such as Kölsch and lagers, Jean-Philippe has a particular fondness for well-balanced, highly drinkable beers.



Guy Lévesque, Québec, Canada

Bistro Gourmand

Presenter

Guy Levesque's beer interest evolved in all directions – historical research; beer and food pairings, even cooking with beer. An enthusiastic collector of beerphernalia, he's continually shared his beer knowledge and passion with the public. With the Mondial de la biere he has presented beer tasting workshops, beer and food pairings; was coordinator for the judging contest (Greg Noonan 2006-2013) in Montreal and (Pierre Celis 2009-2012) in Europe; and taught at the Mondial's MBIere school. He has also presented a weekly beer show on the radio and collaborated on the book *Les Microbrasseries du Québec*.



Paul-André Mailhot, Québec, Canada

Founder of IPA podcast

Presenter

From a young age, Paul-André developed an interest in beer and the world of microbreweries. However, it was in 2015, with his first job in the industry, that his passion truly took off. Quickly recognized within Quebec's craft beer scene, he launched the IPA Podcast in 2020—a platform where he welcomes a variety of guests from different backgrounds. Together, they share their love not only for beer, but also for local wine and spirits.



Destiny Saxon, United States

Head Brewer at the brew pub at American Flatbread

Judge

Destiny Saxon is Head Brewer at the brew pub at American Flatbread in Burlington, VT where she also brewed pilot batches for Zero Gravity until 2020. She started her professional career at Otter Creek Brewing in Middlebury, VT in 2005 and has been a certified BJCP judge for 12 years.



Paul Saylor, United States

Brewmaster at Zero Gravity Craft Brewery

Judge

Paul Saylor is Brewmaster at Zero Gravity Craft Brewery. He has been a member of the craft brewing community for 34 years. He began his career at Catamount Brewery, Vermont's first packaging craft brewery in the modern era. Following his years at Catamount, he commissioned and oversaw brewing operations at two brewpubs, in New York City and Connecticut, before returning to Vermont to found Zero Gravity in Burlington. In addition to his role at Zero Gravity, Paul supports the brewing operations at the brewpubs, American Flatbread in Burlington and Idletyme Brewery in Stowe, Vermont.



Deborah Wood, Québec, Canada

Brewing ingredient specialist

Substitute judge

Deborah's path to becoming a brewing ingredient specialist through home brewing. She became the woman with the most brewing awards in Canada in the 1990s. She has done various jobs in the brewing industry. She taught advanced brewing courses, gave technical conferences on brewing ingredients and how to use them. Deborah began working for wholesale malt and brewing ingredient companies in 2007. During her career, she created teaching materials that inspired brewers, solved technical problems and also created blogs with the USA team. Sensory evaluation has always enabled her to understand brewing, beer defects, brewing process errors, and or beer design errors. She became a BJCP beer judge in 1995 and now judge Internationally.



Philippe Wouters, Quebec

Beer expert

Presenter

Philippe Wouters, originally from Belgium, is a key figure in the Quebec brewing scene. Recognized for his expertise in beerology, he founded «*Bières et Plaisirs*,» a platform that has become a reference for both enthusiasts and professionals in the field. This platform enriches the brewing landscape with discoveries, tastings, and features dedicated to beer, terroir, and gastronomy. Philippe also directs the Atelier des Bières, where he has trained over 1500 people in beer culture. His role as a consultant for various companies, covering all aspects from production to marketing, allows him to support business development in the brewing sector. With an educational approach and communicative passion, Philippe Wouters plays a crucial role in expanding and enriching the beer culture in Quebec.