



Nottwil (LU), Switzerland, August 2026 · For immediate release · No embargo

## "Which wine goes with my meal?" Henri answers in seconds – and explains in plain words why the pairing works

Friday evening, a creamy Zurich-style veal dish on the stove – and in front of the wine rack, the guessing game begins. Henri, the digital sommelier from wine-pairing.online, ends it: type in your dish or simply take a photo, and the recommendation arrives in seconds – explained in plain words: "The creamy sauce loves the freshness of an aromatic white wine."

### WHAT MAKES HENRI UNIQUE

**From food to wine – not the other way round:** The starting point is your dish, typed in or photographed – you don't need to know a single wine.

**Explains instead of rating:** Every recommendation comes with the "why" – no stars, no points; your own taste gets the final say.

**Independent and honest:** Henri sells no wines and shows no price comparisons – suggestions for every budget, alcohol-free on request.

**Digital cellar with peak-maturity alerts:** Scan the label, store the bottle – Henri tells you when a wine reaches its ideal drinking window. On request, he recommends the matching wine straight from your own cellar.

**Free, no registration, in three languages:** Usable from the very first second – as a web app and iPhone app, with Android coming very soon.

**At the restaurant, the wine list itself becomes the sommelier:** Upload the list – as a PDF or via automatic website sync –, place a QR code on the table, done. Guests ask Henri directly: "Which wine from this list goes with my filet?" The answer arrives instantly, charmingly explained and in the guest's language – **recommending only what the house actually has in its own wine cellar**, with no price comparisons and no third-party wines. Hesitant guests order more confidently, and wine revenue grows. Henri doesn't replace the sommelier – he complements them: wine curation and the list itself stay with the house, while the AI in the background simply brings that selection to every table.

*"Wine should bring joy, not exam anxiety. There is no right or wrong in wine – Henri gives a well-founded recommendation, and your own taste gets the final say."*

Isidoro Celentano, founder of wine-pairing.online / MYSYMP AG

The iPhone app is available free of charge on the App Store – with Face ID, offline mode and label scanner. **The Android version is about to be released on the Google Play Store.**

### TRY IT YOURSELF RIGHT NOW



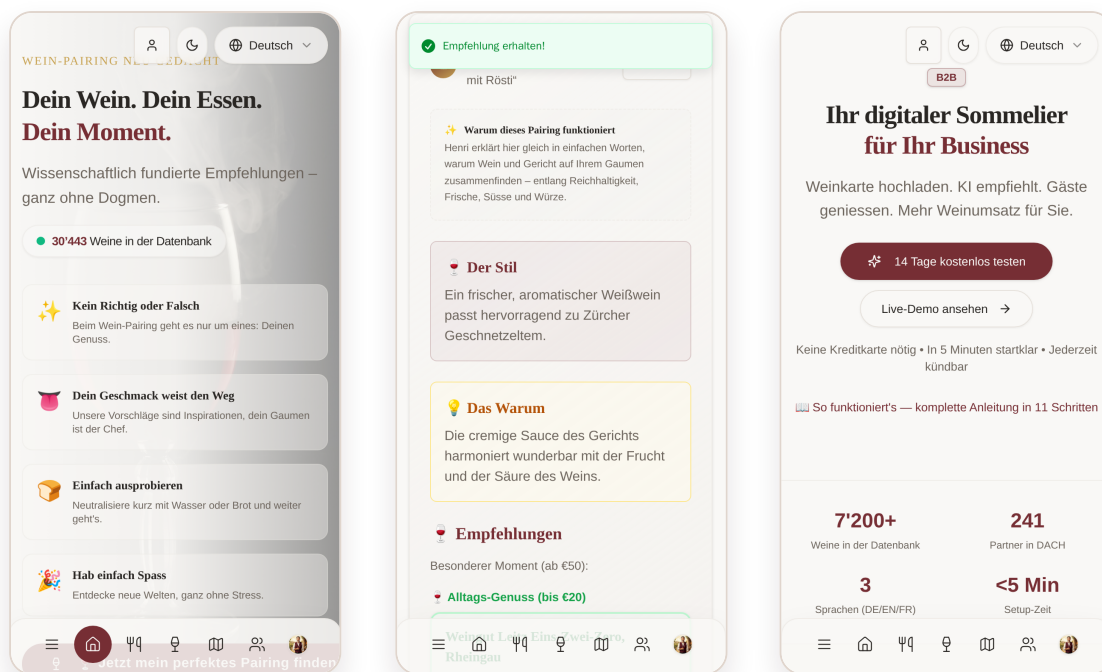
**At the restaurant table**  
Live example:  
Neumühle, Baar (CH).



**Web app**  
wine-pairing.online  
– free, no sign-up.



**iPhone app**  
Straight to the App Store.



"Your wine. Your food. Your moment." –  
the app's home screen.

Henri's recommendation for a Zurich-style  
veal dish – with "The style" and "The  
why".

For hospitality & wine trade: your own  
wine list becomes a sommelier.

Screenshots and images in print quality: wine-pairing.online/presse · Free of charge for editorial coverage. © MYSYMP AG

## At a glance

**For wine lovers:** enter or photograph a dish → recommendation with explanation · label scanner · digital wine cellar · alcohol-free wines included · free, no sign-up

**For hospitality & wine trade:** upload your wine list → QR code on the table → guests get multilingual recommendations, only from your own list · Henri complements the sommelier, never replaces them · already in use by restaurants, merchants and wineries

**Database:** over 30,000 wines · 313 grape varieties · curated alcohol-free selection

**Available:** web app · iPhone app (App Store) · Android about to launch

**Languages:** German · English · French

**Links:** wine-pairing.online · apps.apple.com/app/id6757708657

## About wine-pairing.online

wine-pairing.online is the wine platform of Swiss company MYSYMP AG. At its heart is Henri, a digital sommelier with charm and wine knowledge who recommends the right wine for any dish in seconds – clearly explained, with zero wine snobbery. Henri helps at home by the stove just as much as at the restaurant table, where he recommends via QR code directly from the venue's own wine list.

### Press contact

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Interviews, test accounts and demos available at short notice.