

the
FINE  WINE
experience

BURGHOUND

SYMPOSIUM

BEIJING - 13TH-14TH MARCH 2019

SHANGHAI - 15TH-16TH MARCH 2019

HONG KONG - 20TH-23RD MARCH 2019



PROGRAMME SUMMARY 2019



MARCH 2019

MON	TUE	WED	THU	FRI	SAT	SUN
FEB 25	26	27	28	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

TIME 13TH MARCH (Wednesday)

7PM **Domaine de la Romanée-Conti La Tâche Grand Cru Vertical Dinner**

罗曼尼·康帝踏雪特级园老年份垂直晚宴

with special guest: Allen Meadows

HKD 52,000
or RMB 46,500

IL RISTORANTE NIKO ROMITO, Bvlgari Hotel Beijing /
北京宝格丽酒店 IL RISTORANTE NIKO ROMITO 餐厅

[More details on p.8>>](#)

TIME 14TH MARCH (Thursday)

7PM **Wine Dinner: Burgundy's Up and Coming Producers**

晚宴：勃艮第的超级新星集体亮相

with special guests: Xavier Horiot and Allen Meadows

HKD 2,600
or RMB 2,280

Chater Room, Beijing Hong Kong Jockey Club Clubhouse / 北京香港馬會會所青云閣宴会厅

[More details on p.10>>](#)

TICKETING : events@finewineexperience.com or + 852 2803 0753

PROGRAMME SUMMARY 2019



MARCH 2019

MON	TUE	WED	THU	FRI	SAT	SUN
FEB 25	26	27	28	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

TIME 15TH MARCH (Friday)

7PM **1990: Domaine Leroy & Domaine de la Romanée-Conti Dinner**

勒华与罗曼尼·康帝1990年巅峰晚宴

with special guest: Allen Meadows

HKD 48,000
or RMB 43,000

Le Comptoir de Pierre Gagnaire, Capella Hotel Shanghai /
上海建业里嘉佩乐酒店 Le Comptoir de Pierre Gagnaire 餐厅

[More details on p.14>>](#)

TIME 16TH MARCH (Saturday)

12PM **Domaine Launay-Horiot Winemaker Luncheon**

Domaine Launay-Horiot 庄主午餐

with special guests: Xavier Horiot and Allen Meadows

HKD 1,100
or RMB 980

Bespoke at The St. Regis Shanghai Jingan / 上海静安瑞吉酒店 Bespoke

[More details on p.16>>](#)

TIME 16TH MARCH (Saturday)

7PM **The Fine Wine Experience Burghound Symposium Shanghai Gala Dinner**

上海庆祝晚宴

with special guests: Erica and Allen Meadows

HKD 2,800
or RMB 2,500

The St. Regis Shanghai Jingan / 上海静安瑞吉酒店

[More details on p.18>>](#)

TICKETING : events@finewineexperience.com or + 852 2803 0753



MARCH 2019						
MON	TUE	WED	THU	FRI	SAT	SUN
FEB 25	26	27	28	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
		← BEIJING →		← SHANGHAI →		
18	19	20	21	22	23	24
		← HONG KONG →				
25	26	27	28	29	30	31

HONG KONG 香港

- TIME 20TH MARCH (Wednesday)**
- 7PM **Wine Dinner: The Three Tenors of Gevrey: Griotte-Chambertin, Ruchottes-Chambertin & Mazis-Chambertin**
 晚宴: 哲维瑞-香贝丹村的三大男高音
 with special guest: Allen Meadows HKD 8,800
 Amuse Bouche
[More details on p.22>>](#)
-
- TIME 21ST MARCH (Thursday)**
- 6:30PM - 8PM **Masterclass with Edouard Parinet: Vertical of Château du Moulin-à-Vent 'Champ de Cour'**
 庄主大師班: Château du Moulin-à-Vent 'Champ de Cour' 垂直品試
 with special guest: Edouard Parinet HKD 380
 The Fine Wine Experience Shop / The Fine Wine Experience 香港門市
[More details on p.24>>](#)
- 7PM **Domaine Comte Georges De Vogüé Musigny Grand Cru Vertical Dinner**
 武戈伯爵酒庄 慕西尼特级园垂直晚宴
 with special guests: Jean-Luc Pépin and Allen Meadows HKD 13,800
 Forum Restaurant / 富临饭店
[More details on p.26>>](#)
-
- TIME 22ND MARCH (Friday)**
- 6:30PM - 8PM **Masterclass: The Role of Stems in Red Burgundy**
 大師班: 葡萄梗, 在勃艮第红酒中是何角色?
 with special guest: Allen Meadows HKD 1,500
 The Fine Wine Experience Shop / The Fine Wine Experience 香港門市
[More details on p.28>>](#)
-
- TIME 23RD MARCH (Saturday)**
- 12 PM - 2:30 PM **Masterclass Luncheon: Domaine Comte Georges de Vogüé, 2014 & 2002**
 大師班午餐: 武戈伯爵酒庄, 2014與2002年
 with special guests: Jean-Luc Pépin and Allen Meadows HKD 3,800
 Lounge at Grand Hyatt Hotel Hong Kong / 香港君悦酒店Lounge
[More details on p.30>>](#)
- 7PM **The Fine Wine Experience Burghound Symposium Hong Kong Gala Dinner**
 香港庆祝晚宴
 with special guests: Edouard Parinet, Jean-Luc Pépin, Erica and Allen Meadows HKD 2,800
 Salon at Grand Hyatt Hotel Hong Kong / 香港君悦酒店Salon
[More details on p.32>>](#)

TICKETING : events@finewineexperience.com or + 852 2803 0753

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BEIJING
PROGRAMME

13TH - 14TH MARCH

北京

三月十三至十四日

BEIJING - DAY 1

DOMAINE DE LA ROMANÉE-CONTI LA TÂCHE GRAND CRU VERTICAL DINNER

罗曼尼·康帝踏雪特级园老年份垂直晚宴

with special guest: Allen Meadows

13TH MARCH (Wednesday), 7 PM

IL RISTORANTE NIKO ROMITO, Bvlgari Hotel Beijing

Building 2 Courtyard, 8 Xinyuan South Road, Chaoyang District, Beijing

北京市朝阳区新源南路8号院2号楼北京宝格丽酒店IL RISTORANTE NIKO ROMITO 餐厅

Tickets: HKD 52,000 or RMB 46,500 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandarin
Interpretation



BEIJING - DAY 1

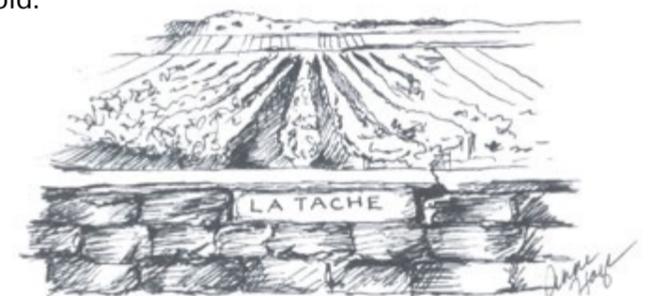


© Michel Joly, *The Pearl of the Côte: The Great Wines of Vosne-Romanée* by Allen Meadows

'La Tâche is perhaps the single most revered Burgundy, rivaling even the transcendent Romanée-Conti. La Tâche, a monopole of the Domaine de la Romanée-Conti, is fabulously expensive, but even the mere mention of its name causes wine lovers' pulses to quicken. And some wine lovers will tell you that the greatest single bottle of wine they have ever tried was a vintage of La Tâche....

...When La Tâche is "on", the sheer aromatic breadth dazzles the senses with its seductive complexity, velvety richness and extraordinary length. There is nothing in the world quite like it.' – Allen Meadows, *The Pearl of the Côte*.

To appreciate the full revealed bloom of La Tâche, patience is required. That's why tonight's selection of ten vintages spans four decades, with the youngest vintage selected being already 18 years old.



© *The Pearl of the Côte: The Great Wines of Vosne-Romanée* by Allen Meadows

WINES TO BE SERVED

- 1972 Domaine de la Romanée-Conti - La Tâche Grand Cru
- 1976 Domaine de la Romanée-Conti - La Tâche Grand Cru
- 1982 Domaine de la Romanée-Conti - La Tâche Grand Cru
- 1988 Domaine de la Romanée-Conti - La Tâche Grand Cru
- 1989 Domaine de la Romanée-Conti - La Tâche Grand Cru
- 1990 Domaine de la Romanée-Conti - La Tâche Grand Cru
- 1995 Domaine de la Romanée-Conti - La Tâche Grand Cru
- 1996 Domaine de la Romanée-Conti - La Tâche Grand Cru
- 2000 Domaine de la Romanée-Conti - La Tâche Grand Cru
- 2001 Domaine de la Romanée-Conti - La Tâche Grand Cru

TICKETING : events@finewineexperience.com or + 852 2803 0753

TICKETING : events@finewineexperience.com or + 852 2803 0753

BEIJING - DAY 2

WINE DINNER: BURGUNDY'S UP AND COMING PRODUCERS

晚宴：勃艮第的超级新星集体亮相

with special guests: Xavier Horiot and Allen Meadows

14TH MARCH (Thursday), 7 PM

Chater Room, Beijing Hong Kong Jockey Club Clubhouse
68 Jinbao Street, Dongcheng District, Beijing

北京東城區金寶街68號北京香港馬會會所青雲閣宴会厅

Tickets: HKD 2,600 or RMB 2,280 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandrain
Interpretation



BEIJING - DAY 2



As leading specialists in fine Burgundy we are often asked by enthusiasts "who are the up and coming domaines?" The reasons for our answers can vary. Sometimes it's because a new generation is shifting the style or improving the quality of existing wines. Sometimes it's that a new domaine or maison has been created by a talented vigneron. Sometimes too these talents bring new life to

vineyards that gain fame because of their work. Think, for example, how Marsannay is beginning to be better appreciated.

At this evening's dinner, Allen Meadows, the world's leading authority on Burgundy, will talk us through these selected wines from up and down the length of the Côte d'Or, as we discover some of Burgundy's up and coming domaines.

WINES TO BE SERVED

2016 Château de la Maltroye Chassagne-Montrachet 1er Cru Blanc 'Clos du Château'

2016 Domaine Benoît Ente Puligny-Montrachet 1er Cru 'Clos de la Truffiere'

2016 Domaine Dublère Corton-Charlemagne Grand Cru

2016 Domaine Launay Horiot - Pommard 1er Cru Les Rugiens Bas

2014 Domaine Coquard-Loison-Fleurot Echezeaux Grand Cru

2016 Domaine Hudelot-Noëllat Vougeot 1er Cru 'Les Petits Vougeots'

2015 Domaine Amiot-Servelle Chambolle-Musigny 1er Cru 'Derrière la Grange'

2015 Domaine Perrot-Minot Morey-St.-Denis 1er Cru 'La Riotte'

2014 Domaine Harmand-Geoffroy Mazis-Chambertin Grand Cru

2015 Domaine Jean Fournier Marsannay 'Trois Terres Vieilles Vignes'

TICKETING : events@finewineexperience.com or + 852 2803 0753

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SHANGHAI
PROGRAMME

上海

15TH - 16TH MARCH

三月十五至十六日



1990: DOMAINE LEROY & DOMAINE DE LA ROMANÉE-CONTI WINE DINNER

勒华与罗曼尼·康帝1990年巅峰晚宴

with special guest: Allen Meadows

15TH MARCH (Friday), 7 PM

Le Comptoir de Pierre Gagnaire, Capella Hotel Shanghai
480 West Jianguo Road, Xuhui District, Shanghai

上海市徐汇区建国西路480号上海建业里嘉佩乐酒店Le Comptoir de Pierre Gagnaire 餐厅

Tickets: HKD 48,000 or RMB 43,000 per seat

英语讲解
Will be Conducted
in English

中文传译
with Mandrain
Interpretation



TICKETING : events@finewineexperience.com or + 852 2803 0753



© Michel Joly, The Pearl of the Côte: The Great Wines of Vosne-Romanée by Allen Meadows

This evening we have the chance to enjoy ten wines from one of the most widely appreciated vintages of the late 20th century – 1990. Not only that, but all ten examples are from leading *grand cru* vineyards and from two of the most exalted producers in Burgundy – the Domaine de la Romanée-Conti and Domaine Leroy. For these two domaines, 1990 also marks an interesting period of transition between Madame Lalou Bize-

Leroy's establishment of Domaine Leroy in 1988, and the end of her co-management of Domaine de la Romanée-Conti alongside Aubert de Villaine in 1992. Five examples from each domaine should be sufficient to give us a clear sense of the differences between the two domaines – in particular through Richebourg and Romanée-St.-Vivant which are represented this evening by both estate's examples.

WINES TO BE SERVED

- 1990 Domaine Leroy - Clos de Vougeot Grand Cru
- 1990 Domaine Leroy - Latricières-Chambertin Grand Cru
- 1990 Domaine Leroy - Clos de la Roche Grand Cru
- 1990 Domaine Leroy - Richebourg Grand Cru
- 1990 Domaine Leroy - Romanée-St.-Vivant Grand Cru

- 1990 Domaine de la Romanée-Conti - Romanée-St.-Vivant Grand Cru
- 1990 Domaine de la Romanée-Conti - Richebourg Grand Cru
- 1990 Domaine de la Romanée-Conti - Échézeaux Grand Cru
- 1990 Domaine de la Romanée-Conti - Grands Échézeaux Grand Cru
- 1990 Domaine de la Romanée-Conti - La Tâche Grand Cru

TICKETING : events@finewineexperience.com or + 852 2803 0753



DOMAINE LAUNAY-HORIOT WINEMAKER LUNCHEON

DOMAINE LAUNAY-HORIOT 庄主午宴

with special guests: Xavier Horiot and Allen Meadows

16TH MARCH (Saturday), 12 PM

Bespoke at The St. Regis Shanghai Jingan
1008 Beijing West Road, Jingan District, Shanghai

上海市静安区北京西路1008号上海静安瑞吉酒店Bespoke 餐厅

Tickets: HKD 1,100 or RMB 980 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandrain
Interpretation



© Pearl of Burgundy

In Xavier Horiot you see a calm yet determined man – goal-oriented with a sense of precision. It's a personality that no doubt served him well as a software engineer, and before that as a fighter pilot in the French Air Force. It took him many years to win control of his family domaine – something many people told him he would not achieve. But he did – after several years in French family court.

In our view the wine world is better off because of his victory. To taste in his cellar is to experience bright, clear wines of specific terroir character. The Burgundy-loving wine community, smart as it is, we are sure will discover the superb quality

emanating from Domaine Launay-Horiot and eagerly seek its wines. The domaine includes rare ownership of vines in Côte de Nuits *grands crus* vineyards Latricières-Chambertin and Chambertin itself. These are as wonderful as you might expect and will help gain him a following. But this is also a Pommard domaine, with some of the very best plots in the village – including a fine collection of 1er Crus. We can't wait for you to taste them – **for** us they were a revelation.

So, please join us with Xavier Horiot himself, to learn about this future star domaine.

WINES TO BE SERVED

- 2016 Domaine Launay-Horiot - Chambertin Grand Cru
- 2016 Domaine Launay-Horiot - Latricières-Chambertin Grand Cru
- 2016 Domaine Launay-Horiot - Pommard 1er Cru Les Rugiens Bas
- 2016 Domaine Launay-Horiot - Pommard 1er Cru Clos Blanc
- 2016 Domaine Launay-Horiot - Pommard 1er Cru Les Chaponnières
- 2016 Domaine Launay-Horiot - Pommard Les Perrières
- 2015 Domaine Launay-Horiot - Pommard 1er Cru Les Chaponnières
- 2015 Domaine Launay-Horiot - Pommard 1er Cru Clos Blanc

TICKETING : events@finewineexperience.com or + 852 2803 0753

TICKETING : events@finewineexperience.com or + 852 2803 0753

SHANGHAI - DAY 2

THE FINE WINE EXPERIENCE BURGHOUND SYMPOSIUM SHANGHAI GALA DINNER

上海庆祝晚宴

with special guests: Erica and Allen Meadows

16TH MARCH (Saturday), 7 PM
The St. Regis Shanghai Jingan
1008 Beijing West Road, Jingan District, Shanghai
上海市静安区北京西路1008号上海静安瑞吉酒店

Tickets: HKD 2,800 or RMB 2,500 per seat



TICKETING : events@finewineexperience.com or + 852 2803 0753

SHANGHAI - DAY 2



It's no secret that Burgundy lovers are amongst the world's most generous and fun people, right?! This generosity can be seen all over the world when Burgundy wine lovers meet to share bottles. The tradition is seen most famously in "La Paulée de Meursault" each November after the Hospices de Beaune wine auction, when Meursault producers and their international guests gather to feast, give thanks for the year's harvest, and share great Burgundy wines.

The hot ticket last year was a seat at our inaugural Shanghai Gala Dinner, an incredibly fun night.

The format is very simple – if you love Burgundy and love to share, then bring your bottles of fine Burgundy wine, and share with friends, old and new. The Fine Wine Experience team and Allen and Erica Meadows will be there to share with you too.

TICKETING : events@finewineexperience.com or + 852 2803 0753



HONG KONG
PROGRAMME

20TH - 23RD MARCH

三月二十至廿三日

香港

HONG KONG - DAY 1

WINE DINNER: THE THREE TENORS OF GEVREY: GRIOTTE-CHAMBERTIN, RUCHOTTES-CHAMBERTIN & MAZIS-CHAMBERTIN

晚宴: 哲维瑞-香贝丹村的三大男高音

with special guest: Allen Meadows

20TH MARCH (Wednesday), 7 PM

Amuse Bouche

22/F, The Hennessy, 256 Hennessy Road entrance, Wan Chai, Hong Kong

香港灣仔軒尼詩道256號The Hennessy 22樓Amuse Bouche 餐厅

Tickets: HKD 8,800 per seat

英语讲解
Will be Conducted
in English



HONG KONG - DAY 1



This evening we have the fun opportunity to pit Gevrey-Chambertin's three tenors side by side, *grands crus* Griotte-Chambertin, Mazis-Chambertin, and Ruchottes-Chambertin. Each has its own voice, informed by factors of *terroir* that Allen Meadows will help us to understand better. At

The Fine Wine Experience we love all of them and often gravitate to them when we want something we know will deliver. What better way to enjoy an evening than the harmonious serenade of all three? 😊

WINES TO BE SERVED

2006 Domaine Claude Dugat - Griotte-Chambertin Grand Cru
1990 Domaine Joseph Roty - Griotte-Chambertin Grand Cru
2006 Domaine Ponsot - Griotte-Chambertin Grand Cru
2002 Maison Joseph Drouhin - Griotte-Chambertin Grand Cru
2006 Domaine Fourrier - Griotte-Chambertin Grand Cru

2002 Domaine Armand Rousseau - Mazis-Chambertin Grand Cru
2003 Domaine Dugat-Py - Mazis-Chambertin Grand Cru
2002 Domaine Harmand-Geoffroy - Mazis-Chambertin Grand Cru
1990 Domaine Joseph Roty - Mazis-Chambertin Grand Cru
2008 Domaine Perrot-Minot - Mazis-Chambertin Grand Cru

2002 Domaine Armand Rousseau - Ruchottes-Chambertin Grand Cru
2000 Domaine Georges Roumier - Ruchottes-Chambertin Grand Cru
2008 Domaine Georges Mugneret-Gibourg - Ruchottes-Chambertin Grand Cru

TICKETING : events@finewineexperience.com or + 852 2803 0753

TICKETING : events@finewineexperience.com or + 852 2803 0753

MASTERCLASS WITH EDOUARD PARINET: VERTICAL OF CHÂTEAU DU MOULIN-À-VENT 'CHAMP DE COUR'

庄主大師班: CHÂTEAU DU MOULIN-À-VENT 'CHAMP DE COUR' 垂直品試

with special guest: Edouard Parinet

21ST MARCH (Thursday), 6:30 PM - 8 PM

The Fine Wine Experience Shop

Shop A, 165-166 Connaught Road West, Hong Kong

香港干諾道西165-166號A舖 The Fine Wine Experience 香港門市

Tickets: HKD 380 per seat

英語讲解
Will be Conducted
in English



TICKETING : events@finewineexperience.com or + 852 2803 0753

© Franck Juéry, Château du Moulin-à-Vent



After our tastings in Burgundy in late June, Linden and I drove down to Beaujolais to meet Edouard Parinet of Château du Moulin-à-Vent. For us, these wines fall in line with the high quality of *terroir* and vineyard expression found in Burgundy. So, we wanted to feature this masterclass as part of our Burghound Symposium this year. Edouard graciously offered to share a vertical of his 'Champ

de Cour' vineyard as well as some mature vintages for this class. Many of you met Edouard via Skype with us during the early days of Beet restaurant back on 9 November 2017, and you asked about back vintages. Now is your opportunity to meet him in person and to join us in an exploration of the expression of his wines over the years.

WINES TO BE SERVED

2009 Château du Moulin-à-Vent - Moulin-à-Vent 'Champ de Cour'
2010 Château du Moulin-à-Vent - Moulin-à-Vent 'Champ de Cour'
2011 Château du Moulin-à-Vent - Moulin-à-Vent 'Champ de Cour'
2013 Château du Moulin-à-Vent - Moulin-à-Vent 'Champ de Cour'
2014 Château du Moulin-à-Vent - Moulin-à-Vent 'Champ de Cour'
2015 Château du Moulin-à-Vent - Moulin-à-Vent 'Champ de Cour'
2016 Château du Moulin-à-Vent - Moulin-à-Vent 'Champ de Cour'
2017 Château du Moulin-à-Vent - Moulin-à-Vent 'Champ de Cour'

1989 Château du Moulin-à-Vent

And a surprise mature vintage from Château du Moulin-à-Vent

TICKETING : events@finewineexperience.com or + 852 2803 0753

DOMAINE COMTE GEORGES DE VOGÜÉ MUSIGNY GRAND CRU VERTICAL DINNER

武戈伯爵酒庄 慕西尼特级园垂直晚宴

with special guests: Jean-Luc Pépin and Allen Meadows

21ST MARCH (Thursday), 7 PM

Forum Restaurant

1/F, Sino Plaza, 255-257 Gloucester Road, Causeway Bay, Hong Kong

香港铜锣湾告士打道 255-257号信和广场1楼富临饭店

Tickets: HKD 13,800

英语讲解
Will be Conducted
in English



TICKETING : events@finewineexperience.com or + 852 2803 0753

© Christie's



© Christie's

Domaine Comte Georges de Vogüé is one of the oldest family-owned estates in Burgundy, founded in the 15th century, lying in the heart of Chambolle-Musigny. It has always been most closely associated with the *grand cru* vineyard Musigny, being its largest owner, and that will be our focus for this evening's dinner. Jean-Luc Pépin, who co-manages the estate, and Allen Meadows

will help us understand this great domaine and *terroir* better, as we taste through ten vintages of the red – Musigny Grand Cru Cuvée Vieilles Vignes, and two vintages of the white, that has always been made 100% from the Musigny vineyard – 2014 Bourgogne Blanc (as it was labelled from 1994 to 2014), and 1991 Musigny Blanc (as it was labelled until 1993, and since 2015).

WINES TO BE SERVED

2014 Domaine Comte Georges de Vogüé - Bourgogne Blanc

1991 Domaine Comte Georges de Vogüé - Musigny Grand Cru Blanc

1985 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

1988 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

1990 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

1993 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

1999 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

2002 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

2003 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

2005 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

2009 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

2010 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

All of the bottles for this evening's dinner have come directly from the domaine's cellar.

TICKETING : events@finewineexperience.com or + 852 2803 0753

MASTERCLASS: THE ROLE OF STEMS IN RED BURGUNDY

大師班：葡萄梗，在勃艮第紅酒中是何角色？

with special guest: Allen Meadows

22ND MARCH (Friday), 6:30 PM - 8 PM

The Fine Wine Experience Shop

Shop A, 165-166 Connaught Road West, Hong Kong

香港干諾道西165-166號A舖 The Fine Wine Experience 香港門市

Tickets: HKD 1,500 per seat

英語讲解
Will be Conducted
in English



The traditional approach in Burgundy reds was to harvest and ferment in whole bunches. The trend in the '80 and '90s, made popular by Henri Jayer amongst others, was to completely de-stem all the fruit before fermentation – fermentation vats full of whole berry 'caviar'. In more recent times the trend has moved back somewhat, with a renaissance of the idea of whole bunch ferments for a variety of perceived benefits, while others have adopted a partial whole bunch approach – varying the proportion of whole bunches used by vintage and by vineyard.

In this evening's seminar Allen will delve into this

subject with us as we taste leading examples from both sides – 6 producers who use at or near to 100% whole bunches, and 6 producers who 100% de-stem the fruit. The seminar is not so much about trying to decide which approach is superior – that's a matter of personal taste, and both sides include some of the most exalted domaines of all. Rather, this evening we have the guided chance to explore the rationale for, and impact of each approach. This evening promises to deepen our understanding of Burgundy, in a fun and interactive tasting.

NB – this masterclass does not include dinner.

WINES TO BE SERVED

2011 Domaine des Lambrays - Clos des Lambrays Grand Cru

2009 Château de la Tour - Clos de Vougeot Grand Cru

2015 Domaine Dujac - Morey St.-Denis

2015 Domaine Prieuré-Roch - Ladoix 'Le Cloud'

2015 Chanterêves - Pommard 'Les Trois Follots'

2011 Domaine de Courcel - Pommard 1er Cru 'Les Rugiens'

2014 Domaine Harmand-Geoffroy - Mazis-Chambertin Grand Cru

2011 Domaine Jean Grivot - Clos de Vougeot Grand Cru

2015 Domaine Emmanuel Rouget - Vosne-Romanée

2012 Domaine Ghislaine Barthod - Chambolle-Musigny 1er Cru 'Les Chatelots'

2012 Château de la Maltroie Chassagne-Montrachet 1er Cru Rouge 'Clos du Château' Monopole

2014 Domaine Sylvain Cathiard - Nuits-St.-Georges

TICKETING : events@finewineexperience.com or + 852 2803 0753

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MASTERCLASS LUNCHEON: DOMAINE COMTE GEORGES DE VOGÜÉ, 2014 & 2002

大師班午宴: 武戈伯爵酒庄, 2014與2002年

with special guests: Jean-Luc Pépin and Allen Meadows

23RD MARCH (Saturday), 12PM - 2:30 PM
Lounge at Grand Hyatt Hotel Hong Kong
Mezzanine Floor, 1 Harbour Road, Wan Chai, Hong Kong
香港灣仔港灣道1號香港君悅酒店閣樓 Lounge

Tickets: HKD 3,800

英語讲解
Will be Conducted
in English



TICKETING : events@finewineexperience.com or + 852 2803 0753

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One of the finest and most ancient domaines in Burgundy, emblematic of the noble finesse of Chambolle-Musigny, the domaine is the largest owner of Musigny Grand Cru. From this vineyard they produce 3 wines – the red Musigny Grand Cru Cuvée Vieilles Vignes, their Chambolle-Musigny 1er Cru (Musigny from young vines), and Musigny Blanc. Bonnes-Mares Grand Cru, Chambolle-Musigny Les Amoureuses 1er Cru, and Chambolle-Musigny (a villages-level label that includes some 1er Cru Baudes and Fuées) complete the unrivaled Chambolle-Musigny collection.

This domaine is unique in its long history, tracing its beginnings to the 15th century with ownership passing

through 20 generations to the present proprietors. In 1925, it was inherited by Comte Georges de Vogüé, who ran the domaine for 52 years, and is now owned by his granddaughters, Claire de Causans and Marie de Ladoucette. It is managed by Eric de Bourgogne (vineyard), François Millet (winemaking), and Jean-Luc Pépin (commercial & administration).

During today's lunch, Jean-Luc and Allen will put the spotlight on four wines in two vintages – the rare and coveted Chambolle-Musigny 1er Cru 'Les Amoureuses', Bonnes-Mares Grand Cru, and the two cuvées coming exclusively from the Musigny *grand cru* vineyard – Chambolle-Musigny 1er Cru (young vines), and Musigny (old vines).

WINES TO BE SERVED

2014 Domaine Comte Georges de Vogüé - Chambolle-Musigny 1er Cru
2014 Domaine Comte Georges de Vogüé - Chambolle-Musigny 1er Cru 'Les Amoureuses'
2014 Domaine Comte Georges de Vogüé - Bonnes-Mares Grand Cru
2014 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

2002 Domaine Comte Georges de Vogüé - Chambolle-Musigny 1er Cru
2002 Domaine Comte Georges de Vogüé - Chambolle-Musigny 1er Cru 'Les Amoureuses'
2002 Domaine Comte Georges de Vogüé - Bonnes-Mares Grand Cru
2002 Domaine Comte Georges de Vogüé - Musigny Grand Cru Cuvée Vieilles Vignes

All of the bottles for today's lunch masterclass have come directly from the domaine's cellar.

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THE FINE WINE EXPERIENCE BURGHOUND SYMPOSIUM HONG KONG GALA DINNER

香港庆祝晚宴

with special guests: Edouard Parinet, Jean-Luc Pépin, Erica and Allen Meadows

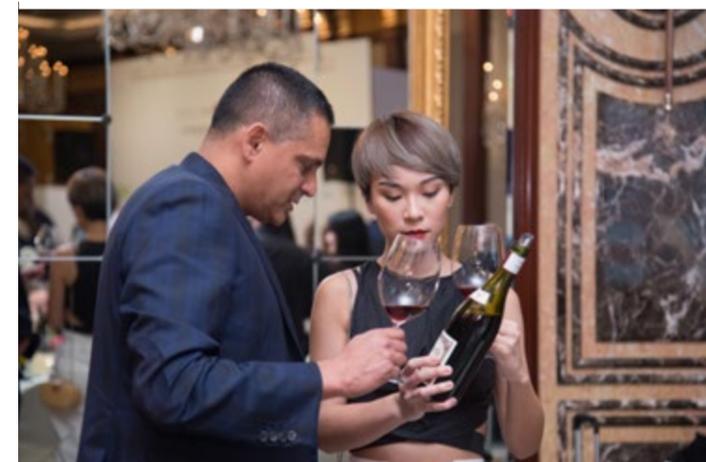
23RD MARCH (Saturday), 7 PM

Salon at Grand Hyatt Hotel Hong Kong

Mezzanine Floor, 1 Harbour Road, Wan Chai, Hong Kong

香港湾仔港湾道1号香港君悦酒店阁楼 Salon

Tickets: HKD 2,800 per seat



The centrepiece event for The Fine Wine Experience Burghound Symposium is the Gala Dinner. This dinner is where we really let our hair down, celebrating in the traditional Burgundy "paulée" style, all of us attending sharing bottles, magnums, jeroboams (!), from our cellars for old friends at our table, and new friends around the room. The core of Hong Kong's Burgundy-loving community attend, along with visitors from the mainland, Europe, USA, and across Asia.

The dinner exemplifies the generosity, friendship, and natural sense to share the passion for these

wines with others, so join The Fine Wine Experience team, Erica & Allen Meadows, Domaine Comte Georges de Vogüe's Jean-Luc Pépin and Château du Moulin-à-Vent's Edouard Parinet for this very special night.

This dinner is a BYO Burgundy event - the chance to pull from the cellar your special bottles, mature rarities, and - especially - those large format bottles that were just made for nights like this. (Of course, if you need help, we have plenty of Burgundy available for you to purchase - just let us know and we'll be sure to have you well equipped for the night).

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EVENT POLICY



BY BOOKING A SEAT WITH THE FINE WINE EXPERIENCE, YOU AGREE TO OUR EVENT POLICY:

- Payment is due upon receipt of invoice. Unpaid invoices will be cancelled automatically **48 hours** after they are issued.
- Cancellations received by us in writing **21 days or more** prior to the date of the event will be refunded, less a **5%** re-offering fee. Cancellations made less than 21 days prior to the event are subject to a 100% cancellation fee and no refund shall be provided. However, you may send someone to attend in your place in the event you cannot make it. Please advise us in advance of their name.
- Tickets are issued electronically via email. No printed ticket is issued. You do not need to present your ticket at the event, but if you are sending a guest in your place, please advise us by email of their name.
- The right to vary the time, venue, wine selection is reserved.
- If the event is cancelled, a full refund will be provided within 7 days of the cancellation.
- All errors and omissions excluded.
- The right of admission reserved.



THE FINE WINE EXPERIENCE

www.finewineexperience.com

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Opening Hours:

Monday to Friday 10am - 7:30pm

Saturday 1pm - 7pm

Sunday & Public Holiday Closed

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