

the
FINE  WINE
experience

BURGHOUND

SYMPOSIUM

HONG KONG

21st-25th MARCH 2023

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

MEET WITH 'BURGHOUND' ALLEN MEADOWS & BURGUNDY VIGNERONS & VIGNERONNES...



Allen Meadows
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Prune & Antoine Amiot
DOMAINE AMIOT-SERVELLE



Didier Amiot
DOMAINE DIDIER AMIOT



Jean-Luc Pépin
DOMAINE COMTE GEORGES DE VOGÜÉ



Christophe Perrot-Minot
DOMAINE PERROT-MINOT



Catharina Sadde
LES HORÉES



Bastian Wolber
LAISSE TOMBER



Maxime Ullens
DOMAINE DE MARZILLY

PROGRAMME 2023, 21st-25th MARCH



<p>TUESDAY 21st March 2023</p> <p>7PM</p>	<p>GROWER DINNER: Domaine Comte Georges de Vogüé Trio - Les Amoureuses 1er Cru, Bonnes-Mares & Musigny Grand Cru</p> <p>with special guest Jean-Luc Pépin</p> <p>VENUE: Chief Executive Suite, Grand Hyatt Hong Kong</p> <p>HKD 14,800</p>
<p>WEDNESDAY 22nd March 2023</p> <p>7PM</p>	<p>RARE WINE DINNER: 2003 Burgundy Grand Crus, Twenty-Years On</p> <p>with special guests Mr. Burghound Allen Meadows & Mrs. Burghound Erica Meadows</p> <p>VENUE: Salon II, Rosewood Hong Kong</p> <p>HKD 18,800</p>
<p>7PM</p>	<p>GROWER DINNER: Domaine Amiot-Servelle Chambolle-Musigny 1er Cru 'Les Amoureuses' & 'Les Charmes'</p> <p>with special guests Prune & Antoine Amiot</p> <p>VENUE: Salon IV, Rosewood Hong Kong</p> <p>HKD 5,800</p>
<p>THURSDAY 23rd March 2023</p> <p>5:30PM - 8PM</p>	<p>MEET THE GROWERS TASTING</p> <p>with special guests Mr. Burghound Allen Meadows & Mrs. Burghound Erica Meadows, Prune & Antoine Amiot (Domaine Amiot-Servelle), Didier Amiot (Domaine Didier Amiot), Jean-Luc Pépin (Domaine Comte Georges de Vogüé), Christophe Perrot-Minot & Marit Lindal (Domaine Perrot-Minot), Catharina & Guilhem Sadde (Les Horées), Bastian Wolber (Laisse Tomber) and Maxime Ullens (Domaine de Marzilly-Champagne)</p> <p>VENUE: The Fine Wine Experience Flagship Shop</p> <p>HKD 1,680</p> <p style="text-align: right;">Caviar & Truffle tasting partner: PLANTIN KAVIARI <small>BY GOURMET EN PROVENCE</small></p>
<p>FRIDAY 24th March 2023</p> <p>7PM</p>	<p>GROWER DINNER: Domaine Perrot-Minot - Chambertin & Chambertin-Clos de Bèze Grand Cru</p> <p>with special guests Christophe Perrot-Minot & Marit Lindal</p> <p>VENUE: Tai Shan Room, 5/F, Island Shangri-La Hong Kong</p> <p>HKD 8,800</p>
<p>SATURDAY 25th March 2023</p> <p>11 AM - 12:30 PM</p>	<p>GROWER MASTERCLASS : Burgundy Rising Stars: Les Horées and Laisse Tomber</p> <p>with special guests Catharina & Guilhem Sadde and Bastian Wolber</p> <p>VENUE: Atrium, 39/F, Island Shangri-La Hong Kong</p> <p>HKD 1,680</p>
<p>2PM - 4PM</p>	<p>MASTERCLASS: 1er Cru vineyards with Grand Crus Potential</p> <p>with special guests Mr. Burghound Allen Meadows & Mrs. Burghound Erica Meadows</p> <p>VENUE: Atrium, 39/F, Island Shangri-La Hong Kong</p> <p>HKD 2,980</p>
<p>7PM</p>	<p>'Paulée-Style' Gala Dinner</p> <p>with special guests Mr. Burghound Allen Meadows & Mrs. Burghound Erica Meadows, Prune & Antoine Amiot (Domaine Amiot-Servelle), Didier Amiot (Domaine Didier Amiot), Jean-Luc Pépin (Domaine Comte Georges de Vogüé), Christophe Perrot-Minot & Marit Lindal (Domaine Perrot-Minot), Catharina & Guilhem Sadde (Les Horées), Bastian Wolber (Laisse Tomber) and Maxime Ullens (Domaine de Marzilly-Champagne)</p> <p>VENUE: Grand Ballroom, Island Shangri-La Hong Kong</p> <p>HKD 3,280</p>

TUESDAY, 21st MARCH



GROWER DINNER:

Domaine Comte Georges de Vogüé Trio - Les Amoureuses 1er Cru, Bonnes-Mares & Musigny Grand Cru

with special guest: Jean-Luc Pépin

TUESDAY, 21st MARCH, 7 PM

CHIEF EXECUTIVE SUITE, GRAND HYATT HONG KONG

1 Harbour Road, Wan Chai, Hong Kong

Tickets: HKD 14,800 per seat



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



One of the finest and most ancient domaines in Burgundy, emblematic of the noble finesse of Chambolle-Musigny, Domaine Comte Georges de Vogüé is the largest owner of Musigny Grand Cru. From this vineyard they produce three wines – the red Musigny Grand Cru Cuvée Vieilles Vignes, their Chambolle-Musigny 1er Cru (exclusively from Musigny from young vines less than 25 years old), 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.

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. Today it is managed by Eric de Bourgogne (vineyard), Jean Luptelli (winemaking*), and Jean-Luc Pépin (commercial & administration). *François Millet was winemaker, 1986~2021.

This evening we will deepen our understanding of three key *terroirs* – Musigny Grand Cru, Bonnes-Mares Grand Cru, and Chambolle-Musigny 1er Cru 'Les Amoureuses', by seeing each of them in a range of vintage styles and levels of cellar maturity. The four vintages for each wine are the same, so we will be able to make direct comparisons each time. We also begin with the rare 1991 Musigny Blanc. This promises a fascinating and enjoyable evening of discovery, led in person by Jean-Luc Pépin.



WINES TO BE SERVED

1991 Musigny Blanc Grand Cru

2016 Chambolle Musigny 1er Cru 'Les Amoureuses'

2016 Bonnes-Mares Grand Cru (BH93)

2016 Musigny Vieilles Vignes Grand Cru (BH92-95)

2013 Chambolle Musigny 1er Cru 'Les Amoureuses' (BH 93-95)

2013 Bonnes-Mares Grand Cru (BH93-95)

2013 Musigny Vieilles Vignes Grand Cru (BH95-98)

2006 Chambolle Musigny 1er Cru 'Les Amoureuses'

2006 Bonnes-Mares Grand Cru (BH94)

2006 Musigny Vieilles Vignes Grand Cru (BH96)

1998 Chambolle Musigny 1er Cru 'Les Amoureuses'

1998 Bonnes-Mares Grand Cru (BH93)

1998 Musigny Vieilles Vignes Grand Cru (BH95)

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WEDNESDAY, 22nd MARCH



RARE WINE DINNER: 2003 Burgundy Grand Crus, Twenty-Years On

with special guest: Mr. Burghound Allen Meadows & Mrs. Burghound Erica Meadows

WEDNESDAY, 22nd MARCH, 7 PM
SALON II, ROSEWOOD HONG KONG
18 Salisbury Road, Tsim Sha Tsui, Hong Kong

Tickets: HKD 18,800 per seat



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2003 offered something of a prequel to the now frequent hot vintages that have become more the norm than the exception. At the time though the 2003 growing season was unprecedented. Vignerons looked back to years like 1947 to find parallels. A wet finish to 2002 provided a useful reserve of water, spring frost reduced the potential crop in some locations. Flowering was early and good, and summer was marked by heatwaves, and harvest began in mid-August, and Vignerons faced difficult decisions as sugars rose, acidities fell and phenolic development trailed. Pick early for freshness, pick later for phenolics, acidify or not, and how to adapt extraction and maturation?

As always there were successes. Checking in on 2003 at a horizontal tasting dinner in 2018, Linden found a lot to like. *'Stylistically it can confound the Burgundy enthusiast who is usually looking for more delicacy. As someone commented at the dinner, this is a 'Wanchai' vintage. Its hedonistic for sure, though not lacking in complexity I think. Most of all it offers a great deal of appeal for current drinking.'*

At the 20-year mark, it is time to check in on the top longer-term 2003 wines, to understand this vintage at its best. We focus exclusively at this small-scale dinner on grand crus from top estates, as Allen Meadows explains the vintage, its interplay with the climats we explore this evening. As the future looks more and more like 2003, this is a landmark vintage for the Burgundy enthusiast to understand.

WINES TO BE SERVED

- 2003 Domaine René et Vincent Dauvissat - Chablis Les Clos Grand Cru
- 2003 Domaine Bonneau du Martray - Corton Charlemagne Grand Cru (Magnum)
- 2003 Domaine de la Romanée Conti - Romanée-St-Vivant Grand Cru (BH94)
- 2003 Domaine Anne Gros - Richebourg Grand Cru (BH92)
- 2003 Domaine Emmanuel Rouget - Echézeaux Grand Cru (Magnum)
- 2003 Domaine Comte de Vogüé - Musigny Vieilles Vignes Grand Cru (Ex Domaine, BH 93-96)
- 2003 Domaine Georges Roumier - Bonnes-Mares Grand Cru
- 2003 Domaine Armand Rousseau - Chambertin-Clos de Bèze Grand Cru (BH94)
- 2003 Domaine Dugat-Py - Mazis-Chambertin Grand Cru (BH 93)
- 2003 Domaine des Lambrays - Clos des Lambrays Grand Cru (BH 93)
- 2003 Domaine Ponsot - Clos de la Roche Grand Cru Vieilles Vignes (Magnum)
- 2003 Domaine Arnoux-Lachaux - Clos de Vougeot Grand Cru
- 2003 Domaine Faiveley - Clos des Cortons Faiveley Monopole Grand Cru (BH 93)

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WEDNESDAY, 22nd MARCH



GROWER DINNER: Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses' & 'Les Charmes'

with special guests: Antoine & Prune Amiot-Servelle

WEDNESDAY, 22nd MARCH, 7 PM
SALON IV, ROSEWOOD HONG KONG
18 Salisbury Road, Tsim Sha Tsui, Hong Kong

Tickets: HKD 5,800 per seat



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WEDNESDAY, 22nd MARCH



The Côte de Nuits' village of Chambolle-Musigny produces wines often described as having finesse, delicacy, charm, and subtlety. Yet, within this framework – one that distinguishes it from neighbouring villages – are differences that are rewarding to know for the Burgundy enthusiast. After gaining her diploma in oenology, daughter Prune began working at the domaine in 2011. Domaine Amiot-Servelle was established in 1989 through the marriage of Christian Amiot and Elisabeth Servelle. As Chambolle-Musigny specialists, they have won high praise for their sensitive approach to representing its *terroirs*, following no recipe but adapting closely to the conditions of each vintage, and each vineyard specifically. Some whole clusters are used but only where warranted and for the proportion that works. They have farmed organically since 2003 and have been certified since 2008.

For this dinner we will be fortunate to have with us in Hong Kong Prune Amiot-Servelle and her brother Antoine. They will discuss with us two of their top 1er Crus from Chambolle-Musigny, including one of the greatest vineyards in all of Burgundy – 'Les Amoureuses'. Taking a close look at these vineyards through the lens of just one producer, but in two contrasting vintages will give us the chance to really hone in on the similarities and differences of these two *terroirs* – 1er Crus 'Les Amoureuses' and 'Les Charmes'.

We are also delighted to welcome Maxime Ullens to Hong Kong, proprietor of Domaine de Marzilly in Champagne's northern limit. Belgian, and an architect by training, his is a fascinating story, and his Champagne will feature at the beginning of this evening's dinner.

WINES TO BE SERVED

NV Domaine de Marzilly - Champagne Ullens Brut (Lot 07)

NV Domaine de Marzilly - Champagne Ullens Brut L.P.M

2005 Chambolle Musigny 1er Cru 'Les Charmes' (Magnum, BH 92)

2009 Chambolle Musigny 1er Cru 'Les Charmes' (Magnum)

2012 Chambolle Musigny 1er Cru 'Les Charmes'

2013 Chambolle Musigny 1er Cru 'Les Charmes'

2017 Chambolle Musigny 1er Cru 'Les Charmes' (BH 92)

2005 Chambolle Musigny 1er Cru 'Les Amoureuses' (Magnum, BH 93)

2009 Chambolle Musigny 1er Cru 'Les Amoureuses' (Magnum)

2012 Chambolle Musigny 1er Cru 'Les Amoureuses' (BH 93)

2013 Chambolle Musigny 1er Cru 'Les Amoureuses' (BH 93)

2017 Chambolle Musigny 1er Cru 'Les Amoureuses'

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THURSDAY, 23rd MARCH



MEET THE GROWERS TASTING

with special guests:

Mr. *Burghound* Allen Meadows & Mrs. *Burghound* Erica Meadows

Prune & Antoine Amiot-Servelle (*Domaine Amiot-Servelle*)

Didier Amiot (*Domaine Didier Amiot*)

Jean-Luc Pépin (*Domaine Comte Georges de Vogüé*)

Christophe Perrot-Minot & Marit Lindal (*Domaine Perrot-Minot*)

Catharina & Guilhem Sadde (*Les Horées*)

Bastian Wolber (*Laisse Tomber*)

Maxime Ullens (*Domaine de Marzilly - Champagne*)

THURSDAY, 23rd MARCH, 5:30 PM - 8PM

The Fine Wine Experience Sai Ying Pun Flagship Shop

Shop A, G/F, 165-166 Connaught Road West, Sai Ying Pun, Hong Kong

Tickets: HKD 1,680 per seat

Caviar & Truffle tasting partner:

PLANTIN | KAVIARI

BY GOURMET EN PROVENCE



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Our walkaround tasting is a great opportunity to meet with leading Burgundy vigneron in person, and discuss their wines with them while you taste at your own pace. Join Allen Meadows and our Burgundy domaine visitors to taste, discuss, and learn.

PARTICIPATING GROWERS:

Prune & Antoine Amiot-Servelle (*Domaine Amiot-Servelle*)

Didier Amiot (*Domaine Didier Amiot*)

Jean-Luc Pépin (*Domaine Comte Georges de Vogüé*)

Christophe Perrot-Minot & Marit Lindal (*Domaine Perrot-Minot*)

Catharina & Guilhem Sadde (*Les Horées*)

Bastian Wolber (*Laisse Tomber*)

Maxime Ullens (*Domaine de Marzilly - Champagne*)



FRIDAY, 24th MARCH



GROWER DINNER: Domaine Perrot-Minot - Chambertin & Chambertin-Clos de Bèze

with special guests: Christophe Perrot-Minot and Marit Lindal

FRIDAY, 24th MARCH, 7PM

TAI SHAN ROOM, 5/F, Island Shangri-La Hong Kong

Pacific Place, 88 Supreme Court Road, Central, Hong Kong

Tickets: HKD 8,800 per seat

Christophe Perrot-Minot's dinner was a highlight at The Fine Wine Experience Burghound Symposium 2018, so we are delighted to welcome him back to Hong Kong for a vertical focused on the very top of his range.



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

FRIDAY, 24th MARCH



This year Christophe will share the small production wines he makes from the elite Gevrey-Chambertin Grands Crus of Chambertin and Chambertin-Clos de Bèze. Many refer to Chambertin as the 'King' of Gevrey-Chambertin with Chambertin-Clos de Bèze being referred to as the 'Queen' in terms of style. For these wines Christophe has worked closely with the grower for many years. He makes approximately 1,400 bottles of Chambertin and approximately 2,000 bottles per year of Chambertin-Clos de Bèze, depending on the vintage. The old vines (for these grand crus 50-52 years old), low yields and meticulous attention to detail at every step result in wines that are among the best in the Côte de Nuits. Christophe's focus on detail in his winemaking goes all the way from strict sorting standards for the grapes, the corks he uses on through to the manner in which his wines are served. The result is very fine wine that offers the opportunity for the wine lover to experience Burgundy at a high level.

If you enjoyed Christophe's discussion with us during our 2018 Burghound Symposium, come back and ask Christophe what he thinks about these descriptions of Chambertin and Chambertin-Clos de Bèze and taste for yourself the differences between these two grand crus. And if you missed Christophe in 2018, now is your opportunity to meet him. He will compare the top vineyards of Chambertin and Chambertin-Clos de Bèze across the following six vintages: 2007, 2009, 2010, 2011, 2014 and 2016.

WINES TO BE SERVED

2007 Chambertin Grand Cru Vieilles Vignes (Magnum, BH93-94)

2007 Chambertin-Clos de Bèze Grand Cru Vieilles Vignes (BH92-95)

2009 Chambertin Grand Cru Vieilles Vignes (BH93-96)

2009 Chambertin-Clos de Bèze Grand Cru Vieilles Vignes (BH93-96)

2010 Chambertin Grand Cru Vieilles Vignes (BH93-96)

2010 Chambertin-Clos de Bèze Grand Cru Vieilles Vignes (BH94)

2011 Chambertin Grand Cru Vieilles Vignes (BH93-96)

2011 Chambertin-Clos de Bèze Grand Cru Vieilles Vignes (BH94-96)

2014 Chambertin Grand Cru Vieilles Vignes (BH93-95)

2014 Chambertin-Clos de Bèze Grand Cru Vieilles Vignes (BH92-95)

2016 Chambertin Grand Cru Vieilles Vignes (BH 93-96)

2016 Chambertin-Clos de Bèze Grand Cru Vieilles Vignes (BH 93-96)

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

SATURDAY, 25th MARCH



GROWER MASTERCLASS:

Burgundy Rising Stars: Les Horées and Laisse Tomber

with special guests: Catharina & Guilhem Sadde and Bastian Wolber

SATURDAY, 25th MARCH, 11 AM - 12:30 PM

ATRIUM, 39/F, Island Shangri-La Hong Kong

Pacific Place, 88 Supreme Court Road, Central, Hong Kong

Tickets: HKD 1,680 per seat



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



In a land that has been famous for centuries for its wines, its specific well-known *terroirs*, and families that have owned and run domaines for generations, it can be refreshing when newcomers arrive from elsewhere.

Catharina Sadde is from Germany, where she had trained and worked as a chef. Having got the wine bug, she studied at Geisenheim and then for her masters in viticulture and oenology in Montpellier, before working at some very fine addresses during the 2010s – including Comte Armand, Marquis d'Angerville, Domaine de la Romanée-Conti and Cecile Tremblay – before embarking on her own in the 2019 vintage. With her French husband Guilhem, their tiny estate **Les Horées** – just 1.6ha – has already gained a reputation with the debut vintages 2019 and 2020. She is thoughtful, intuitive and precise in her approach, working along biodynamic principles and with minimal use of sulphur. Her wines have clarity and intensity. She works with Chardonnay, Aligoté, Pinot Noir and Gamay, but above all she loves to work the land. “Les Horées” is a reference to the Horae, ancient Greek goddesses governing time and the seasons.

Bastian Wolber, is also from Germany, from the wine producing region Baden where his younger brother Christoph has an estate. Bastian worked harvests in the Mosel, Alsace, before working at renowned Jura producer, Domaine Ganavat. After an unfortunate skateboarding accident left him unable to continue he returned to Baden where he made wine with grapes from there and from Burgundy. In 2020 he moved to Burgundy where he began full time work at Domaine Bizot, creating his own wine label, **Laisse Tomber**, meaning “leave it”, or “forget it”, but also literally “drop it” – a reference perhaps to that skateboarding accident, but also a nod to his relaxed and cheerful demeanour. By 2022 Laisse Tomber had grown to 2ha in total, with 1ha of this owned, and including a wide array of fruit and terroir – some Gamay, some Riesling, Aligoté, but largely Chardonnay and Pinot Noir from the Côte d’Or (though there is also a Spätburgunder from Baden!) Bastien works organically, with whole cluster for the reds, and minimal sulphur just at bottling.

Both Bastian and Catharina have been met with considerable interest and enthusiasm by Burgundy lovers. Come join us to meet them, and discover their wines and approaches.

Winelist will follow later.

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

SATURDAY, 25th MARCH



MASTERCLASS:

Appreciating 1er Cru vineyards with Grand Crus Potential

with special guests: Mr. *Burghound* Allen Meadows & Mrs. *Burghound* Erica Meadows

SATURDAY, 25th MARCH, 2PM - 4PM

ATRIUM, 39/F, Island Shangri-La Hong Kong

Pacific Place, 88 Supreme Court Road, Central, Hong Kong

Tickets: HKD 2,980 per seat



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



Are there 1er crus that could be upgraded to grand cru? It's a question Burgundy enthusiasts enjoy exploring, and today we shall do so, led by Allen Meadows, glasses in front of us.

At first glance, the hierarchy of Burgundy vineyards seems static – sacrosanct even. It's true that it doesn't change much – most of the hierarchy was translated into AOC law in the mid-1930s and remains unchanged. But there have been upgrades from 1er Cru to Grand Cru over the years – Clos des Lambrays in 1981 and La Grande Rue in 1992, spring to mind. And then there were villages that – for a range of reasons – got no grand crus at all back in the '30s – Meursault, Volnay, Pommard, and Nuits-St-Georges.

Certainly our selection of contenders (some already in process for upgrade) rank amongst some of the finest vineyards in Burgundy, so anyway worth our attention. Would you upgrade some, all, any? Would Allen? Come find out.



WINES TO BE SERVED

2017 Domaine Armand Heitz - Meursault 1er Cru 'Les Perrières' (BH93)

2013 Domaine Francois Raveneau - Chablis 1er Cru 'Montée de Tonnerre' (BH92)

2019 Domaine Launay-Horiot - Pommard 1er Cru 'Rugiens Bas' (Bh 93)

2016 Domaine Marquis d'Angerville - Volnay 1er Cru 'Clos des Ducs' (BH93-95)

2014 Domaine Robert Groffier - Chambolle Musigny 1er Cru 'Les Amoureuses'

2013 Domaine de Montille - Vosne-Romanée 1er Cru 'Aux Malconsorts' 'Christiane' (BH92-95)

2011 Domaine Robert Chevillon - Nuits-St-Georges 1er Cru 'Les St-Georges' (BH 92-95)

2010 Domaine Machard de Gramont - Vosne-Romanée 1er Cru 'Les Gaudichots'

2008 Domaine Fourrier - Gevrey Chambertin 1er Cru 'Clos St Jacques'

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

SATURDAY, 25th MARCH



La 'Paulée-Style' Gala Dinner

with special guests:

Mr. Burghound Allen Meadows & Mrs. Burghound Erica Meadows

Prune & Antoine Amiot-Servelle (*Domaine Amiot-Servelle*)

Didier Amiot (*Domaine Didier Amiot*)

Jean-Luc Pépin (*Domaine Comte Georges de Vogüé*)

Christophe Perrot-Minot & Marit Lindal (*Domaine Perrot-Minot*)

Catharina & Guilhem Sadde (*Les Horées*)

Bastian Wolber (*Laisse Tomber*)

Maxime Ullens (*Domaine de Marzilly - Champagne*)

SATURDAY, 25th MARCH, 7PM

Grand Ballroom, Island Shangri-La Hong Kong

Pacific Place, 88 Supreme Court Road, Central, Hong Kong

Tickets: HKD 3,280 per seat



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



The finale event for The Fine Wine Experience Burghound Symposium this year 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 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 and Burgundy vigneron & vigneronne: Prune & Antoine Amiot-Servelle (*Domaine Amiot-Servelle*), Didier Amiot (*Domaine Didier Amiot*), Jean-Luc Pépin (*Domaine Comte Georges de Vogüé*), Christophe Perrot-Minot & Marit Lindal (*Domaine Perrot-Minot*), Catharina & Guilhem Sadde (*Les Horées*), Bastian Wolber (*Laisse Tomber*), Maxime Ullens (*Domaine de Marzilly - Champagne*), 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). Whatever bottles (or large formats) of Burgundy wines you choose to bring to share on 25th March, we will make sure there are corkscrews, ice buckets and anything you might need to assist you to serve your wines to your fellow guests. The spirit of Burgundy’s “la paulée” is sharing, and we look forward to sharing with you too.

We look forward to seeing you from 7PM onwards on 25th March, at Island Shangri-La Hong Kong.

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 omission excluded.
- The right of admission reserved.



THE FINE WINE EXPERIENCE

www.finewineexperience.com

FLAGSHIP SHOP

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

香港干諾道西165-166號地下A舖

Tel: +852 2803-0753
Mon-Fri: 10am - 9pm
Weekends & Public Holidays:
12 noon - 9 pm

K11 MUSEA SHOP

Shop 606, K11 MUSEA,
18 Salisbury Road, Tsim Sha Tsui

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K11 MUSEA 606 舖

Tel: +852 2803-0820
Daily: 12 noon - 12 midnight

BÂTARD

Inside The Fine Wine Experience
Shop E, 165-166 Connaught Road West, Hong Kong

香港干諾道西165-166號地下A舖

Tel: +852 2318-1802
Lunch: Fri - Sun, 12 noon - 3pm
Dinner: Daily, 6pm - late

BEIJING OFFICE

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