

# BURGHOUND SYMPOSIUM

BEIJING 8<sup>TH-9<sup>TH</sup></sup> APRIL 2024

SHANGHAI 11TH-13TH APRIL 2024

BANGKOK 15<sup>TH</sup>-16<sup>TH</sup> APRIL 2024

HONG KONG 18TH-20TH APRIL 2024



### BEIJING。北京, 9<sup>™</sup> APRIL



Tuesday, 9<sup>th</sup> April 2024

\*\*April 2024 GROWER DINNER: Philippe Pacalet in Beijing

星期二,2024年4月9日

庄主晚宴: 菲利普·帕卡雷(北京場)

with special guests | Monica Marcucci & Philippe Pacalet

VENUE: Yue Yan Restaurant 潮外粤宴

**HKD 3,800** 

### SHANGHAI。上海, 11™-13™ APRIL



Thursday, 11<sup>th</sup> April 2024

星期四,2024年4月11日

GROWER DINNER: Domaine Comte Georges de Vogüé Musigny Grand Cru Ex-Domaine Vertical Dinner

7PM

7PM

庄主晚宴:武戈公爵酒庄 慕西尼特级园垂直晚宴

HKD 12,800

Friday, 12<sup>th</sup> April 2024

星期五,2024年4月12日

RARE WINE DINNER: 1995 Burgundy Grand Crus, Twenty-Nine-Years On

MASTERCLASS: Appreciating the Often Overlooked 1er Crus of Nu-

珍稀晚宴: 1995年勃艮第, 29年的回望

with special guests | Erica & Allen Meadows

VENUE: Scilla **HKD 29,800** 

Saturday, 13th April 2024

星期六,2024年4月13日

2PM - 3:30PM

its-St.-Georges 大师班: 夜·圣乔治一级园, 你看漏了什么?

| | with special guests | Erica & Allen Meadows

VENUE: The Sukhothai Shanghai 上海素凯泰酒店

HKD 3,280

6:30PM

Shanghai 'Paulée-Style' Gala Dinner

上海自带酒庆祝晚宴

with special guests | Jean-Luc Pépin (Domaine Comte Georges de Vogüé) and

Erica & Allen Meadows

VENUE: The Sukhothai Shanghai 上海素凯泰酒店

HKD 2,980



## BANGKOK。 曼 谷, 15<sup>™</sup>-16<sup>™</sup> APRIL



Monday, 15<sup>th</sup> April 2024 星期一, 2024年4月15日

MASTERCLASS LUNCH: 1er Cru vineyards with Grand Crus Potential

大师班午宴: 具有特级园潛力的一级园

**12NOON** 

6PM

with special guests | Erica & Allen Meadows

VENUE: Café Wolsey, Anantara Siam Bangkok 曼谷安纳塔拉暹罗酒店

**HKD 3,800** 

Tuesday, 16<sup>th</sup> April 2024 星期二, 2024年4月16日

RARE WINE DINNER:

An In-Depth Look at Richebourg and Romanée-Saint-Vivant

RARE WINE DINNER: 2004 & 1999 Burgundy Grand Crus, 20 & 25 Years On

珍稀晚宴:深入探究里奇堡与罗曼尼圣维旺

with special guests | Erica & Allen Meadows

VENUE: Villa Frantzén Bangkok 佛朗森 別墅餐廳

HKD 21,800

### HONG KONG。香港, 19<sup>™</sup>-20<sup>™</sup> APRIL



Friday, 19<sup>th</sup> April 2024

星期五,2024年4月19日

珍稀晚宴: 2004和1999勃艮第,二十和二十五年的回望 with special guests | Erica & Allen Meadows

7PM

VENUE: Salon I, Rosewood Hong Kong 香港瑰丽酒店

MASTERCLASS: Burgundy in a Warming Climate

HKD 24,800

Saturday, 20<sup>th</sup> April 2024

星期六,2024年4月20日

大师班: 全球变暖下的勃艮第

2:30PM-4PM

with special guests | Erica & Allen Meadows

VENUE: Bâtard HKD 2,280

7PM

Hong Kong 'Paulée-Style' Gala Dinner

香港自带酒庆祝晚宴

with special guests | Erica & Allen Meadows VENUE: Grand Hyatt Hong Kong 香港君悅酒店

**HKD 3,280** 





# BEIJING。北京, 9<sup>TH</sup> APRIL, 7PM



### GROWER DINNER: Philippe Pacalet in Beijing

庄主晚宴: 菲利普・帕卡雷(北京場)

with special guests: Monica Marcucci & Philippe Pacalet

9<sup>™</sup> APRIL (TUESDAY), 7PM Yue Yan Restaurant UG Level, Grand Hyatt Hotel, No.1 East Chang'an St, Dongcheng District, Beijing 北京市东城区东长安街1号东方新天地君越酒店UG层 潮外粤宴

Tickets: HKD 3,800 per seat

英语讲解 Will be Conducted in English

中文传译 with Mandrain Interpretation





## BEIJING。北京, 9<sup>™</sup> APRIL, 7PM



### GROWER DINNER: Philippe Pacalet in Beijing

庄主晚宴: 菲利普·帕卡雷(北京場)



Philippe Pacalet is a true artisan with very clear ideas about how to express each terroir in his wines. He is a dynamic and engaging personality with a true passion for wine that draws you into tasting and discussing his wines. This evening he, and his wife Monica will join us in person for this winemaker dinner.

Pacalet is originally from Beaujolais and along with his uncle, Marcel Lapierre, has been a champion for natural wine. His wines represent some of the finest examples of the benefits of this style of winemaking. For many years Pacalet managed Domaine Prieuré-Roch before making wine under his own label, beginning in 2001. Pacalet rents land and makes his wine in a facility he purchased from the de Montille family, located in Beaune. He studied and is passionate about organic wine, so the farmers he works with farm organically and sustainably.

His passion for terroirs is wide-ranging as we will discover this evening, the Northern Rhône (Côte-Rôtie), as well as of course Burgundy – and this evening including four grand crus wines.

Don't miss this chance to meet Philippe Pacelet and Monica Marcucci Pacelet in person, and to discover the range and depth of their wines.

#### WINES TO BE SERVED

2019 Philippe Pacalet - Ladoix Blanc

2019 Philippe Pacalet - Chablis 1er Cru Beauroy

2019 Philippe Pacalet - Puligny-Montrachet

2019 Philippe Pacalet - Ladoix

2018 Philippe Pacalet - Pommard

2018 Philippe Pacalet - Gevrey-Chambertin

2018 Philippe Pacalet - Côte-Rôtie

2018 Philippe Pacalet - Corton-Bressandes Grand Cru

2013 Philippe Pacalet - Échezeaux Grand Cru

2011 Philippe Pacalet - Charmes-Chambertin Grand Cru

2017 Philippe Pacalet - Ruchottes-Chambertin Grand Cru





## SHANGHAI。上海,11™ APRIL,7PM



#### **GROWER DINNER:**

Domaine Comte Georges de Vogüé Musigny Grand Cru Ex-Domaine Vertical Dinner

庄主晚宴: 武戈公爵酒庄 慕西尼特级园垂直晚宴

with special guests: Jean-Luc Pépin

11<sup>™</sup> APRIL (Thursday), 7 PM Selection By Du 56/F, West Tower, Raffles City The Bund, 68 Gongping Road, Shanghai 上海市虹口区公平路168号北外滩来福士西塔56层, 菁禧荟北外滩店

英语讲解 Will be Conducted in English

中文传译 with Mandrain Interpretation

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Tickets: HKD 12,800 per seat



MUSIGNY
DOMAINE
COMTE

GEORGES DE VOGUE

## SHANGHAI。上海,11™ APRIL,7PM



#### **GROWER DINNER:**

#### Domaine Comte Georges de Vogüé Musigny Grand Cru Ex-Domaine Vertical Dinner

庄主晚宴: 武戈公爵酒庄 慕西尼特级园垂直晚宴



Domaine Comte Georges de Vogüé 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 it is now owned by his granddaughters, Claire de Causans and Marie de Ladoucette.

It is one of the finest and most ancient domaines in Burgundy, emblematic of the noble finesse of Chambolle-Musigny, and it is the largest owner by far of Musigny Grand Cru – one of the very finest of all of Burgundy's grand crus. The domaine takes the responsibility of this ownership very seriously.

As such there are in fact two red wines made from Musigny – the Musigny Grand Cru 'Vieilles Vignes' – made from vines of at least 25 years of age, and a young vines cuvée that made 100% from the Musigny vineyard, is entitled to Musigny status, but that the domaine chooses to declassify one step down to Chambolle-Musigny Ier Cru. There is also a very small amount of white wine made by the domaine in the Musigny vineyard. This was until 1993 labelled Musigny Blanc Grand Cru, but due to replanting done in the '80s and '90s, the domaine decided to declassify the young vine wine to Bourgogne Blanc (1994<), until the vines were sufficiently old to justify – in the domaine's view – the Musigny Blanc status once more, from the 2015 vintage on.

'Musigny' therefore at de Vogüé, is always an old vine wine, and given the scale of their ownership, tasting their Musigny is the path to understanding this most beautiful of grand crus.

Joining our dinner this evening is Jean-Luc Pepin from Domaine Comte Georges de Vogüé – the very first time the domaine has personally hosted a dinner in mainland China. Our focus is on Musigny, beginning with the chance to experience the very rare Musigny Blanc from 2018, and then 8 vintages of the red Musigny, spanning 5 decades, and all bottles coming from the cellar of the domaine, especially for this small-scale dinner event.

#### WINES TO BE SERVED

2018 Musigny Blanc Grand Cru

1988 Musigny Vieilles Vignes Grand Cru

1990 Musigny Vieilles Vignes Grand Cru, in Magnum

1993 Musigny Vieilles Vignes Grand Cru

1998 Musigny Vieilles Vignes Grand Cru, in Magnum

2008 Musigny Vieilles Vignes Grand Cru

2013 Musigny Vieilles Vignes Grand Cru

2018 Musigny Vieilles Vignes Grand Cru, in Magnum

2021 Musigny Vieilles Vignes Grand Cru, in Magnum



# SHANGHAI。上海,12™ APRIL,7PM



### RARE WINE DINNER: 1995 Burgundy Grand Crus, Twenty-Nine-Years On

珍稀晚宴: 1995年勃艮第特級園, 29年的回望

with special guests: Erica & Allen Meadows

12<sup>™</sup> APRIL (Friday), 7 PM Scilla 504, Panyu Road, Changning District, Shanghai 上海市长宁区番禺路504号

Tickets: HKD 29,800 per seat

英语讲解 Will be Conducted in English  $\sqrt{}$ 

中文传译 with Mandrain Interpretation



### SHANGHAI。 上海, 12<sup>™</sup> APRIL, 7PM



#### RARE WINE DINNER:

#### 1995 Burgundy Grand Crus, Twenty-Nine-Years On

珍稀晚宴: 1995年勃艮第特級園, 29年的回望



Twenty-five years is a great moment in time to assess the top-tier wines of any vintage, and this evening, we are looking back 25 years ago, to 1995.... OK, that math is now clearly wrong! We had originally planned to host this event in 2020, but we all remember what happened next. Happily these wines have been quietly maturing in ideal cellaring conditions since then, so this will be a 29-year look back at the vintage.

1995 was a vintage that recorded the second smallest crop of the decade after 1991, due to early bud break followed by snow and frost, difficulty with flowering and sporadic hail.

In Burgundy Vintages: A History from 1845 authors Allen Meadows and Doug Barzelay describe the growing conditions for 1995 as challenging, going on to suggest that 'nonetheless, conditions existed for success, as stunning wines produced by Christophe Roumier attest. The better reds should continue to age well, as they remain quite firmly structured.' (pg. 433).

This evening, 25 years on from that harvest, it's time to check in on some of the very top wines produced that year - including that Roumier Bonnes-Mares. We will take a look at 13 top wines, get a sense for how ready now each one is, while also gaining that wider perspective on the style of the 1995 vintage that will come through as we taste each one with Allen Meadow's expert guidance. Allen will reveal the elements in the 1995 growing season that give these wines their vintage personality, provide context for what estates were doing at that time and take us through each vineyard that's represented.

#### WINES TO BE SERVED

1995 Domaine Leflaive - Chevalier-Montrachet Grand Cru

1995 Domaine François Raveneau - Chablis Valmur Grand Cru

1995 Domaine de la Romanée-Conti - La Tâche Grand Cru

1995 Domaine Méo-Camuzet - Richebourg Grand Cru

1995 Domaine Hudelot-Noëllat - Romanée-St-Vivant Grand Cru

1995 Domaine Emmanuel Rouget - Echézeaux Grand Cru

1995 Bouchard Père et Fils - La Romanée Grand Cru, in Magnum

1995 Domaine Comte de Vogüé - Musigny Vieilles Vignes Grand Cru, in Magnum

1995 Domaine Georges Roumier - Bonnes Mares Grand Cru

1995 Domaine Ponsot - Clos de la Roche Grand Cru Vieilles Vignes

1995 Domaine Armand Rousseau - Chambertin Grand Cru

1995 Domaine Bachelet - Charmes-Chambertin Grand Cru Vieilles Vignes

1995 Domaine Leroy - Clos Vougeot Grand Cru



# SHANGHAI。上海, 13™ APRIL, 2-3:30PM



#### **MASTERCLASS:**

# Appreciating the Often Overlooked 1er Crus of Nuits-St.-Georges

大师班: 夜·圣乔治一级园, 你看漏了什么?

with special guests: Erica & Allen Meadows

13<sup>™</sup> APRIL (Saturday), 2-3:30PM The Sukhothai Shanghai 380 Weihai Road, Jing'an District, Shanghai 静安区威海路380号 上海素凯泰酒店

Tickets: HKD 3,280 per seat

英语讲解 Will be Conducted in English

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中文传译 with Mandrain Interpretation

2011 MAINE (d) CHE NUITS SAINT-C ITS-SAINT-G CLOS de L. MAR 2011 2013 1 A S 20 Clos des Argittières NUITS SAINT GEORGES 2016 PREMIER CRU UITS:SAINT: GEORGE NUITS-SAINT-GEORGESI CA WITS-SAINT-GEORGES AUX BOUDOTS "AUX MURGERS" Domaine Mio Ca DOMAINE SYLVAIN CATHLARD & FLS DOMAINE DU COMPE LIGER-RES-IR MNE GEORGEN ME GNERET-CHOOLE

# SHANGHAI。上海, 13<sup>™</sup> APRIL, 2-3:30PM

MASTERCLASS: Appreciating the Often Overlooked 1er Crus of Nuits-St.-Georges



Nuits-St.-Georges is one of the most important but perhaps least well understood villages in the Côte de Nuits. Tasted blind it is sometimes mistaken for Gevrey-Chambertin given its typical fullness of fruit, tannin and mouthfeel. But it also suffers in reputation (increasingly unfairly) for being a bit rustic in style. It hasn't helped too that the village has no grand crus like its northerly neighbours (though there has been a move to change that for Les St. Georges) from which the village can bask in reflected glory.

Yet to taste through 12 examples of different ler crus from the very best domaines, as we shall do today, guided by expert Allen Meadows, is to discover wines as qualitatively deserving of their status as any (and yet often at a lower price than those from Chambolle, or Vosne for example).

Part of the issue to understanding Nuits-St.-Georges is actually its diversity. The town is large enough to divide the vineyards south (as we drive up the D974) and north. Indeed "Nuits-St.-Georges" actually begins with vineyards belonging to the village of Premeaux, including J.-F. Mugnier's 'Clos de la Maréchale'. Pushing against the border of Vosne-Romanée at 'Aux Boudots' at the northern limit we are a world away, and to taste blind you would be more likely to guess Vosne than Gevrey (if you didn't get it right of course!).

Today's 12 premier crus carefully span the full breadth of the appellation north to south, and a broad spectrum of terroirs along the way. All of this will be expertly unpacked by Allen and by the finish we will understand the complexity of Nuit-St.-George's best wines, as well as understanding why Burgundy connoisseurs have already long since gravitated here.

#### WINES TO BE SERVED

2011 Domaine Méo-Camuzet - Nuits-St.-Georges 1er Cru 'Aux Boudots'

2010 Domaine de la Vougeraie - Nuits-St.-Georges 1er Cru 'Les Damodes'

2011 Domaine du Comte Liger-Belair - Nuits-St.-Georges 1er Cru 'Les Cras'

2011 Domaine Perrot-Minot - Nuits-St.-Georges 1er Cru 'La Richemone'

2013 Domaine Sylvain Cathiard - Nuits-St.-Georges 1er Cru 'Aux Murgers'

2013 Domaine Mugneret Gibourg - Nuits-St.-Georges 1er Cru 'Les Chaignots'

2011 Domaine Henri Gouges - Nuits-St.-Georges 1er Cru 'Les Pruliers'

2011 Domaine Grivot - Nuits-St.-Georges 1er Cru 'Les Roncière'

2011 Domaine Chevillon - Nuits-St.-Georges 1er Cru 'Les Vaucrains'

2011 Domaine Thibault Liger-Belair - Nuits-St.-Georges 1er Cru 'Les St. Georges'

2011 Domaine Jacques-Frédéric Mugnier - Nuits-St.-Georges 1er Cru 'Clos de la Maréchale' 2016 Domaine Prieuré Roch - Nuits-St.-Georges 1er Cru 'Clos des Argillières'

# SHANGHAI。上海, 13<sup>TH</sup> APRIL, 6:30PM



### Shanghai 'Paulée-Style' Gala Dinner

#### 上海自带酒庆祝晚宴

with special guests: Jean-Luc Pépin (Domaine Comte Georges de Vogüé) and Erica & Allen Meadows

13<sup>™</sup> APRIL (Saturday), 6:30PM The Sukhothai Shanghai 380 Weihai Road, Jing'an District, Shanghai 静安区威海路380号 上海素凯泰酒店

Tickets: HKD 2,980 per seat

英语讲解 Will be Conducted in English

中文传译 with Mandrain Interpretation





# SHANGHAI。上海,13<sup>™</sup> APRIL, 6:30PM



#### Shanghai 'Paulée-Style' Gala Dinner

上海自带酒庆祝晚宴



The finale event for The Fine Wine Experience Burghound Symposium in mainland China this year is the Shanghai 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 to be made 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 Jean-Luc Pépin (Domaine Comte Georges de Vogüé) 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 this evening, 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.



# BANGKOK。 曼谷, 15<sup>TH</sup> APRIL, 12 NOON



#### MASTERCLASS LUNCH:

Appreciating ler Cru vineyards with Grand Crus Potential

大师班午宴: 具有特级园潛力的一级园

with special guests: Erica & Allen Meadows

15<sup>TH</sup> APRIL (Monday), 12NOON Café Wolsey, Anantara Siam Bangkok Hotel 155 Ratchadamri Road, Khwaeng Lumphini, Pathum Wan, Bangkok, Thailand 曼谷安纳塔拉暹罗酒店

Tickets: HKD 3,800 per seat

英语讲解 Will be Conducted in English





### BANGKOK。 曼 谷, 15<sup>™</sup> APRIL, 12 NOON



#### MASTERCLASS LUNCH:

#### Appreciating 1er Cru vineyards with Grand Crus Potential

大师班午宴: 具有特级园潛力的一级园



Are there ler 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 the finest vineyards in Burgundy, so they are anyway worth our attention. But would you upgrade some, all, any, to grand cru status? Would Allen? Come find out.

#### WINES TO BE SERVED

2011 Domaine François Raveneau - Chablis 1er Cru Montée de Tonnerre

2020 Domaine Armand Heitz - Meursault 1er Cru 'Les Perrières'

2020 Domaine du Cellier aux Moines - Puligny-Montrachet 1er Cru 'Les Pucelles'

2017 Domaine Marquis d'Angerville - Volnay 1er Cru 'Les Caillerets'

2017 Domaine Yvon Clerget - Pommard 1er Cru 'Rugiens'

2018 Domaine Fourrier - Gevrey-Chambertin 1er Cru 'Clos St.-Jacques'

2018 Domaine de Montille - Vosne-Romanée 1er Cru 'Aux Malconsorts' 'Christiane'

2017 Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses'

2011 Domaine Henri Gouges - Nuits St.-Georges 1er Cru 'Les St.-Georges'



# RARE WINE DINNER: An In-Depth Look at Richebourg and Romanée-Saint-Vivant

珍稀晚宴:深入探究里奇堡与罗曼尼圣维旺

with special guests: Erica & Allen Meadows

16<sup>™</sup> APRIL (Tuesday), 6PM Villa Frantzén 7 Soi Yen Akat 3, Chong Nonsi, Yan Nawa, Krung Thep Maha Nakhon, Bangkok, Thailand 佛朗森別墅餐廳

Tickets: HKD 21,800 per seat

英语讲解 Will be Conducted in English



## BANGKOK。 曼 谷,16™ APRIL,6PM



# RARE WINE DINNER: An In-Depth Look at Richebourg and Romanée-Saint-Vivant

珍稀晚宴:深入探究里奇堡与罗曼尼圣维旺



Join us for this in depth look at two of the leading Vosne-Romanée Grands Crus – Richebourg and Romanée-St-Vivant. A wine from either one would make the pinnacle of any dinner, but the chance to compare the two aide by side will give us the chance to understanding each one more deeply, as we are guided in person by leading Burgundy expert Allen Meadows.

Asked years ago to describe and contrast the character of these two vineyards, Aubert de Villaine responded that Romanée-St-Vivant was about delicacy, femininity, seduction and perfume, while Richebourg was about great power, explosiveness (in youth) and intensity. As we compare the two, is that what we will discover, or is the picture more complicated?

To answer this question, and to go deep into the terroirs with Allen Meadows, we have selected a range of the leading producers of these two fabled grand crus vineyards, and spanning vintage from 2016 back to 1994, to allow us to see how they age in the cellar.

Let's see what we can discover in this intimate, and very special dinner.

#### WINES TO BE SERVED

1994 Domaine Méo Camuzet - Richebourg Grand Cru

1998 Maison Joseph Drouhin - Romanée-St.-Vivant Grand Cru

2000 Domaine Anne Gros - Richebourg Grand Cru

2000 Domaine Gros Freres - Richebourg Grand Cru

2006 Domaine Arnoux-Lachaux - Romanée-St.-Vivant Grand Cru

2006 Domaine de la Romanée-Conti - Richebourg Grand Cru

2007 Domaine Mongeard Mugneret- Richebourg Grand Cru

2007 Domaine Jean Grivot - Richebourg Grand Cru

2007 Domaine de la Romanée-Conti - Romanée-St.-Vivant Grand Cru

2008 Domaine de l'Arlot - Romanée-St.-Vivant Grand cru

2009 Domaine Silvain Cathiard - Romanée-St.-Vivant Grand Cru

2010 Domaine Hudelot-Noëllat - Romanée-St.-Vivant Grand Cru

2016 Domaine Thibault Liger Belair - Richebourg Grand Cru

2016 Domaine Jean-Jacques Confuron - Romanée-St.-Vivant Grand Cru





# HONG KONG。香港,19<sup>™</sup> APRIL,7PM



### RARE WINE DINNER:

2004 & 1999 Burgundy Grand Crus, 20 & 25 Years On

珍稀晚宴: 2004和1999勃艮第,二十和二十五年的回望

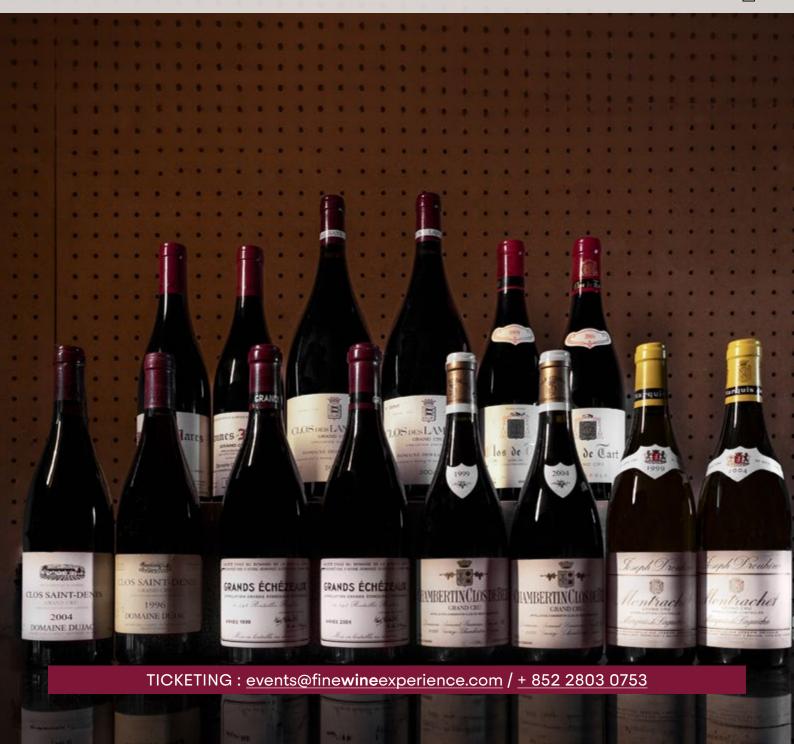
with special guests: Erica & Allen Meadows

19<sup>™</sup> APRIL (FRIDAY), 7PM Salon I, Rosewood Hong Kong Victoria Dockside, 18 Salisbury Road, Tsim Sha Tsui 香港九龙尖沙咀梳士巴利道18号Victoria Dockside 香港瑰丽酒店

Tickets: HKD 24,800 per seat

英语讲解 Will be Conducted in English





### HONG KONG。香港,19<sup>™</sup> APRIL,7PM



# RARE WINE DINNER: 2004 & 1999 Burgundy Grand Crus, 20 & 25 Years On

珍稀晚宴: 2004和1999勃艮第,二十和二十五年的回望



2024 marks a view on the 2004 and 1999 vintages on their 20th and 25th birthdays respectively. Tasted together, they offer the chance to understand contrasting vintages, and with sufficient cellar-maturity to really see that. That contrast – one ripe year, one cool one, one easy vintage, one challenging one – illuminates both the skill and style of the producer, as well as the response of terroir to the cycle of a year's weather conditions. In every case here we have chosen a top class vineyard and producer, with a breadth of villages represented, and all at grand cru level. Just as importantly though, each wine offers this direct comparison 'vintage pair' of 2004 and 1999, deepening our understanding of these two years. All of this will be expertly led by Allen Meadows, aka the Burghound.

#### WINES TO BE SERVED

2004 Champagne 'Dom Pérignon' Jeff Koons Limited Edition

1999 Maison Joseph Drouhin - Montrachet Grand Cru 'Marquis de Laguiche' 2004 Maison Joseph Drouhin - Montrachet Grand Cru 'Marquis de Laguiche'

1999 Domaine Georges Roumier - Bonnes Mares Grand Cru 2004 Domaine Georges Roumier - Bonnes Mares Grand Cru

1999 Domaine Armand Rousseau - Chambertin-Clos de Bèze Grand Cru 2004 Domaine Armand Rousseau - Chambertin-Clos de Bèze Grand Cru

1999 Domaine Clos de Tart - Clos de Tart Grand Cru 2004 Domaine Clos de Tart - Clos de Tart Grand Cru

1999 Domaine des Lambrays - Clos des Lambrays Grand Cru 2004 Domaine des Lambrays - Clos des Lambrays Grand Cru

1999 Domaine de la Romanée-Conti - Grands Échézeaux Grand Cru 2004 Domaine de la Romanée-Conti - Grands Échézeaux Grand Cru

1999 Domaine Dujac - Clos St Denis Grand Cru 2004 Domaine Dujac - Clos St Denis Grand Cru



# HONG KONG。香港, 20<sup>™</sup> APRIL, 2:30-4PM

### MASTERCLASS: Burgundy in a Warming Climate

大师班: 全球变暖下的勃艮第

with special guests: Erica & Allen Meadows

20<sup>™</sup> APRIL (SATURDAY), 2:30-4PM Bâtard Inside The Fine Wine Experience, Shop A, 165-166 Connaught Road West, Hong Kong 香港干诺道西165-166号地下A店

Tickets: HKD 2,280 per seat

英语讲解 Will be Conducted in English



# HONG KONG。香港, 20™ APRIL, 2:30-4PN

### MASTERCLASS: Burgundy in a Warming Climate

大師班: 全球變暖下的勃艮第



With global warming leaving a clear imprint on a string of recent vintages, it is worth taking a wider look at the range of Burgundy terroirs open to Burgundy enthusiasts when considering selections. From Chablis to the north, to cooler-positioned villages like St-Aubin, Blagny, and Maranges, upslope choices like Vosne-Romanée Les Hauts Beaumonts, and indeed, the growth in interest and quality coming from the Hautes Côtes, today we will be guided by lead expert in the field Allen Meadows, as we explore and discuss the options, including the growing potential role for Burgundy's "other" white grape – Aligoté. How is Burgundy responding to global warming, and what can we as enthusiasts look out for?

#### WINES TO BE SERVED

2011 Domaine François Raveneau - Chablis 1er Cru Montée de Tonnerre

2020 Domaine Coche-Dury - Bourgogne Aligoté

2020 Domaine Hubert-Lamy - Saint Aubin 1er Cru 'Les Frionnes'

2019 Domaine Paul Pernot - Meursault-Blagny 1er Cru 'La Pièce Sous Le Bois Blanc'

2011 Domaine Armand Rousseau - Gevrey-Chambertin 1er Cru 'Lavaux St.-Jacques'

2021 Pierre Girardin - Vosne-Romanée 'Les Hauts Beaumonts'

2020 Domaine Bachelet-Monnot - Maranges 1er Cru Rouge 'La Boutière'

2019 Domaine Claire Naudin-Bourgogne Hautes Côtes de Beaune 'Orchis Mascula'

# HONG KONG。香港, 20<sup>™</sup> APRIL, 7PM



### Hong Kong 'Paulée-Style' Gala Dinner

香港自带酒庆祝晚宴

with special guests: Erica & Allen Meadows

20<sup>™</sup> APRIL (SATURDAY), 7PM Grand Hyatt Hong Kong 1 Harbour Road, Wan Chai, Hong Kong 香港島灣仔港灣道1號 香港君悅酒店

Tickets: HKD 3,280 per seat



英语讲解 Will be Conducted in English



# HONG KONG。 香港, 20™ APRIL, 7PM



#### Hong Kong 'Paulée-Style' Gala Dinner

香港自带酒庆祝晚宴



The finale event for The Fine Wine Experience Burghound Symposium this year in Hong Kong 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 (aka Mr & Mrs Burghound) 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.

### **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 cancellatiion.
- · 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

#### 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, 12noon - 3pm Dinner: Daily, 6pm - late

#### **BEIJING OFFICE**

Room 2607, Jingguang Center, Chaoyang District, Beijing

北京市朝阳区京广中心2607室

Mon-Fri: 10am - 7pm

#### SHANGHAI OFFICE

Room 228, 328 Hua Shan Lu, Jing'An District, Shanghai

上海市静安区华山路328号 氪空间228

Mon-Fri: 10am - 7pm





