

the
FINE  WINE
experience

BURGHOUND --- SYMPOSIUM

HONG KONG 5TH-8TH MARCH 2025

TOKYO 10TH-13TH MARCH 2025

BANGKOK 15TH-18TH MARCH 2025

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

HONG KONG, 5TH-8TH MARCH 2025



Wed, 5 th March 2025 7PM	The Ultimate Hill of Corton Dinner with special guests Allen & Erica Meadows Petrus, Island Shangri-La Hong Kong (56/F, Pacific Place, Supreme Court Road, Central, Hong Kong) HKD 17,500
Wed, 5 th March 2025 7PM	Domaine Amiot-Servelle Chambolle-Musigny 1^{er} Crus Wine Dinner, with Antoine Amiot with special guest Antoine Amiot Hop Sze, Club Bâtard (3/F, Pedder Building, 12 Pedder Street, Central, Hong Kong) HKD 2,980
Thu, 6 th March 2025 7PM	Domaine Claude Dugat Winemaker Dinner, with Bertrand Dugat with special guest Bertrand Dugat Teen Lung Heen, The Ritz-Carlton Hong Kong (1 Austin Road West, Kowloon, Hong Kong) HKD 8,800
Fri, 7 th March 2025 7PM	RARE WINE DINNER: Burgundy Decade Steps Dinner – 2005, 1995, 1985 with special guests Allen & Erica Meadows Salon I, Rosewood Hong Kong (18 Salisbury Road, Tsim Sha Tsui, Hong Kong) HKD 24,800
Fri, 7 th March 2025 7PM	Domaine Christian Clerget and Antoine Lepetit de la Bigne Winemaker Dinner with special guests Christian Clerget & Antoine Lepetit de la Bigne Le Clos, Club Bâtard (1/F, Pedder Building, 12 Pedder Street, Central, Hong Kong) HKD 2,580 <i>*Please note this event is available only by table, with table sizes ranging from 2 to 8 persons, subject to availability.</i>
Sat, 8 th March 2025 2PM - 3:30PM	MASTERCLASS: 2015 Burgundy, Ten Years On with special guests Allen & Erica Meadows The Fine Wine Experience (Shop A, 165-166 Connaught Road West, Sai Ying Pun, Hong Kong) HKD 2,880
6:30PM	Hong Kong 'Paulée-Style' Gala Dinner with special guests Allen & Erica Meadows, Bertrand Dugat, Antoine Amiot, Christian Clerget & Antoine Lepetit de la Bigne Ballroom, Island Shangri-La Hong Kong (56/F, Pacific Place, Supreme Court Road, Central, Hong Kong) HKD 3,280



TOKYO, 10TH-13TH MARCH 2025



Wed, 12th March 2025

7PM

Ter Cru Vineyards with Grand Cru Potential Wine Dinner

with special guests | Allen & Erica Meadows

Tokyo American Club

(2-1-2 Azabudai, Minato-ku, Tokyo, Japan)

HKD 4,500

BANGKOK, 15TH-18TH MARCH 2025



Sat, 15th March 2025

6PM

The Role of Stems in Red Burgundy Wine Dinner

with special guests | Allen & Erica Meadows

Four Seasons Hotel Bangkok

(300/1 Charoen Krung Road, Sathorn, Bangkok, 10120, Thailand)

HKD 3,980

Tue, 18th March 2025

6PM

RARE WINE DINNER: An in-depth look at Musigny & Chambertin Grand Crus

with special guests | Allen & Erica Meadows

Four Seasons Hotel Bangkok

(300/1 Charoen Krung Road, Sathorn, Bangkok, 10120, Thailand)

HKD 14,500



HONG KONG
PROGRAMME

HONG KONG, 5TH MARCH 2025, 7PM



THE ULTIMATE HILL OF CORTON DINNER

with special guests: Allen & Erica Meadows

Wed, 5th March 2025, 7PM

Petrus, Island Shangri-La Hong Kong

(56/F, Pacific Place, Supreme Court Road, Central, Hong Kong)

Tickets: HKD 17,500 per seat



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



THE ULTIMATE HILL OF CORTON DINNER



The hill of Corton is a striking feature in the Côte d'Or, the source of the coveted Corton-Charlemagne grand cru whites, and of the only grand cru reds in the whole of the Côte de Beaune. It's home to some of Burgundy's greatest wines – included this evening. It being a large hill, three villages lay claim to parts of its wide sweep of orientations and terroirs. Naturally, that has meant that certain *climats* within Corton stand out for attention, and are often appended on the label: Corton -Renardes, -Perrières, -Bressandes, Rognet, or Clos du Roi, for example.

At the this evening's dinner Allen Meadows will unpack the key things to know about Corton, and its prime *climats*.

Corton has perhaps gained some additional attention since Domaine de la Romanée-Conti began making both a red (since 2008) and a white (since 2019) there, and examples of both colours from DRC are included in this evening's line up, as is the legendary Corton-Charlemagne from Coche-Dury, and Leroy's Corton-Renardes, so this evening's dinner combines the chance to learn with the best of the best.

WINES TO BE SERVED

2019 Domaine de la Romanée-Conti - Corton-Charlemagne Grand Cru

2019 Domaine Bonneau du Martray - Corton-Charlemagne Grand Cru

2016 Domaine Coche-Dury - Corton-Charlemagne Grand Cru

2018 Domaine Follin-Arbelet - Corton Grand Cru 'Clos Blanche'

2017 Domaine de la Romanée-Conti - Corton Grand Cru

2016 Domaine Méo-Camuzet - Corton Grand Cru 'Les Perrières'

2010 Domaine de Montille- Corton Grand Cru 'Clos du Roi'

2006 Prince Florent de Mérode - Corton Grand Cru 'Les Bressandes'

2006 Domaine Leroy - Corton Grand Cru 'Les Renardes'

2001 Domaine J. Faiveley - Corton Grand Cru 'Clos des Cortons Faiveley'

1993 Domaine Michel Gaunoux - Corton Grand Cru 'Les Renardes'

1993 Domaine Michel Mallard - Corton Grand Cru 'Le Rognet'

1990 Domaine Tollot-Beaut - Corton Grand Cru 'Les Bressandes'

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

HONG KONG, 5TH MARCH 2025, 7PM



DOMAINE AMIOT-SERVELLE CHAMBOLLE-MUSIGNY 1^{ER}
CRUS WINE DINNER, WITH ANTOINE AMIOT

with special guest: Antoine Amiot

Wed, 5th March 2025, 7PM

Hop Sze, Club Bâtard

(3/F, Pedder Building, 12 Pedder Street, Central, Hong Kong)

Tickets: HKD 2,980 per seat



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



DOMAINE AMIOT-SERVELLE CHAMBOLLE-MUSIGNY 1^{ER} CRUS WINE DINNER, WITH ANTOINE AMIOT



We are delighted to welcome Antoine Amiot back to Hong Kong to share with us the chance to really get to know the wines of his famous village. Antoine is a warm, passionate and articulate speaker on Burgundy, a subject he knows so well first hand through his work at his family domaine.

While the domaine owns and farms vineyards in nearby Morey-St-Denis and Gevrey-Chambertin, their heart is in Chambolle-Musigny, where the domaine is located. Here they are real specialists of the many terroirs Chambolle-Musigny has to offer, and that is the theme for this winemaker dinner.

Discussing Chambolle-Musigny 1er Cru 'Les Charmes' with Antoine last year, he said, "I think when we talk about Chambolle we always say that Chambolle is making some very feminine wine, very elegant, very delicate, and I think Les Charmes is the best example if you are looking for that. If you want the typical Chambolle, then Les Charmes will give you this very nice roundness, this finesse that we always have." "With just a touch of minerality", added his sister Prune Amiot, and "the tannins are really soft."

With the chance to enjoy Chambolle-Musigny wines from 8 different Chambolle terroirs, 7 of them 1er Crus, we will discover this evening the rich tapestry of Chambolle, gaining a better sense of its expression as a whole, as well as its individual personalities.

WINES TO BE SERVED

- 2019 Domaine Amiot-Servelle - Chambolle-Musigny 'Les Bas-Doix'
- 2019 Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Les Plantes'
- 2019 Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Les Charmes'
- 2019 Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Les Feusselottes'
- 2019 Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Les Fuées'
- 2019 Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Les Borniques'
- 2019 Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Derrière la Grange'
- 2019 Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses'

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

HONG KONG, 6TH MARCH 2025, 7PM



DOMAINE CLAUDE DUGAT WINEMAKER DINNER, WITH BERTRAND DUGAT

with special guest: Bertrand Dugat

Thu, 6th March 2025, 7PM
Teen Lung Heen, The Ritz-Carlton Hong Kong
(1 Austin Road West, Kowloon, Hong Kong)

Tickets: HKD 8,800 per seat



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



DOMAINE CLAUDE DUGAT WINEMAKER DINNER, WITH BERTRAND DUGAT

We are delighted to welcome to Hong Kong for the first time Bertrand Dugat, son of Claude Dugat, who will be our special guest at this evening's dinner. This is a small domaine, one of the real jewels of Gevrey-Chambertin, a specialist within it, with a close-knit family, all involved in the enterprise. With all their vineyards within the walking distance of a plough-horse, they know their vines intimately well, and the care they take in farming is easy to see in the wines. A visit to Dugat's ancient cellar (the oldest parts of which are Roman in origin) is to experience the extraordinary depth and natural, unpushed concentration and dazzling fruit of his wines. Everything tastes at least a step up from the appellation chalked on the barrel – the Bourgogne like a good village Gevrey, the Gevrey like a good premier cru, the premier crus like grands crus... but when you taste his Charmes-Chambertin, Chapelle-Chambertin, and his Griottes-Chambertin you see the pinnacle of what can be achieved here.



This evening, with Bertrand present to share with us in person, we shall taste a wide range of the domaine's wines from the highly successful 2020 vintage, before revisiting the grand crus once more, from 2010, and a 'vintage pair' of mature Charmes-Chambertin to finish. What a treat!

WINES TO BE SERVED

2020 Domaine Claude Dugat - Bourgogne Blanc

2020 Domaine Claude Dugat - Bourgogne Rouge

2020 Domaine Claude Dugat - Gevrey-Chambertin

2020 Domaine Claude Dugat - Gevrey-Chambertin 1er Cru 'Lavaux St.-Jacques'

2020 Domaine Claude Dugat - Charmes-Chambertin Grand Cru

2020 Domaine Claude Dugat - Chapelle-Chambertin Grand Cru

2020 Domaine Claude Dugat - Griotte-Chambertin Grand Cru

2010 Domaine Claude Dugat - Charmes-Chambertin Grand Cru

2010 Domaine Claude Dugat - Chapelle-Chambertin Grand Cru

2010 Domaine Claude Dugat - Griotte-Chambertin Grand Cru

2000 Domaine Claude Dugat - Charmes-Chambertin Grand Cru

1990 Domaine Claude Dugat - Charmes-Chambertin Grand Cru

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

HONG KONG, 7TH MARCH 2025, 7PM



RARE WINE DINNER: BURGUNDY DECADE STEPS DINNER – 2005, 1995, 1985

with special guests: Allen & Erica Meadows

Fri, 7th March 2025, 7PM
Salon I, Rosewood Hong Kong
(18 Salisbury Road, Tsim Sha Tsui, Hong Kong)

Tickets: HKD 24,800 per seat



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



RARE WINE DINNER: BURGUNDY DECADE STEPS DINNER – 2005, 1995, 1985



2005, 1995, and 1985 not only offer us a look at Burgundy vintages now ten, twenty and thirty years old, these anniversaries also happen by chance to intersect three very interesting vintages. Indeed, Allen Meadows, who hosts this evening's dinner, rates 2005 possibly the best vintage since 1962, and 1985 was the best vintage of its decade. 1995, as we found at last year's symposium in Bangkok, at least at the top end, produced successful wines today drinking at their absolute peak. In addition to the chance to get to know these three vintages in turn, the three decade-spaced intervals also gives us a chance to see fine Burgundy in evolution – not only maturity in the cellar, but the three epochs they represent in the evolution of Burgundy as a region. And, as your eyes peruse the wine list for this evening's small-scale rare wine dinner, you will see that we shall enjoy a wide range of wines that rank as benchmarks, by any measure.

WINES TO BE SERVED

2005 Domaine Roulot - Meursault 'Meix Chavaux'

2005 Domaine Francois Raveneau - Chablis Blanchots Grand Cru

2005 Domaine Jacques-Frédéric Mugnier - Nuits-St.-Georges 1er Cru 'Clos de la Maréchale'

2005 Domaine Bachelet - Charmes-Chambertin Grand Cru Vieilles Vignes

2005 Domaine Comte de Vogüé - Musigny Vieilles Vignes Grand Cru

2005 Domaine de la Romanée-Conti - La Tâche Grand Cru

1995 Maison Joseph Drouhin - Montrachet Grand Cru 'Marquis de Laguiche'

1995 Domaine Armand Rousseau - Chambertin-Clos de Bèze Grand Cru

1995 Domaine Emmanuel Rouget - Vosne-Romanée 1er Cru 'Cros Parantoux'

1995 Domaine Leroy - Clos Vougeot Grand Cru

1985 Remoissenet Père & Fils - Puligny-Montrachet 1er Cru 'Les Folatières'

1985 Domaine Marquis d'Angerville - Volnay 1er Cru 'Clos des Ducs'

1985 La Maison Rouget - Vosne-Romanée 1er Cru 'Les Beaumonts'

1985 Maison Joseph Drouhin - Corton-Bressandes Grand Cru

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

HONG KONG, 7TH MARCH 2025, 7PM



DOMAINE CHRISTIAN CLERGET AND ANTOINE LEPETIT DE LA BIGNE WINEMAKER DINNER

with special guests: Christian Clerget & Antoine Lepetit de la Bigne

Fri, 7th March 2025, 7PM

Le Clos, Club Bâtard

(1/F, Pedder Building, 12 Pedder Street, Central, Hong Kong)

Tickets: HKD 2,580 per seat

**Please note, while all other symposium events are available by individual ticket, this event is available only by table, with table sizes ranging from 2 to 8 persons, subject to availability.*



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



DOMAINE CHRISTIAN CLERGET AND ANTOINE LEPETIT DE LA BIGNE WINEMAKER DINNER



Join us at Le Clos for an evening with Christian Clerget and Antoine Lepetit de la Bigne.

Christian manages his domaine in Vougeot with his wife Isabelle and daughter Justine. The vineyards comprise 6 hectares located in Morey-St.-Denis, Chambolle-Musigny, Vosne-Romanée, and Vougeot. They believe that great wine is made from the best grapes, so they focus their attention on cultivating top-quality fruit in the vineyard. There is no use of herbicides, insecticides, or chemical treatments or fertilizers; their goal is to practice responsible viticulture. The grapes are meticulously scrutinized in the vineyard when picked and on the sorting table with only the best fruit kept. The goal with their winemaking is to let the vineyard speak through in the wine.

Antoine created his own label just four vintages ago at his winery in Beaune, bringing to the table an extremely impressive wine CV: Initially trained as an engineer at an elite school, he completed his M.Sc in Agronomy, and a masters in Viticulture and the French National Diploma in Oenology. He then joined pioneer biodynamic estate Zind-Humbrecht in Alsace, before spending 8 years at Domaine Anne-Claude Leflaive in Puligny-Montrachet. His academic skills, and deep experience in biodynamics led to him being recognised as a leader in this field with a successful global career in consulting and publishing on the subject. As you might imagine, the approach here is rigorous, methodical, thoughtful and progressive, with a mix of vessels employed – 228, 350, and 1200 litre oak, as well as amphorae, all with clear ideas in mind. The wines are pure and vibrant with an effortless style.

With two very interesting and accomplished Burgundy vigneronns joining us this evening, we look forward to enjoying and learning much.

WINES TO BE SERVED

2022 Antoine Lepetit de la Bigne - Bourgogne Aligoté 'Vieilles Vignes'

2022 Antoine Lepetit de la Bigne - Meursault 'Les Perchots'

2022 Antoine Lepetit de la Bigne - Ladoix 1er Cru 'Les Gréchons'

2022 Antoine Lepetit de la Bigne - Meursault 1er Cru 'Les Charmes-Dessus'

2021 Domaine Christian Clerget - Vosne-Romanée 'Les Violettes'

2017 Domaine Christian Clerget - Chambolle-Musigny 1er Cru 'Les Charmes'

2021 Domaine Christian Clerget - Vougeot 1er Cru 'Les Petits Vougeots'

2017 Domaine Christian Clerget - Échézeaux Grand Cru 'En Orveaux'

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

HONG KONG, 8TH MARCH 2025, 2 - 3:30PM



MASTERCLASS: 2015 BURGUNDY, TEN YEARS ON

with special guests: Allen & Erica Meadows

Sat, 8th March 2025, 2-3:30PM

The Fine Wine Experience

(Shop A, 165-166 Connaught Road West, Sai Ying Pun, Hong Kong)

Tickets: HKD 2,880 per seat



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



MASTERCLASS: 2015 BURGUNDY, TEN YEARS ON



Ten years is a great point in time in which to really assess the quality and characteristics of a Burgundy vintage, with wines ranging from fully ready, to opening up, or at least revealing their potential. **2015** was a warm, dry year, the fourth in the 21st century in which harvest began in August, and in generally good conditions, with little need for sorting. At the time, following a run of uneven and small vintages, 2015 was well received, with record prices at the Hospices de Beaune auction. With the benefit of time, the wines reveal much more, so what can we learn?

In today's masterclass wine tasting, Allen Meadows takes a broad sweep across a wide range of villages, appellation levels, and producer styles, so that we can gain a really deep appreciation for the 2015 vintage. Have the whites stood the test of time in this warmer year? Did certain villages shine over others? Or, was it a question for the producer – getting the picking date right, or choices in the winery? All this will be discussed as we taste our way through 11 wines – 11 villages – 11 benchmark producers, to really appreciate 2015 in 2025.

WINES TO BE SERVED

2015 Domaine Coche-Dury - Meursault

2015 Étienne Sauzet - Puligny-Montrachet 1er Cru 'Champ-Canet'

2015 Domaine William Fèvre - Chablis Grand Cru 'Les Clos'

2015 Domaine Paul Pillot - Saint-Aubin 1er Cru 'Les Charmois'

2015 Domaine Perrot-Minot - Mazoyères-Chambertin Grand Cru

2015 Domaine des Lambrays - Clos des Lambrays Grand Cru

2015 Domaine Jean-Marc Millot - Echézeaux Grand Cru

2015 Domaine Henri Gouges - Nuits-St.-Georges 1er Cru 'Les St.-Georges'

2015 Domaine Marquis d'Angerville - Volnay 1er Cru 'Champans'

2015 Domaine Henri Felettig - Chambolle-Musigny 1er Cru 'Les Charmes'

2015 Domaine Jean Fournier - Marsannay Pur Pôt

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

HONG KONG , 8TH MARCH 2025, 6:30PM



Hong Kong 'Paulée-Style' Gala Dinner

with special guests: Allen & Erica Meadows, Bertrand Dugat, Antoine Amiot, Christian Clerget & Antoine Lepetit de la Bigne

Sat, 8th March 2025, 6:30PM

Ballroom, Island Shangri-La Hong Kong

(56/F, Pacific Place, Supreme Court Road, Central, Hong Kong)

Tickets: HKD 3,280 per seat



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



Hong Kong 'Paulée-Style' Gala Dinner



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, Allen & Erica Meadows (*aka Mr & Mrs Burghound*), Antoine Amiot from Domaine Amiot-Servelle, Bertrand Dugat from Domaine Claude Dugat, Christian Clerget from Domaine Christian Clerget & Antoine Lepetit de la Bigne 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 8th 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.

A panoramic view of the Tokyo skyline at night. The Tokyo Tower is illuminated in orange and yellow on the left. The city is filled with lit-up buildings, and Mount Fuji is visible in the background under a twilight sky with soft clouds. The text 'T O K Y O' is centered in white, with a red horizontal line underneath it. Below the line, the word 'PROGRAMME' is written in white.

T O K Y O
PROGRAMME

TOKYO, 12TH MARCH 2025, 7 PM



1ER CRU VINEYARDS WITH GRAND CRU POTENTIAL WINE DINNER

with special guests: Allen & Erica Meadows

Wed, 12th March 2025, 7PM
Tokyo American Club
(2-1-2 Azabudai, Minato-ku, Tokyo, Japan)

Tickets: HKD 4,500 per seat



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



1ER CRU VINEYARDS WITH GRAND CRUS POTENTIAL WINE DINNER



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 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

2020 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'

2017 Domaine Fourrier - Gevrey-Chambertin 1er Cru 'Clos St.-Jacques'

2017 Domaine de Montille - Vosne-Romanée 1er Cru 'Aux Malconsorts' 'Christiane'

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

2017 Domaine Henri Gouges - Nuits St.-Georges 1er Cru 'Les St.-Georges'

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

BANGKOK PROGRAMME

A nighttime photograph of the Grand Palace in Bangkok, Thailand. The palace's intricate golden spires and red-tiled roofs are illuminated, contrasting with the dark blue twilight sky. In the background, a dense urban skyline of modern high-rise buildings is visible, some with lights on. The overall scene captures the blend of traditional Thai architecture and contemporary city life.

BANGKOK, 15TH MARCH 2025, 6 PM



THE ROLE OF STEMS IN RED BURGUNDY WINE DINNER

with special guests: Allen & Erica Meadows

Sat, 15th March 2025, 6PM

Four Seasons Hotel Bangkok

(300/1 Charoen Krung Road, Sathorn, Bangkok, 10120, Thailand)

Tickets: HKD 3,980 per seat



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



THE ROLE OF STEMS IN RED BURGUNDY WINE DINNER



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.

WINES TO BE SERVED

2020 Domaine Sylvain Cathiard - Vosne-Romanée

2020 Domaine Emmanuel Rouget - Côte de Nuits-Villages

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

2021 Château de la Maltroye - Chassagne-Montrachet 1er Cru 'Clos du Château' Monopole

2017 Domaine Harmand-Geoffroy - Mazis-Chambertin Grand Cru

2009 Domaine Jean Grivot - Clos Vougeot Grand Cru

2022 Domaine Prieuré Roch - Pinot Noir

2021 Laisse Tomber par Bastian Wolber - Bourgogne Hautes-Côtes de Beaune

2020 Domaine de la Cras (Marc Soyard) - Bourgogne Coteaux de Dijon

2012 Domaine Dujac - Gevrey-Chambertin 1er Cru 'Aux Combottes'

2011 Domaine des Lambrays - Clos des Lambrays Grand Cru

2009 Château de la Tour - Clos Vougeot Grand Cru

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

BANGKOK, 18TH MARCH 2025, 6 PM



RARE WINE DINNER: AN IN-DEPTH LOOK AT MUSIGNY & CHAMBERTIN GRAND CRUS

with special guests: Allen & Erica Meadows

Tue, 18th March 2025, 6PM

Four Seasons Hotel Bangkok

(300/1 Charoen Krung Road, Sathorn, Bangkok, 10120, Thailand)

Tickets: HKD 14,500 per seat



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



RARE WINE DINNER: AN IN-DEPTH LOOK AT MUSIGNY & CHAMBERTIN GRAND CRUS



At first glance, a dinner that focuses on grand crus from two different Burgundy villages doesn't seem so obvious a choice for a theme. Indeed, sometimes the wines of Chambolle-Musigny and Gevrey-Chambertin are held up as opposites.

Musigny, and Chambertin are often held up as the two greatest non-monopole red wine grand crus of Burgundy, so we have that as a starting point here. The virtues of both sound remarkably similar – fine fruit, elegance with depth and sumptuousness, and a fine mineral backbone of structure that rewards long cellaring. Are they really so similar, or very obviously different when tasted side by side?

This evening, with a help of Allen Meadows' expert guidance, we will explore just that, with top producer mature examples from both, in tightly arranged in-vintage comparisons that will allow us to really get to know Musigny, Chambertin (and Chambertin Clos de Bèze) in a way that is rarely experienced.

WINES TO BE SERVED

2007 Domaine Jacques-Frédéric Mugnier - Musigny Grand Cru

2007 Maison Joseph Drouhin - Musigny Grand Cru

2007 Domaine Jacques Prieur - Musigny Grand Cru

2007 Domaine Denis Mortet - Chambertin Grand Cru

2007 Domaine Perrot-Minot - Chambertin-Clos de Bèze Grand Cru Vieilles Vignes

2007 Bruno Clair - Chambertin-Clos de Bèze Grand Cru

2000 Domaine Comte de Vogüé - Musigny Vieilles Vignes Grand Cru

2001 Domaine de la Vougeraie - Musigny Grand Cru

2000 Domaine Armand Rousseau - Chambertin-Clos de Bèze Grand Cru

2000 Domaine Pierre Damoy - Chambertin-Clos de Bèze Grand Cru

1988 Maison Joseph Drouhin - Chambertin Grand Cru

1988 Maison Louis Jadot - Musigny Grand Cru

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

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-Sat: 11am - 8pm
Closed on Sunday & Public Holiday

PEDDER BUILDING

1-3/F, Pedder Building,
12 Pedder Street,
Central

香港中環畢打街12號
畢打行1-3樓

Tel: +852 2384-1618
Mon-Fri: 10am - 10pm
Sat, Sun & PH:
11am - 10pm

BEIJING OFFICE

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Mon-Fri: 10am - 7pm

SHANGHAI OFFICE

Room 228, 328 Hua Shan Lu,
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上海市静安区华山路328号
氦空间228

Mon-Fri: 10am - 7pm