

THE FINE WINE EXPERIENCE

# BURGHOUND

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# SYMPOSIUM

19th - 22nd April, 2017



TICKETING : [sales@finewineexperience.com](mailto:sales@finewineexperience.com)  
+ 852 2803 0753

# PROGRAMME 2017

19th - 22nd April (Wednesday - Saturday)

TIME	APRIL 19TH (WEDNESDAY)
7PM	<b>DOMAINE DENIS MORTET CHAMBERTIN DINNER</b> <b>with Laurence Mortet &amp; Allen Meadows</b> <b>HKD 10,800</b> Tin Lung Heen (102/F, ICC - International Commerce Centre, 1 Austin Road West, Tsim Sha Tsui, Hong Kong)

TIME	APRIL 20TH (THURSDAY)
7PM	<b>HENRI JAYER &amp; ASSOCIATES DINNER</b> <b>with Guillaume Rouget &amp; Allen Meadows</b> <b>HKD 58,800</b> Drawing Room (Grand Hyatt Hotel, 1 Harbour Road, Wan Chai, Hong Kong)

TIME	APRIL 21ST (FRIDAY)
12:30 PM	<b>DOMAINE BOUCHARD BEAUNE-GRÈVES 'L'ENFANT JESUS' LUNCH</b> <b>with Allen Meadows</b> <b>Details to follow</b> Kaetsu (Grand Hyatt Hotel, 1 Harbour Road, Wan Chai, Hong Kong)
7 PM	<b>DOMAINE CLAUDE DUGAT CHARMES-CHAMBERTIN / GRIOTTE-CHAMBERTIN DINNER</b> <b>with Claude Dugat &amp; Allen Meadows</b> <b>HKD 9,280</b> Dynasty Restaurant (Renaissance Harbour View Hotel, 1 Harbour Rd, Wan Chai, Hong Kong)

TIME	APRIL 22ND (SATURSDAY)
11:30 AM - 3:30 PM	<b>WALK-AROUND GRAND TASTING</b> <b>HKD 1,580</b> Ballroom (5/F, Island Shangri-la Hotel, Pacific Place, 88 Supreme Court Road, Central, Hong Kong) Enjoy <b>10% OFF</b> when sign-up for Walk-around Grand Tasting + One of the masterclasses
12:30 PM - 2PM	<b>MASTERCLASS 1: DOMAINE HARMAND-GEOFFROY IN MAZIS-CHAMBERTIN</b> <b>tutored by Gérard Harmand</b> <b>HKD 1,880</b> Taishan Room (5/F, Island Shangri-la Hotel, Pacific Place, 88 Supreme Court Road, Central, Hong Kong)
3:30 PM - 5 PM	<b>MASTERCLASS 2: DOMAINE HUDELLOT-NOELLAT IN VOSNE-ROMANÉE 1ER CRU 'LES SUCHOTS'</b> <b>tutored by Charles Van Canneyt</b> <b>HKD 1,880</b> Taishan Room (5/F, Island Shangri-la Hotel, Pacific Place, 88 Supreme Court Road, Central, Hong Kong)
7 PM	<b>GALA DINNER</b> <b>HKD 3,280</b> Ballroom (5/F, Island Shangri-la Hotel, Pacific Place, 88 Supreme Court Road, Central, Hong Kong)

APRIL 2017						
MON	TUE	WED	THUR	FRI	SAT	SUN
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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

**BURGHOUND  
SYMPOSIUM**

## TICKETING :

Please send email to:  
[sales@finewineexperience.com](mailto:sales@finewineexperience.com)

or call us on + 852 2803 0753

## SPECIAL HOTEL RATES:

Deluxe Peak View Room,  
 Island Shangri-la Hotel

**HKD 2,500**  
 + 10% service charge / per night  
 (subject to availability)

Offer is only valid for bookings made  
 through The Fine Wine Experience  
 for the participants of Burghound  
 Symposium 2017 events, please  
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# DAY 1

## DOMAINE DENIS MORTET CHAMBERTIN DINNER

with special guests: Laurence Mortet & Allen Meadows

**Tickets: \$10,800 per person**

APRIL 19TH (WEDNESDAY), 7 PM

Tin Lung Heen Restaurant  
(102/F, ICC - International Commerce Centre,  
1 Austin Road West, Tsim Sha Tsui, Hong Kong)



© www.domaine-denis-mortet.com

## WINES TO BE SERVED

1985 Domaine Charles Mortet - Chambertin	1999 Domaine Denis Mortet - Chambertin
1988 Domaine Charles Mortet - Chambertin	2001 Domaine Denis Mortet - Chambertin
1989 Domaine Charles Mortet - Chambertin	2002 Domaine Denis Mortet - Chambertin
1990 Domaine Denis Mortet - Chambertin	2003 Domaine Denis Mortet - Chambertin
1991 Domaine Denis Mortet - Chambertin	2005 Domaine Denis Mortet - Chambertin
1993 Domaine Denis Mortet - Chambertin	2006 Domaine Denis Mortet - Chambertin
1995 Domaine Denis Mortet - Chambertin	2010 Domaine Denis Mortet - Chambertin
1996 Domaine Denis Mortet - Chambertin	

Join us for an intimate dinner hosted by The Fine Wine Experience together with **Allen Meadows**, and special guest from the domaine, **Laurence Mortet**. The sole focus for this evening is a deep vertical of their, and the village's most illustrious and important vineyard – Chambertin. Not only will tonight's collection of this wine reveal so much about the DNA of this grand cru vineyard – the twists and turns of vintages, and the evolution of the wine in bottle – but also the story of this great family domaine. We stretch back to the wines of Denis' father – Charles Mortet in the 1980s. We cover the full career of Denis Mortet himself, who raised the domaine's reputation to the lofty heights it continues to enjoy today, and we cover the wines of his son, Arnaud Mortet. Three generations, one great vineyard, over one, surely memorable, evening together in Hong Kong.

The Mortet parcel of Chambertin amounts to just 4 ouvrees, or 0.15ha, planted in 1955/1957, to tell the whole of this story.



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# DAY 2

## HENRI JAYER & ASSOCIATES DINNER

with special guests: Guillaume Rouget & Allen Meadows

**Tickets: \$58,800 per person**

APRIL 20TH (THURSDAY), 7 PM

Drawing Room, Grand Hyatt Hotel  
(1 Harbour Road, Wan Chai, Hong Kong)



©Christie's

## WINES TO BE SERVED

1985 Henri Mayer - Richebourg  
1990 Henri Mayer - Vosne-Romanée 1er Cru 'Cros Parantoux'  
1993 Henri Mayer - Vosne-Romanée 1er Cru 'Cros Parantoux'  
1982 Henri Mayer - Echezeaux  
1993 Henri Mayer - Echezeaux  
1980 Henri Mayer - Nuits-St-Georges 1er Cru 'Les Meurgers'  
1985 Henri Mayer - Nuits-St-Georges 1er Cru 'Les Meurgers'

1990 Emmanuel Rouget - Vosne-Romanée 1er Cru 'Cros Parantoux'  
1993 Emmanuel Rouget - Vosne-Romanée 1er Cru 'Cros Parantoux'  
1990 Emmanuel Rouget - Echezeaux  
1996 Emmanuel Rouget - Echezeaux  
1996 Emmanuel Rouget - Vosne-Romanée 1er Cru 'Les Beaumonts'

1996 Méo-Camuzet - Richebourg  
1990 Méo-Camuzet - Vosne-Romanée 1er Cru 'Cros Parantoux'  
1996 Méo-Camuzet - Vosne-Romanée 1er Cru 'Brulées'



Henri Mayer (1922-2006) was the father of 'modern Burgundy', an advocate of maximum quality derived through low yields, careful selection, and new oak, producing well-structured yet fruit-forward wines of great purity and concentration. His Burgundies, already legendary in his own lifetime, have now become 'unicorn wines' — an experience every Burgundy lover covets to have, yet a dwindling numbers will get the chance to appreciate as the finite remaining bottles dwindle.

So, what to do? You might buy yourself a single bottle of a great Henri Mayer wine, share it with a lucky friend over dinner. That would be a valid approach - a deep yet singular way to appreciate Henri Mayer. Alternatively you could join us for this dinner, sharing a larger number of Henri Mayer and Henri Mayer-related wines spanning several *climats* and vintages, in the company of current

generation **Guillaume Rouget**, and Burgundy expert **Allen Meadows**. Join us this evening for a carefully curated line up that includes Richebourg, several vintages of his distinguished personal project – the Vosne-Romanée 1er Cru 'Cros Parantoux', as well as Echezeaux, and others. You will not only have the chance to discover and compare *terroirs* and vintages, but also the expression and interpretation delivered by Henri Mayer, Emmanuel Rouget and Jean-Nicolas Méo: a chance for both depth and breadth of understanding.

'Once in a lifetime' is a rather hackneyed and limiting phrase as inevitably we might all wish to hold to the aspiration of another 'dip' into such wines, but this is certainly a rare enough experience that should you miss it, when might another chance present itself? We hope you can join us.

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# DAY 3

## DOMAINE BOUCHARD BEAUNE-GRÈVES 'L'ENFANT JESUS' LUNCH

with special guest: Allen Meadows

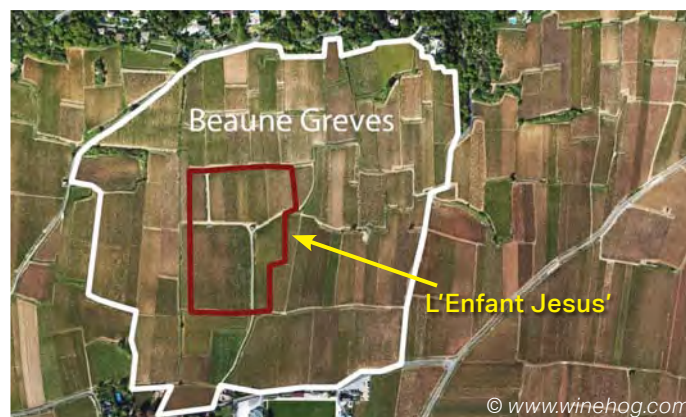
### More details to follow

APRIL 21ST (FRIDAY), 7 PM

Kaetsu Japanese Restaurant  
(Grand Hyatt Hotel, 1 Harbour Road, Wan Chai, Hong Kong)



We are absolutely thrilled to include this masterclass lunch in this year's symposium. First of all, Domaine Bouchard has invested confidence in us by supplying us with this vertical direct from their cellars in Beaune. Secondly, although we often more immediately think of the *grands crus* of the Côte de Nuits when we think of the highest expressions of red Burgundy, this jewel of the Côte de Beaune has for many decades stood at the same peak. It is an irony today that because the Côte de Beaune reds offer relative value we tend to drink them young as 'everyday wines', when in fact the expression of a wine like Beaune-Grèves 1er Cru 'L'Enfant Jésus' is not only rewarding of being cellared, it demands it. The drinking window is long, but late.



The premier cru Grèves vineyard is Beaune's greatest, and Bouchard's monopole *lieu dit* within it — "L'Enfant Jésus" (the baby Jesus) sits at its heart. Here is what **Allen Meadows** wrote about tasting the 1865 of this wine (that's right EIGHTEEN sixty five) in 2010:

*(perhaps the greatest vintage of the 19th century). Some bricking but still bright ruby at the center. The nose offers stunning elegance and incredible purity with aged aromas that are still vibrant and offer notes of spice, game and a touch of leather followed by remarkably powerful, indeed even muscular middle weight flavors that are superbly well balanced and wonderfully long. With air, the flavors become noticeably less vigorous but there is no loss of complexity. In sum, this is a simply incredible performance for a Beaune 1er. Tasted thrice with consistent notes. 94/100*

Today, over lunch, discover for yourself the special quality of this wine.



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# DAY 3

## DOMAINE CLAUDE DUGAT CHARMES-CHAMBERTIN / GRIOTTE-CHAMBERTIN DINNER

with special guests: Claude Dugat & Allen Meadows

**Tickets: \$9,280 per person**

APRIL 21ST (FRIDAY), 7 PM

Dynasty Restaurant, Renaissance Harbour View Hotel  
(1 Harbour Road, Wan Chai, Hong Kong)



## WINES TO BE SERVED

1990 Domaine Claude Dugat - Charmes-Chambertin  
1993 Domaine Claude Dugat - Charmes-Chambertin

1995 Domaine Claude Dugat - Charmes-Chambertin  
1995 Domaine Claude Dugat - Griotte-Chambertin

1997 Domaine Claude Dugat - Charmes-Chambertin  
1997 Domaine Claude Dugat - Griotte-Chambertin

1999 Domaine Claude Dugat - Charmes-Chambertin  
1999 Domaine Claude Dugat - Griotte-Chambertin

2001 Domaine Claude Dugat - Charmes-Chambertin  
2001 Domaine Claude Dugat - Griotte-Chambertin

2002 Domaine Claude Dugat - Charmes-Chambertin  
2002 Domaine Claude Dugat - Griotte-Chambertin

2005 Domaine Claude Dugat - Charmes-Chambertin  
2005 Domaine Claude Dugat - Griotte-Chambertin

Claude Dugat is a humble, shy, warm-hearted and generous man, and maker of some of the most terrific and highly coveted Gevrey-Chambertins it is possible (and usually not possible) to buy. There is a quiet seriousness of purpose with Dugat. He spends almost all of his time in his small vineyard parcels, alongside his beloved working horse Jonquille. A visit to his 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 and his Griottes-Chambertin you see the pinnacle of what can be achieved here. To taste any of Dugat's grands crus is a rare experience. He makes very little from his low-yielding plots. But to taste these contrasting *terroirs* side by side in seven vintage pairs, and to do so in the company of **Allen Meadows**, and **Claude Dugat** who will travel for his first time to Hong Kong, is Burglover nirvana.



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# DAY 4

## WALK-AROUND GRAND TASTING

(Includes buffet light-lunch)

**Tickets: \$1,580 per person**

APRIL 22ND (SATURDAY), 11:30 AM -3:30 PM

Ballroom , 5/F, Island Shangri-la Hotel  
(Pacific Place, 88 Supreme Court Road, Central,  
Hong Kong)



Our walk-around 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.

**Claude Dugat** (Domaine Dugat), **Guillaume Rouget** (Domaine Emmanuel Rouget), **Gérard Harmand** (Domaine Harmand-Geoffroy) and **Charles van Canneyt** (Domaine Hudelot-Noëllat) will be on hand, along with The Fine Wine Experience team showing an extensive range of ready to drink Burgundies from over 25 domaines.

The tasting includes a buffet light-lunch. Each guest will receive a complimentary Zalto white wine glass (retail value: HKD 525) to taste with and take home.



©www.zalto.com

## PARTICIPATE DOMAINES

*Over 100 wines to taste*

Domaine Claude Dugat (winemaker present)  
Domaine Emmanuel Rouget (winemaker present)  
Domaine Harmand-Geoffroy (winemaker present)  
Domaine Hudeot-Noëllat (winemaker present)

Domaine Perrot-Minot  
Domaine Denis Mortet  
Charles Van Canneyt  
Chateau de la Maltroye  
Domaine Audiffred  
Domaine Coquard-Loison-Fleurot  
Chateau du Moulin-A-Vent  
Bouchard Pere et Fils  
Domaine Billaud-Simon  
Domaine Lignier-Michelot  
Domaine William Fevre  
Domaine du Clos Frantin  
Domaine Francois Carillon  
Domaine Sylvian Cathiard  
Domaine Fourrier  
Domaine Jean Grivot  
Domaine Hubert Lignier  
Domaine Duroche  
Domaine de Montille  
Domaine Laurent  
Domaine Dauvissat  
Domaine Denis Bachelet  
Hospices de Beaune

**Enjoy 10% OFF discount** when you sign-up for:  
Walk-around Grand Tasting (HKD 1,580) +  
One of the masterclasses (HKD 1,880)

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# DAY 4

## MASTERCLASS 1: DOMAINE HARMAND-GEOFFROY IN MAZIS-CHAMBERTIN

tutored by Gérard Harmand

**Tickets: \$1,880 per person**

APRIL 22ND (SATURDAY), 12:30 PM - 2 PM

Taishan Room, 5/F, Island Shangri-la Hotel  
(Pacific Place, 88 Supreme Court Road, Central,  
Hong Kong)



## WINES TO BE SERVED

1990 Domaine Harmand-Geoffroy - Mazis-Chambertin (Magnum)  
1993 Domaine Harmand-Geoffroy - Mazis-Chambertin  
1999 Domaine Harmand-Geoffroy - Mazis-Chambertin  
2002 Domaine Harmand-Geoffroy - Mazis-Chambertin  
2003 Domaine Harmand-Geoffroy - Mazis-Chambertin  
2005 Domaine Harmand-Geoffroy - Mazis-Chambertin  
2008 Domaine Harmand-Geoffroy - Mazis-Chambertin  
2009 Domaine Harmand-Geoffroy - Mazis-Chambertin (Magnum)  
2010 Domaine Harmand-Geoffroy - Mazis-Chambertin  
2012 Domaine Harmand-Geoffroy - Mazis-Chambertin

There is something to be said for small family domains that have only one *grand cru* in the portfolio. They become specialists in it, undistracted by other potentially even more prestigious grands crus vineyards, and it becomes their prized jewel. If they are serious, like Gerard Harmand, then often you see the best possible expression of that terroir.

Formerly Domaine Lucien Geoffrey (Gérard's father-in-law), the Harmand-Geoffroy label begins in 1990, the oldest vintage in this today's vertical tasting masterclass, tutored by **Gérard Harmand**. We cover a range of vintage expressions, and will be able to see the way this wine develops in bottle over a quarter century span.

As Gérard describes it, *Mazis-Chambertin has an east-facing terroir of Bajocian marls soil, well drained, with a favourable micro-climate. It draws bold and complex aromas that are very distinguished, revealing red fruits like raspberry and cherry, and flowers, like violet, rose and wallflower, as well as pepper and liquorice. With ageing, it develops notes of leather and sumptuous venison.*



**Enjoy 10% OFF discount** when you sign-up for:  
Walk-around Grand Tasting (HKD 1,580) +  
One of the masterclasses (HKD 1,880)

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# DAY 4

## MASTERCLASS 2: DOMAINE HUDELOT-NOËLLAT IN VOSNE-ROMANÉE 1ER CRU 'LES SUCHOTS'

tutored by Charles Van Canneyt

**Tickets: \$1,880 per person**

APRIL 22ND (SATURDAY), 3:30 PM - 5 PM

Taishan Room, 5/F, Island Shangri-la Hotel  
(Pacific Place, 88 Supreme Court Road, Central,  
Hong Kong)



### WINES TO BE SERVED

1980 Domaine Hudelot-Noëllat Vosne-Romanée 1er Cru 'Les Suchots'  
1983 Domaine Hudelot-Noëllat Vosne-Romanée 1er Cru 'Les Suchots'  
1985 Domaine Hudelot-Noëllat Vosne-Romanée 1er Cru 'Les Suchots'  
1999 Domaine Hudelot-Noëllat Vosne-Romanée 1er Cru 'Les Suchots'  
2006 Domaine Hudelot-Noëllat Vosne-Romanée 1er Cru 'Les Suchots'  
2008 Domaine Hudelot-Noëllat Vosne-Romanée 1er Cru 'Les Suchots'  
2011 Domaine Hudelot-Noëllat Vosne-Romanée 1er Cru 'Les Suchots'  
2012 Domaine Hudelot-Noëllat Vosne-Romanée 1er Cru 'Les Suchots'  
2014 Domaine Hudelot-Noëllat Vosne-Romanée 1er Cru 'Les Suchots'

The premier cru 'Les Suchots' vineyard is Vosne-Romanée's largest, and bordered by Romanée-St-Vivant, Richebourg and Echezeaux. As Allen Meadows writes, 'when you find a really fine bottle of Suchots, it will offer a terrific drinking experience. It will almost always feature an utterly seductive and entirely classic Vosne nose of Asian spices that is complemented by an opulent richness on the mid-palate, delivering a certain fullness with absolutely no rusticity or hard edges on a finish of haunting length.'

The vineyard's size has taught Allen 'to be cautious when buying Suchots.', but he includes Domaine Hudelot-Noëllat in his list of top producers for this vineyard.

And well he might. Today's masterclass includes vintages from one of Burgundy's rising stars – Charles van Canneyt, who gained the keys to the estate in 2008, fresh from oenology and viticultural studies in Dijon, aged 20. He is widely regarded as one of the best vigneron in Burgundy today. His grandfather, Alain Hudelot, from whom he took over, was also highly regarded. In the '90s Clive Coates MW described Alain's wines as 'full, opulent and multidimensional'.

This masterclass will enlighten us on this wonderful

vineyard, its expression across a range of vintages spanning 4 decades, through the lens of one domaine that has itself undergone a style transition (Alain's to Charles'). The class will be lead by **Charles van Canneyt**.



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# DAY 4

## GALA DINNER

**Tickets: \$3,280 per person**

APRIL 22ND (SATURDAY), 7 PM

Ballroom, 5/F, Island Shangri-la Hotel  
(Pacific Place, 88 Supreme Court Road, Central,  
Hong Kong)

This is the centrepiece event in our Allen Meadows Burghound Symposium. Here we celebrate in 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. It was already a huge success in 2015, and grew by 50% in 2016. This year, to keep it to just the right scale, numbers will be strictly capped. So don't delay securing your seats/tables as we anticipate this will be over-subscribed. The core of Hong Kong's Burgundy-loving community attend, along with visitors from Europe, USA, and across Asia. This year, in a further enhancement, **Laurence Mortet** (Domaine Denis Mortet), **Claude Dugat** (Domaine Dugat), **Guillaume Rouget** (Domaine Emmanuel Rouget), **Gérard Harmand** (Domaine Harmand-Geoffroy), **Charles van Canneyt** (Domaine Hudelot-Noëllat) and **Allen Meadows** will also participate. It is a truly lovely aspect of Burgundy that this type of dinner exemplifies the generosity, friendship, and natural sense to share the passion with others.

This 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 a list of wines 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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