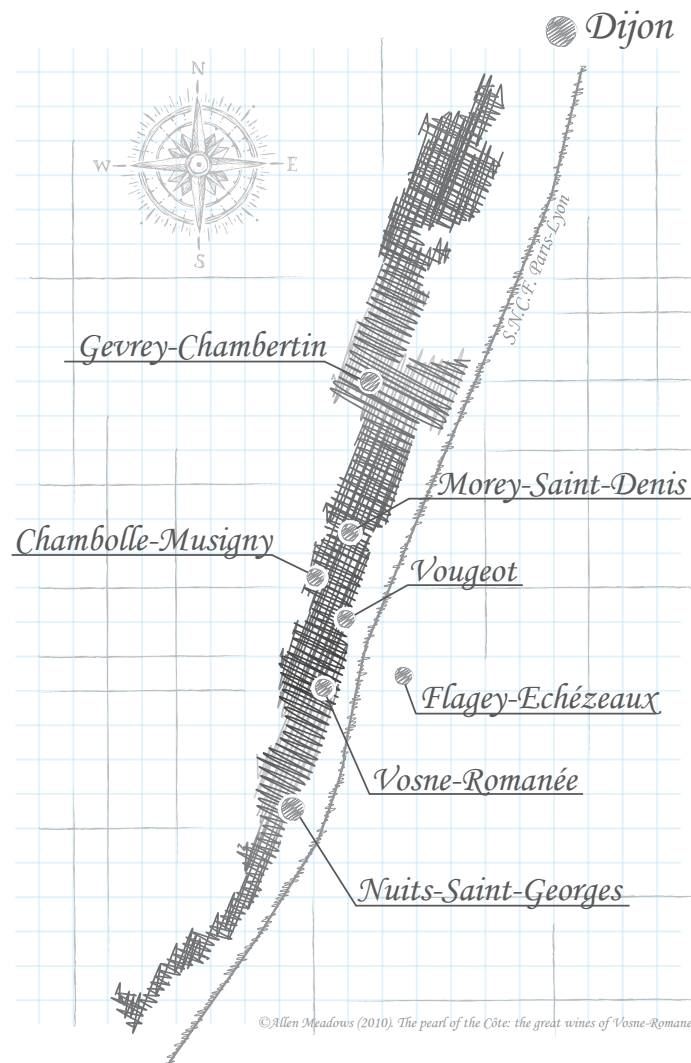


the
FINE  WINE
experience

BURGHOUND --- SYMPOSIUM

SHANGHAI & HONG KONG

13TH-16TH APRIL & 19TH- 21ST APRIL 2018



TICKETING: events@finewineexperience.com
+ 852 2803 0753

PROGRAMME 2018



SHANGHAI: 13TH-16TH APRIL 2018 (Friday to Monday)

APRIL 2018						
MON	TUE	WED	THU	FRI	SAT	SUN
MARCH 26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	MAY 1	2	3	4	5	6

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

TIME		13 TH APRIL (Friday)
7PM	WINE DINNER: 1993 Burgundy - 25 Years On with Allen Meadows	HKD 24,800 or RMB 20,800
Yong Yi Ting Chinese Restaurant (雍颐庭中餐厅), Mandarin Oriental Pudong Hotel (111 Pudong South Road, Pudong Xinqu, Shanghai, China, 200120)		
TIME		14 TH APRIL (Saturday)
2PM - 3:30PM	MASTERCLASS: The Premier Crus of Vosne-Romanée with Allen Meadows	HKD 2,200 or RMB 1,880
Sheraton Shanghai Pudong Hotel (38 Pujian Road, Tang Qiao, Pudong Xinqu, Shanghai, China, 200127)		
7PM	THE FINE WINE EXPERIENCE BURGHOUDD SYMPOSIUM SHANGHAI GALA DINNER (By Invitation Only) with Erica and Allen Meadows	HKD 2,800 or RMB 2,380
Oriental Room II, Mandarin Oriental Pudong Hotel (111 Pudong South Road, Pudong Xinqu, Shanghai, China, 200120)		
TIME		16 TH APRIL (Monday)
7PM	WINE DINNER: Domaine Coche-Dury 2002 & 2007 with Allen Meadows	HKD 24,800 or RMB 20,800
Summer Palace Chinese Restaurant (夏宮中餐厅), Jing An Shangri-La Hotel (1218 Middle Yan'an Road, Jing An Kerry Centre, West Nanjing Road, Shanghai, 200040, China)		

PROGRAMME 2018



HONG KONG: 19TH-21ST APRIL 2018 (Thursday to Saturday)

APRIL 2018						
MON	TUE	WED	THU	FRI	SAT	SUN
MARCH 26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	MAY 1	2	3	4	5	6

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

TIME		19 TH APRIL (Thursday)
7PM	WINE DINNER: Clos de la Roche Grand Cru vs Clos St-Denis Grand Cru with Allen Meadows	HKD 14,500
Tin Lung Heen Chinese Restaurant (天龍軒), The Ritz-Carlton Hong Kong (102/F, International Commerce Centre, 1 Austin Road West, Tsim Sha Tsui, Hong Kong)		
TIME		20 TH APRIL (Friday)
7PM	WINE DINNER: Domaine Perrot-Minot with Christophe Perrot-Minot and Allen Meadows	HKD 5,280
Amuse Bouche (22/F, The Hennessy, 256 Hennessy Road, Wan Chai, Hong Kong)		
TIME		21 ST APRIL (Saturday)
11:30AM - 1PM	MASTERCLASS 1: Gevrey-Chambertin 1er Cru Clos St-Jacques with Allen Meadows	HKD 2,880
Grand Ballroom, Island Shangri-La Hotel (5/F, Island Shangri-La Hotel, Pacific Place, 88 Supreme Court Road, Central, Hong Kong)		
1PM - 2:30PM	Light refreshment in the Grand Ballroom Foyer (5/F, Island Shangri-La Hotel, Pacific Place, 88 Supreme Court Road, Central, Hong Kong)	
2:30PM - 4PM	MASTERCLASS 2: Domaine Amiot-Servelle Chambolle-Musigny Premier Crus with Prune and Antoine Amiot-Servelle and Allen Meadows	HKD 1,580
Grand Ballroom, Island Shangri-La Hotel (5/F, Island Shangri-La Hotel, Pacific Place, 88 Supreme Court Road, Central, Hong Kong)		
7PM	THE FINE WINE EXPERIENCE BURGHOUND SYMPOSIUM HONG KONG CHARITY GALA DINNER with Prune and Antoine Amiot-Servelle, Marit Lindal and Christophe Perrot-Minot and Erica and Allen Meadows	Donate HKD 5,000+ worth of Burgundy wine per seat (please refer to page 14 for more details)
Grand Ballroom, Island Shangri-La Hotel (5/F, Island Shangri-La Hotel, Pacific Place, 88 Supreme Court Road, Central, Hong Kong)		



SHANGHAI --- PROGRAMME

SHANGHAI - DAY 1



13TH APRIL (Friday), 7 PM

Yong Yi Ting Chinese Restaurant (雍颐庭中餐厅), Mandarin Oriental Pudong Hotel
(111 Pudong South Road, Pudong Xinqu, Shanghai, China, 200120)

WINE DINNER: 1993 Burgundy - 25 Years On

with special guest: Allen Meadows

Tickets: HKD 24,800 or RMB 20,800 per seat



Twenty-five years is a great moment in time to assess the top-tier wines of any vintage, but perhaps 1993, in particular. For the reds this vintage was noted for small berries. This characteristic meant a lot of fruit, intensity, colour and tannin, and the vintage conditions also delivered fine, prominent acidity. In other words, this vintage was one of high potential, but a vintage which promised slow evolution in bottle. Therefore, patience was required.

So, how is this outstanding vintage drinking today? As you will see below from the wine list, we have selected at the highest level, including some wines that today are very rare indeed.

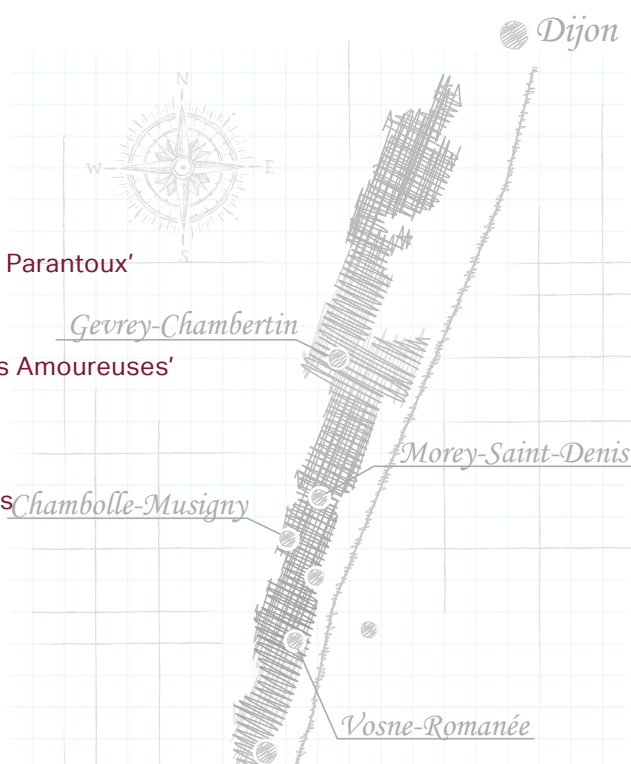
This evening, as we enjoy these 13 top wines, Allen Meadows will reveal the elements in the 1993 growing season that give these wines their vintage personality, provide context for what estates were doing at that time (this is, remember, a generation ago), and take us through each vineyard represented.

WINES TO BE SERVED

1993 Domaine de la Romanée Conti - La Tâche Grand Cru
1993 Domaine Emmanuel Rouget - Vosne-Romanée 1er Cru 'Cros Parantoux'
1993 Domaine Anne Gros - Richebourg Grand Cru
1993 Domaine Comte de Vogüé - Musigny Grand Cru
1993 Domaine Comte de Vogüé - Chambolle-Musigny 1er Cru 'Les Amoureuses'
1993 Domaine d'Auvenay - Bonnes-Mares Grand Cru
1993 Domaine Georges Roumier - Bonnes Mares Grand Cru

1993 Domaine Dujac - Clos de la Roche Grand Cru
1993 Domaine Ponsot - Clos de la Roche Grand Cru Vieilles Vignes
1993 Domaine Ponsot - Clos St-Denis Grand Cru Vieilles Vignes

1993 Domaine Armand Rousseau - Chambertin Grand Cru
1993 Domaine Armand Rousseau - Mazis-Chambertin Grand Cru
1993 Domaine Claude Dugat - Charmes-Chambertin Grand Cru



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SHANGHAI - DAY 2



14TH APRIL (Saturday), 2PM - 3:30PM

Sheraton Shanghai Pudong Hotel

(38 Pujian Road, Tang Qiao, Pudong Xinqu, Shanghai, China, 200127)

MASTERCLASS: The Premier Crus of Vosne-Romanée

with special guest: Allen Meadows

Tickets: HKD 2,200 or RMB 1,880 per seat



It's one of the great fascinations of fine Burgundy that in so small an area as the vineyards belonging to one village, there can be such discernable differences of style and character one vineyard to another. This study becomes especially interesting when that village is *The Pearl of the Côte* itself, Vosne-Romanée, the subject of Allen Meadows's seminal book of the same name. In this masterclass Allen will teach us the qualities and expressions of 11 different premier cru vineyards of Vosne-Romanée. All of the wines are from 2011, so we will not be distracted by differences of vintage, and leading domaines for each vineyard have been carefully selected to show

each vineyard at its best. This class is an enriching opportunity to gain a much deeper understanding of Vosne-Romanée from a true master of the subject.

WINES TO BE SERVED

- 2011 Domaine Sylvain Cathiard - Vosne-Romanée 1er Cru 'En Orveaux'
- 2011 Domaine Dujac - Vosne-Romanée 1er Cru 'Les Beaumonts'
- 2011 Domaine Méo Camuzet - Vosne-Romanée 1er Cru Les Chaumes'
- 2011 Domaine Jean Grivot - Vosne-Romanée 1er Cru 'Les Rouges'
- 2011 Domaine Lamarche - Vosne-Romanée 1er Cru 'La Croix Rameau'
- 2011 Domaine Arnoux - Vosne-Romanée 1er Cru 'Reignots'
- 2011 Domaine Hudelot-Noëllat - Vosne-Romanée 1er Cru 'Les Suchots'
- 2011 Domaine Georges Noëllat - Vosne-Romanée 1er Cru 'Petits Monts'
- 2011 Domaine d'Eugénie - Vosne-Romanée 1er Cru 'Aux Brûlées'
- 2011 Domaine du Clos Frantin - Vosne-Romanée 1er Cru 'Les Malconsorts'
- 2011 Domaine Michel Gros - Vosne-Romanée 1er Cru 'Clos des Réas'



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SHANGHAI - DAY 2



14TH APRIL (Saturday), 7PM

Oriental Room II, Mandarin Oriental Pudong Hotel
(111 Pudong South Road, Pudong Xinqu, Shanghai, China, 200120)

THE FINE WINE EXPERIENCE BURGHOUND SYMPOSIUM SHANGHAI GALA DINNER (By Invitation Only)

with special guest: Erica and Allen Meadows

Tickets: HKD 2,800 or RMB 2,380 per seat



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

In Hong Kong we have been organising an annual gala dinner as part of The Fine Wine Experience Burghound Symposium, and this year we look forward to hosting one in Shanghai too.

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

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SHANGHAI - DAY 3



16TH APRIL (Monday), 7 PM

Summer Palace Chinese Restaurant (夏宮中餐厅), Jing An Shangri-La Hotel
(1218 Middle Yan'an Road, Jing An Kerry Centre, West Nanjing Road, Shanghai, 200040, China)

WINE DINNER: Domaine Coche-Dury 2002 & 2007

with special guest: Allen Meadows

Tickets: HKD 24,800 or RMB 20,800 per seat



An indisputable superstar producer of great white Burgundies, Jean-François Coche and his son Raphaël produce some of the most pure, intense and distinctive fine wines in the world. They are highly coveted, and so scarce that side by side comparisons, terroir by *terroir* like this evening's selection, are very rare indeed. To tighten those comparisons as much as possible, we have selected just two mature vintages – 2002 and 2007 – to represent each of six *climats*, from Meursault village, through four Meursaults and Puligny-Montrachet 1er Crus, through to the exalted Corton-Charlemagne Grand Cru.

Why are they so special? Allen Meadows will lead us through each pair this evening. After 12 examples of Domaine Coche-Dury we will leave this evening with a clear sense of the domaine and its extraordinary wines.

WINES TO BE SERVED

2002 Domaine Coche Dury – Meursault

2007 Domaine Coche Dury – Meursault

2002 Domaine Coche Dury – Meursault 'Rougeots'

2007 Domaine Coche Dury – Meursault 'Rougeots'

2002 Domaine Coche Dury - Puligny-Montrachet 'Les Enseignères'

2007 Domaine Coche Dury - Puligny-Montrachet 'Les Enseignères'

2002 Domaine Coche Dury - Meursault 1er Cru 'Les Caillerets'

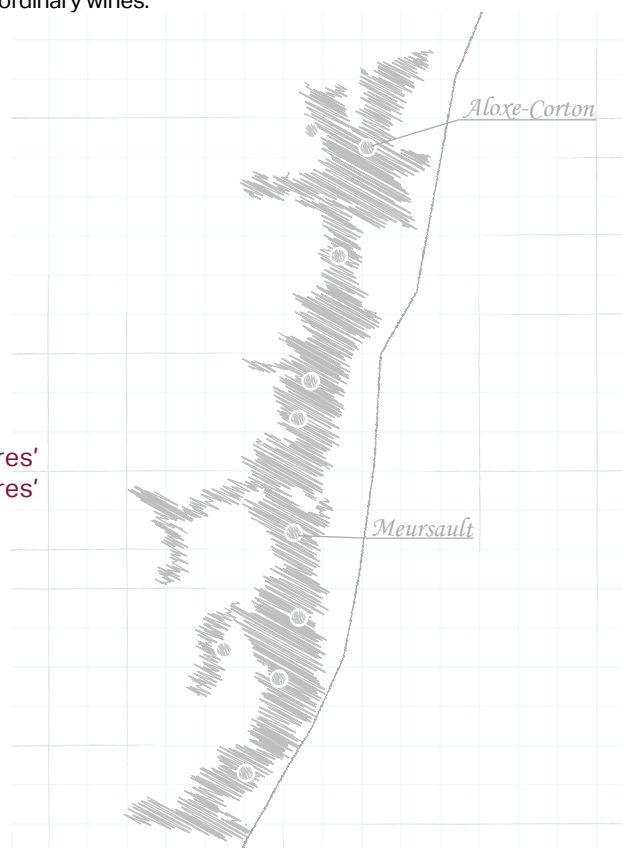
2007 Domaine Coche Dury - Meursault 1er Cru 'Les Caillerets'

2002 Domaine Coche Dury - Meursault 1er Cru 'Les Perrières'

2007 Domaine Coche Dury - Meursault 1er Cru 'Les Perrières'

2002 Domaine Coche Dury - Corton-Charlemagne Grand Cru

2007 Domaine Coche Dury - Corton-Charlemagne Grand Cru



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A high-angle, nighttime photograph of the Hong Kong skyline. The image is dominated by a dense cluster of skyscrapers, many of which are brightly lit with white and blue lights. The lights from the buildings reflect on the dark water of the harbor. In the background, the city continues up the hills, with more lights visible against the dark sky. The overall atmosphere is one of a vibrant, bustling metropolis at night.

HONG KONG PROGRAMME

HONG KONG - DAY 1



19TH APRIL (Thursday), 7 PM

Tin Lung Heen Chinese Restaurant (天龍軒), The Ritz-Carlton Hong Kong
(102/F, International Commerce Centre, 1 Austin Road West, Tsim Sha Tsui, Hong Kong)

WINE DINNER: Clos de la Roche Grand Cru vs Clos St-Denis Grand Cru

with special guest: Allen Meadows

Tickets: HKD 14,500 per seat



Clos de la Roche and Clos St-Denis are close neighbours in Morey St-Denis, and both are *grands crus*. Yet a number of small differences leads to each having its own particular, definable personality. Perhaps Clos de la Roche carries more fame today, but it was Clos St-Denis that the village of Morey appended to its name to promote itself to the world.

Revealing the differences between the two great vineyards is not an easy task (though it is undoubtedly a pleasurable one!). Allen Meadows will help us understand the contributing factors that differentiate these two *grands crus*. Let's see what he can help us

decipher as we explore 14 examples, allowing for a range of head-to-head comparisons for vineyard, producer and vintage. You'll leave this evening with a clearer sense of these two great vineyards, through the lens of five vintages and six producers.

WINES TO BE SERVED

1989 Domaine Leroy - Clos de la Roche Grand Cru

1989 Domaine Dujac - Clos de la Roche Grand Cru

1989 Domaine Dujac - Clos St-Denis Grand Cru

1990 Domaine Ponsot - Clos de la Roche Grand Cru Vieilles Vignes

1990 Domaine Ponsot - Clos St-Denis Grand Cru Vieilles Vignes

1993 Domaine Armand Rousseau - Clos de la Roche Grand Cru

1993 Maison Louis Jadot - Clos St-Denis Grand Cru

1997 Domaine Ponsot - Clos de la Roche Grand Cru Vieilles Vignes

1997 Domaine Hubert Lignier - Clos de la Roche Grand Cru

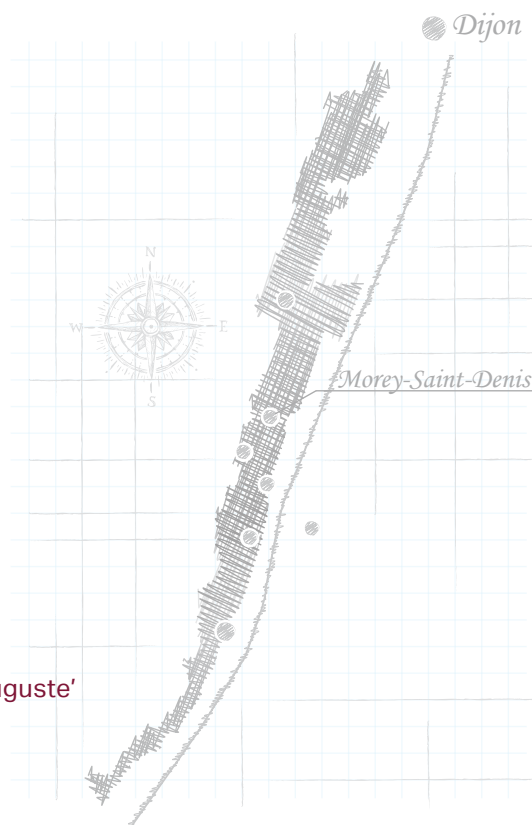
2002 Domaine Dujac - Clos de la Roche Grand Cru

2002 Domaine Dujac - Clos St-Denis Grand Cru

2002 Domaine Ponsot - Clos St-Denis Grand Cru Vieilles Vignes

2002 Domaine Hubert Lignier - Clos de la Roche Grand Cru 'Cuvée Auguste'

2002 Domaine Armand Rousseau - Clos de la Roche Grand Cru



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HONG KONG - DAY 2



20TH APRIL (Friday), 7 PM

Amuse Bouche

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

WINE DINNER: Domaine Perrot-Minot

with special guests: Christophe Perrot-Minot and Allen Meadows

Tickets: HKD 5,280 per seat



The wines of Christophe Perrot-Minot have been recognized as amongst the best in the Côte de Nuits, a recognition earned through old vines, low yields, and (may we say?) fanatical attention to detail for quality at every step. The result is clarity and concentration, yet somehow, perhaps, paradoxically tender texture, even when the wines are young.

Selected this evening are three *terroirs* that are particularly special for the domaine. Burg geeks know well that the Gevrey Grand Cru Mazoyères-Chambertin may also be labelled as Charmes-Chambertin. The latter, being more famous, and perhaps commercially appealing is the reason that so much Mazoyères ends up being labelled Charmes (or is blended into it). But not at Domaine Perrot-Minot. Here they are kept separate. When you taste them they

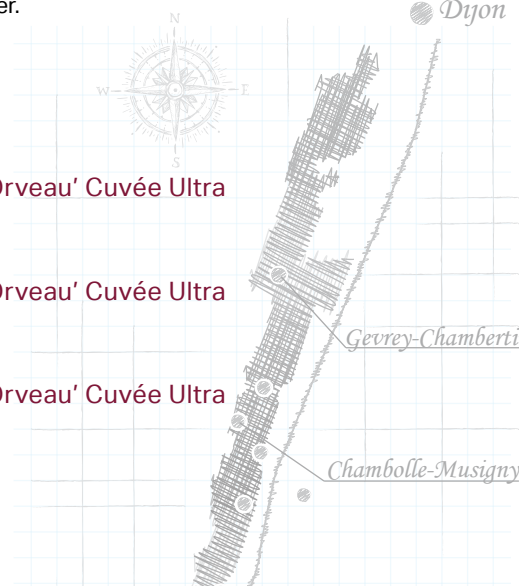
are so distinct, it is a wonder why anyone would blend them.

Burg geeks also know that La Combe d'Orveau is a Chambolle-Musigny vineyard divided into three classifications: there is a portion, owned by Jacques Prieur that is a *lieu dit* of Musigny Grand Cru. There is a portion next to this that is 1er Cru, and there is a higher portion that is village level. Perrot-Minot's portion is in the 1er Cru section and part of his "Vieilles Vignes Ultra" range – a label reserved for wines from his oldest (ancient) vines. It's a magnificent wine.

This evening we have a double treat, for this event will be lead by Christophe Perrot-Minot himself as well as Allen Meadows. No stone, in other words, will be left unturned as we enjoy and discuss these 12 wines over dinner.

WINES TO BE SERVED

- 2015 Domaine Perrot Minot – Charmes-Chambertin Grand Cru
- 2015 Domaine Perrot Minot – Mazoyères-Chambertin Grand Cru
- 2015 Domaine Perrot Minot – Chambolle-Musigny 1er Cru 'La Combe d'Orveau' Cuvée Ultra
- 2014 Domaine Perrot Minot – Charmes-Chambertin Grand Cru
- 2014 Domaine Perrot Minot – Mazoyères-Chambertin Grand Cru
- 2014 Domaine Perrot Minot – Chambolle-Musigny 1er Cru 'La Combe d'Orveau' Cuvée Ultra
- 2010 Domaine Perrot Minot – Charmes-Chambertin Grand Cru
- 2010 Domaine Perrot Minot – Mazoyères-Chambertin Grand Cru
- 2010 Domaine Perrot Minot – Chambolle-Musigny 1er Cru 'La Combe d'Orveau' Cuvée Ultra
- 2005 Domaine Perrot Minot – Charmes-Chambertin Grand Cru
- 2005 Domaine Perrot Minot – Mazoyères-Chambertin Grand Cru
- 1993 Domaine Perrot Minot – Charmes-Chambertin Grand Cru



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HONG KONG - DAY 3



21ST APRIL (Saturday), 11:30AM - 1PM

Grand Ballroom, Island Shangri-La Hotel

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

MASTERCLASS 1: Gevrey-Chambertin 1er Cru 'Clos St-Jacques'

with special guest: Allen Meadows

Tickets: HKD 2,880 per seat



A favourite debate amongst Burgundy enthusiasts is which of the Côte d'Or's 1er Crus might deserve upgrading to grand cru status. Gevrey-Chambertin's 'Clos St-Jacques' always comes up in such discussions. According to Clive Coates MW, 'when it came to be decreed what was *grand cru* and what was not in the 1930s, it was decided that only *climats* contiguous with Chambertin and Clos de Bèze would be considered for top rank. Ruchottes and Mazoyères scraped in, for a finger of each touches the magic core. Clos St-Jacques, on its own, but perfectly poised on the Combe de Lavaux flank, was excluded.'

Today, however, it is clear that Burgundy enthusiasts judge it amongst the grands crus, *with their wallets*, as prices for Clos St-Jacques today exceed some grands crus, even within a domaine's range.

Another interesting aspect is ownership. From the 19th century until 1954 the vineyard was a *monopole* of the Comte de Moucheron. It was then sold and is today owned and produced by 5 domaines, all with regular shaped strips from the bottom to the top of the vineyard:

- 2.21ha, Domaine Armand Rousseau
- 1.60ha, Domaine Sylvie Esmonin
- 1.00ha, Domaine Louis Jadot (ex-Domaine Clair Daü)
- 1.00ha, Domaine Bruno Clair (ex-Domaine Clair Daü)
- 0.89ha, Domaine Fourrier

In this masterclass Allen Meadows will help us understand the factors that give Clos St-Jacques its character. By tasting each of the five domaines producing it side by side in two vintages – 2011 and 2008 – we will come away with a clear idea of what that character is, as well as how each of the five domaines involved interprets it.

WINES TO BE SERVED

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

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

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

2011 Domaine Fourrier - Gevrey Chambertin 1er Cru 'Clos St-Jacques'

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

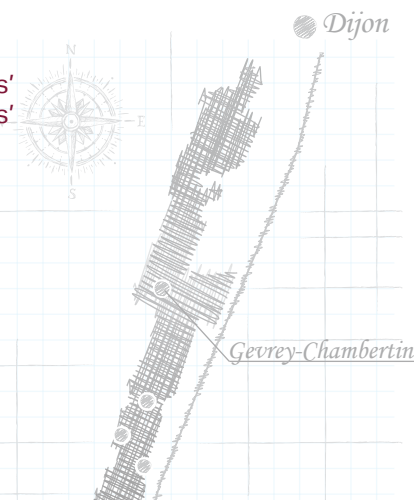
2011 Domaine Bruno Clair - Gevrey Chambertin 1er Cru 'Clos St-Jacques'

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

2011 Domaine Sylvie Esmonin - Gevrey Chambertin 1er Cru 'Clos St-Jacques'

2008 Maison Louis Jadot - Gevrey Chambertin 1er Cru 'Clos St-Jacques'

2011 Maison Louis Jadot - Gevrey Chambertin 1er Cru 'Clos St-Jacques'



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HONG KONG - DAY 3



21ST APRIL (Saturday), 2:30PM - 4PM

Grand Ballroom, Island Shangri-La Hotel

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

MASTERCLASS 2: Domaine Amiot-Servelle Chambolle-Musigny Premier Crus

with special guests: Prune Amiot-Servelle, Antoine Amiot-Servelle and Allen Meadows

Tickets: HKD 1,580 per seat



The Côte de Nuits' 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.

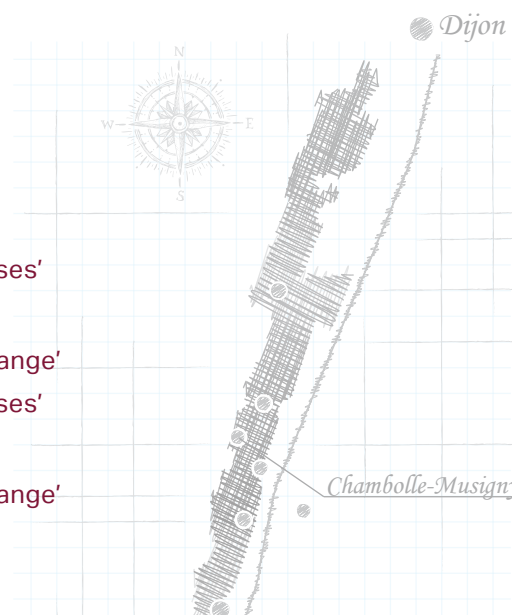
After gaining her diploma in oenology, daughter Prune began working at the domaine in 2011. Domaine Amiot-Servelle was established in 1989 through the marriage of Christian Amiot and Elisabeth Servelle. As Chambolle-Musigny specialists, they have won high praise for their sensitive approach to representing 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 been certified since 2008.

For this masterclass we will be fortunate to have with us in Hong Kong Prune Amiot-Servelle and her brother Antoine who has also joined the domaine, who together with Allen Meadows will take us through four different Chambolle-Musigny 1er Crus *climats*. The selection includes 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 four *terroirs*.

WINES TO BE SERVED

2015 Domaine Amiot-Servelle Chambolle Musigny 1er Cru 'Les Amoureuses'
2015 Domaine Amiot-Servelle Chambolle Musigny 1er Cru 'Les Fuées'
2015 Domaine Amiot-Servelle Chambolle Musigny 1er Cru 'Les Charmes'
2015 Domaine Amiot-Servelle Chambolle Musigny 1er Cru 'Derrière la Grange'

2013 Domaine Amiot-Servelle Chambolle Musigny 1er Cru 'Les Amoureuses'
2013 Domaine Amiot-Servelle Chambolle Musigny 1er Cru 'Les Fuées'
2013 Domaine Amiot-Servelle Chambolle Musigny 1er Cru 'Les Charmes'
2013 Domaine Amiot-Servelle Chambolle Musigny 1er Cru 'Derrière la Grange'



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HONG KONG - DAY 3



21ST APRIL (Saturday), 7PM

Grand Ballroom, Island Shangri-La Hotel

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

THE FINE WINE EXPERIENCE BURGHOUND SYMPOSIUM HONG KONG CHARITY GALA DINNER

with special guests: Prune and Antoine Amiot-Servelle, Marit Lindal and Christophe Perrot-Minot and Erica and Allen Meadows

Tickets: Donate HKD 5,000+ worth of Burgundy wine per seat (minimum value per btl: HKD 2,000)



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

This year The Fine Wine Experience is buying your dinner – there is no ticket to purchase! In lieu of paying for a ticket, we ask each participant to donate wine which we will auction – ten lots live on the night, and the rest online (see the Q&A for more details on how that will work). Then, 100% of the proceeds will go to this year's charity, New Life, a mental health specialist. Our target is to raise HK\$1.5 million in support of "Mindful Parents, Happy Kids", a programme to train 40 local Mindful Parenting facilitators to provide 20 workshops

and 60 courses to an estimated 800 parents over two years. It's a bold target that will deliver a real impact in our Hong Kong community.

This year's special guests will include Erica and Allen Meadows, Antoine and Prune Amiot-Servelle (Domaine Amiot-Servelle), Christophe Perrot-Minot (Domaine Perrot-Minot). It's a truly lovely aspect of Burgundy that this type of dinner exemplifies – the generosity, friendship, and natural sense to share the passion for these wines with others.

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).

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

HONG KONG CHARITY GALA DINNER



Q&A

How do you get your seats for this year's gala dinner (contribution in bottles)?

In previous years The Fine Wine Experience has charged a fee to attend the Gala Dinner. This year rather than have a ticket price for a seat, we are asking instead for bottles of wine. These are not your bottles for drinking on the night but bottles to donate ahead of time for charity. We are asking each guest to donate Burgundy wines with a minimum combined market value of HKD 5,000 (and minimum market per bottle value of HKD 2,000). Of course, there is no limit on the value of the bottles you donate!

Why are we doing it this way this year?

The Gala Dinner is a charity event and one in the generous spirit of Burgundy. The Fine Wine Experience will take no revenue for the dinner. You are our guest. Your donated bottles will be combined into lots to be sold by auction, and the proceeds will go to this year's charity, [New Life Psychiatric Rehabilitation Association \(新生精神康復會\)](#). Feel free to be as generous as you like!

What kinds of bottles are acceptable?

In the spirit of the event, we are asking for Burgundy wine, and with an emphasis on quality over quantity – wines that will be desirable to Burgundy lovers like you. We set the minimum per guest at HKD 5,000 and minimum per bottle of HKD 2,000 as a guide. However, the choices are up to you. Please get in touch with us with your selections.

How will these bottles be sold?

On the night of the auction, there will be a live auction featuring ten lots. There will also be an online auction for which we will create lots from your generously donated bottles (i.e. some donated wines may be combined into lots). That auction will open around 1 week prior to the Gala Dinner, and bidding will close at 9pm on Sunday 29th April. We will announce full details of this auction closer to the time.

How do I get my bottles to you?

First please get in contact to reserve your seats, and let us know the bottles you wish to donate. Then send them to our shop – The Fine Wine Experience, 85 Queen's Road West, Sheung Wan, Hong Kong. Please drop them off or have them delivered to us no later than Friday, 16th March.

How do I bid?

For the online auction, we will circulate registration details closer to the time. You will then be able to see the lots online. For the live auction, if you cannot attend in person but still wish to bid, please get in touch.

Is there a buyer's premium?

No. Absolutely 100% of the proceeds will go to charity, and there is no premium on top. What the lot hammers for is what you will pay.

Where do I pay for and collect my winning lots?

Lots may be paid for by wire, cheque or cash immediately after the close of each auction and collected from our shop by arrangement the week after the auction.

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

ACCOMMODATION (HK)



WE PROVIDE SPECIAL HOTEL RATES FOR OUR GUESTS OF BURGHOUND SYMPOSIUM 2018 HONG KONG EVENTS:

Deluxe Peak View Room, Island Shangri-la Hotel
(Island Shangri-La Hotel, Pacific Place, 88 Supreme Court Road, Central, Hong Kong)

HKD 2,550 + 10% service charge / per night
(subject to availability)

This offer is only valid for bookings made through The Fine Wine Experience for the participants of Burghound Symposium 2018 events, please contact us via events@finewineexperience.com or [+852 2803 0753](tel:+85228030753) for booking.

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

85 Queen's Road West, Sheung Wan, Hong Kong

Tel: +852 2803 0753 | **Fax:** +852 2803 0776


Opening Hours:

Monday to Friday 10am - 7:30pm

Saturday 1pm - 7pm

Sunday & Public Holiday Closed

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 TFW_E_HK