

the
FINE  WINE
experience

BURGHOUND --- SYMPOSIUM

HONG KONG 16th-19th MARCH 2020

BEIJING 20th-23rd MARCH 2020

SHANGHAI 25th-28th MARCH 2020

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

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



Allen Meadows

BURGHOUND.COM

HONG KONG: 17&19 MARCH
BEIJING: 20-22 MARCH
SHANGHAI: 25-26 & 28 MARCH



**Prune & Antoine
Amiot-Servelle**

**DOMAINE
AMIOT-SERVELLE**

BEIJING: 21&22 MARCH
SHANGHAI: 25&28 MARCH



**Christian &
Justine Clerget**

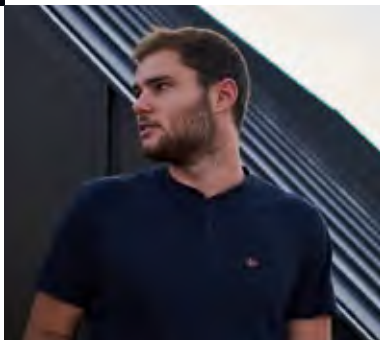
**DOMAINE
CHRISTIAN CLERGET**

BEIJING: 21-22 MARCH
SHANGHAI: 28 MARCH

**Pierre-Vincent
Girardin**

PIERRE GIRARDIN

SHANGHAI: 26&28 MARCH



Armand Heitz

**DOMAINE
HEITZ-LOCHARDET**

BEIJING: 21&22 MARCH
SHANGHAI: 26&28 MARCH



Xavier Horiot

**DOMAINE
LAUNAY-HORIOT**

BEIJING: 21&22 MARCH
SHANGHAI: 26&28 MARCH



Frédéric Lafarge

**DOMAINE
MICHEL LAFARGE**

BEIJING: 20-22 MARCH

Philippe Pacalet

PHILIPPE PACALET

BEIJING: 21-23 MARCH
SHANGHAI: 27&28 MARCH



Edouard Parinet

**CHÂTEAU DU
MOULIN-À-VENT**

BEIJING: 21&22 MARCH
SHANGHAI: 28 MARCH



**Christophe
Perrot-Minot**

**DOMAINE
PERROT-MINOT**

HONG KONG: 18 MARCH



Guillaume Rouget

**DOMAINE
EMMANUEL ROUGET**

HONG KONG: 16 MARCH



HONG KONG。香港, 16th-19th MARCH



Monday, 16th March 2020

星期一, 2020年3月16日

7PM

GROWER DINNER:

Domaine Emmanuel Rouget - Echézeaux, Cros Parantoux & Les Beaumonts
庄主晚宴: 胡杰酒庄, 夜丘之珠

with special guest | Guillaume Rouget

VENUE: Rosewood Hotel Hong Kong

HKD 14,800

Tuesday, 17th March 2020

星期二, 2020年3月17日

6:30PM - 8PM

MASTERCLASS: Understanding Meursault, Puligny-Montrachet & Chassagne-Montrachet And What Makes Each Unique

大师班: 勃艮第的白酒圣殿 — 默尔索, 普里尼·蒙哈榭及夏沙尼·蒙哈榭

with special guest | Allen Meadows

VENUE: The Fine Wine Experience Shop

HKD 1,880

Wednesday, 18th March 2020

星期三, 2020年3月18日

7PM

GROWER DINNER:

Domaine Perrot-Minot - Chambertin & Chambertin-Clos de Bèze
庄主晚宴: 皮瑞米諾酒庄, 香贝丹与香贝丹·贝日特级园

with special guest | Christophe Perrot-Minot

VENUE: China Tang Landmark

HKD 6,000

Thursday, 19th March 2020

星期四, 2020年3月19日

7PM

RARE WINE DINNER: 1990 Burgundy, Thirty-Years On

珍稀晚宴: 1990年勃艮第特级园, 三十年的回望

with special guest | Allen Meadows

VENUE: The Upper House Hong Kong

HKD 28,000



<p>Friday, 20th March 2020 星期五, 2020年3月20日</p> <p>7PM</p>	<p>GROWER DINNER: Treasures from Domaine Michel Lafarge 庄主晚宴: 来自拉法热酒庄的珍藏</p> <p>with special guests Allen Meadows & Frédéric Lafarge</p> <p>VENUE: La Chansonnière 兰颂餐厅</p> <p>HKD 4,300 or RMB 3,800</p>
<p>Saturday, 21st March 2020 星期六, 2020年3月21日</p> <p>1:30PM - 3PM</p> <p>4PM - 5:30PM</p> <p>6:30PM</p>	<p>MASTERCLASS: Understanding Volnay and Pommard featuring Domaine Lafarge & Domaine Launay-Horiot 大师班: 沃尔内与波玛</p> <p>with special guests Allen Meadows, Frédéric Lafarge & Xavier Horiot</p> <p>VENUE: Park Hyatt Beijing 北京柏悦酒店</p> <p>HKD 1,540 or RMB 1,380</p> <p>MASTERCLASS: Winemaking Using the Whole Bunch – Why Are Producers Passionate About this Approach? featuring Philippe Pacalet and Armand Heitz and Wines from Beaujolais, Burgundy and the Northern Rhône 大师班: 为何大家都热衷整串发酵?</p> <p>with special guests Philippe Pacalet & Armand Heitz</p> <p>VENUE: Park Hyatt Beijing 北京柏悦酒店</p> <p>HKD 840 or RMB 750</p> <p>Winemaker Gala Dinner in Beijing 庄主庆祝晚宴(北京場)</p> <p>with special guests Prune & Antoine Amiot-Servelle (Domaine Amiot-Servelle), Christian & Justine Clerget (Domaine Christian Clerget), Armand Heitz (Domaine Heitz-Lochardet), Xavier Horiot (Domaine Launay-Horiot), Frédéric Lafarge (Domaine Michel Lafarge), Philippe Pacalet & Monica Marcucci Pacalet (Philippe Pacalet), Edouard Parinet (Château du Moulin-à-Vent) and Erica & Allen Meadows</p> <p>VENUE: Park Hyatt Beijing 北京柏悦酒店</p> <p>HKD 5,400 or RMB 4,800</p>
<p>Sunday, 22nd March 2020 星期日, 2020年3月22日</p> <p>1 PM - 2:30PM</p> <p>2PM - 5PM</p> <p>4PM - 5:30PM</p>	<p>MASTERCLASS: Discover Cru Beaujolais featuring Philippe Pacalet, Domaine Michel Lafarge, Domaine Heitz-Lochardet & Château du Moulin-à-Vent 大师班: 博若莱解码</p> <p>with special guests Philippe Pacalet, Frédéric Lafarge, Armand Heitz & Edouard Parinet</p> <p>VENUE: Park Hyatt Beijing 北京柏悦酒店</p> <p>HKD 730 or RMB 650</p> <p>Walkaround Grand Tasting in Beijing 凡荟品酒会北京場</p> <p>with special guests Prune & Antoine Amiot-Servelle (Domaine Amiot-Servelle), Christian & Justine Clerget (Domaine Christian Clerget), Armand Heitz (Domaine Heitz-Lochardet), Xavier Horiot (Domaine Launay-Horiot), Frédéric Lafarge (Domaine Michel Lafarge), Philippe Pacalet & Monica Marcucci Pacalet (Philippe Pacalet), Edouard Parinet (Château du Moulin-à-Vent) and Erica & Allen Meadows</p> <p>VENUE: Park Hyatt Beijing 北京柏悦酒店</p> <p>HKD 1,540 or RMB 1,380 (Special Price HKD 1,140 or RMB 980 when sign-up for any MASTERCLASS in China)</p> <p>MASTERCLASS: 2017s from Domaine Christian Clerget and Domaine Amiot-Servelle 庄主大师班: 2017年, 克莱格特酒庄与阿米奥·赛维尔酒庄</p> <p>with special guests Christian Clerget, Justine Clerget, Antoine & Prune Amiot-Servelle</p> <p>VENUE: Park Hyatt Beijing 北京柏悦酒店</p> <p>HKD 1,540 or RMB 1,380</p>
<p>Monday, 23rd March 2020 星期一, 2020年3月23日</p> <p>7PM</p>	<p>GROWER DINNER: Philippe Pacalet in Beijing 庄主晚宴: 菲利普·帕卡雷(北京場)</p> <p>with special guest Philippe Pacalet</p> <p>VENUE: Opposite House Hotel 北京瑜舍酒店</p> <p>HKD 3,920 or RMB 3,500</p>



<p>Wednesday, 25th March 2020 星期三, 2020年3月25日</p> <p>7PM</p> <p>7PM</p>	<p>RARE WINE DINNER: 1995 Burgundy Grand Crus, Twenty-Five-Years On 珍稀晚宴: 1995年勃艮第, 二十五年的回望</p> <p>with special guest Allen Meadows</p> <p>VENUE: Four Seasons Hotel Shanghai at Pudong 上海浦東四季酒店 HKD 24,300 or RMB 21,800</p> <p>GROWER DINNER: Domaine Amiot-Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses' & 'Les Charmes' 酒庄晚宴: 阿米奥·赛维尔酒庄, 爱倡园与一級园 'Les Charmes'</p> <p>with special guests Prune & Antoine Amiot-Servelle</p> <p>VENUE: Jing An Shangri-La Hotel Shanghai 上海靜安香格里拉大酒店 HKD 3,670 or RMB 3,280</p>
<p>Thursday, 26th March 2020 星期四, 2020年3月26日</p> <p>7PM</p>	<p>DINNER: Meursault, Volnay & Pommard - Regions to Know & the Producers to Watch through the wines of Domaine Launay-Horiot, Domaine Heitz-Lochardet & Pierre Girardin</p> <p>晚宴: 默尔索, 沃尔内与波玛, 新兴地区与新星</p> <p>with special guests Allen Meadows, Xavier Horiot, Armand Heitz & Pierre-Vincent Girardin</p> <p>VENUE: Tang Court at Langham Hotels Shanghai 上海朗廷酒店唐閣中餐厅 HKD 2,690 or RMB 2,400</p>
<p>Friday, 27th March 2020 星期五, 2020年3月27日</p> <p>7PM</p>	<p>GROWER DINNER: Philippe Pacalet in Shanghai 酒庄晚宴: 菲利普·帕卡雷(上海場)</p> <p>with special guest Philippe Pacalet</p> <p>VENUE: The Middle House Shanghai 上海鑰舍酒店 HKD 3,920 or RMB 3,500</p>
<p>Saturday, 28th March 2020 星期六, 2020年3月28日</p> <p>11:30AM - 1PM</p> <p>12:30PM - 3:30PM</p> <p>2:30PM - 4PM</p> <p>6:30PM</p>	<p>MASTERCLASS: Appreciating the Often Overlooked 1er Crus of Nuits-St.-Georges 大师班: 夜·圣乔治一級园, 你看漏了什么?</p> <p>with special guest Allen Meadows</p> <p>VENUE: The Middle House Shanghai 上海鑰舍酒店 HKD 2,100 or RMB 1,880</p> <p>Walkaround Grand Tasting Luncheon in Shanghai 凡荟品酒会上海场(含午餐)</p> <p>with special guests Prune & Antoine Amiot-Servelle (Domaine Amiot-Servelle), Christian & Justine Clerget (Domaine Christian Clerget), Pierre-Vincent Girardin (Pierre Girardin), Armand Heitz (Domaine Heitz-Lochardet), Xavier Horiot (Domaine Launay-Horiot), Philippe & Monica Marcucci Pacalet (Philippe Pacalet), Edouard Parinet (Château du Moulin-à-Vent) and Erica & Allen Meadows</p> <p>VENUE: The Middle House Shanghai 上海鑰舍酒店 HKD 1,680 or RMB 1,500 (Special Price HKD 1,280 or RMB 1,100 when sign-up for any MASTERCLASS in China)</p> <p>MASTERCLASS: Discovering the Wines of Domaine Christian Clerget 酒庄大师班: 克莱格特酒庄</p> <p>with special guests Christian & Justine Clerget</p> <p>VENUE: The Middle House Shanghai 上海鑰舍酒店 HKD 1,120 or RMB 1,000</p> <p>Shanghai 'Paulée-Style' Gala Dinner 上海自帶酒庆祝晚宴</p> <p>with special guests Prune & Antoine Amiot-Servelle (Domaine Amiot-Servelle), Christian & Justine Clerget (Domaine Christian Clerget), Pierre-Vincent Girardin (Pierre Girardin), Armand Heitz (Domaine Heitz-Lochardet), Xavier Horiot (Domaine Launay-Horiot), Philippe & Monica Marcucci Pacalet (Philippe Pacalet) Edouard Parinet (Château du Moulin-à-Vent) and Erica & Allen Meadows</p> <p>VENUE: The Middle House Shanghai 上海鑰舍酒店 HKD 3,130 or RMB 2,800</p>



HONG KONG
PROGRAMME

香 港

16th - 19th MARCH

三月十六至十九日

HONG KONG. 16th MARCH, 7PM



GROWER DINNER:

Domaine Emmanuel Rouget - Echézeaux, Cros Parantoux & Les Beaumonts

庄主晚宴: 胡杰酒庄, 夜丘之珠

with special guest: Guillaume Rouget

16TH MARCH (Monday), 7PM
Rosewood Hotel Hong Kong
(No18, Salisbury Road, Tsim Sha Tsui, Hong Kong)
香港尖沙咀梳士巴利道18號香港瑰麗酒店

Tickets: HKD14,800 per seat

英语讲解
Will be Conducted
in English



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



GROWER DINNER:

Domaine Emmanuel Rouget - Echézeaux, Cros Parantoux & Les Beaumonts

庄主晚宴: 胡杰酒庄, 夜丘之珠

In the village of Flagey-Echezeaux lies the outstanding Domaine Emmanuel Rouget. It's one where the legendary and revolutionary winemaking figure in Burgundy, Henri Mayer, left a great mark. Emmanuel Rouget is Henri Mayer's nephew, and Henri served as a mentor to Emmanuel as he learned winemaking and worked for Mayer beginning in the 1970s. These skills and family traditions of winemaking have since been passed down to Guillaume Rouget, one of Emmanuel's sons, who together with his brother Nicolas are leading the domaine now. They are farming the land and making wine from the same plots Mayer did.

Wines from Domaine Emmanuel Rouget started being produced in the mid-1980s, and all of the Mayer family-owned vineyards were leased to Emmanuel Rouget upon Mayer's retirement in 1996. Then, since 2002, all of the Mayer-owned portion of Cros Parantoux was made by Rouget (0.715ha of the 1.01ha total). Click [here](#) to read Linden's review of the Henri Mayer dinner that was part of our Burghound Symposium program in 2017 and was published in *Spirito di Vino Asia. Issue No. 31 January 2018*.



We are honoured to have Guillaume join us for this dinner that will take you on a tour of three of the finest examples of his wines – Echezeaux, Cros Parantoux and Les Beaumonts from four contrasting vintages – 1993, 2002, 2009 and 2016. This dinner will also offer the opportunity to experience the winemaking evolution at this domaine as the generations shift from Emmanuel Rouget to his sons, Guillaume and Nicolas.

Come join us if you are looking to learn more about the influence of the late Henri Mayer on winemaking in Burgundy, if you want to learn more about Domaine Emmanuel Rouget, if you want to learn more about these three distinct and top vineyards – Echezeaux, Cros Parantoux and Les Beaumonts – or if you like to drink outstanding red Burgundy. Guillaume looks forward to meeting you and to sharing why the vineyards he makes wine from are so special.

WINES TO BE SERVED

1993 Echézeaux Grand Cru (BH93)

2002 Echézeaux Grand Cru

2009 Echézeaux Grand Cru (BH92-94)

2016 Echézeaux Grand Cru (BH92-95)

1993 Vosne-Romanée 1er Cru 'Cros Parantoux' (BH93)

2002 Vosne-Romanée 1er Cru 'Cros Parantoux' (BH93-96)

2009 Vosne-Romanée 1er Cru 'Cros Parantoux' (BH93-96)

2016 Vosne-Romanée 1er Cru 'Cros Parantoux' (BH93)

1993 Vosne-Romanée 1er Cru 'Les Beaumonts' (BH93)

2002 Vosne-Romanée 1er Cru 'Les Beaumonts'

2009 Vosne-Romanée 1er Cru 'Les Beaumonts'

2016 Vosne-Romanée 1er Cru 'Les Beaumonts' (BH91-94)

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HONG KONG. 17th MARCH, 6:30PM - 8PM



MASTERCLASS:

Understanding Meursault, Puligny-Montrachet & Chassagne-Montrachet And What Makes Each Unique

大师班: 勃艮第的白酒圣殿 — 默尔索, 普里尼·蒙哈榭及夏沙尼·蒙哈榭

with special guest: Allen Meadows

17TH MARCH (Tuesday), 6:30PM - 8PM

The Fine Wine Experience Shop

165-166 Connaught Road West, Sai Ying Pun, Hong Kong

香港干诺道西165-166号 The Fine Wine Experience 香港门市

Tickets: HKD 1,880

英语讲解
Will be Conducted
in English



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



MASTERCLASS:

Understanding Meursault, Puligny-Montrachet & Chassagne-Montrachet And What Makes Each Unique

大师班: 勃艮第的白酒圣殿 — 默尔索, 普里尼·蒙哈榭及夏沙尼·蒙哈榭



The three top villages for white Burgundy are Meursault, Puligny-Montrachet and Chassagne-Montrachet. In this masterclass, Allen will explain the distinct qualities found in the *terroir* of these villages which is reflected in the wines. We will taste these defining characteristics as expressed through the benchmark producers for each village as well as through up and coming producers.

For Meursault, our understanding will be gleaned through tasting 1er Cru examples from Domaine Roulot and Domaine Michel Bouzereau. Then, for Puligny-Montrachet, Allen will discuss 1er Crus of Domaine Leflaive and Domaine Paul Pernot to show this village's style markers. And for Chassagne-Montrachet, 1er Crus from Domaine Ramonet and Château de la Maltroye will be our reference point.

If you've been wanting to learn more about white Burgundy to keep up with your friends who are drinking it more and more, this masterclass is one you don't want to miss. You can also ask Allen the difference between '*lieu-dit*' and '*climat*', these often used terms in Burgundy, especially white Burgundy, that can be incredibly confusing. Come with your palate ready for an educational evening of discovery.

WINES TO BE SERVED

- 2013 Domaine Roulot - Meursault 1er Cru 'Clos des Bouchères'
- 2011 Domaine Roulot - Meursault 1er Cru 'Charmes'
- 2016 Domaine Michel Bouzereau - Meursault 1er Cru 'Les Genevrières'
- 2016 Domaine Michel Bouzereau - Meursault 1er Cru 'Les Perrières'
- 2015 Domaine Leflaive - Puligny-Montrachet 1er Cru 'Les Folatières'
- 2014 Domaine Leflaive - Puligny Montrachet 1er Cru 'Les Pucelles'
- 2017 Domaine Paul Pernot - Puligny Montrachet 1er Cru 'Les Chalumaux'
- 2017 Domaine Paul Pernot - Puligny Montrachet 1er Cru 'Champ Canet Clos de la Jaquelotte'
- 2017 Domaine Ramonet - Chassagne-Montrachet 1er Cru 'Les Ruchottes'
- 2017 Domaine Ramonet - Chassagne-Montrachet 1er Cru 'Morgeot'
- 2016 Château de la Maltroye - Chassagne-Montrachet 1er Cru 'Dent de Chien'
- 2017 Château de la Maltroye - Chassagne-Montrachet 1er Cru 'La Romanée'

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HONG KONG。 18th MARCH, 7PM



GROWER DINNER:

Domaine Perrot-Minot - Chambertin & Chambertin-Clos de Bèze

庄主晚宴: 皮瑞米諾酒莊, 香貝丹与香貝丹·貝日園

with special guest: Christophe Perrot-Minot

18TH MARCH (Wednesday), 7PM

China Tang Landmark

Shops 411-413 4/F Landmark Atrium, 15 Queen's Road Central, Hong Kong

香港中環皇后大道中15號置地廣場 唐人館

Tickets: HKD 6,000 per seat

英語讲解
Will be Conducted
in English



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GROWER DINNER:

Domaine Perrot-Minot - Chambertin & Chambertin-Clos de Bèze

庄主晚宴: 皮瑞米諾酒莊, 香貝丹與香貝丹·貝日園



Two years ago we featured the wines of Christophe Perrot-Minot as one of our winemaker dinners for our Burghound Symposium in 2018. We enjoyed the time with Christophe so much and were so impressed by his wines that we are honoured to have him back.

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

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

WINES TO BE SERVED

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

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

2009 Chambertin Grand Cru Vieilles Vignes (BH93-96)

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

2010 Chambertin Grand Cru Vieilles Vignes (BH93-96)

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

2011 Chambertin Grand Cru Vieilles Vignes (BH93-96)

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

2014 Chambertin Grand Cru Vieilles Vignes (BH93-95)

2014 Chambertin-Clos de Bèze Grand Cru Vieilles Vignes (BH92-93)

2016 Chambertin Grand Cru Vieilles Vignes

2016 Chambertin-Clos de Bèze Grand Cru Vieilles Vignes

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

HONG KONG. 19th MARCH, 7PM



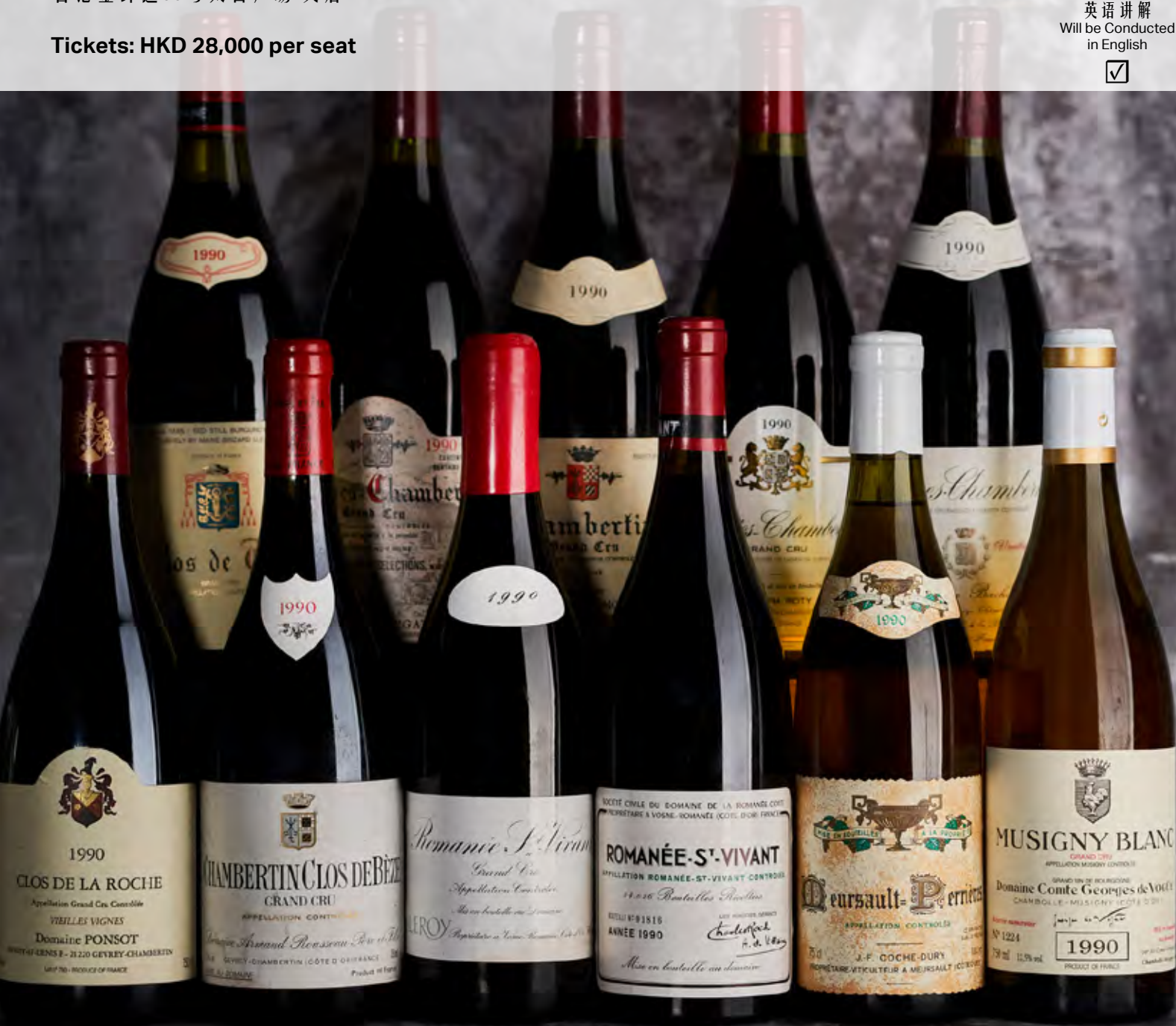
RARE WINE DINNER: 1990 Burgundy, Thirty-Years On 珍稀晚宴: 1990年勃艮第, 三十年的回望

with special guest: Allen Meadows

19th MARCH (Thursday), 7PM
The Upper House Hong Kong
Pacific Place, 88 Queensway, Hong Kong
香港金钟道88号太古广场 奕居

Tickets: HKD 28,000 per seat

英语讲解
Will be Conducted
in English



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RARE WINE DINNER:

1990 Burgundy, Thirty-Years On

珍稀晚宴: 1990年勃艮第特級園, 三十年的回望



With the start of a new decade – 2020 – now upon us, we thought it appropriate to take a look back at how winemaking has changed in Burgundy from thirty years ago with a dinner focused on wines from the 1990 vintage. This vintage is one of the most highly regarded of the 20th Century. In addition, the decade of the 1990s marks a period of great shift in Burgundy in terms of winemaking styles, practices and advancements. We've curated the wines for this dinner carefully to give you a good overview of the vintage and will have wine expert Allen Meadows to guide you through the dinner and to offer his insights on the 1990 vintage. Sometimes it's important to see where we have been to have perspective and greater understanding of the recent vintages of today.

This dinner will offer us the opportunity to celebrate vintage 1990– 30 years on from the harvest. Creating a line-up like this of some of the greatest wines of a top vintage 30 years on, including some made in very tiny quantities, has become increasingly challenging. This evening's dinner will provide you with comparisons of different producers in key *terroirs*: a white each from the Côte de Nuits and the Côte de Beaune and then *grand crus* from Morey-St.-Denis (Clos de Tart and Clos de la Roche), Gevrey-Chambertin (Chambertin, Charmes-Chambertin, Griotte-Chambertin and Chambertin-Clos de Bèze), and Vosne-Romanée (Romanée-St.-Vivant from top producers - Domaine de la Romanée-Conti, Domaine Leroy and Domaine Hudelot-Noëllat). We look forward to sharing this special and rare experience with you, under the thoughtful tutelage of **Mr. Burghound Allen Meadows**.

WINES TO BE SERVED

1990 Domaine Comte de Vogüé - Musigny Blanc Grand Cru (Ex-Domaine)

1990 Domaine Coche Dury - Meursault 1er Cru 'Les Perrières' (BH97)

1990 Domaine Leroy - Romanée-St-Vivant Grand Cru

1990 Domaine de la Romanée-Conti - Romanée-St-Vivant Grand Cru

1990 Domaine Hudelot-Noëllat - Romanée-St-Vivant Grand Cru

1990 Domaine Armand Rousseau - Chambertin-Clos de Bèze Grand Cru

1990 Domaine Denis Mortet - Chambertin Grand Cru

1990 Domaine Claude Dugat - Charmes-Chambertin Grand Cru (BH94)


1990 Domaine Bachelet - Charmes-Chambertin Grand Cru Vieilles Vignes

1990 Domaine Joseph Roty - Griotte-Chambertin Grand Cru

1990 Domaine Clos de Tart - Clos de Tart Grand Cru

1990 Domaine Ponsot - Clos de la Roche Grand Cru Vieilles Vignes (BH95)

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



B E I J I N G
PROGRAMME

北 京

20th - 23th MARCH

三月二十至廿三日

BEIJING。 20th MARCH, 7PM



GROWER DINNER: Treasures from Domaine Michel Lafarge

庄主晚宴：来自拉法热酒庄的珍藏

with special guests: Allen Meadows & Frédéric Lafarge

20th MARCH (Friday), 7PM

La Chansonnière

1/F, Yingxiang Kongjian, 2, Jianguai Xilu, Chaoyang District, Beijing

北京市朝阳区酒仙桥语言文化中心B座1层兰颂餐厅

Tickets: HKD 4,300 or RMB 3,800 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandarin
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



GROWER DINNER: Treasures from Domaine Michel Lafarge

庄主晚宴: 来自拉法热酒庄的珍藏



Frédéric Lafarge of Domaine Michel Lafarge in Volnay (Michel Lafarge's son) showcases traditional style Burgundy at its finest. He's been making wine for 43 years and uses the winemaking techniques that have been passed down from his father. The wines are precise and fruity in their youth, with an enormous ageing potential. This dinner will be the perfect occasion to discover the range of Frédéric's wines from mature wines up to current, youthful examples.

Frédéric is an emblematic figure in the use of biodynamic practices in Burgundy. He and his wife Chantal with the help of their daughter, Clothilde, spend long hours in their vineyard to ensure the health and quality of their grapes. They firmly believe that high caliber wine is made in the vineyard.

This philosophy has been their practice since the very beginning. As a result, they limit the use of new oak in ageing their wines too as Frédéric wants the *terroir* to come through in his wines. Domaine Lafarge is respected around the world for their viticulture practices and outstanding quality, and Frédéric looks forward to sharing his philosophy and wines with you.

WINES TO BE SERVED

2015 Domaine Lafarge - Beaune 1er Cru 'Clos Des Aigrots' Blanc

2014 Domaine Lafarge - Volnay 1er Cru 'Clos du Château des Ducs'

2011 Domaine Lafarge - Volnay 1er Cru 'Clos du Château des Ducs'

2007 Domaine Lafarge - Volnay 1er Cru 'Clos du Château des Ducs'

2003 Domaine Lafarge - Volnay 1er Cru 'Clos du Château des Ducs'

1985 Domaine Lafarge - Volnay 1er Cru 'Clos du Château des Ducs'

2014 Domaine Lafarge - Volnay 1er Cru 'Clos des Chênes'

2011 Domaine Lafarge - Volnay 1er Cru 'Clos des Chênes'

2007 Domaine Lafarge - Volnay 1er Cru 'Clos des Chênes'

2003 Domaine Lafarge - Volnay 1er Cru 'Clos des Chênes'

1985 Domaine Lafarge - Volnay 1er Cru 'Clos des Chênes'

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

BEIJING。 21st MARCH, 1:30PM - 3PM



MASTERCLASS: Understanding Volnay & Pommard

featuring Domaine Lafarge & Domaine Launay-Horiot

大师班：沃尔内与波玛

with special guests: Allen Meadows, Frédéric Lafarge & Xavier Horiot

21st MARCH (Friday), 1:30PM - 3PM

Park Hyatt Beijing

2 Jianguomen Outer Street, Chaoyang District, Beijing

北京朝阳区建国门外大街2号 北京柏悦酒店

Tickets: HKD 1,540 or RMB 1,380 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandarin
Interpretation



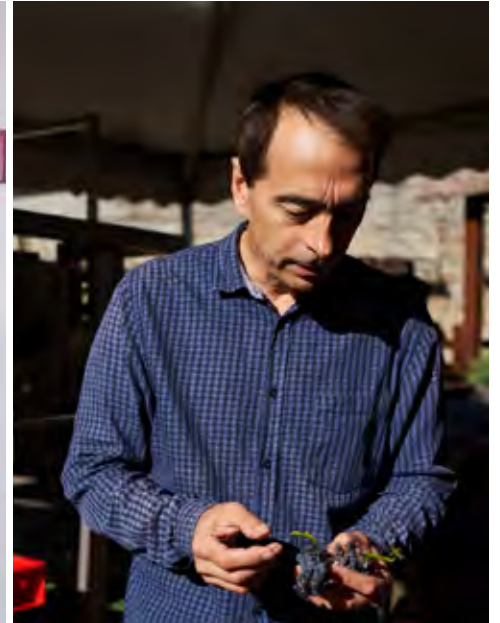
TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



MASTERCLASS: Understanding Volnay & Pommard

featuring Domaine Lafarge & Domaine Launay-Horiot

大师班: 沃尔内与波玛



As interest in fine Burgundy in Hong Kong continues to grow and deepen many enthusiasts are discovering the qualities of the reds of the Côte de Beaune. While a traditional rule of thumb has been to consider Volnay's wines are more elegant, more charming, more "feminine in style", and Pommard's wines as more powerful, dense, more "masculine in style", these epithets are an over-simplification.

This masterclass will unpack the expressions of key *terroirs* in both Volnay and Pommard, and led by Burgundy expert Allen Meadows, Volnay specialist Frédéric Lafarge and Pommard specialist Xavier Horiot, illustrated by wines from their respective domaines.

Frédéric Lafarge and Xavier Horiot are two very different winemakers with a common thread and overarching goal: to make the best of the best, *la crème de la crème*. Frédéric Lafarge has been making wine for 43 years and found his style a long time ago; it's one that is known and loved by wine collectors around the globe. By contrast, Xavier Horiot is a newer face in Burgundy with five years of winemaking experience. And, he breaks all the rules of what we traditionally associate with the wines of Pommard. He makes approachable, charming and elegant wines that are accessible in their youth. Come join us at this masterclass where you will meet Allen Meadows, Frédéric Lafarge and Xavier Horiot, and gain a greater understanding of Volnay and Pommard through two of its finest vigneron.

WINES TO BE SERVED

2016 Domaine Michel Lafarge - Volnay

2016 Domaine Michel Lafarge - Volnay 1er Cru Les Mitans

2016 Domaine Michel Lafarge - Volnay 1er Cru Clos des Chênes (BH93-95)

2016 Domaine Michel Lafarge - Volnay 1er Cru Clos du Château des Ducs (BH93-95)

2016 Domaine Launay-Horiot - Pommard 'Les Perrières'

2016 Domaine Launay-Horiot - Pommard 1er Cru 'Clos Blanc'

2016 Domaine Launay-Horiot - Pommard 1er Cru 'Les Chaponnières'

2016 Domaine Launay-Horiot - Pommard 1er Cru 'Les Rugien Bas'

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

BEIJING。 21st MARCH, 4PM - 5:30PM



MASTERCLASS: Winemaking Using the Whole Bunch – Why Are Producers Passionate About this Approach?

featuring Philippe Pacalet and Armand Heitz and Wines from Beaujolais, Burgundy and
the Northern Rhône

大师班: 为何大家都热衷整串发酵?

with special guest: Philippe Pacalet & Armand Heitz

21ST MARCH (Friday), 4PM - 5:30PM

Park Hyatt Beijing

2 Jianguomen Outer Street, Chaoyang District, Beijing

北京朝阳区建国门外大街2号 北京柏悦酒店

Tickets: HKD 840 or RMB 750 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandarin
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



MASTERCLASS: Winemaking Using the Whole Bunch – Why Are Producers Passionate About this Approach?

featuring Philippe Pacalet and Armand Heitz and Wines from Beaujolais, Burgundy and the Northern Rhône

大师班: 为何大家都热衷整串发酵?

Last year Allen delivered a masterclass on the role of stems in red Burgundy, and we were so impressed by the enthusiasm for this topic that we decided to offer a masterclass from the viewpoint of the winemaker. We asked Philippe Pacalet and Armand Heitz to come share with us their philosophies and experiences with using whole bunch in their winemaking. These are two contrasting personalities that make wines in multiple regions, so this class will offer you a broad perspective and understanding on the use of stems.



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 Prieuré-Roch before making wine under his own label beginning in 2001. Pacalet doesn't own any vineyards instead he rents land and makes the wine in a facility he purchased from the De Montille family that's located in Beaune. Pacalet has clear ideas of how to allow each *terroir* to express itself very clearly in his wines and for him the use of 100% whole bunch is one the keys to this expression of *terroir*. He will share with us the impact of the use of whole bunch for Gamay in Beaujolais, Pinot Noir in Burgundy, and Syrah in Cornas.

Armand Heitz is from Burgundy and comes from a family with a winemaking tradition that dates back to 1857. His family's winery, Domaine Heitz-Lochardet, was founded in the mid-1980s by his parents Brigitte and Christian. Armand studied oenology and then decided to take over his family's vines after completing his studies in 2011. For years, his mother, Brigitte had contracted these vines to Maison Joseph Drouhin. And since taking over Armand has sought about regaining control of more of the vines under the domaine. He made his first vintage in 2013 with the help of consulting oenologist Ludovic Pierrot who had spent eight years working with Anne-Claude Leflaive at Domaine Leflaive.

Armand represents one of the young rising stars among the winemakers of the 21st Century who are learning and offering a fresh perspective on winemaking. He believes that all parts of the vine are integral to making a living wine which is part of why he uses whole bunch in his winemaking. Armand will share with us the impact of whole bunch for Gamay in Beaujolais and Pinot Noir in Burgundy. These two winemakers from different generations and different perspectives will surely make for a lively and enlightening discussion on the use of whole bunch in winemaking.

WINES TO BE SERVED

2016 Philippe Pacalet - Moulin-à-Vent

2016 Philippe Pacalet - Cornas

2017 Philippe Pacalet - Ladoix

2014 Philippe Pacalet - Gevrey-Chambertin

2017 Domaine Heitz-Lochardet - Pommard 1er Cru 'Les Rugiens'

2017 Domaine Heitz-Lochardet - Pommard 1er Cru 'Les Pézerolles'

2017 Domaine Heitz-Lochardet - Pommard 1er Cru 'Clos Poutures'

2017 Domaine Heitz-Lochardet - Juliéna

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

BEIJING。 21st MARCH, 6:30PM



Winemaker Gala Dinner in Beijing

庄主庆祝晚宴 (北京場)

with special guests:

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

Christian & Justine Clerget (**Domaine Christian Clerget**),

Armand Heitz (**Domaine Heitz-Lochardet**),

Xavier Horiot (**Domaine Launay-Horiot**),

Frédéric Lafarge (**Domaine Michel Lafarge**),

Philippe & Monica Marcucci Pacalet (**Philippe Pacalet**),

Edouard Parinet (**Château du Moulin-a-Vent**) and

Erica & Allen Meadows

21ST MARCH (Friday), 6:30PM

Park Hyatt Beijing

2 Jianguomen Outer Street, Chaoyang District, Beijing

北京朝阳区建国门外大街2号 北京柏悦酒店

Tickets: HKD 5,400 or RMB 4,800 per seat



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



Winemaker Gala Dinner in Beijing

庄主庆祝晚宴 (北京場)



Join The Fine Wine Experience team, Erica & Allen Meadows and Burgundy vigneron & vigneronnes: Prune & Antoine Amiot-Servelle from Domaine Amiot-Servelle, Christian & Justine Clerget from Domaine Christian Clerget, Armand Heitz from Domaine Heitz-Lochardet, Xavier Horiot from Domaine Launay-Horiot, Frédéric Lafarge from Domaine Michel Lafarge, Philippe Pacalet & Monica Marcucci Pacalet from Philippe Pacalet, and Edouard Parinet from Château du Moulin-a-Vent for our winemaker celebration in Beijing. On the night of 21st March, each domaine owner will share wines with us in Beijing that they've brought over from their home cellar in Burgundy. Each will say a few words about their wine and will be sure to bring enough for everyone to enjoy.

This dinner will give you an exclusive chance to meet and spend an evening with leading Burgundy producers while drinking fine examples of their wines brought especially from their cellars.

WINES TO BE SERVED

- 2017 Domaine Heitz-Lochardet - Meursault 1er Cru 'Les Perrières'
- 2013 Philippe Pacalet - Echezeaux Grand Cru
- 2002 Domaine Michel Lafarge - Volnay 1er Cru Clos des Chênes
- 2017 Domaine Launay-Horiot - Chambertin Grand Cru
- 2008 Domaine Christian Clerget - Échézeaux Grand Cru
- 2014 Domaine Amiot Servelle - Clos St-Denis Grand Cru
- 2009 Château du Moulin-à-Vent - Moulin-à-Vent

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

BEIJING。 22nd MARCH, 1PM - 2:30PM



MASTERCLASS: Discover Cru Beaujolais

featuring Philippe Pacalet, Domaine Michel Lafarge, Domaine Heitz-Lochardet & Château du Moulin-à-Vent

大师班: 博若莱解码

with special guests: Philippe Pacalet, Frédéric Lafarge, Armand Heitz & Edouard Parinet

22ND MARCH (Sunday), 1PM - 2:30PM

Park Hyatt Beijing

2 Jianguomen Outer Street, Chaoyang District, Beijing

北京朝阳区建国门外大街2号 北京柏悦酒店

Tickets: HKD 730 or RMB 650 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandarin
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



MASTERCLASS: Discover Cru Beaujolais

featuring Philippe Pacalet, Domaine Michel Lafarge, Domaine Heitz-Lochardet & Château du Moulin-à-Vent

大师班: 博若莱解码



Are you as excited by Beaujolais as we are?! We're thrilled to be able to bring you four of Beaujolais' finest producers. Having the chance to share just one of these winemakers with you is already pretty special, so it's even more so to be able to share with you four producers who will discuss five of Beaujolais' Crus – Julié纳斯, Moulin-à-Vent, Fleurie, Chiroubles and Côte de Brouilly.

Edouard Parinet is a specialist of the cru Moulin-à-Vent at his domaine right at the heart of the appellation: the Château du Moulin-à-Vent. He has spent the past decade finding the key *terroirs* to express within the cru and today he will present cuvées from three different sites.

Philippe Pacalet, well known for his wines from the Côte d'Or is actually from Beaujolais and will present a different interpretation: one using 100% whole bunches.

One of the exciting trends in Beaujolais is the fresh attention the region is receiving from producers known better for their Burgundy Pinot Noirs. Frédéric Lafarge and Armand Heitz are part of this new wave and the results are bringing a great new dimensions to the wines of Beaujolais.

Together today these three speakers will present to you their philosophies and techniques while guiding you through wines from five different Beaujolais crus. They will discuss their philosophies and winemaking techniques and share their understanding of their common *terroir*.

To quote Edouard Parinet from Château du Moulin-à-Vent, this masterclass will be "Gamayzing!"

WINES TO BE SERVED

2017 Domaine Heitz-Lochardet - Julié纳斯

2016 Philippe Pacalet - Moulin-à-Vent

2018 Domaine Lafarge-Vial - Chiroubles

2018 Domaine Lafarge-Vial - Fleurie Joie du Palais

2018 Domaine Lafarge-Vial - Côte de Brouilly

2016 Château du Moulin-à-Vent - Moulin-à-Vent 'Champ de Cour'

2016 Château du Moulin-à-Vent - Moulin-à-Vent 'La Rochelle'

2015 Château du Moulin-à-Vent - Moulin-à-Vent 'Clos de Londres'

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

BEIJING。 22nd MARCH, 2PM - 5PM



Walkaround Grand Tasting in Beijing

凡荟品酒会北京場

with special guests:

Prune & Antoine Amiot-Servelle (**Domaine Amiot-Servelle**),
Christian Clerget & Justine Clerget (**Domaine Christian Clerget**),
Armand Heitz (**Domaine Heitz-Lochardet**),
Xavier Horiot (**Domaine Launay-Horiot**),
Frédéric Lafarge (**Domaine Michel Lafarge**),
Philippe & Monica Marcucci Pacalet (**Philippe Pacalet**) and
Edouard Parinet (**Château du Moulin-a-Vent**)

22ND MARCH (Sunday), 2PM - 5PM

Park Hyatt Beijing

2 Jianguomen Outer Street, Chaoyang District, Beijing

北京朝阳区建国门外大街2号 北京柏悦酒店

Tickets: HKD1,540 or RMB1,380 per seat

(Special Price HKD 1,140 or RMB 980 when sign-up for any MASTERCLASS in China)

英语讲解
Will be Conducted
in English



中文传译
with Mandrain
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



Our walkaround tasting is a great opportunity to meet with leading Burgundy vigneron in person, and discuss their wines with them while you taste at your own pace. Join us and experience an extensive range of ready to drink Burgundies from 23 domaines.

PARTICIPATING DOMAINES

Domaine Amiot-Servelle (winemaker present)
Domaine Christian Clerget (winemaker present)
Domaine Heitz-Lochardet (winemaker present)
Domaine Launay-Horiot (winemaker present)
Domaine Michel Lafarge (winemaker present)
Philippe Pacalet (winemaker present)
Château du Moulin-à-Vent (winemaker present)

Wine presented by The Fine Wine Experience Team:

Domaine Hudelot-Noëllat
Charles Van Canneyt
Domaine Harmand-Geoffroy
Pierre Girardin
Domaine Frederic Esmonin
Domaine Laurent Roumier
Domaine Tortochot
Domaine Jean-Marc Millot
Domaine Berthaut-Gerbet
Domaine Audiffred
Domaine Jean Fournier
Domaine du Cellier aux Moines
Château de la Maltroye
Domaine Bachelet-Monnot
Domaine Michel Bouzereau
Domaine Dublère

With over 50 wines to taste



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

BEIJING。 22nd MARCH, 4PM - 5:30PM



MASTERCLASS:

2017s from Domaine Christian Clerget and Domaine Amiot-Servelle

庄主大师班: 2017年, 克莱格特酒庄与阿米奥·赛维尔酒庄

with special guests: Christian & Justine Clerget, Antoine & Prune Amiot-Servelle

22ND MARCH (Sunday), 4PM - 5:30PM

Park Hyatt Beijing

2 Jianguomen Outer Street, Chaoyang District, Beijing

北京朝阳区建国门外大街2号 北京柏悦酒店

Tickets: HKD1,540 or RMB1,380 per seat

英语讲解
Will be Conducted
in English

中文传译
with Mandarin
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



MASTERCLASS:

2017s from Domaine Christian Clerget and Domaine Amiot-Servelle

庄主大师班: 2017年, 克莱格特酒庄与阿米奥·赛维尔酒庄



Christian Clerget



Justine Clerget



Prune Amiot-Servelle



Antoine Amiot-Servelle

This masterclass will offer you the opportunity to explore the Côte de Nuits, and more specifically, the villages of Vosne-Romanée, Chambolle-Musigny, Vougeot, Morey-St.-Denis and Flagey-Echézeaux through two domaines that are on the rise. Christian Clerget with his daughter, Justine, from Domaine Christian Clerget, located in Vougeot, and Prune with Antoine Amiot-Servelle from Domaine Amiot-Servelle, located in Chambolle-Musigny, will share their passion and knowledge of their *terroirs*. The class will give an overview of village level, *premier crus* and *grand crus* all from the 2017 vintage.

The two domaines are using different techniques that produce different styles of wines, so it should make for a comprehensive tour with diverse perspectives. If you've been wanting to learn more about the characteristics of the wines produced from the villages in the Côte de Nuits this masterclass will be a good choice for you.

WINES TO BE SERVED

2017 Domaine Christian Clerget - Chambolle-Musigny
 2017 Domaine Christian Clerget - Vosne-Romanée 'Les Violettes'
 2017 Domaine Christian Clerget - Vougeot 1er Cru 'Le Petits Vougeots'
 2017 Domaine Christian Clerget - Chambolle-Musigny 1er Cru 'Les Charmes'
 2017 Domaine Christian Clerget - Échézeaux Grand Cru

2017 Domaine Amiot Servelle - Morey-St-Denis
 2017 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Charmes'
 2017 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Derrière la Grange'
 2017 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses'
 2017 Domaine Amiot Servelle - Charmes-Chambertin Grand Cru

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

BEIJING。 23rd MARCH, 7PM



GROWER DINNER: Philippe Pacalet in Beijing

庄主晚宴: 菲利普·帕卡雷 (北京場)

with special guest: Philippe Pacalet

23RD MARCH (Monday), 7PM

Opposite House Hotel Beijing

Taikoo Li Sanlitun North, No. 11 Sanlitun Road, Chaoyang District, Beijing

北京市朝阳区三里屯太古里北区 北京瑜舍酒店

Tickets: HKD 3,920 or RMB 3,500 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandrain
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



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 a very clear idea of how to allow each *terroir* to express itself clearly 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. We look forward to having you join us for this winemaker dinner featuring one of the pioneers of the natural wine movement.

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 Prieuré-Roch before making wine under his own label beginning in 2001. Pacalet doesn't own any vineyards instead he rents land and makes the wine in a facility he purchased from the De Montille family that's located in Beaune.

Philippe is passionate about and studied organic winemaking, so the farmers he works with farm organically and sustainably. Philippe produces wine from some of the best vineyards in Burgundy including ones in the following villages which will be featured in this dinner: Gevrey-Chambertin, Beaune, Vosne-Romanée and Nuits-Saint-Georges.

WINES TO BE SERVED

2012 Philippe Pacalet - Nuits-St.-Georges Blanc (Magnum)

2012 Philippe Pacalet - Corton-Charlemagne

2012 Philippe Pacalet - Beaune 1er Cru 'Les Perrières'

2012 Philippe Pacalet - Nuits-St.-Georges 1er Cru 'Aux Argillas'

2014 Philippe Pacalet - Gevrey-Chambertin 1er 'La Perrière'

2014 Philippe Pacalet - Gevrey-Chambertin 1er Cru 'Bel Air'

2014 Philippe Pacalet - Vosne-Romanée 1er Cru 'Les Chaumes'

2012 Philippe Pacalet - Charmes-Chambertin Grand Cru

2011 Philippe Pacalet - Echezeaux Grand Cru

2014 Philippe Pacalet - Ruchottes-Chambertin Grand Cru

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



SHANGHAI
PROGRAMME

上海

25th – 28th MARCH

三月廿五至廿八日

SHANGHAI。 25th MARCH, 7PM



RARE WINE DINNER:

1995 Burgundy Grand Crus, Twenty-Five-Years On

珍稀晚宴: 1995年勃艮第特級園, 二十五年的回望

with special guest: Allen Meadows

25TH MARCH (Wednesday), 7 PM

Four Seasons Hotel Shanghai at Pudong

210 Century Avenue, Pudong district, Shanghai

上海浦东世纪大道210号, 上海浦东四季酒店

Tickets: HKD 24,300 or RMB 21,800 per seat

英语讲解
Will be Conducted
in English

中文传译
with Mandarin
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



RARE WINE DINNER:

1995 Burgundy Grand Crus, Twenty-Five-Years On

珍稀晚宴: 1995年勃艮第特級園, 二十五年的回望



Twenty-five years is a great moment in time to assess the top-tier wines of any vintage, and on the night of 25th March, we are looking back 25 years ago, to 1995. It 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 (BH94)

1995 Domaine François Raveneau - Chablis Valmur Grand Cru (BH94)

1995 Domaine de la Romanée-Conti - La Tâche Grand Cru (BH94)

1995 Domaine Méo-Camuzet - Richebourg Grand Cru (BH94)

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 (Magnum, BH94)

1995 Domaine Comte de Vogüé - Musigny Vieilles Vignes Grand Cru

1995 Domaine Georges Roumier - Bonnes Mares Grand Cru (BH97)

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

1995 Domaine Armand Rousseau - Chambertin Grand Cru (BH94)

1995 Domaine Bachelet - Charmes-Chambertin Grand Cru Vieilles Vignes

1995 Domaine Leroy - Clos Vougeot Grand Cru

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

SHANGHAI。 25th MARCH, 7PM



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

庄主晚宴: 阿米奥·赛维尔酒庄, 爱侣园与一级园 'Les Charmes'

with special guest: Antoine & Prune Amiot-Servelle

25TH MARCH (Wednesday), 7 PM

Jing An Shangri-La Hotel Shanghai

Jing An Kerry Centre, West Nanjing Road, Shanghai

上海南京西路静安嘉里中心 上海静安香格里拉大酒店

Tickets: HKD 3,670 or RMB 3,280 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandarin
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



GROWER DINNER: Domaine Amiot-Servelle -
Chambolle-Musigny 1er Cru 'Les Amoureuses' & 'Les Charmes'
庄主晚宴: 阿米奥·赛维尔酒庄, 爱倡园与一級园 'Les Charmes'



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

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

WINES TO BE SERVED

2005 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses'
2005 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Charmes'

2009 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses'
2009 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Charmes'

2012 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses'
2012 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Charmes'

2013 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses'
2013 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Charmes'

2014 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Amoureuses'
2014 Domaine Amiot Servelle - Chambolle-Musigny 1er Cru 'Les Charmes'

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

SHANGHAI。 26th MARCH, 7PM



DINNER:

Meursault, Volnay and Pommard - Regions to Know & the Producers to Watch

through the wines of Domaine Launay-Horiot, Domaine Heitz-Lochardet & Pierre Girardin

晚宴: 默尔索, 沃尔内与波玛, 新兴地区与新星

with special guests: Allen Meadows, Xavier Horiot, Armand Heitz & Pierre-Vincent Girardin

26TH MARCH (Thursday), 7 PM

Tang Court at The Langham Shanghai

99 Madang Road, Xintiandi, Shanghai

上海新天地马当路 99 号 上海朗廷酒店唐阁中餐厅

Tickets: HKD 2,690 or RMB 2,400 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandrain
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



DINNER:

Meursault, Volnay and Pommard - Regions to Know & the Producers to Watch

through the wines of Domaine Launay-Horiot, Domaine Heitz-Lochardet & Pierre Girardin

晚宴: 默尔索, 沃尔内与波玛, 新兴地区与新星



This winemaker dinner including Burgundy expert, Allen Meadows, highlights three exciting Côte de Beaune producers to watch – Armand Heitz, Xavier Horiot and Pierre-Vincent Girardin - similar in some ways and different in others. They all started their winemaking journey recently: Armand Heitz from Domaine Heitz-Lochardet started in 2013, Xavier Horiot from Domaine Launay-Horiot in 2014 and Pierre-Vincent Girardin in 2017. They are all passionate and talented winemakers now who took different routes to get there. Xavier was a former fighter pilot in the French Air Force. Armand studied oenology and then decided to take over his family's vines after completing his studies in 2011. For years, his mother, Brigitte had contracted these vines to Maison Joseph Drouhin. And since taking over Armand has sought about regaining control of more of the vines under the domaine. Pierre-Vincent grew up watching and learning from his famous winemaking father, Vincent Girardin, and recently graduated from viticulture school in Beaune, deciding to forge his own path and to make wine in his own style.

These different paths have led to different and unique styles of wines that will offer a wonderful opportunity to gain insights into the special qualities of the wines of the Côte de Beaune. Armand and Pierre-Vincent are currently most sought out for their whites, but their reds are precise and worthy of attention too. Xavier's reds, especially his Pommards are standouts for many because of their approachability in their youth and refinement.

Allen, Armand, Xavier and Pierre-Vincent will be here to share their knowledge about three fantastic *terroir* in the Côte de Beaune – Meursault, Volnay and Pommard. We believe these regions are on the rise and look forward to helping you discover them if you haven't already, and if you have, to introduce you to top producers you'll want to know.

WINES TO BE SERVED

2017 Domaine Heitz-Lochardet - Meursault 'En La Barre' (Magnum)
 2017 Domaine Heitz-Lochardet - Meursault 1er Cru 'Les Perrières' (Magnum)
 2017 Domaine Heitz-Lochardet - Pommard 1er Cru 'Clos des Poutures' (Magnum)
 2017 Domaine Heitz-Lochardet - Volnay 1er Cru 'Taillepieds' (Magnum)

2017 Domaine Launay-Horiot - Pommard 'Les Perrières'
 2017 Domaine Launay-Horiot - Pommard 1er Cru 'Les Chaponnières'
 2017 Domaine Launay-Horiot - Pommard 1er Cru 'Les Rugien Bas'
 2017 Domaine Launay-Horiot - Pommard 1er Cru 'Clos Blanc'

2018 Pierre Girardin - Meursault 'Les Narvaux'
 2018 Pierre Girardin - Meursault 1er Cru 'Charmes'
 2018 Pierre Girardin - Pommard 1er Cru 'Les Grands Epenots'
 2018 Pierre Girardin - Volnay 1er Cru 'Clos-des-Chênes'

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

SHANGHAI. 27th MARCH, 7PM



GROWER DINNER: Philippe Pacalet in Shanghai 庄主晚宴: 菲利普·帕卡雷 (上海場)

with special guest: Philippe Pacalet

27th MARCH (Friday), 7 PM
The Middle House Shanghai
No. 366 Shi Men Yi Road, Jing'an District, Shanghai
上海静安区石门一路366号 上海鑰舍酒店

Tickets: HKD 3,920 or RMB 3,500 per seat

英语讲解
Will be Conducted
in English

中文传译
with Mandarin
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



GROWER DINNER: Philippe Pacalet in Shanghai

庄主晚宴: 菲利普·帕卡雷 (上海場)



Philippe Pacalet is a true artisan with a very clear idea of how to allow each *terroir* to express itself clearly 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. We look forward to having you join us for this winemaker dinner featuring one of the pioneers of the natural wine movement.

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 Prieuré-Roch before making wine under his own label beginning in 2001. Pacalet doesn't own any vineyards instead he rents land and makes the wine in a facility he purchased from the De Montille family that's located in Beaune.

Philippe is passionate about and studied organic winemaking, so the farmers he works with farm organically and sustainably. Philippe produces wine from some of the best vineyards in Burgundy including ones in the following villages which will be featured in this dinner: Gevrey-Chambertin, Beaune, Vosne-Romanée and Nuits-Saint-Georges.

WINES TO BE SERVED

2014 Philippe Pacalet - Nuits-St.-Georges Blanc

2011 Philippe Pacalet - Corton-Charlemagne

2011 Philippe Pacalet - Beaune 1er Cru 'Les Perrières' (Magnum)

2011 Philippe Pacalet - Chambolle-Musigny 1er Cru

2011 Philippe Pacalet - Nuits-St.-Georges 1er Cru 'Aux Argillas'

2014 Philippe Pacalet - Gevrey-Chambertin 1er 'La Perrière'

2014 Philippe Pacalet - Vosne-Romanée 1er Cru 'Les Chaumes'

2014 Philippe Pacalet - Charmes-Chambertin Grand Cru

2014 Philippe Pacalet - Ruchottes-Chambertin Grand Cru

2011 Philippe Pacalet - Echezeaux Grand Cru

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

SHANGHAI. 28th MARCH, 11:30 AM - 1PM



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 guest: Allen Meadows

28TH MARCH (Saturday), 11:30AM - 1PM

The Middle House Shanghai

No. 366 Shi Men Yi Road, Jing'an District, Shanghai

上海静安区石门一路366号 上海镛舍酒店

Tickets: HKD 2,100 or RMB 1,880 per seat

英语讲解
Will be Conducted
in English

中文传译
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Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



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?



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 1er 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 Nuits-St.-Georges' 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'

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SHANGHAI. 28th MARCH, 12:30PM - 3:30PM



Walkaround Grand Tasting Luncheon in Shanghai

凡荟品酒会上海場 (含午餐)

with special guests:

Prune & Antoine Amiot-Servelle (**Domaine Amiot-Servelle**),
Christian Clerget & Justine Clerget (**Domaine Christian Clerget**),
Pierre-Vincent Girardin (**Pierre Girardin**),
Armand Heitz (**Domaine Heitz-Lochardet**),
Xavier Horiot (**Domaine Launay-Horiot**),
Philippe & Monica Marcucci Pacalet (**Philippe Pacalet**) and
Edouard Parinet (**Château du Moulin-à-Vent**)

28th MARCH (Saturday), 12:30 PM - 3:30 PM

The Middle House Shanghai

No. 366 Shi Men Yi Road, Jing'an District, Shanghai

上海静安区石门一路366号 上海鑰舍酒店

Tickets: HKD1,680 or RMB 1,500 per person

(Special Price HKD 1,280 or RMB 1,100 when sign-up for any MASTERCLASS in China)



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



Our walkaround tasting is a great opportunity to meet with leading Burgundy vignerons in person, and discuss their wines with them while you taste at your own pace. Join us and experience an extensive range of ready to drink Burgundies from 23 domaines.

The tasting includes a buffet light-lunch.

PARTICIPATING DOMAINES

Domaine Amiot-Servelle (winemaker present)
Domaine Christian Clerget (winemaker present)
Pierre Girardin (winemaker present)
Domaine Heitz-Lochardet (winemaker present)
Domaine Launay-Horiot (winemaker present)
Philippe Pacalet (winemaker present)
Château du Moulin-à-Vent (winemaker present)

Wines presented by The Fine Wine Experience Team:

Domaine Michel Lafarge
Domaine Hudelot-Noëllat
Charles Van Canneyt
Domaine Harmand-Geoffroy
Domaine Frederic Esmonin
Domaine Laurent Roumier
Domaine Tortochot
Domaine Jean-Marc Millot
Domaine Berthaut-Gerbet
Domaine Audiffred
Domaine Jean Fournier
Domaine du Cellier aux Moines
Château de la Maltroye
Domaine Bachelet-Monnot
Domaine Michel Bouzereau
Domaine Dublère

With over 50 wines to taste



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

SHANGHAI。 28th MARCH, 2:30PM - 4PM



MASTERCLASS:

Discovering the Wines of Domaine Christian Clerget

庄主大师班: 克莱格特酒庄

with special guests: Christian & Justine Clerget

28TH MARCH (Saturday), 2:30PM - 4PM

The Middle House Shanghai

No. 366 Shi Men Yi Road, Jing'an District, Shanghai

上海静安区石门一路366号 上海镛舍酒店

Tickets: HKD 1,120 or RMB 1,000 per seat

英语讲解
Will be Conducted
in English



中文传译
with Mandarin
Interpretation



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



MASTERCLASS:

Discovering the Wines of Domaine Christian Clerget

庄主大师班: 克莱格特酒庄



During this masterclass, domaine owner, Christian Clerget, and his daughter, Justine, will put the spotlight on discovering three of their vineyards – Vougeot 1er Cru 'Les Petits Vougeots', 'Chambolle-Musigny 1er Cru 'Les Charmes' and Échézeaux Grand Cru. To eliminate the differences in vintages, Christian and Justine Clerget will present 2008, 2014 & 2017 respectively for each cuvée.

The cellar for this estate is located in Vougeot and managed by Christian and his wife, Isabelle. The vineyards comprise 6 hectares located in Morey-St.-Denis, Chambolle-Musigny, Vosne-Romanée, and Vougeot. Christian and Isabelle 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.

WINES TO BE SERVED

2008 Domaine Christian Clerget - Échézeaux Grand Cru (BH91)

2014 Domaine Christian Clerget - Échézeaux Grand Cru (BH91-93)

2017 Domaine Christian Clerget - Échézeaux Grand Cru (BH90-92)

2008 Domaine Christian Clerget - Chambolle-Musigny 1er Cru 'Les Charmes'

2014 Domaine Christian Clerget - Chambolle-Musigny 1er Cru 'Les Charmes'

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

2008 Domaine Christian Clerget - Vougeot 1er Cru 'Les Petits Vougeots'

2014 Domaine Christian Clerget - Vougeot 1er Cru 'Les Petits Vougeots'

2017 Domaine Christian Clerget - Vougeot 1er Cru 'Les Petits Vougeots'

TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936

SHANGHAI。 28th MARCH, 6:30PM



Shanghai 'Paulée-Style' Gala Dinner

上海自带酒庆祝晚宴

with special guests:

Prune & Antoine Amiot-Servelle (**Domaine Amiot-Servelle**),
Christian & Justine Clerget (**Domaine Christian Clerget**),
Pierre-Vincent Girardin (**Pierre Girardin**),
Armand Heitz (**Domaine Heitz-Lochardet**),
Xavier Horiot (**Domaine Launay-Horiot**),
Philippe & Monica Marcucci Pacalet (**Philippe Pacalet**),
Edouard Parinet (**Château du Moulin-à-Vent**) and
Erica & Allen Meadows

28th MARCH (Saturday), 6:30PM

The Middle House Shanghai

No. 366 Shi Men Yi Road, Jing'an District, Shanghai

上海静安区石门一路366号 上海镛舍酒店

Tickets: HKD 3,130 or RMB 2,800 per seat



TICKETING : events@finewineexperience.com / + 852 2803 0753 / +86 1-8600664936



Shanghai 'Paulée-Style' Gala Dinner

上海自帶酒慶祝晚宴



The finale event for The Fine Wine Experience Burghound Symposium 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 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 & vigneronnes: Prune & Antoine Amiot-Servelle from Domaine Amiot-Servelle, Christian & Justine Clerget from Domaine Christian Clerget, Pierre-Vincent Girardin from Pierre Girardin, Armand Heitz from Domaine Heitz-Lochardet, Xavier Horiot from Domaine Launay-Horiot, and Philippe & Monica Marcucci Pacalet from Philippe Pacalet 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 28th March, we will make sure there are corkscrews, ice buckets and anything you might need to assist you to serve your wines to your fellow guests. The spirit of Burgundy's "la paulée" is sharing, and we look forward to sharing with you too.

We look forward to seeing you from 6:30pm onwards on 28th March, at The Middle House Shanghai.

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

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 | **Fax:** 852 2803-0776

Room 2607, Jinguang Center, Chaoyang District, Beijing 北京市朝阳区京广中心2607室
Tel: + 86 010-65978618

Opening Hours:

Monday to Friday 10am - 7:30pm
Weekends & Public Holiday 12noon - 7:pm



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