



CHÂTEAU PAPE CLÉMENT

An urban vineyard in Bordeaux

Geneva – Thursday, September 21, 2017

We are pleased to announce a renowned tasting dinner featuring the wines of Château Pape Clément. This September, with the exclusive participation of Lionel Labat, Bernard Magrez's right arm, this will be an unforgettable evening. The event will take place on Thursday, September 21, 2017, at the Tosca Restaurant found in the heart of Geneva.



The grand Château Pape Clément estate lies in the Pessac-Léognan region, situated just outside of the city of Bordeaux. Since entrepreneur Bernard Magrez acquired the estate, he has improved its reputation becoming one of the most glorified producers in Bordeaux. Even Robert Parker's The Wine Advocate agrees, stating that: "thanks to this incredible terroir, he can almost compete with both Haut-Brion and with Mission Haut-Brion, just a few miles away".

During the tasting dinner, Lionel Labat will be delighted to present the best vintages ever produced in Pessac-Léognan. The superstars of the night will definitely be the 2010 Château Pape Clément Rouge, which is known as Robert Parker's "Bottled Perfection" and the 2009, which our Brand Ambassador & Head Sommelier, Davide Vaccarini, comments "What a superb wine. A real phenomenon."

The wine list will follow a sensory path led by Lionel Labat, it is sure to be another exceptional occasion for all Bordeaux lovers.

THE WINE LIST

Welcome Champagne

Château Pape Clément Blanc 2009 – Robert Parker 100

Château Pape Clément 1995 – René Gabriel 18

Château Pape Clément 2005 – Robert Parker 99

Château Pape Clément 2009 – James Suckling 98

Château Pape Clément 2010 – Robert Parker 100

Château Pape Clément 2014 – James Suckling 96

Château Pape Clément 2015 – René Gabriel 20

TICKET

CHF 420.00 VAT Incl.

RSVP: events@arvi.ch

EARLYBIRD TICKET PRICE

CHF 380.00 VAT Incl.

Offer valid until 05.09.2017

LOCATION

19.00h

Tosca Restaurant

Rue de la Mairie 8 – 1207 Geneva

Dress Code: Smart Casual

ADDITIONAL INFORMATION

Please note that you will be served one tasting glass per person per label. If less than the minimum number of participants respond, the event may be postponed or canceled. Available places are limited. Official confirmation will be given only after settlement of the invoice. The registration fee is non-refundable. The price of the event includes educational materials and a four-course menu to accompany the wines.