



CHÂTEAU FIGEAC

The feeling of St. Émilion

Melano – Wednesday, October 18, 2017

Due to popular demand, ARVI is excited to present this long-awaited wine pairing dinner, featuring the best-selling En Primeur wine in Switzerland - Château Figeac. We will be hosting this event alongside the Château's General Manager and winemaker, Frédéric Faye on Wednesday, October 18, 2017 at "The Secret Spot" in Melano.



As one of the most prestigious French wines, Château Figeac Classé 1^{er} Cru B is found in the St. Émilion appellation and has been owned by the Manoncourt Family for over 120 years. The Château, which extends over 40 hectares and neighbors the great Château Cheval Blanc, is the largest property in St. Émilion. While Figeac is located on the Right Bank of Bordeaux, they utilize a surprising large percentage of Cabernet Sauvignon in their blend; this is thanks to their unique and precious composition of terroir.

For this special occasion, Château Figeac has given us the opportunity to buy directly from their oldest wine cellars so that we can offer our clients the rarest and most highly sought-after vintages; like the 1998, which won a prestigious 20 points from René Gabriel, and the 2000 vintage. The tasting will include a vertical tasting of 8 wines, including Bordeaux's famed 2009 and 2010 productions.

This is quite a unique opportunity to taste a complete overview of their stunning wines.

THE WINE LIST

Welcome Champagne

Petit Figeac 2010

Petit Figeac 2014 – Antonio Galloni 92

Château Figeac 1998 – René Gabriel 20

Château Figeac 2000 – René Gabriel 19

Château Figeac 2004 – René Gabriel 18

Château Figeac 2008 – René Gabriel 19

Château Figeac 2009 – René Gabriel 19

Château Figeac 2010 – James Suckling 98

TICKET

CHF 330.00 VAT Incl.

RSVP: events@arvi.ch

EARLYBIRD TICKET PRICE

CHF 290.00 VAT Incl.

Offer valid until 05.10.2017

LOCATION

19:00h

ARVI SA – The Secret Spot

Via Pedemonte di Sopra 1, CH - 6818 Melano

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 within and no later than October 11, 2017. The registration fee is non-refundable. The price of the event includes educational materials and a menu to accompany the wines.