



DOM PÉRIGNON

Come quickly, I am tasting the stars!

Melano – Wednesday, 6 December 2017

The long-awaited tasting experience, featuring the world's most precious bubbles is finally here. ARVI couldn't be happier to host the most emblematic Champagne on the market: Dom Pérignon. The tasting dinner will be held at ARVI's – The Secret Spot – in Melano, on Wednesday, 6 December 2017.



Tracing its roots back to the 17th century, when the monk, Dom Pierre Pérignon declared his ambition to create “the best wine in the world”. Today, he is known as the father of Champagne. He spent almost 50 years making the world's first Champagne in the Abbey of Saint Pierre d'Hautvillers. Three centuries later, Dom Pérignon stands as the planet's most recognized luxury Champagne brands.

During the tasting, Dom Pérignon's talented winemaker, Nicholas Lane, will guide us through each vintage. The Maison's latest release, the 2009 vintage, will be officially presented, but also the 2006 and 1990 vintages, as well as the 2005 Rosé. The stars of the evening however, will definitely be the famous P2 wines, not to mention the very rare P2 White Edition 1995.

For all of our bubbly enthusiasts, this event is for you!

THE WINE LIST

Dom Pérignon 1990 – Robert Parker 96

Dom Pérignon 2006 – Robert Parker 96

Dom Pérignon 2009 – James Suckling 97

Dom Pérignon Rosé 2005 – Wine Spectator 95

Dom Pérignon P2 1995 – Robert Parker 94

Dom Pérignon P2 1998 – James Suckling 97

Dom Pérignon P2 2000 – Wine Spectator 97

TICKET

CHF 380.00, VAT Incl.

RSVP: events@arvi.ch

EARLYBIRD TICKET PRICE

CHF 330.00, VAT Incl.

Offer valid until 09.11.2017

LOCATION

19.00h

ARVI SA - The Secret Spot

Via Pedemonte di Sopra 1, CH-6818 Melano

Dress Code: Smart casual

ADDITIONAL INFORMATION

Places are limited to 20 people. If less than the minimum number of participants respond, ARVI reserves the right to cancel or postpone the event. Official confirmation will be given only after settlement of the invoice, no later than Wednesday, 29 November 2017. The registration fee is not refundable. Please note that you will be served one tasting glass per person per label. The price of the event includes educational materials and a menu to accompany the wines.