



DOM PÉRIGNON

Come quickly, I am tasting the stars!

Zurich – Thursday, 7 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 on Thursday, 7 December 2017, at the exclusive HATO restaurant, found in the center of Zurich.



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 the stars of the evening will definitely be the P2 1998 and 2000 vintages, and the superb Oenotheque 1973 and 1990.

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

THE WINE LIST

Dom Pérignon 2006 – Robert Parker 96

Dom Pérignon 2009 – James Suckling 97

Dom Pérignon Rosé 2005 – Wine Spectator 95

Dom Pérignon P2 1998 – James Suckling 97

Dom Pérignon P2 2000 – Wine Spectator 97

Dom Pérignon Oenotheque 1990 – Wine Spectator 96

Dom Pérignon Oenotheque 1973 – Antonio Galloni 97

TICKET

CHF 650, VAT Incl.

RSVP: events@arvi.ch

EARLYBIRD TICKET PRICE

CHF 580, VAT Incl.

Offer valid until 09.11.2017

LOCATION

19.00h

HATO The Cellar Room - Fine Asian Dining

Brandschenkestrasse 20 – CH-8001 Zürich

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.