



# BURGUNDY TASTING

PREMIER CRU & GRAND CRU TOUR NORTH TO SOUTH

*Melano - Thursday, June 21, 2018*

The **Burgundy** region of France is most well-known for the class and elegance of its wines. It is for this reason that our Brand Ambassador and Head Sommelier, Davide Vaccarini would like to take you on an incredible tasting journey through the classy wines of Burgundy. This tour will take place on Thursday, June 21, 2018 at ARVI's - The Secret Spot - in Melano.



This historic French wine region is the undisputed kingdom of two grape varieties: **Pinot Noir** and **Chardonnay**. Both of these varieties are best expressed when grown in cool climates, like in Burgundy, where this climate and terroir gives life to some of the most elegant and refined wines in the world. Our Brand Ambassador has selected seven of the greatest and most unique appellations in Burgundy to show the different vinous characteristics when traveling North to South.

During the tasting, we will serve several limited production labels. Of the Premiers Crus we will pour wines from Meursault Les Genevrières and Chassagne-Montrachet Les Baudines; as well as Grand Cru, Benjamin Leroux's Corton; and from prestigious vineyards such as Morey-Saint-Denis Très Girard, Chambolle-Musigny Vieilles Vignes and Vosne-Romanée Maizières.

## TICKET

CHF 130.00 VAT Included

RSVP: [events@arvi.ch](mailto:events@arvi.ch)

## EARLYBIRD TICKET PRICE

CHF 115.00 VAT Included

Offer valid until 08.06.2018

## LOCATION

19:00h

ARVI SA - The Secret Spot

Via Pedemonte di Sopra 1, CH - 6818 Melano

*Dress Code: smart casual*

## THE WINE LIST

Bourgogne Blanc, Leroy 2015

Meursault Premier Cru Les Genevrières, Domaine Chavy-Chouet 2016

Chassagne-Montrachet Premier Cru Les Baudines, Benjamin Leroux 2015

Morey-Saint-Denis Très Girard, Domaine Hubert & Laurent Lignier 2015

Chambolle-Musigny Vieilles Vignes, Frédéric Magnien 2015

Vosne-Romanée Maizières, Domaine A.F. Gros 2015

Corton Grand Cru, Benjamin Leroux 2015

## ADDITIONAL INFORMATION

Places are limited to 20 people. If the minimum number of participants is not reached, ARVI reserves the right to cancel or postpone the event. Final confirmation will be given only after the invoice has been paid in full, no later than Thursday, June 14, 2018. The registration fee is non-refundable. Please note that only one tasting glass per person per label will be served. The price includes educational material, a small gastronomic selection and a first course.