



CHÂTEAU LYNCH-BAGES

Wine & Dine with the owner Jean-Charles Cazes

Zürich - Thursday, September 20, 2018

With great honor, ARVI is proud to present an exclusive tasting dinner featuring one of Médoc's most beloved wines - Château Lynch-Bages - together with the estate's owner himself, Jean-Charles Cazes. The event will be held on Thursday, September 20, 2018 at ARVI's - Luxury Wine Shop - ARVINO - Zürich.



Perched on the Left Bank of Bordeaux, overlooking the Gironde estuary, Château Lynch-Bages lies in the Pauillac appellation on the Bages plateau. Located on one of the most beautiful gravelly heights in the region, this property was originally owned by the Irish Lynch family, but in 1934 the estate was purchased by the Cazes family. With years of experience, the Cazes family knew exactly how to make Lynch-Bages a reference-point wine in the appellation. Thanks to Jean-Charles Cazes, we will be pouring a selection of Lynch-Bages' and Ormes de Pez's greatest vintages.

THE WINE LIST

Welcome Champagne

Château Ormes de Pez 2010

Blanc de Lynch-Bages 2015 - *Robert Parker 91*

Château Lynch-Bages 2009 - *Robert Parker 98*

Château Lynch-Bages 2005 - *René Gabriel 19*

Château Lynch-Bages 2001 - *René Gabriel 18*

Château Lynch-Bages 2000 - *René Gabriel 20*

Château Lynch-Bages 1996 - *René Gabriel 19*

Château Lynch-Bages 1990 - *Robert Parker 99*

Château Lynch-Bages 1985 - *Robert Parker 95 Magnum*

TICKET

CHF 460.00 VAT Included

RSVP: events@arvi.ch

EARLYBIRD TICKET PRICE

CHF 420.00 VAT Included

Offer valid until 22.08.2018

LOCATION

19:00h

ARVINO - Luxury Wine Shop - Zürich - St. Annagasse 9, 8001 Zürich

Dress Code: smart casual

ADDITIONAL INFORMATION

Places are limited to 18 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, September 12, 2018. The registration fee is nonrefundable. Please note that you will be served one tasting glass per person per label. The price includes education materials and a menu to accompany the wines.