



CHÂTEAU CHEVAL BLANC

The Shining Star of St. Émilion

Melano – Wednesday, 8 November 2017

ARVI is thrilled to host a spectacular wine and dine event featuring the greatest property in the Bordeaux – Château Cheval Blanc. The estate's technical director, Pierre-Olivier Clouet, will delight us with his presence on Wednesday, 8 November 2017 at The Secret Spot in Melano.



Born out of a combination of unique terroir and exceptional know-how, the Grand Cru Classé A Château Cheval Blanc, continues to be one of Bordeaux's legendary producers, vintage after vintage. Belonging to the tycoon, Bernard Arnault, president of the LVMH group, Cheval Blanc is located between Saint-Émilion and Pomerol, in the heart of Bordeaux. The estate owes its famed identity to the pebble and clay soils found across their 45 plots. With 39 hectares of vineyards, the estate cultivates two grape varieties that complement each other perfectly: Cabernet Franc and Merlot.

During the evening, Pierre-Olivier Clouet will present some of the greatest vintages ever produced, such as the 2000, 2005 and 2009. But the most awaited moment of the night will be a tasting of Cheval Blanc's newest creation – the Petit Cheval Blanc!

THE WINE LIST

Welcome Champagne

Petit Cheval Blanc 2014

Petit Cheval 2011 – James Suckling 90

Château Cheval Blanc 2000 – Robert Parker 99

Château Cheval Blanc 2004 – René Gabriel 19

Château Cheval Blanc 2005 – Robert Parker 100

Château Cheval Blanc 2006 – Robert Parker 97

Château Cheval Blanc 2009 – René Gabriel 20

Château d'Yquem 2015 – René Gabriel 20

TICKET

CHF 600.00, VAT Incl.

RSVP: events@arvi.ch

EARLYBIRD TICKET PRICE

CHF 480.00, VAT Incl.

Offer valid until 17.10.2017

LOCATION

19.00h

ARVI SA - The Secret Spot

Via Pedemonte di Sopra 1, CH-6818 Melano

Dress Code: Smart casual

ADDITIONAL INFORMATION

Seats are limited to 20 people. If less than the minimum number of participants respond, ARVI reserves the right to cancel or postpone the event. Final confirmation will only be given upon advance payment, no later than Wednesday, 1 November 2017. The registration fee is not refundable. Please note that only one tasting glass per person per label will be served. The price includes educational materials and a menu in combination with selected wines.