



CHÂTEAU DE LA TOUR

Dinner with the owner - François Labet

Zurich – Wednesday, 21 February 2018

For the first time at ARVI, we will be hosting one of our renowned tasting dinners paired with the magnificent wines of Burgundy. We have selected the prestigious property – Château de la Tour – to inaugurate our Burgundy-based tastings. The Domaine's General Director, François Labet will be gracing us with his presence at the Carlton Restaurant on Wednesday, 21 February 2018 in Zurich.



Château de la Tour boasts an illustrious and centennial history. Built within the famed Clos de Vougeot enclosure, the Domaine remains as the only producer who can vinify, refine and bottle this Grand Cru from within the Clos' walls. Produced from Burgundy's legendary Pinot Noir grape variety, the Château only crafts about 25,000 bottles of their classic cuvée and only 3,000 bottles of their masterful Vieilles Vignes cuvée.

The greatest wine expert in Burgundy, Alan Meadows, is actually the only wine critic who has ever tasted wines from Château de la Tour. While his ratings are often on the conservative side, he has rewarded the Clos Vougeot Vieilles Vignes wine with 95-points for both the 2013 and 2015 vintages. In fact, this was the same score that he gave the famed La Tache 2013 and Grands Echezaux 2015 of Domaine de la Romanée-Conti...

Specifically, for this event, François Labet has selected a unique and rare vertical to share with you!

THE WINE LIST

Meursault Les Tillets, Domaine Pierre Labet 2014

Meursault Les Tillets, Domaine Pierre Labet 2015

Clos Vougeot 2009

Clos Vougeot 2014

Clos Vougeot Vieilles Vignes 2007

Clos Vougeot Vieilles Vignes 2013

Clos Vougeot Vieilles Vignes 2015

TICKET

CHF 430.00 VAT Included

RSVP: events@arvi.ch

TICKET EARLYBIRD PRICE

CHF 390.00 VAT Included

Offer valid until 02.02.2018

LOCATION

19:00h

Carlton Restaurant & Bar – *The Cellar Room*

Bahnhofstrasse 41, 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, 14 February 2018. 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.