

Fine and Rare Bordeaux Wines Lunch Tasting Series

Organized by Concord Wines, wine lunch series is a brand-new event targeting Bordeaux wine lovers and busy executives. With selected precious red wines from Bordeaux, vertical and horizontal tasting of various prestigious Chateaus will be arranged. The first lunch is scheduled on Dec 19, 2009 (Saturday) starting from 12:30 at Dap Wine & Dine Restaurant in Wanchai. All the series will be hosted by renowned wine specialist Kevin K Tang.

On Dec 19, the debut theme is “**Time Travel back to 70’s**”. Vertical tasting of four wines from the 70’s of Chateau Mouton Baronne Philippe, Pauillac, Medoc. Patrons will have the chance to know the history of Chateau d’Armailhac through tasting the 70’s old wines –as the names have been changed over the years.

On Jan 30, the theme is “**Unknown Treasures of The Bordeaux**”. Seven wines from selected Chateau of one of the greatest Bordeaux year – 2000 will be arranged to be tasted one by one. The greatest Bordeaux Vintage of all times. Patrons will have the chance to taste one of the most powerful Right Bank St. Emilion Grand Cru Classes including Ch. Beausejour Duffau and the modern Ch. Les Gravieres. Added to this are the very feminine and elegant Ch Lamande, the new-boy-in-town Barde Haut as well as classics including Ch Chauvin, Magrex Fombrauge and La Tour Figeac.

On Feb 27, the theme is “**Domaine de Chevalier Rouge**”. Just the name alone makes the heart of every lover of Bordeaux Wine, in particular, for Pessac Leognan beat faster. The Domaine de la Chevalier is among the most prestigious wine estates. Patrons will have the chance to taste 4 bottles of wines from the 1993 to year 2003.

On Mar 20, the theme is “**The Clash of Unclassified and Classified of St. Julien**”. This time focus will be on Chateau Gloria and Chateau Branaire Ducru - two of the best values from St. Julien – Patrons will taste the wine from late 80’s to 21st century. St. Julien’s fans cannot miss it!

On Apr 17, the theme of the final event is “**2000-10 years afterwards**”. Concord will select the best from the Right Bank (St. Emilion and Pomerol) in the great vintage of 2000. They include Ch. La Fleur Petrus, Vieux Ch. Certan, Ch. Clinet, Le Gay and La Pointe. Patrons who love merlot based wine cannot miss this great chance.

To enjoy the great Bordeaux wines with wine lovers, Concord wines set a tempting price for each event ranging from HKD688 to HKD1500. Seats are limited. Please register at 2239 3522. Early bird discount will be offered to patrons registered two weeks before each event.

For more information, please contact Concord Wines Ms. Alice Tsang at 2239 3513.

Program details

Date: 1st 19/12/2009, 2nd 30/01/2010, 3rd 27/02/2010, 4th 30/03/2010, 5th 17/04/2010

Time: 1:30 – 3:30pm

Format: Wine tasting + 3-Course Set Lunch

Place: Dap Food & Wine Restaurant, QRE Plaza

1. Time Travel back to 70's

Tasting date: Dec 19, 2009

Wines to be tasted:

- a. Ch.Mouton Baronne Pauillac 1976
- b. Ch.Mouton Baronne Pauillac 1975
- c. Ch.Mouton Baronne Pauillac 1971
- d. Ch.Mouton Baronne Pauillac 1970

Price per person: HKD 1,008

Early bird booking price before Dec 5: HKD918

2.Unknown Treasures of The Bordeaux

Tasting date: Jan 30, 2010

Wines to be tasted:

- a. Ch. Chauvin 2000
- b. Ch. Les Gravieres 2000
- c. Ch. Beausejour Duffau 2000
- d. Ch. Barde Haut 2000
- e Ch. Magrex Fombrauge 2000
- f. Ch. La Tour Figeac 2000
- g. Ch. Larmande 2000

Price per person:HKD1,318

Early bird booking price before Jan 16, 2010: HKD1,198

3. Domaine de Chevalier Rouge

Tasting date: Feb 27, 2010

Wines to be tasted:

- a. Domaine de Chevalier Rouge 1993
- b. Domaine de Chevalier Rouge 1998
- c. Domaine de Chevalier Rouge 2000
- d. Domaine de Chevalier Rouge 2003

Price per person: HKD888

Early bird booking & payment price before Feb 19: HKD688

4. The Clash of Unclassified and Classified of St. Julien

Tasting date: Mar 20, 2010

Wines to be tasted:

- a. Ch. Branaire Ducru 1990
- b. Ch. Branaire Ducru 1998
- c. Ch. Branaire Ducru 2001
- d. Ch. Gloria 2003
- e. Ch. Gloria 1996
- f. Ch. Gloria 1988

Price per person: HKD1,008

Early bird booking & payment price before Mar 6: HKD918

5. 2000-10 years afterwards

Date: Apr 17, 2010

Wines to be tasted:

- a. Ch. Client 2000
- b. Ch. Du Couvent 2000
- c. Ch. La Pointe 2000
- d. Ch. Le Gay 2000
- e. Ch. Mayne Rene 2000
- f. Ch. La Fleur Petrus 2000
- g. Ch. Vieux Maillet 2000
- h. Ch. Vieux Ch. Certan 2000

Price per person: HKD1,528

Early bird booking & payment price before Apr 8: HKD1,388

Commentator: Mr. Kevin K Tang, BSc, PgD, MA , AIWS, MHKIM

Biography:

Seasoned wine professional and qualified WSET wine educator, Kevin K Tang is a lead wine lecturer to various Hong Kong universities.

Kevin has more than 13 years of experience in the wine industry. Being a founder of Concord Wines, Concord Institute of Wine and Concord Wine Index, he is now the Managing Director of the group. He is also an owner of Weach, ConcordCollector, and the Dap Restaurants. Writing regularly for media such as WINENOW, iWATCH in Hong Kong, as well as CONNOISSEUR in Shanghai, Kevin publishes his website, www.kevinktang.com. Apart from wines, his main interest is classical guitar music from Baroque to Modern, playing works from Bach to Brouwer. He had played professionally in Vieux Montreal.

Registration method:

Email to alice_tsang@concordwines.com.hk

Tel to 2239 3513

Remarks: Payment should be made 1 week before each function.

Dap Restaurant
23/F QRE Plaza
Wanchai (opposite to Hopewell Building)

Amuse

Coffin Bay Oyster with Ponzu

Entree

Soft Shell Crab Salad with Wasabi Mayonnaise

軟殼蟹沙律伴青芥末沙律汁

Main

Spaghetti with Asparagus, Mentaiko and Cheese Cream Sauce

芝士忌廉汁明太子露荀意粉

Or

Roast Seabass with Ratatouille

燒魚伴蕃茄燴雜菜

Or

Daily Roast

Served with Side Vegetable and Potato

是日燒牛肉伴精選蔬菜及薯仔

Coffee or Tea

咖啡或茶