

Vintner Dinner

Featuring premium vineyards, the Vintner Dinners of 2006 is bound to be a talking point of WGS as they are paired solicitously with cuisines prepared by our visiting Masterchefs.

Venue	Please refer to the schedule below
Date	17 to 22 April 2006
Time	8.00pm to 11.00pm
Price	S\$258.00 per person
Dress	Casual Chic

American Express Card Members are entitled to savings of up to 10% savings

17 to 22 April

Date/Day	Wine Masterclass	Presenter	Venue	Wines and Vintages
17-Apr	Domaine Bonneau Du Martray	Mr. Jean Charles le Bault de la Moriniere	Equinox Restaurant, Swissôtel The Stamford Singapore	<ul style="list-style-type: none"> • 1993 Corton – Charlemagne • 1996 Corton – Charlemagne • 2000 Corton – Charlemagne • 2002 Corton – Charlemagne <ul style="list-style-type: none"> • 1998 Corton • 2001 Corton
18-Apr	Chateau Cos D'Estournel	Ms. Geraldine Marquay	Grand Hyatt Singapore	<ul style="list-style-type: none"> • 2001 PAGODES de Cos • 2000 Chateau Cos d'Estournel • 1989 Chateau Cos d'Estournel • 1986 Chateau Cos d'Estournel • 1985 Chateau Cos d'Estournel • 1975 Chateau Cos d'Estournel
19-Apr	Domaine Michel Gros	Ms. Georgia Tsouti	The Oriental Singapore	<ul style="list-style-type: none"> • 2003 BOURGOGNE HAUTES COTES DE NUITS • 2000 CHAMBOLLE MUSIGNY • 2001 VOSNE ROMANEE • 1999 VOSNE ROMANEE 1ER CRU AUX BRULEES • 1993 VOSNE ROMANEE 1ER CRU CLOS DES REAS <ul style="list-style-type: none"> • 1990 CLOS VOUGEOT
20-Apr	Château - Figeac*	Mr. Eric d'Aramon	Au Jardin	<ul style="list-style-type: none"> • 2001 Château Figeac • 1998 Château Figeac • 1995 Château Figeac • 1990 Château Figeac • 1986 Château Figeac • 1983 Château Figeac
21-Apr	Luciano Sandrone	Mr. Luciano Sandrone	Grand Copthorne Waterfront Hotel Singapore	<ul style="list-style-type: none"> • 2004 DOLCETTO D'ALBA • 2003 BARBERA D'ALBA • 1999 VALMAGGIORE NEBBIOLO D'ALBA • 1999 BAROLO LE VIGNE • 2000 BAROLO LE VIGNE • 2001 BAROLO LE VIGNE
22-Apr	Domaine Joseph Faiveley	Mr. Christophe Voisin	Club Chinois	<ul style="list-style-type: none"> • 2002 Mercurey "Clos Rochette" • 2000 Corton Charlemagne • 2002 Mercurey 1er Cru "Clos des Myglands" • 2000 Nuits St. Georges 1er Cru "Les St. Georges" <ul style="list-style-type: none"> • 1998 Echezeaux • 1996 Chambertin "Clos de Beze"

* Château - Figeac vintner dinner will be S\$238.00