



VILLA D'ESTE
LAGO DI COMO

OCTOBER - DECEMBER 2024

WINE DINNERS

drink & learn

*exclusive culinary
experiences, in which
the pleasures of wine
blend with discovery
and learning*

For further details and reservations,
please contact:
restaurant.reservation@villadeste.it
Tel. +39 031 348 400

Unique tasting and learning experiences

Villa d'Este is delighted to welcome guests to the Wine Dinner experience again this year for exclusive evenings centred on **iconic wines and fine dining in an elegant and sociable setting.**

Every Wine Dinner is a unique opportunity to explore the world of fine wines with labels carefully selected by **Group Wine Director Alex Bartoli.** Discover surprising pairings and savour the cuisine expertly prepared by **Group Executive Chef Michele Zambanini** to accentuate the traits of the wines selected for the evening.

Our Wine Dinners are designed to be “**Drink and Learn**” events, not only to savour the finest wines, but also to find out about the history, techniques and details that make every bottle unique. Our expert sommeliers will guide diners through the tastings with invaluable information and answering any questions.

A distinguished guest of honour: Olivier Krug

At the **December 4 Wine Dinner**, we will have the honour of hosting **Olivier Krug**, a representative of the prestigious Maison Krug.

Monsieur Olivier will share stories and secrets about the legendary Krug Champagne house, providing an unparalleled perspective on what makes the house's wines unique.

This is an **exceptional opportunity** to meet an outstanding personality in the wine world and to learn firsthand about the nuances that distinguish Krug wines.

Memorable evenings

Taking part in our Wine Dinners is a memorable experience in which **the pleasures of wine blend with discovery and learning.**

Every event is curated down to the last detail to ensure that every glass of wine tells a story and every sip is a moment to remember.

Reserve your place now and prepare to savour the charm and complexity of fine wines.

We look forward to sharing a love of wine and to making memories together!

25 OCTOBER 2024

Dom Pérignon

Dom Pérignon is a renowned Champagne house owned by Moët & Chandon, whose origins date back to the Benedictine monastery of Saint Pierre d'Hautvillers, where the monk Dom Pierre Pérignon developed innovative grape growing and winemaking techniques in the 17th century. His vision revolutionised the transformation of wine must, setting new standards that remain at the heart of Champagne making today.

Dom Pérignon is famous for prestigious cuvées that are only produced from Chardonnay and Pinot Noir in the very best vintages. In 2014, the house introduced the Plénitude concept to describe its Champagnes at different stages in the ageing process.

MENU

Lobster, citron zabaglione, chicory

~

Risotto, beetroot, ovoli mushrooms, anchovy dressing

~

Spaghetti monograno, oyster, lovage essence

~

Suckling pig, raspberry, grilled spring onion

~

Constellation of chocolate, citrus and rosemary ganache,
caramel and passion, Vitigliano pearl

WINE PAIRINGS

Vintage 2015

Vintage 2012 Magnum

Vintage Rosé 2008 Magnum

P2 2006

P2 Rosé 2000

P3 1993

20 NOVEMBER 2024

Masseto VS Pétrus

Masseto is a renowned Super Tuscan wine produced in Bolgheri using Merlot grown in a 6.6-hectare vineyard. It is regarded as one of the world's finest wines for its complex aromas and tannins. With an annual production of about 35,000 bottles, Masseto ages in oak barrels. Masseto has been owned by the noble Frescobaldi family since 2005.

Pétrus is the most prestigious wine from Pomerol and is one of the most renowned wines from Bordeaux, made entirely from Merlot in a 11.4-hectare vineyard. It is one of the most expensive and collectible wines in the world for its opulent and powerful character. The grapes are harvested and selected by hand. Fermentation takes place in concrete vats before being aged in barrels for 18-20 months and bottled without filtration.

MENU

Scallops, sweetbreads, grilled leek, wild pepper

~

Chestnut fettuccine, marinated venison tartare, prized black truffle

~

Ossobuco tortello, saffron, Castelmagno cheese

~

Quail filled with foie gras, traditional bread, porcini mushrooms

~

Sweet dome, semifreddo, brioche, cinnamon foam

WINE PAIRINGS

Masseto 1997 VS Pétrus 1997

Masseto 2001 VS Pétrus 2001

Masseto 2010 VS Pétrus 2010

4 DECEMBER 2024

Krug

Krug is one of the world's most prestigious and expensive Champagne houses. It was established in 1843 by Joseph Krug and is now part of the Moët Hennessy (LVMH) group. Krug strives to produce the best possible expression of Champagne, with Grande Cuvée as the flagship wine, a blend of 120 wines from more than 10 vintages. The wines are made by vineyard parcel and housed in the Krug Library, with reserves that include vineyards dating back over more than 50 years. In addition to Grande Cuvée, Krug also crafts rare collectable Champagnes, such as Clos du Mesnil and Clos d'Ambonnay, using Chardonnay and Pinor Noir. Monsieur Olivier Krug will attend the Wine Dinner.

MENU

Prawn, roasted tomato, pinzimonio, vinaigrette

~

Lemon tagliolino, sour cream, Oscietra caviar

~

Grilled Chilean sea bass, turnip greens, raspberry dust

~

Duck, orange, almonds, pickled radish

~

Pear cooked in red wine, almonds, coffee jelly, piquant caramel crisp

WINE PAIRINGS

Grande Cuvée 172ème Édition

Grande Cuvée 169ème Édition Magnum

Rosé 21ème Édition Magnum

Vintage 2000

Collection 1995

Clos du Mesnil 2008

18 DECEMBER 2024

Domaine de la Romanée-Conti

Domaine de la Romanée-Conti is the most sought-after and renowned wine producer in Burgundy. The estate owns eight grand cru vineyards, mainly focusing on Pinot Noir, including the celebrated Romanée-Conti, the world's most expensive wine. Production is limited to approximately 6,000 bottles a year from the Romanée-Conti vineyard, which dates to the 13th century. Since 2008, biodynamic methods alone have been used to produce this exceptional wine.

MENU

Apple, foie gras, chocolate

~

Fassona beef tartare, robiola cheese, white truffle

~

Alba truffle risotto

~

Potato, sour cream, Beluga caviar

~

Venison Wellington

~

Cacao nib, Tulakalum chocolate, whisky cream foam

WINE PAIRINGS

Millésime 2015

Corton

Echezeaux

Grands Echezeaux

Richebourg

Romanée Saint Vivant

La Tâche

Romanée-Conti

Montrachet

Costs and reservations

Dom Pérignon

The cost for this Wine Dinner is 1,200 Euro per person.

Masseto VS Pétrus

The cost for this Wine Dinner is 2,200 Euro per person.

Krug

The cost for this Wine Dinner is 1,200 Euro per person.

Domaine de la Romanée-Conti

The cost for this Wine Dinner is 6,500 Euro per person.

Given the limited number of places and the exclusive nature of these events, **full prepayment is required upon reservation.**

The prepaid amount will not be reimbursed in case of cancellation.

For further details and reservations, please contact:

E-mail: restaurant.reservation@villadeste.it

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