PRESSOIR.WINE

About Pressoir.wine

Founded by Daniel Johnnes in 2017, Pressoir.wine brings the team behind the celebrated Burgundy wine festival La Paulée de New York to serve you and your customers simply the best wine experiences that can be conceived.

The combined experience in the world of fine wine from the team of wine professionals and sommeliers behind La Paulée and La Fête du Champagne, brings a unique set of perspectives, access, and expertise to the table at the Pressoir.wine events. We specialize in fine wine consulting, be it in event production, tastings, corporate gifting, or entertainment. Thanks to decades of consumer facing expertise at the elite level of the hospitality industry, we are unparalleled in the realm of creating bespoke, curated experiences for our clients and their customers. Whether a virtual or live wine tasting led by one of our award-winning sommeliers or a special gift with accompanying tasting notes or culinary aspects, we can cater to your specific needs and customize the benefits to your clients and guests.

Pressoir.wine Privé Wine Tasting

Join Pressoir.wine to entertain your clients and colleagues with a bespoke, virtual wine experience.

Host an entertaining Happy Hour or add a new element to engage with your guests through a guided wine tasting led by one of the Pressoir.wine sommeliers for your own group of clients or colleagues. Refine your wine knowledge, offer your clients and colleagues the opportunity to share their newly found expertise.

Choose from one of the suggested themes or build your own experience to align with your budget, marketing and brand goals.

Contact us to talk with our sommeliers and we will curate the wines and a theme that perfectly match your vision.

Your Pressoir.wine Privé Wine Tasting includes:

- Pre-event consultation with our sommeliers and host to curate the wine selection according to your preferences
- Opportunity for the organizer to enjoy a scheduled At Home Session with Pressoir.wine to further your experience, see what we do and further your wine education
- 1-hour guided wine tasting hosted on Zoom for your clients and colleagues, no limit on the number of connections
 - O Includes an interactive Q&A where attendees can share their thoughts on the wines and tasting experience
- Wine not included



Suggested Themes, Budgets and Wines*

Note: Each participant will receive a set of 3 bottles to enjoy during the events. Prices below do not include shipping. Estimated shipping costs are \$30-40 for tri-state delivery (NY, NJ, and CT), \$80-150 for other parts of the US. During the warmer or colder months, our third-party shipper may choose to expedite shipping for overnight delivery, increasing the cost of shipping.

Event Fee + \$150 per person: pick one theme below

Iconic Burgundy Grape Varieties, Grown on California Terroirs

Sandhi - Chardonnay Central Coast 2020 Massican - Chardonnay Hyde Vineyard 2017 Rhys - Pinot Noir Bearwallow Vineyard Anderson Valley 2015

Alluring Syrah From Around the World

Jean Paul Corinne & Loic Jamet - Syrah Vins De Pays Collines Rhodaniennes 2019 Alban Vineyards - Syrah Patrina Edna Valley 2015 By Farr - Shiraz Geelong 2018

Event Fee + \$200 per person: pick one theme below

The Superb 2018 Vintage in Burgundy

Hudelot-Noellat - Meursault 2018 Génot Boulanger - Pommard Vieilles Vignes 2018 Duroché - Gevrey Chambertin 2018

The Fine Wines of Champagne

Adrien Renoir - Extra Brut Champagne Le Terroir NV 2016 Agrapart & Fils - 7 Crus Blanc de Blancs NV Clandestin - Les Semblables Brut Nature Champagne NV



Event Fee + \$275 per person: pick one theme below

Archetypical Bordeaux, Mellowing Through Their Third Decade

Château Clerc Milon - Pauillac 2000 Château Rouget - Pomerol 2000 Château Sociando-Mallet - Haut-Médoc 2000

The Great Classics of the Northern Rhone Valley

E. Guigal - Hermitage 2016 B. Levet - Côte-Rôtie La Chavaroche 2018 Jean-Louis Chave - St.-Joseph 2018

All wines are suggestions; final selection will be determined at the time of the event, based on availability. Wine purchases are separate from the event fee and are not eligible for Dinova rebate.

Pressoir.wine Privé Wine Tasting Event Fee: \$2,000

For questions, additional details, and to schedule your event, please contact: <u>Edouard Bourgeois</u> I Wine Director

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