

ProWein goes city.

7-12 March 2024, Düsseldorf

www.prowein-goes-city.de



Destination Düsseldorf at Classic Remise
Düsseldorf * Potteria * Rocaille * Le Doc
* ROKA at Hotel Kö59 * Leonardo Royal Hotel
Düsseldorf Königsallee * enoteca nere.vin * Lido
Hafen * Le Bouchon * Fleher Hof * zwanzig23 by Lukas
Jakobi * Pampels Vinotage * Vino Tinto & Friends * Behind
The Grapes at Restaurant Hotte Hü * InCocagne * Club des
Affaires en Rhénanie du Nord-Westphalie at Jacques' Weindepot
Kaiserswerth * Wein & Mehr * Champagner Galerie & Plaisir Weine
at stilwerk * everChamp * THE ROOF Restaurant, Bar & Lounge
at b'mine Düsseldorf * Chez Olivier * 25hours Hotel Das Tour, The
Paris Club Restaurant/Bar * Hashi Petite Chinoiserie * Ratatouille
Restaurant * Schweizer Restaurant à la carte * Café de Bretagne
* Vino's Weinbar * Uli Schott The unknown brand * Lettinis * viñedo
– spanische und deutsche Weine * Gambero Rosso Vini d'Italia 2024
at Rheinterrasse Düsseldorf * Falstaff at Lofthaus Düsseldorf * Lido
Malkasten * Weinhandel Düsseldorf - Schmecken und Entdecken
* la bottiglia at LaminatDEPOT Velbert * Jacques' Weindepot
Unterbilk * anderweinig at Set Jet Halle * Biblioteca Culinaria *
Osteria Emilia * Institut français Düsseldorf * Hase + Igel * Little
Tokyo at Immermannstr. * Concept Riesling * Zurheide Feine Kost *
Vini Divini * FETT Weinbar * Pronto Salvatore * Hotel Breidenbacher
Hof * Weinbar Kakhaber * Ristorante Cinque Pomodori * formartis in
der Galerie des Wahnsinns * Naturburschen Flingern * Restaurant
Pepella * Inside by Meliá Düsseldorf Hafen * La Passion du Vin *
Ruby Luna Hotel und Bar * Alte Weinschenke * Roku Japanese Dining
& Wine



10. -12.03.2024

For trade visitors only!

DESTINATION
Düsseldorf



UNTERNEHMEN
FÜR DÜSSELDORF



Messe
Düsseldorf

1 Thurs., 7/3
6.30 pm

A pleasurable evening for all the senses at the Classic Remise Düsseldorf

A highlight for all wine and classic car lovers: Top winemakers from six nations present their fine wines, accompanied by regional specialities in the extraordinary atmosphere of the Classic Remise Düsseldorf. The following wineries and producers will be there: Henkell Freixenet with alcoholic and non-alcoholic products, the Falstaff award-winning Schloss Ortenberg winery (Baden), the VDP Prädikatsweingut Zur Schwane (Franconia) and the Greszta winery (Moselle). Culture and wine ambassador Markus J. Eser will also introduce you to the famous Rheingau wine region and selected wines from the "Rheingau Monuments", a co-operation between the renowned wineries Kloster Eberbach, Schloss Vollrads and Schloss Johannisberg. The Dautermann winery in Ingelheim and the AVEC Plaisir wine merchant will be presenting their "project of the heart", which is the "blaue Schaf" inclusive wine. Wine as a bridge between equality and art!

You can also look forward to outstanding winegrowers from Europe and, for the first time, Bolivia: Château Charmail winery (Haut Médoc, France), the Catalan wineries Coca i Fitó, Clos Montblanc and Casa Mariol (Catalonia, Spain), Bodegas Riojanas (Rioja, Spain), the Puklavac winery (Slovenia) and Bodegas La Concepción and Magnus (Bolivia).

A raffle, the proceeds of which will go to a local project, will round off the evening. An event organised by Destination Düsseldorf.

€ 89

Address: Classic Remise Düsseldorf, Harffstr. 110a, 40591 Düsseldorf
Reservations by 29 February at: info@destination-duesseldorf.de
or on +49 211 4560-979, limited allocation of tickets; advance sales only, no tickets at the door

2 Thurs., 7/3
6.30 pm to
9.30 pm

AMORE PER VINO & ARTE – a creative evening for vinophiles at Potteria

Stefania Lettini from Lettinis, Düsseldorf, will present a variety of Italian wines tonight in the wonderfully relaxed atmosphere of POTTERIA in Neuss.

Italian antipasti will put you in the best mood and inspire you to paint your own ceramic antipasti platter. Artist Babette Lutz-Lorenz will show you just how much fun this is. After this, your personally designed work will be hand-glazed and professionally fired (ready to be picked up in about 1 week). An informative and creative evening full of indulgence, charm and Italian flair awaits you. The painter exhibits her paintings portraying Italy's light and love of life in the art studio next door. For all those who are passionate about sparkling bubbles and creativity! A piece of Italy in Neuss. Almost like being on holiday. Cin-Cin!

69 € includes the wine tasting, Italian appetisers, 1 blank ceramic antipasti platter, ceramic paints and then glazing and firing

Address: POTTERIA, Rheintorstr. 24 (studio in the inner courtyard), 41460 Neuss (city centre/near the UCI cinema).
Registration is only available online at: www.keramikbemalen-neuss.de, max. 20 places

3 Thurs., 7/3
around
8.00 pm

ROCAILLE & Zalto proudly present: Herbert Zillinger

Herbert Zillinger, the celebrated "biodynamicist" and pioneer of the natural wine scene (respekt-BIODYN), will present his brilliant wines in Rocaille, the "picture book wine bar". Carmen and Herbert Zillinger run one of the most exciting and thrilling wineries in Austria. Their philosophy is "uncompromising natural wines with a strong character". The wines from the Weinviertel are increasingly garnering international attention. From Copenhagen to New York, the non-conformist, "free-style rock 'n' roll wines" are celebrated in the corresponding wine scenes.

This evening, Herbert Zillinger will provide deep insights into his work and serve his rare wines in person. The "casual, market-fresh bistro cuisine" serves Austrian specialities, naturally from sustainably managed quality producers. The Rocaille has already received several awards from leading trade magazines (including Feinschmecker and VINUM). Falstaff magazine named the Rocaille "Germany's best wine bistro" three years in a row.

€ 125 for a 3-course set menu including a large selection of wines to taste

Address: Rocaille, Weißenburgstr. 19, 40476 Düsseldorf (Derendorf)
Reservations at: genuss@rocaille.de or on +49 211 977 11 737

4 Thurs., 7/3
and
Fri., 8/3
in each case
at 7.00 pm

Getting in the mood for ProWein at Le Doc

The Le Doc restaurant will present an evening of indulgence. You can look forward to an exquisite 4-course set menu (with a choice of 2nd and 3rd courses: fish/meat). We serve six interesting wines, among others from the Ziereisen (Baden-Württemberg), Faubel (Pfalz) and Schömehl (Nahe) wineries. Boris Weeger is hosting the evening.

€ 97.50 for a 4-course set menu including wines and water

Address: Restaurant Le Doc, Sternstr. 68, 40479 Düsseldorf
Reservations on: +49 211 485347

5 Thurs., 7/3
to
Sat., 9/3
in each
case from
6.00 pm

ROKA opens a three-day pop-up with the Dr Loosen winery at Hotel Kö59

ROKA is an award-winning global restaurant company offering contemporary cuisine in key cosmopolitan locations. Together with HOTEL KÖ59 and the Dr Loosen winery, ROKA is presenting its award-winning cuisine for the first time in a three-day pop-up event in Germany. During this time, ROKA will be showcasing its exceptional range of dishes at HOTEL KÖ59, where you can choose from four different menus and indulge in a variety of sushi, sashimi, tempura and salads. One particular highlight is the Kampachi Sashimi no Salada, a yellowtail mackerel sashimi with a tantalising yuzu truffle dressing. The event is perfectly rounded off with an exclusive selection of wines from the traditional family winery Dr Loosen from the Moselle, whose team will accompany you throughout the evening.

Set menu from € 55 excl. drinks

Address: Hotel Kö59 Düsseldorf, Königallee 59, 40215 Düsseldorf
Reservations on: +49 211 8285 1123

Further information:

www.hommage-hotels.com/hotel-koe59-duesseldorf/kulinarik/roka

DATE/TIME	ORGANISER/VENUE/PROJECT DESCRIPTION
6 Thurs., 7/3 to Tues., 12/3 In each case from 6.00 pm	<p>South America at Leonardo Royal Hotel Düsseldorf Königsallee Enjoy South American cuisine with a 4-course tasting menu accompanied by exquisite wines from the Chilean winery Anderra from Baron Philippe de Rothschild.</p> <p>€ 63 for a 4-course set menu including wine and water</p> <p>Address: Leonardo Royal Düsseldorf Königsallee, Graf-Adolf-Platz 8-10, 40213 Düsseldorf. Reservations at: lisa.pitsch@leonardo-hotels.com or by calling: +49 152 28487354</p>

7 Fri., 8/3 Tasting I: 4.00 pm to 6.00 pm Tasting II: 6.30 pm to 8.30 pm	<p>Martin Räßple makes a guest appearance at enoteca nere.vin Simple, honest, elegant. These are the wines of young winemaker Martin Räßple from Oberrotweil am Kaiserstuhl. Tonight, he will be presenting his collection of barrel wines to you in person. Look forward to a relaxed tasting of 7 wines including finger food. Beautiful, simple and delicious!</p> <p>€ 39</p> <p>Address: enoteca nere.vin, Hauptstr. 19a, 40668 Meerbusch Reservations by calling: +49 172 205 59 59 or e-mail at rosa@nere.vin</p>
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8 Fri., 8/3 6.00 pm	<p>A 360-degree view and casual dining in the Lido harbour Dinner with a view: The Lido Hafen is undoubtedly a place for unique moments and gourmets. The glass cube floats on the Rhine in the middle of the harbour basin and impresses visitors with its international cuisine. Savour a 5-course set menu in an impressive atmosphere and be inspired by the wines of exquisite wineries such as Prinz Salm, Pfitscher or Domaine La Meulière. The representatives of the wineries will be happy to answer any questions you may have.</p> <p>€ 149 5-course set menu including wine accompaniment</p> <p>Address: Lido Hafen, Am Handelshafen 15, 40221 Düsseldorf Reservations on: +49 211 30 154 824 and by e-mail at event@lido1960.de</p>
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9 Fri., 8/3 from 6.00 pm	<p>French evening at Le Bouchon Experience an enjoyable evening in a relaxed atmosphere and look forward to a 4-course gourmet menu with paired wines: Domaine de Fesles from the Loire region, Domaine Clavel from the Rhône region and Domaine Carillon from the Burgundy region.</p> <p>€ 129 includes a 4-course set menu with accompanying wines</p> <p>Address: Restaurant Le Bouchon, Blücherstr. 70, 40477 Düsseldorf Reservations on: +49 211 97713417. More information at: www.lebouchon-duesseldorf.de</p>
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DATE/TIME	ORGANISER/VENUE/PROJECT DESCRIPTION
10 Fri., 8/3 6.30 pm	<p>Nehrer winemaker evening at Fleher Hof Just like every year, we celebrate the start of ProWein with an evening hosted by a winemaker from our wine list. The Nehrer winery from Burgenland in Austria is a real family business. Johannes Nehrer runs the 20-hectare vineyard around St. Georgen with his parents and his cousin. Sustainability, hand-picking and cultivation in harmony with nature were the main reasons why the Nehrer winery made it onto our wine list. Visit us at our first joint winegrower's evening, convince yourself of the style of the excellent wines and let us spoil you with a 5-course set menu!</p> <p>€ 129.50 for a 5-course set menu including accompanying wines and a presentation by the winegrower</p> <p>Address: Fleher Hof, Fleher Str. 254, 40223 Düsseldorf Reservations on: +49 211 311 95 711 or e-mail at info@fleherhof.de</p>

11 Fri., 8/3 7.00 pm	<p>Winemaker's evening with the Heiligenblut winery at zwanzig23 by Lukas Jakobi Warm, authentic, cheeky: This is the motto of the new fine dining restaurant with a difference in Düsseldorf. Top chef Lukas Jakobi has fulfilled his dream of opening his own restaurant. This evening, together with the Heiligenblut winery (Rheinhesen), he will invite you to an extraordinary culinary experience: Look forward to a 6-course set menu in the show kitchen, with which the winemaker will personally present his great wines.</p> <p>€ 249 incl. 6-course set menu, wine accompaniment, water, coffee and an aperitif</p> <p>Address: Fine dining restaurant zwanzig23 by Lukas Jakobi, Brunnenstr. 35, 40223 Düsseldorf Reservations on: +49 173 92 20 294 and at www.zwanzig23.com</p>
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12 Fri., 8/3 7.00 pm	<p>ART meets WINE at Pampels Vinotage/ Kunstgalerie Meerbusch Savour unique South African wines and get to know exciting art from South Africa. You can expect works by William Kentridge, J.H.Pierneef, Adolf Jentsch, Gregoire Boonzaier, Walter Battiss, W.H. Coetzer, Carla Bosch, Irmin Henkel, Jason Mashora, Mkiwa Mutomba, Isabel le Roux, Solly Smook, Kathrine Ambrose, Munro, Everett Duarte, Marlien van Heerden, Nicole Pletts and many more. We serve appetisers to go with the top South African wines. Just come along, chat, discover, taste and savour. Look forward to an exciting evening!</p> <p>€ 35 for a wine tasting with at least 10 wines, appetisers and a curator's tour through the exhibition "The Visual Diversity of South Africa"</p> <p>Address: Pampels Vinotage/Kunstgalerie Meerbusch, Mühlenstr. 1, 40668 Meerbusch-Lank. Reservations on: +49 172 2700909 Further information: www.pampels-vinotage.de</p>
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DATE/TIME

ORGANISER/VENUE/PROJECT DESCRIPTION

13 Fri., 8/3
7.00 pm

VDP-Weingut Zur Schwane as a guest of Vino Tinto & Friends
Immerse yourself in the fascinating world of Franconian wine-making at our exclusive tasting event with the renowned VDP Prädikatsweingut Zur Schwane from Franconia. The winemaker will personally introduce you to exquisite wines: From the elegant Silvaner and fresh Scheurebe to excellent wine made using grapes from first-class or the highest quality vineyards. We will serve authentic Franconian specialities to accompany the wines. Finger food only. Join us on a journey through beautiful Franconia and get in the mood for ProWein. We look forward to seeing you!

€ 39

Address: Vino Tinto & Friends, Bagelstr. 124, 40479 Düsseldorf
Reservations at: hello@vtandf.de
More information on: Instagram @vtandf

14 Fri., 8/3
Start
7.00 pm
(admission from
6.30 pm)

South Africa as a guest at Restaurant Hotte Hü
The South Africa specialist from Düsseldorf "Behind The Grapes" invites you to a large wine tasting with an accompanying South African 3-course set menu at the Hotte Hü restaurant in D-Hellerhof. With its cosy atmosphere, Hotte Hü is the ideal place to taste the outstanding wines of the Piekenierskloof wine estate from Citrusdal in the Swartland, in the north of the Western Cape. Learn all about the terrain of the Cape West Coast and Piekenierskloof's commitment to progressive, fair and sustainable winegrowing. A special highlight: A representative of the winery will co-host this event. Together with wine shop owner Oliver Willem Neusser, you will experience a special wine journey with a host of South African tips, framed by the perfect food accompaniment. Allow yourself to fall in love with the South African lifestyle and experience the wine world of the Cape!

€ 79,80 incl. 3-course set menu, 2 wines per course, a digestif and a presentation by the winery representative

Address: Restaurant Hotte Hü, Rudolf-Breitscheid-Straße 71, 40595 Düsseldorf
Reservations can be made online at www.behind-the-grapes.de, by e-mail at kontakt@behind-the-grapes.de or by calling Hotte Hü directly on +49 157 501 49 072

15 Fri., 8/3
7.00 pm

Champagne and crémant evening at InCocagne
Discover a special selection of vintner champagnes and crémants in our shop! You will taste 5 champagnes and crémants, accompanied by matching appetisers. Together with a champagne winemaker, we will introduce you to the specialities and differences from this exciting growing region.

€ 50

Address: InCocagne, Duisburger Str. 82, 40479 Düsseldorf
Reservations on: +49 177 855 37 34
Further information: www.incocagne.de

DATE/TIME

ORGANISER/VENUE/PROJECT DESCRIPTION

16 Fri., 8/3
7.30 pm

Journey of discovery into the fascinating world of Burgundy wines at Jacques' Weindepot Kaiserswerth
Together with Pierre-Ketome Beretti from La Compagnie de Bourgondie, you will not only discover fine wines at this exquisite wine tasting session, but you can also expect a special surprise during the course of the evening! We will start with a tasting of five outstanding crémants that represent the diversity and sophistication of these fine sparkling wines from different vineyards. Mr Beretti will share his extensive expertise with you and explain the special features of each individual drop.

He will then introduce you to the art of winemaking with two exquisite white wines from Burgundy. This will be accompanied by small culinary delicacies that harmonise perfectly with the wines that are presented.

An event organised by the Club des Affaires en Rhénanie du Nord-Westphalie e.V. and Jacques' Wein-Depot, where all lovers of the French way of life are welcome.

€ 35 incl. a tasting of crémant and wines as well as snacks to match

Address: Jacques' Wein-Depot Düsseldorf-Kaiserswerth, Arnheimer Str. 20, 40489 Düsseldorf. Reservations only possible by making an advance payment at: info@club-des-affaires-nrw.org
More information at <https://www.club-des-affaires-nrw.org/veranstaltungen>

17 Fri., 8/3
7.30 pm to
10.00 pm

"The Glen Carlou Collection" at Wein & Mehr
You can look forward to meeting Mr Charl Ellis, a representative from Glen Carlou. The winery has been synonymous with distinctive quality wines from South Africa for over 35 years. In addition to famous flagship chardonnays, there is a fine selection of single-variety red wines and cuvées. As part of ProWein goes city, the affable South African will be presenting a sustainably certified and terroir-influenced Glen Carlou Collection in English (we will interpret). A small snack will be served.

€ 39 includes wine tasting, mineral water, baguette and snacks

Address: Thomas Nies Wein & Mehr, Quirinstr. 10, 40545 Düsseldorf
Reservations on: +49 0211 552851
Further information: www.thomas-nies.de

18 Fri., 8/3
and
Sat., 9/3
In each
case from
3.00 pm

Champagne tasting at Champagner Galerie & Plaisir Weine at stilwerk

Experience tingling pleasure with a tasting of three champagnes of your choice. We will also serve an antipasti platter. Representatives from the H. Blin, Champagne Vieille France & Champagne de Venoge champagne houses will be attending..

€ 25 for three 0.1 l glasses of champagne of your choice
€ 15 for plate of antipasti

Address: Champagner Galerie & Plaisir Weine at stilwerk, Grünstr. 15, 40212 Düsseldorf. Reservations on: +49 211 86399590
More information at: www.champagner-galerie.de

19 Fri., 8/3
7.30 pm

Champagne – a scintillating journey of discovery at everChamp
Champagne – the most famous sparkling wine in the world – reflects elegance, luxury and above all a love of life. everChamp invites you to go on a scintillating journey of discovery during an exciting champagne tasting. Why is champagne the king of sparkling wines? How does this "wonderful marriage" come about? How do the different champagnes vary? Join us and the champagnes from Bruno Paillard, Deutz, Tarlant, Vazart-Coquart and others on an exciting treasure hunt. Bon voyage...!

€ 79 includes champagne and snacks

Sat., 9/3
12.00 pm to
8.00 pm

Champagne & crisps with everChamp

An unusual tasting awaits you today: We have chilled a range of different champagnes that can be tasted. To nibble on, we have brought in handmade potato crisps from the family-run SO CHIPS company in Picardy, France, to match each champagne. Enjoy an entertaining tour of different champagnes with an ingenious champagne & crisps pairing: Look forward to an entertaining exchange with one or two winemakers as surprise guests!

Champagne from € 9 (0,11)

Address: everChamp Wine.Champagne.Lifestyle., Jahnstr. 71, 40215 Düsseldorf. Reservations on: +49 211 87664553

Further information at: www.everchamp.de or on Instagram [everchamp.champagne](https://www.instagram.com/everchamp.champagne)

20 Fri., 8/3
around
6.30 pm

THE ROOF - Vinos de España

As part of ProWein, wine academic Markus J. Eser will be presenting Spain's most renowned wine regions at THE ROOF Restaurant, Bar & Lounge in b'mine Düsseldorf. In addition to Cava, the Spanish equivalent of champagne, white wines will be presented from Rias Baixas in Galicia, made from the famous Albariño grape, and Verdejo from the Rueda region in Castile. Three classic red wines from Rioja will then be presented at different stages of maturity, from Crianza and Reserva through to Gran Reserva. These classics will then be compared with wines from the higher Toro and Ribera del Duero growing regions. At the start, hotel director Patrick Rausch will give a brief introduction to the b'mine Hotel and explain the concepts of CarLifts, rooftops, cocooning and the digital orientation of tomorrow. The tasting that will follow will be accompanied by various courses from Asian-inspired cuisine along with a view over the rooftops of Düsseldorf, of course.

€ 89 for a 4-course set menu, accompanying wines, water and coffee

Sat., 9/3
around
6.00 pm

Austrian fusion at THE ROOF

Discover a fascinating fusion of flavours and delights at our exclusive "Austrian Fusion" event with the renowned Schloss Halbturn from Burgenland and Weingut Heinisch from the wine district (Weinviertel) northwest of Vienna. With his exclusive Wolfpassinger wine using grapes from first-class and quality vineyards, lovingly produced by hand, Rudi Heinisch will introduce full-bodied, multi-layered wines with powerful fruit on the 6th floor of b'mine Düsseldorf. Known for its top wines in a Bordeaux style and vintage depth, Schloss Halbturn offers rarities that will enchant your palate. The combination of these two exclusive winegrowers promises a successful evening. Experience tastings from Schloss Halbturn and Weingut Heinisch and enjoy a unique food concept with Asian fusion dishes, presented as a flying buffet with live cooking stations. The exclusive lounge and fireplace area promises an elegant atmosphere and a breathtaking view.

€ 98 including food stations, accompanying wines, water and coffee

Address: THE ROOF Restaurant, Bar & Lounge, 6th floor of b'mine Düsseldorf, Höherweg 90, 40233 Düsseldorf

Reservations at: event.dus@bmine.de or on +49 211 90062222

DATE/TIME

ORGANISER/VENUE/PROJECT DESCRIPTION

21 Fri., 8/3
6.00 pm to
8.00 pm

Champagne pour Madame at Chez Olivier
"Le champagne aide à l'émerveillement" ("Champagne helps to amaze", George Sand, French writer). Chez Olivier is delighted to personally serve each lady a glass of exquisite champagne to mark International Women's Day.

1 glass of champagne free of charge

Sat., 9/3

1.00 pm to
9.00 pm

Marius and Thibaud at l'atelier Chez Olivier

Marius Long (Sense Pressa in Padern, Corbières) and Thibaud Capellaro (Slope in Condrieu, Nord-Rhône) are two young, talented French winemakers and are already among the "rising young natural winemaker stars". Their wines are fresh, lively and full of NRJ. Marius and Thibaud are delighted to present their wine creations.

€ 10

Sun., 10/3

Blind tasting I
6.00 pm to
8.00 pm

Überraschungs-Blindverkostung im l'atelier Chez Olivier

Taste 10 exquisite and sought-after wines as part of a blind tasting under the motto: #naturalwinenrj. This will be accompanied by Olivier's delicious homemade gougères (cream puffs) filled with French culinary delicacies.

Blind tasting II
8.30 pm to
10.30 pm

Exquisite delicatessen food, traditional delicacies, exquisite wines and champagne: Olivier Grosjean from Dijon combines the best that French cuisine has to offer in his "Épicerie fine et cave à vin" and brings a piece of the French lifestyle to Düsseldorf.

Limited number
of spaces: max.
15 people per
tasting

€ 125 per blind tasting (2 dates)

Address: Chez Olivier, Hermannstr. 24, 40233 Düsseldorf
Reservations on: +49 1732656 555

22 Fri., 8/3
to
Mon., 11/3
6.00 pm to
10.00 pm

"Barefoot or patent leather shoes" x Laurent-Perrier & Brauerei Kürzer @ The Paris Club Restaurant

Feeling #underhopped after a long day at the trade fair or longing for a sparkling glass of champagne to round off your trade fair deal? Exclusively for ProWein, we combine the art of Rhenish brewing from the Kürzer brewery with the sparkling perlage of exquisite Laurent-Perrier cuvées. This comes with our 4-course Paris Club menu (either as a 3-course or 4-course set menu) in a casual atmosphere and a magnificent view over the entire city.

€ 62 incl. a 3-course set menu or

€ 69 incl. a 4-course set menu plus drinks

Reservations at: www.theparisclub.de or Tel. +49 211 900 91 0263

Mon., 11/3
from 5.00 pm

Ferrand Night @ The Paris Club Bar

Enjoy drinks with that special French spirit while enjoying a uniquely spectacular view. This evening, Maison Ferrand and The Paris Club Bar on the 17th floor of the 25hours Hotel Das Tour will be serving delicious drinks with Plantation Rum, Citadelle Gin and Ferrand Cognac.

€ 10 - 15 per cocktail

Address: 25hours Hotel Das Tour, The Paris Club, Louis-Pasteur-Platz 1, 40211 Düsseldorf
Further information: www.25hours-companion.com and www.ferrand-spirits.de

DATE/TIME

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23 Fri., 8/3
to
Mon., 11/3
In each case
from 6.00 pm

European wine meets la cuisine chinoise at Hashi

See for yourself how well Chinese cuisine goes together with European wines. Enjoy a deluxe wine pairing with a Chinese 5-course set menu including DimSum and excellent German wines. Let us surprise you! Representatives from the wineries will be there in person, including among others, Max Geitlinger, Baden (Monday). Subject to change without notice.

€ 75 for a 5-course set menu (vegetarian: € 65) plus
€ 50 for accompanying wines

Address: Hashi Petite Chinoiserie, Ackerstraße 182, 40235 Düsseldorf
Reservations on: +49 211 68789908 and at info@hashi-duesseldorf.de
More information at: www.hashi-mahlzeit.de

24 Fri., 8/3
to
Mon., 11/3
In each case
from 7.00 pm

French cuisine meets German wine culture at Rataouille

Fruit, effervescence and minerality make the wines from the Michel winery in the Nahe valley unmistakable. Peter Michel will personally introduce you to his wines, while chef Sam Keshvari will spoil you with a French-inspired 5-course set menu. Look forward to an unforgettable evening with a wine trip down the Nahe!

€ 59 for a 5-course set menu, € 39 for the accompanying wine

Address: Rataouille, Moerser Str. 42, 40667 Meerbusch
Reservations on: +49 2132 1378024

25 Fri., 8/3
to
Mon., 11/3
In each case
from 7.00 pm

Swiss wine rally at Schweizer Restaurant à la carte

Embark on a culinary journey through Switzerland on four evenings and taste wines from different regions with your cheese fondue at our wine rally: whether "Suisse Romande" (Fri., 8 March), German-speaking Switzerland (Sat., 9 March), Romansh Switzerland/Graubünden (Sun., 10 March) or Canton Valais & Ticino (Mon., 11 March). You will meet representatives from Swisswine, which represents multiple award-winning winemakers, the "Swiss in the Rheingau" and the VDP organic winery Kaufmann. "As a Switzerland native, I managed one of the best Appenzel cheese dairies up until 2013. Today, Riesling, Burgundy and Pinot Noir are at the centre of my life," says Urban Kaufmann.

€ 69

Address: Schweizer Restaurant à la carte, Konkordiastraße 49, 40219 Düsseldorf. Reservations on: +49 172 78 33 667
More information at: www.swiss-feinkost-catering.de

DATE/TIME	ORGANISER/VENUE/PROJECT DESCRIPTION
26 Fri., 8/3 to Tues., 12/3 In each case from 6.00 pm	<p>Bring your own bottle evening at Café de Bretagne Do you love the taste of oysters, sea bass, lobster or scallops? If so, why not taste your very own favourite wine with fish and seafood? Just bring a bottle of wine of your choice and go on a journey of discovery. You might find a new food and wine pairing that surprises your taste buds. There is also a special ProWein wine list to mark the wine trade fair.</p> <hr/> <p>€ 20 corkage fee per bottle for wines brought along, seafood charged per consumption</p> <hr/> <p>Chenin Blanc meets oyster at Café de Bretagne Look forward to two special evenings with the Maison Gandon winery from the Loire: Christoph Pennings-Gandon will personally present his wines. A small Fruits de Mer platter consisting of scallop carpaccio, wild prawns and oysters will be accompanied by two 5 cl glasses of Chenin Blanc and a glass of sparkling wine from Maison Gandon. The estate specialises in the cultivation of Chenin grapes in the AOC Touraine-Amboise, Touraine and Vouvray. All the wines come from old vines and are harvested by hand.</p> <hr/> <p>€ 25 for a fruits de mer platter incl. wine accompaniment</p> <p>Address: Café de Bretagne, Benrather Str. 7 (Carlsplatz), 40213 Düsseldorf. Reservations on: +49 211 56940775 More information at: www.cafe-de-bretagne.de</p>
Sun., 10/3 to Mon., 11/3 In each case from 7.00 pm	

27 Fri., 8/3 from 6.00 pm	<p>Welcome to ProWein Party @ Vino's Vino's welcomes you to Düsseldorf's Carlsplatz. With a beautiful, vaulted cellar and a live DJ.</p>
Sat., 9/3 from 6.00 pm	<p>ProWein Pre Party @ Vino's With your ProWein ticket you get a 10% discount on every bottle of wine purchased today.</p>
Sun., 10/3 from 6.00 pm	<p>ProWein Opening Party @ Vino's With the well-known wine influencer "Johannes trinkt Wein" and a large selection of regional and international wines.</p>
Mon., 11/3 from 6.00 pm	<p>ProWein Prickel Party @ Vino's Today, sparkling wines such as champagne, crémant and sparkling wine are the centre of attention. Enjoy special offers and chat with the winemakers who are there.</p>
Tues., 12/3 from 6.00 pm	<p>ProWein Closing Party @ Vino's At our closing party, we will bring ProWein to a close together. You are welcome to bring your favourite wine to this event - for a corkage fee of 10 € per bottle.</p> <hr/> <p>Admission free, charge according to consumption</p> <hr/> <p>Address: Vino's Weinbar, Bilker Str. 3, 40213 Düsseldorf Further information: www.vinosweinbar.de</p>

DATE/TIME	ORGANISER/VENUE/PROJECT DESCRIPTION
28 Sat., 9/3 11.00 am to 4.00 pm	<p>Portugal drops in on Uli Schott The unknown brand Uli Schott The unknown brand stands for high-quality, sustainable menswear - designed in Germany, made in Portugal. Especially for ProWein, you can round off your shopping experience with a tasting of outstanding Portuguese wines. Try the harmonious and fresh white wines from Herdade do Monte da Cal from the northern Alentejo, the unfiltered organic red wine Cabriz Doc Dão and the Cabriz Espumante Bruto Rosé from central Portugal - a sparkling wine made entirely from the queen of Portuguese grapes, Touriga Nacional.</p> <hr/> <p>Free of charge</p> <hr/> <p>Address: Uli Schott The unknown brand, Hüttenstr. 5, 40215 Düsseldorf</p>
29 Sat., 9/3 1.00 pm to 6.00 pm	<p>"Amore per Gusto" - Puglia as a guest at Lettinis Stefania Lettini and her team cordially invite you to their charming Little Italy in the heart of Düsseldorf where, on this special tasting Saturday, everything will revolve around her favourite region, Puglia. You can expect homemade Apulian snacks, show cooking with fragrant orecchiette, panzerotti and dolci. All accompanied by wines produced by our winemakers from Puglia, Doni Coppi from Coppi Vini and Giovanni Giovanni Aiello, both of whom produce award-winning and internationally recognised wines.</p> <hr/> <p>€ 19 Apulian buffet and tasting of 6 wines (0.1 litre) to choose from</p> <hr/> <p>Address: Lettinis, Jahnstraße 36, 40215 Düsseldorf Register for the event at: team@lettinis.de with your address and telephone number, limited number of spaces More information at: www.lettinis.de</p>

30 Sat., 9/3 2.00 pm to 7.00 pm	<p>A journey of discovery through Spain at viñedo First the whites: the sparkling Txakoli from the Basques. Mineral Godello from Galicia and fruity Verdejo from Rueda. Then, the reds: Spicy Mençia from the Bierzo. Fruity Rioja, oh yes, and finally: velvety Tinta del País from Ribera del Duero! Five family wineries will take you on a journey of discovery: One ticket across the Spanish world of wine, please - here with us in Düsseldorf-Bilk.</p> <hr/> <p>€ 20 for the glass (€ 10 credit with a purchase)</p> <hr/> <p>Address: viñedo – Spanish and German wines, Merkurstr. 38, 40223 Düsseldorf, Tel.: +49 211 9346726, reservations not required Weitere Informationen unter: www.weinladen-duesseldorf.de</p>
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DATE/TIME

ORGANISER/VENUE/PROJECT DESCRIPTION

31 Sat., 9/34.00 pm to
7.00 pm**Gambero Rosso Vini d'Italia 2024 – Tre Bicchieri tasting at Rheinterrasse Düsseldorf**

The "Tre Bicchieri World Tour" is returning to Düsseldorf. The tasting offers a first-class and large selection of excellent wineries presenting their "Three Glasses" award-winning wines to the public. The Vini D'Italia by Gambero Rosso is Italy's most important wine guide: completely revised and rewritten every year, the 2024 edition impresses with information on 25,321 wines, 2,647 producers and 495 "Tre Bicchieri" (Three Glass) wines.

€ 25 (at the door)

Address: Rheinterrasse Düsseldorf, Josef-Beuys-Ufer 33, 40479 Düsseldorf. **Further information at:** trudibruelhart@bluewin.ch and <https://www.gamberorossointernational.com/tours/dusseldorf-2024-03-09/>

32 Sat., 9/3Free tasting:
4.30 pm to
7.30 pmParty:
8.00 pm to
11.00 pm**Falstaff Big Bottle Party at Lofthaus Düsseldorf**

The wine and gourmet magazine Falstaff invites you to the legendary Big Bottle Party, this time at Lofthaus Düsseldorf. This is where you have the opportunity to taste top national and international wines and get to know their producers personally. Join the party and enjoy great wines from magnum bottles.

€ 79

Address: Lofthaus Düsseldorf, Reisholzer Werftstr. 27, 40589 Düsseldorf. **Tickets at:** <https://vivenu.com/event/falstaff-big-bottle-party-2024-aa7fwf>
Further information: www.falstaff.com

33 Sat., 9/3

6.00 pm

The unity of art and gastronomy at Lido Malkasten

Right in the heart of the city, Lido Malkasten provides a picturesque stage for enjoyment and encounters. The characterful interior, designed by Rosemarie Trockel, one of Germany's most important artists, depicts the legendary art history of the place. Savour a 4-course set menu in a dreamlike setting, accompanied by the top wine estates of France, Germany and Italy. The focus is on high-quality wines from innovative winemakers. Representatives from the Prinz Salm, Caiaffa and Malat wineries will accompany the evening and will be happy to answer any questions.

€ 125 for a 4-course set menu including accompanying wines

Address: Lido Malkasten, Jacobistr. 6, 40211 Düsseldorf
Reservations on: +49 211 30 154 824 and at event@lido1960.de

DATE/TIME

ORGANISER/VENUE/PROJECT DESCRIPTION

34 Sat., 9/36.00 pm to
10.00 pm**Wine tasting with seven international top wineries at Weinhandel Düsseldorf – Schmecken und Entdecken**

Experience seven top winemakers and their wines in a relaxed atmosphere. Internationally renowned producers showcase their wines in person: Fritz Wassmer (Baden, Germany), Springfield Estate (Robertson, South Africa), Domaine Bousquet (Uco Valley, Argentina), Quinta de Carapeços (Minho, Portugal), Torrevento (Apulia, Italy), Domaine de l'Hortus (Languedoc, France) and Wein-gut am Nil (Pfalz, Germany).

Advance booking: € 29 includes wine, water and bread
At the door: € 40 The admission price will be partly reimbursed (€ 10) with a purchase of € 100 or more.

Address: Weinhandel Düsseldorf - Schmecken und Entdecken, Rethelstr. 139 (inner courtyard), 40237 Düsseldorf
Reservations on: +49 211 830 25 149 and by email at info@weinhandel-duesseldorf.com

35 Sat., 9/3

6.00 pm

Charity wine tasting with Italian organic wines

The Soroptimist International Club Heiligenhaus-Velbert and the la bottiglia wine shop invite you to a wine event for a good cause. Three winemakers will be on hand to personally introduce their outstanding, certified organic wines from Italy: Marco Pisoni (Cantina Pisoni) will showcase wines from Trentino, Lucrezia Povero (Cascina Vèngore) will showcase wines from Piedmont and Angelica Bisci (Antica Enotria) will showcase wines from Apulia. The evening will be rounded off with Italian finger food. The net proceeds will be donated to local projects. We look forward to a charitable and convivial evening. Salute!

€ 39 includes wine tasting, water and finger food

Address venue: LaminatDEPOT Velbert, Rosenkamp 10, 42549 Velbert
Reservations at: www.labottiglia-wein.de, +49 1785524121 or www.club-heiligenhaus-velbert.soroptimist.de
Registrations are required by 04/03 at the latest!

36 Sat., 9/3

6.00 pm

Pfaffl winery as a guest at Jacques' Weindepot Unterbilk

Roman-Josef Pfaffl has everything you need for a Grüner Veltliner: Enthusiasm, discipline and quality awareness. With a simple yet ingenious philosophy, he always knows how to get the best out of the Austrian star grape variety: "First-class grapes for first-class wines". In the vineyards of the southern wine district (Weinviertel), the terrain offers the Veltliner a 5-star stay. Our Veltliner will be presented to you this evening along with other wines from the Pfaffl winery.

Free of charge

Address: Jacques' Wein-Depot Düsseldorf-Unterbilk, Bilker Allee 49, 40219 Düsseldorf. A reservation is recommended at: unterbilk@jacques.de

DATE/TIME

ORGANISER/VENUE/PROJECT DESCRIPTION

37 Sat., 9/3
6.30 pm to
2.00 am

Let's have Champagne and dance - THE champagne event for ProWein 2024 in the Set Jet Halle

This evening, the city tingles and vibrates: In one of the most beautiful locations in Düsseldorf, we will not only pop countless corks, but also enchant all your senses. After an amuse bouche, we will start off with a 4-course set menu from one of Düsseldorf's most creative chefs, Sofian Neubauer from Foodfoundation. Birgit Felzmann from anderweinig and Raymond Ringeval from Champagne Palmer & Co. will welcome you on stage for a commentary and tasting of 4 different champagnes from Palmer & Co. And afterwards: Put on your champagne shoes. DJ Vince, one of Germany's best DJs, will get the venue shaking with New Disco Classiques. We'll dance into the night and longer still: Champagne Pierre Le Bouef Grand Cru for everyone: WITHOUT LIMIT. It's going to be a party!

€ 255

Address: Set Jet, Wiesenstraße 32, 40549 Düsseldorf-Heerd
Advance ticket sales at: www.anderweinig.de/champagner-event/

38 Sat., 9/3
from
7.00 pm

Piedmontese winegrowers' evening at Biblioteca Culinaria

"For us, Piedmont is a land of great wines with a gourmet tradition going back centuries," says winemaker Marco Bonfante. Let yourself be whisked away to Piedmont this evening with a 5-course set menu and enjoy the elegant wines from Marco Bonfante, which he presents in person.

€ 119 5-course set menu incl. wine accompaniment and all drinks (e.g. water, espresso etc.)

Address: Biblioteca Culinaria, Kaiserstr. 5, 40479 Düsseldorf
Reservations on: +49 211 494994

39 Sat., 9/3
7.00 pm

"On the border" - Southern Palatinate (Südpfalz) as a guest at Osteria Emilia

Gerd Bernhart accompanies Andreas Riech's Italian 4-course set menu with his wines from the winery of the same name in Schweigen-Rechtenbach (Southern Palatinate). The Bernhart winery is located on the border with Alsace in France and has had vineyards in the Palatinate and Alsace for generations. The traditional VDP winery is now run by Gerd Bernhart and his wife Sabine in the 4th generation. Take this evening to spoil yourself with a tasty Italian set menu and top German wines and learn more about the history of the winery and its wines from the winemaker himself!

€ 95 incl. 4-course set menu, wine accompaniment, wine tasting and an aperitif

Address: Osteria Emilia, Alt-Niederkassel 32, 40547 Düsseldorf
Reservations at: kontakt@osteria-emilia.de

DATE/TIME

ORGANISER/VENUE/PROJECT DESCRIPTION

40 Sat., 9/3
7.00 pm to
9.00 pm

French grape varieties and regions: an introduction with wine tasting at Institut Français Düsseldorf

Look forward to a wine tasting organised by the Institut français and InCocagne: Get to know different regions and grape varieties in France alongside French winegrowers and passionate cellar masters who are equally committed to nature conservation and the production of good wine. From Champagne to Côtes-du-Rhône and Bordeaux, the InCocagne team will introduce you to selected winegrowers, their growing regions and the fruits of their labour - with authenticity guaranteed. A representative of Château Roquefort from Bordeaux (Entre-Deux-Mers) will be at the event. To round off the flavour experience, typical snacks will be served with each glass of wine.

€ 40 including 4 wines, water and appetisers

Address: Institut français Düsseldorf, Bilker Str. 9, 40213 Düsseldorf
Ticket sales: <https://incocagne.de>
More information from Institut français: +49 211 130 679 0

41 Sat., 9/3
Menu starts at
7.00 pm

ProWein Pop-up im Hase +Igel I: Wine & Dine

The ProWein pop-up with delicious food and an exciting wine list is entering its third round: Your hosts Silke and Norman Wegner have planned two extraordinary events for you: On Saturday, you will be able to look forward to a 6-course set menu with corresponding wines. A wine accompaniment and presentation will be provided by the renowned Axel Bauer winery, Baden's winemaker of the year 2023, and the wine merchant Weingarten Eden. Enjoy three wines from Baden and three from the USA with Norman Wegner's flavour-intensive cuisine.

€ 139 for a 6-course set menu including wines and water

Sun., 10/3

Tasting starts at
4.30 pm

ProWein Pop-up at Hase +Igel II: Exclusive champagne tasting

On Sunday, we will offer you the best and put together some of the most exciting champagnes for you. There will be 0.1 litre per person from the following houses: Parmantier/Ulysse Collin (2 champagnes)/Laurent Perrier Grand Siecle MG/La Closerie and Jacques Selosse (2 champagnes). Number of participants: minimum 5, maximum 14 people.

€ 350

Address: Hase +Igel, Gebäude 8, Schwanenhöfe, Erkrather Str. 226, 40233 Düsseldorf
Reservations for the events are required at: reservierung@haseundigel.eu. It is also possible to book a table à la carte during the pop-up.

DATE/TIME	ORGANISER/VENUE/PROJECT DESCRIPTION
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42 Sat., 9/3 to Tues., 12/3	Sake goes to "Little Tokyo" in the Immermannstraße Savour some sake from 7 different breweries from Japan and experience the ultimate sake adventure! Immerse yourself in the world of flavours with our tasting menus: You will enjoy special Japanese specialties with two different types of sake. The participating restaurants are Kushi-Tei, TAKUMI TAN TAN, 1 or 8, TAOKOYAKI TEPPACHI and Taki-The-Emon. So that you can enjoy the exquisite menus, we have prepared stamp cards for you, which are stamped in each restaurant. Once you have collected 3 stamps, you will receive a Japanese sake vessel as a gift. So it's definitely worth taking part! As part of this special event, you will discover 7 different sake brands from Tenzan Sake Brewery, Rikyu Gura, MIWA SHUZO, Fukumitsuya Sake Brewery, Daimon Brewery, Tatsuumma-Honke Brewing and Akashi Sake Brewery from Japan. You will have the opportunity to talk to representatives from the sake breweries and find out more about sake, the "authentic Japanese treasure". <hr/> From 15 € <hr/> Addresses: See the restaurants mentioned above in the Immermannstr. Further information: https://www.instagram.com/littletokyo.duesseldorf/hl
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43 Sat., 9/3 from 4.00 pm	International PRE-ProWein Apero at Concept Riesling After 4.00 p.m., we will once again welcome the international wine world to Düsseldorf and we look forward to pouring an exclusive selection of wines. The focus of the International Pre-ProWein Apero will be on sparkling wines from Germany and France as well as many special offers featuring German Rieslings by the glass.
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Sun., 10/3 from 6.00 pm	Big Bottle Sunday Numerous large formats from top wineries will be on the open wine list. First come, first serve!
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Mon., 11/3 from 6.00 pm	Young, wild & free Young winemakers from Germany are in the spotlight and are also represented in person at our stand. They include Weingut Eppelmann, Weingut Heiligenblut, Max Kilburg, Michael Andres and Daniel Fries. Specials by the glass and great bottle offers from the dynamic Next-Gen are in focus.
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Tues., 12/3 from 6.00 pm	Tipsy Grand Cru Tuesday Pro-Wein 2024 finale with many highlights. After exhausting days at the trade fair, we will immerse ourselves in the world of craftsmanship and enjoy an exclusive selection of great wines from Germany's top wineries. <hr/> Free admission, the option to buy wine by the glass/bottle or flight <hr/> Address: Concept Riesling, Carlsplatz 26 - Stand A5, 40213 Düsseldorf More information at: www.conceptriesling.com or on Instagram: concept_riesling
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DATE/TIME	ORGANISER/VENUE/PROJECT DESCRIPTION
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44 Sat., 9/3 5.00 pm to 9.00 pm	ProWein goes city - Champagne goes Zurheide 2024 For the seventh time, the Zurheide Feine Kost supermarket of "experiences" and the Champagne Club will be organising a major champagne tasting on the evening before ProWein: 15 champagne houses will be showcasing 30 different cuvées in an extraordinary location. Discover the diversity of champagne with some insider tips from the Champagne Club: à votre santé! Small snacks will be served to accompany the tasting. <hr/> € 75 for tickets in advance € 79 at the door Tickets subject to availability
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Address: Champagne Club Bar on the lower ground floor of Zurheide Feine Kost, Berliner Allee 52, 40212 Düsseldorf
Tickets and reservations on: kontakt@champagner-club.de or by calling +49 211 200 57 19. Further information at: www.zurheide-feine-kost.de, www.champagner-club.de.

Sat., 9/3 4.00 pm to 8.00 pm	ProWein goes city – Sake goes Zurheide Embark on a journey of discovery at this exclusive sake tasting event! We are delighted to present you with the best 12 Japanese sake varieties from 6 Japanese breweries: Tenzan Sake Brewery, Rikyu Gura, Fukumitsuya Sake Brewery, Daimon Brewery, Tatsuumma-Honke Brewing and Akashi Sake Brewery. When the renowned breweries present their specialties, immerse yourself in the world of Japanese brewing. From delicate and floral to strong and full-bodied: There is a sake for every taste that perfectly matches the local ingredients available at Zurheide.
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Free of charge

Address: Champagner Club Bar on the lower ground floor of Zurheide Feine Kost, Berliner Allee 52, 40212 Düsseldorf

45 Sun., 10/3 from 6.00 pm	Il cuore del vino: Italian indulgence at Vini Divini The heart of wine beats here: We warmly welcome you to Vini Divini. Celebrate life and enjoyment with us! We will serve you an Italian 3-course tasting menu accompanied by delicious wines from Cantine Lenotti (Veneto) and Vigna Madre (Abruzzo), among others. Join us and delight your heart and all your senses! <hr/> € 53 includes a 3-course set menu and 3 glasses of wine <hr/> Address: Vini Divini, Bastionstr. 31, 40213 Düsseldorf Reservations on: +49 211 13 50 40
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46 Sun., 10/3 from 6.00 pm	FETTe BYOB Party To kick off ProWein 2024, we are celebrating a big BYOB party in the FETT wine bar. Bring your favourite wine and share it with old and new friends. We're kicking things off and have invited Nicolas Weber from the Margarethenhof winery to bring us a few treasures from his cellar. We look forward to seeing you there! <hr/> Free entry, corkage fee per bottle € 25 <hr/> Address: FETT Weinbar, Hunsrückenstr. 16-18, 40213 Düsseldorf Further information: Instagram @fett.weinbar and @margarethenhof_ayl
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DATE/TIME

ORGANISER/VENUE/PROJECT DESCRIPTION

47 Sun., 10/3
7.00 pm

South Africa meets Sicilian dolce vita at Pronto Salvatore
Fine South African wines from wine specialist Pampels Vinotage meet exquisite Italian cuisine: enjoy a 6-course set menu with one or two paired wines with every course.
The special event: The winemaker from the Boschendal wine estate, Stellenbosch will present his wines with each course. You can look forward to a relaxed evening enjoying the food, chatting and tasting our top wines!

€ 75 includes a top 6-course set menu, aperitif, 1 to 2 wines per course and water

Address: Restaurant Pronto Salvatore, Mühlenstr. 1, 40668 Meerbusch-Lank. Reservations on: +49 2150 5569 in Pronto Salvatore or info@pampels-vinotage.de directly from Pampels Vinotage.

48 Sun., 10/3
from 7.00 pm

"American Sounds & Drinks" at the Breidenbacher Hof presented by WhistlePig

The American whiskey "WhistlePig" from Moët Hennessy and laid-back beats await you in the Breidenbacher Hof bar. The bar team led by Carsten Möller will provide you with a wide variety of cocktail creations from the land of unlimited possibilities and delight you with a high-quality selection of wines and spirits. DJ Magnus and a surprise guest will ensure an atmospheric and unforgettable party.

Free admission, cocktail creations from € 19,50

Address: Hotel Breidenbacher Hof, Königsallee 11, 40212 Düsseldorf Reservations are not possible

49 Sun., 10/3
7.00 pm

Georgia comes to Weinbar Kakhaber

Georgian wines have now arrived on the world market, mostly from Kakheti, the main wine-growing region in eastern Georgia. This evening, you will taste wines from the little-known high mountain region of Racha, which is home to the small Bimbili winery. The owner of the winery and the Georgian wine expert Paata Bolotashvili will introduce you to the specialities of wine growing in Georgia and 7 wines from Bimbili. The Kakhaber wine bar, which offers the Georgian dish "Chakapuli" (lamb cooked in white wine with tarragon) and Georgian tapas, will make sure you don't go hungry.

€ 35 incl. a tasting of 7 different wines, the Georgian dish "Chakapuli" and Georgian tapas

Address: Weinbar Kakhaber, Rethelstr. 100, 40237 Düsseldorf Reservations at: pb@weinland-georgien.de and on +49 177 413 48 49, max. 30 persons

50 Sun., 10/3
around
7.30 pm

Piedmont evening at Ristorante Cinque Pomodori

Look forward to an evening of Italian flavours with excellent Barbaresco and Barolo wines from the Bera winery in Piedmont! Riccardo Bera will be there in person to present his wines together with Rosa and Norbert Ripple from the new enoteca nere.vin. You will also enjoy an Italian 5-course set menu perfectly matched to the wines. An event organised by enoteca nere.vin in collaboration with Cinque Pomodori.

€ 99 5-course set menu including wine accompaniment

Address: Ristorante Cinque Pomodori, Fronhofstr.1, 40668 Meerbusch Reservations can be made by calling: +49 172 205 59 59 or by e-mail at rosa@nere.vin, max. 20 persons

DATE/TIME

ORGANISER/VENUE/PROJECT DESCRIPTION

51 Sun., 10/3
7.30 pm to
10.30 pm

Wine trip to Lake Garda - wine tasting with a winemaker at formartis

Pietro Lavelli, owner of Azienda Agricola Pilandro, will guide you through the evening with excellent Lugana varieties and red wines such as Barbera and Merlot. Look forward to an evening of enjoyment with excellent wines and a 4-course set menu in an exceptional, cosy atmosphere at formartis in the 'Galerie des Wahnsinns'.

€ 79 for a 4-course set menu including accompanying wines

Address: formartis in the 'Galerie des Wahnsinns', Papiermühlengeweg 74, 40882 Ratingen Reservations at: events@formartis.de or by calling: +49 172 3235694 Further information at: www.formartis.de

52 Mon., 11/3
6.00 pm

Organic sake tasting at Naturburschen Flingern

Look forward to an extraordinary tasting and experience the different aromas and flavours of Japanese rice wine: We offer the matching organic cheese to accompany 5 different varieties of organic sake - a combination that is perfectly coordinated. Various sake producers will be available happy to answer any questions you may have. An event organised by AKTY trading GmbH in cooperation with Naturburschen Flingern.

€ 59.90

Address: Naturburschen Flingern, Birkenstr. 129, 40233 Düsseldorf Reservations on: +49 211 39025575 or info@naturburschen-flingern.de, max. 60 persons

53 Mon., 11/3
7.00 pm

Georgian gourmet evening at Pepella restaurant

Power to women in the vineyard! Taste the wines of five young Georgian female winemakers who are very successful in their home country but little known here in Germany. You will also enjoy a "supra", which translates as a "feast", with a variety of starters, main courses and desserts. Georgian wine expert Paata Bolotashvili will guide you through the evening, introducing you to the specialities of Georgian viticulture and the female winegrowers with their extraordinary natural wines produced in amphorae (qvevri). The winemakers will be connected via a video call.

€ 85

Address: Restaurant Pepella, Augustastr. 30, 40477 Düsseldorf Reservations on: +49 176 31705499 More information at: pepella-duesseldorf.eatbu.com

DATE/TIME	ORGANISER/VENUE/PROJECT DESCRIPTION
54 Mon., 11/3 around 7.30 pm	<p>Above the rooftops of Düsseldorf - Rheingau meets Rioja at the INNSIDE harbour</p> <p>As part of ProWein, two world-famous wine regions meet on the 16th floor of the Skylounge: RHEINGAU MEETS RIOJA! Look forward to a wine tasting in which the Rieslings from the award-winning VDP winery August Eser (from the Rheingau region) will be juxtaposed with the mature red wines from the traditional Rioja winery Bodegas Riojanas. The wine academic, expert on Rheingau culture and wine ambassador Markus J. Eser will guide you through this exciting tasting and show you the many special features and similarities of these two renowned wine regions. The wines from both wineries will be accompanied by a 3-course set menu from chef Kadir Ünal.</p> <p>€ 79 hosted wine evening incl. all wines, water and a 3-course set menu</p> <p>Address: Innside by Meliá Düsseldorf Hafen, The View Skylounge & Bar, Speditionstr. 9, 40221 Düsseldorf. Reservations on +49 211 44717 1665 or by e-mail robin.keiner@melia.com</p>

55 Mon., 11/3 8.00 pm	<p>Burgundy in a glass and on a plate at La Passion du Vin</p> <p>Burgundy is the heart of the French gourmet world. Nowhere else (apart from naturellement in Paris) are there more Michelin-starred restaurants. And when it comes to wine, no one in France can hold a candle to Burgundy. We invite you to discover this region with a 4-course set menu and finely matched wines. Emmanuel Guiry from Bourgogne de Vigne en Verre will guide you through the evening and comment on the wines.</p> <p>€ 89 including a 4-course set menu, wine tasting and water</p> <p>Address: La Passion du Vin, Alt-Niederkassel 71, 40547 Düsseldorf. Reservations on: +49 211 954 27 45 and info@lapassionduvin.de, max. 24 participants</p> <p>More information at: www.lapassionduvin.de</p>
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56 Mon., 11/3 8.00 pm to 12.00 pm	<p>Lost in Space – Galactic drinks and soul food @ Ruby Luna X Weingut Bruker</p> <p>Enjoy galactically good drinks at the Ruby Luna Hotel & Bar under the motto "A new beginning in the world of 50s/60s space travel". This is reflected in all areas of our listed building. Winemaker Markus Bruker will take you on a culinary journey and guide you through his range of delicious organic wines from international grape varieties. Co-ordinated snacks and funky DJ tunes round off the experience on site. Various specials on the drinks menu are just waiting for you to try them out. It will be a casual evening in our cosy hotel bar to round off a great day at the trade fair.</p> <p>Admission and wine tasting free of charge, Cocktails, other drinks and snacks available from the menu</p> <p>Address: Ruby Luna Hotel & Bar, Kasernenstr. 39, 40213 Düsseldorf Reservations recommended at: events@ruby-hotels.com Further information at: www.ruby-hotels.com</p>
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DATE/TIME	ORGANISER/VENUE/PROJECT DESCRIPTION
57 Tues., 12/3 7.30 pm	<p>Discover South Africa at Alte Weinschenke</p> <p>This evening, Pampels Vinotage will be organising a culinary foray with a wine accompaniment together with Steffi Layer from the Diemersdal winery in South Africa. You will taste nine great South African wines from different grape varieties and corresponding dishes. Immerse yourself in the world of premium South African wines from the Diemersdal winery! We look forward to spending an informative and convivial evening with you.</p> <p>€ 75 includes wine tasting, a 6-course tasting menu, bread, water and coffee.</p> <p>Address: Alte Weinschenke, Hauptstr. 3, 40668 Meerbusch (Lank-Latum). Reservations on: +49 2150 9638000 at the Alten Weinschenke or at info@pampels-vinotage.de. There is a limited number of spaces.</p> <p>More information from Pampels Vinotage: +49 172 2700909</p>

58 Tues., 12/3 and Mi., 13.3. In each case from 6.00 pm	<p>Sake pairing with modern Japanese cuisine at Restaurant Roku</p> <p>Embark on a journey with Japanese sake that takes you into a fascinating culinary world. The many nuances of sake reveal a very fine flavour profile and allow for an extraordinary interplay of flavours - from a tempting starter to a delicious dessert. Surprise yourself! Come and talk to the representatives from the sake breweries in order to gain an impression of their brewing art. The sake that will be presented comes from the following renowned breweries: Toshimori Shuzo, Choryo Shuzo, TAJIME General Partnership Chikusen, TANAKA Shuzoten and Imayo Tsukasa Sake Brewery. Enjoy an evening full of discoveries as you savour the versatile premium sakes with a refined Japanese 5-course set menu.</p> <p>€ 148 for a modern Japanese 5-course menu accompanied by 5 different sakes</p> <p>Address: Roku Japanese Dining & Wine, Schwerinstr. 34, 40477 Düsseldorf. Reservations on: +49 211 15 81 24 44</p>
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Please note,

that a visit to the ProWein trade fair is reserved exclusively for trade visitors.

"ProWein goes city" is aimed specifically at all wine connoisseurs and wine lovers.

Messe Düsseldorf GmbH and Destination Düsseldorf Veranstaltungen GmbH have initiated "ProWein goes city" but are not the organisers of the individual events and therefore cannot be held liable.

ProWein goes city.



It stands for exquisite wine menus, wine presentations or wine tastings. Selected partners from gastronomy, the hotel business and wine retailers are organising exciting and enjoyable events in Dusseldorf and its surroundings. Get an impression of the extensive culinary, cultural and also touristy range of offer.

We recommend that you make reservations because the seats are limited!

Further information: www.prowein-goes-city.de

Sponsored by:



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