ProWein goes city.

16-20 March 2018, Düsseldorf

www.prowein-goes-city.de

Classic Remise Düsseldorf • Restaurant Le Doc • Steigenberger Parkhotel • Liebevoll in der Auermühle • Wirtschaftsclub Düsseldorf • Café Freund • everChamp Wine.Champagne.Lifestyle. • Mangold • Leonardo Royal Hotel Düsseldorf Königsallee • Sansibar by Breuninger • Löffelbar • Dorfschänke • Café de Bretagne • Baan Thai • Champagner Galerie & plaisir – Französische Weine in the stilwerk • Avec Plaisir Vins et Champagnes • CCD Congress Center Ost • Boui Boui Bilk • Fleckenstein’s Meat. Food. Deli. Wine • Gourmet Bistro Zurheide • anderweinig – Weinhandel und Weinschule • VIF – Wein erleben. • Jacques’ Wein-Depot • Les Halles Saint-Honoré • Lettinis • Leon’s Weinzeiten • “Behind The Grapes” at the WhiteLoft • Ristorante Cinque Pomodori • la bottiglia Weinhandel • Yatana Restaurant • rotweiss kg • Rheinterrasse Düsseldorf • FeinStil • Ristorante Bonalumi • ALEX Düsseldorf • weinbunt • Hashi, Mahlzeit! • #asktoni goes Sipgate • Concept Riesling OHG • Restaurant Spoerl Fabrik • Aule Schmet • me and all hotel düsseldorf • VINI DIVINI • Askitis Greek cuisine • Rheinton Weinbar • bar fifty nine in the InterContinental Hotel Düsseldorf • Mertens Männersachen • Restaurant Fronhof • Landhaus Freemann • Piazza K21 in the Ständehaus • Bistro EssART im Casa Altra • La Passion du Vin • Restaurant Le Bouchon

18-20 Mar 2018

For trade visitors only!
## Highlight event: Wine & Travel

Taste excellent wines, discover foreign countries and experience cultural diversity. Following the success of the “Wine & Travel” pilot project last year, the theme will be continued and expanded as part of ProWein goes city 2018. Not only food connoisseurs and wine and travel fans will get their money’s worth at the kick-off on 16 March at Classic Remise Düsseldorf, but classic car enthusiasts as well!

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<th>Date/time</th>
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| **Fri., 16/3** 6 p.m. | **Wine & Travel: Pleasurable evening for all the senses at Classic Remise Düsseldorf**  
Experience an extraordinary evening: winemakers from Germany, France, Italy, Cyprus and South Africa will present their fine wines, accompanied by a culinary flying buffet in the beautiful ambience of the former roundhouse, which today houses the famous vintage car competence centre. Wineries that will be present include, among others, Christian Hirsch (Württemberg), Jean Duboech (Saint-Émilion) Château Gigognan (Châteauneuf-du-Pape), Gianluca Viberti (Piedmont), Frescobaldi (Tuscany) and Cantine Cardone (Apulia). Georgios Kassianos, chair of the Cyprus association of sommeliers will introduce the island’s high-quality wines, which are practically unknown in these parts. The South African experts from “Behind The Grapes” will present the noble varieties from the Cape. Look forward to exciting tourism presentations and information – from Aquitaine to Cyprus, southern Italy to South Africa. South Africa will present itself as an attractive travel destination in a lecture about the highlights of the country in cooperation with Explorer Fernreisen and South African Tourism. The Cyprus Tourism Organisation will introduce the diversity of the island, which doesn’t just offer beautiful beaches. Anyone who has wanted to make a culinary wine and pleasure trip to Bella Italia will find suitable offerings in Apulia, which will be introduced by Annette Gutsche von Stein and Stefania Lettini in collaboration with Puglia Magazine and GEBECO. A special highlight: Alexander Oetker will present his Aquitaine photo tour and read from his brand new thriller, Château Mort, which will be published on 14 March. The investigations lead Commissaire Luc Verlain to the noblest wineries of the Médoc. Oetker’s first book, Retour – Luc Verlain’s First Case was a Spiegel bestseller. A Destination Düsseldorf event.  
€29 including wine tasting, flying buffet and tourism presentations of the partner countries  
**Address:** Classic Remise Düsseldorf, Harffstr. 110a, 40591 Düsseldorf • Reservations by 9 March at: info@destination-duesseldorf.de and +49 (0)211 4560-979, limited ticket allocation; advance sales only, no tickets at the door |
| **Fri., 16/3** 12 noon to 5 p.m. | **La fiera del vino at Steigenberger Parkhotel**  
Experience Italy’s diversity of wines with our small but fine wine fair with twelve excellent wineries! Among the wineries will be Azienda Corte Adami and Società Agricola Vignaiola (both Veneto) as well as Azienda Negro Angelo & Figli and La Spinetta (both Piedmont). Abbazia Santa Anastasia and Cantina Valulì will arrive from Sicily, Terlan and the Nals Margreid winery from south Tyrol. You will also meet the winemakers from Gava Alberese (Tuscany), Tiare (Friuli), Bruno Vespa (Apulia) and Ca’ Lojera (Lake Garda). When you order on-site, you will receive a 15 per cent discount on the sales price.  
€25 including tasting and snacks  
**Address:** Steigenberger Parkhotel, Königsallee 1a, 40212 Düsseldorf • Reservations on: +49 (0)211 505 2658 |
| **Fri., 16/3** 7 p.m. | **ProWein goes Forest**  
We cordially invite you to a “Winzerjause” (winemaker’s snack) in a relaxed chill-out atmosphere with DJ Schalli. Meet the winemakers Tina Pfaffmann (Pfalz), Daniel Mattern (Rheinhessen) as well as representatives of the Salwey winery (Baden) and enjoy their excellent wines!  
€35 including Winzerjause, wine tasting and relaxing sounds  
**Address:** Liebevoll in der Auermühle, Auermühle 1, 40882 Ratingen • Please make reservations by 12 March at: auermuehle@liebevoll.de or +49 (0)2102 852 980  
Further information: www.liebevoll.de |
| **Fri., 16/3** 7 p.m. to 11 p.m. | **Save water – drink Slo-Wine at Wirtschaftclub**  
Wine connects: with this motto, the Business Council Slovenia and the Cologne Business Club in cooperation with the Slovenian embassy in Berlin invite you for the second year in a row to an extraordinary evening at Wirtschaftclub Düsseldorf to get you in the mood for ProWein. Experience Slovenia with its culinary specialities and tourist highlights with a small wine tour through the green heart of Europe! Slovenian winemakers will present their wines with musical accompaniment. Culinary delicacies, a film about the highlights of the country, art and products from different manufacturers for wooden barrels, lavender or pumpkin seed oil will round out the evening. Look forward to meeting with personalities from politics, business and the catering sector.  
€35 for wine and food  
**Address:** Wirtschaftclub Düsseldorf, Blumenstr. 14, 40212 Düsseldorf • Reservations on: +49 (0)151 1481 9098 or by email office@novento-group.com • Further information: www.business-council-slovenia.de and www.slovenia.info/de |
6. Fri., 16/3
7 p.m.

**Wine date with Florian Geisser at Café Freund**
Look forward to Florian Geisser from the southern Palatinate. The winemaker “you can feel” reveals his business secrets, presents his current collection and gets to the heart of typicality, growing region and diversity of grape varieties. Culinary side dishes will be served with the wines. Wine date is a collaborative project of Katja Laufer (Weinform) and Ulrike Kredel (Kulibe).

- € 50 including wine tasting and culinary side dishes

**Address:** Café Freund, Viersener Str. 34, 40549 Düsseldorf
Reservations on: post@weinform.de and +49 (0)170 963 7249

7. Fri., 16/3
7 p.m.

**Champagne with Jan Wellem at everChamp**
The Düsseldorf author Martin Roos will read from his latest novel, *Jan Wellem im Salon*. And there’s a simple reason that we will be tasting different champagnes with it from A.R. LENOBLE: alongside Jan Wellem, the family business from Damery plays an appropriate role with its “…finessely sparkling, sophisticated champagne”. Learn more in a congenial atmosphere about tingling Düsseldorf escapades and champagne from A.R. LENOBLE, a small but superb company with great champagne.

- € 29 including champagne and finger food

**discover premium cava at everChamp**
Family owned now in its 22nd generation, Cava TORELLÓ is among Spain’s wineries richest in tradition. Bio-certified since 2016 and since 2017 also one of only nine cava companies that has qualified with its vineyard estate “Vinyes de Can Martí” for the new premium sector cava de Paraje Calificado for vintage cava from vineyard estates. Learn more about the ambitious requirements of this new top category and immerse yourself in the Spanish world of quality sparkling wine from Cava TORELLÓ.

- € 29 including cava and finger food

**Address:** everChamp Wine.Champagne.Lifestyle., Jahnstr. 71, 40215 Düsseldorf • Reservations on: +49 (0)211 8766 4553
Further information: www.everchamp.de

8. Fri., 16/3
to
Mon., 19/3
from 6 p.m.
to 9 p.m.,
respectively

**Rock me Amadeus@mangold**
Top Austrian wines meet apéro bar and turntable! For your start to the evening, the bar area with DJ is available to you at Mangold for a first snack before you go for a night on the town – or to the entrée in the restaurant.

- € 18 including 3 glasses 0.1 l wine selection and snack from the apéro bar

**Address:** Mangold, Glockenstr. 20, 40477 Düsseldorf • Reservations on: +49 (0)211 600 6633 • Further information: www.mangold.tv

9. Fri., 16/3
to
Mon., 19/3
from 6 p.m.,
respectively

**South America in the Leonardo Royal Hotel**
**Düsseldorf Königsallee**
Enjoy modern South American cuisine – either as a 3-course or 4-course set tasting menu – and with it taste the exquisite wines of the Chilean winery Anderra from the Baron Philippe de Rothschild company.

- € 39 for the 3-course set menu, € 49 for the 4-course set menu including wines and water

**Address:** Leonardo Royal Hotel Düsseldorf Königsallee, Graf-Adolf-Platz 8-10, 40213 Düsseldorf
Reservations on: +49 (0)211 384 8400

10. Fri., 16/3
from 6 p.m.
5-course set menu with winemaker presentation from Sat., 17/3
from 6 p.m.
3- or 4-course set menu

**The Sansibar by Breuninger hosts Dreissigacker winery**
Enjoy an exquisite 5-course set menu and taste superb Rheinhessen wines with it! A representative of the Dreissigacker winery in Bechheim will be present personally on Friday and will introduce the wines of the renowned winery. Starting on Saturday, you can look forward to a 3- or 4-course set menu with scallops, spring chicken and Sansibar steak with a suitable Dreissigacker wine accompaniment. The set menu will be offered until the end of March.

- € 110 for the 5-course set menu with aperitif, wines, water and drink on 16/3, as of 17/3: € 58 for the 4-course set menu plus € 33 for the accompanying wine, € 46 for the 3-course set menu plus € 25 for the accompanying wine

**Address:** Sansibar by Breuninger, 1st floor of Breuninger Department Stores in the Kö-Bogen, Königsallee 2, 40212 Düsseldorf • Reservations on: +49 (0)211 566 416 650
Further information: www.sansibarbybreuninger.de

11. Fri., 16/3
to
Mon., 19/3
from 6 p.m.
to 9 p.m.,
respectively

**Heurigen@loeffelbar.de**
We’re turning Löffelbar into a Heurige (“wine tavern”) for you and will offer you top Austrian wines during ProWein – from Grüner Veltliner from the Fred Loimer winery to Zweigelt from Karl Alphart. The appropriate Brotzeit (“snack”) comes with them.

- € 18 including Brotzeit and 3x 0.1 l wine

**Address:** Löffelbar, Tussmannstr. 3, 40477 Düsseldorf • Reservations on: +49 (0)211 440 3278 • Further information: www.loeffelbar.de

12. Fri., 16/3
to
Tues., 20/3
from 6 p.m.,
respectively

**“Rhenish Gemütlichkeit” meets new world at Dorfschänke**
With the 3-course set menu “Rhenish Gemütlichkeit” with Düsseldorf Senfrostbraten (“mustard roast”), there is a wine accompaniment from Futuro Si with wines from the new world. Steak specialties from the Josper Grill will be served as an alternative. Anyone who feels like a freshly tapped Alt beer or Pils after so much wine tasting is of course welcome. On Friday, there will also be live and unplugged: “IN THE ZONE”. Goosebumps atmosphere guaranteed (€ 6 cover charge).

- € 37 for the 3-course set menu, € 16 wine accompaniment, 3x 0.1 l

**Address:** Dorfschänke, Alt-Niederkassel 49, 40547 Düsseldorf
Reservations requested on: +49 (0)211 9542 5010 or www.dorfschaenke.tv

13. Fri., 16/3
to
Tues., 20/3
from 6 p.m.,
respectively

**Austria meets (sea)food at Café de Bretagne**
With an exclusive 4-course fish and seafood set menu, Austrian wines will be served, commented on and explained by our sommelier Robin Keiner. Christoph Hoch and other Austrian winemakers will be personally on hand on several evenings.

- € 37.50 for the 4-course set menu plus € 22.50 for the accompanying wine

**Address:** Café de Bretagne, Benrather Str. 7 (Carlsplatz), 40213 Düsseldorf • Reservations on: +49 (0)211 5694 0775
Further information: www.cafe-de-bretagne.de

14. Fri., 16/3
to
Tues., 20/3
from 6 p.m.,
respectively

**Thai food meets Riesling at Baan Thai**
Experience the perfect combination of a 4-course set menu of Thai specialities with a German Rheingau Riesling or an Australian red wine, Koonunga Hill Shiraz Cabernet.

- € 35 for the 4-course set menu plus wine accompaniment (Riesling 0.25 l for € 10.75, red wine 0.25 l for € 9.75)

**Address:** Baan Thai, Berger Str. 28, 40213 Düsseldorf • Reservations on: +49 (0)211 326 363 • Further information: www.baanthai.de
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<td>Sat., 17/3 3 p.m. to 10 p.m.</td>
<td>Large-scale wine tasting at Champagner Galerie &amp; plaisir – Französische Weine in the stilwerk&lt;br&gt;Enjoy French and Canadian wines and look forward to numerous winemakers from ProWein. You can take part in the tasting when you purchase a wine glass for € 5. In our tombola, win large-size champagne bottles of Mathusalem (6 l), Balthazar (12 l), Nabuchodonosor (15 l) and Salomon (18 l) as well as large-size Melchior (18 l) wine bottles, 3x3 litre bottles, etc. Reservations are not required. € 8 Antipasto plate, all champagne by the glass € 8 per 0.1 l glass&lt;br&gt;&lt;br&gt;Address: Champagner Galerie &amp; plaisir-Französische Weine im stilwerk, Grünstr. 15, 40212 Düsseldorf&lt;br&gt;Further information: <a href="http://www.plaisir-weine.de">www.plaisir-weine.de</a>, <a href="http://www.champagner-galerie.de">www.champagner-galerie.de</a> and on +49 (0)211 8639 9590</td>
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<td>Sat., 17/3 In-house trade fair 3 p.m. from 6 p.m. Big “Boddel” Party</td>
<td>In-house trade fair and Big “Boddel” Party at Avec Plaisir Vins et Champagnes&lt;br&gt;Look forward to an extraordinary evening in the special ambience of the historic Dujardin distillery. International top winemakers will present their varieties. On hand will be, among others, Günther Steinmetz (Germany, Mosel), Alexander Gysler (Germany, Rheinhessen), the Weber Brothers (Germany, Saar), Château Gigognan (France, Châteauneuf-du-Pape), Jean Dubech (France, Bordeaux), Bernard Fouquet (France, Vouvray Loire), Martin and Georg Fußer (Germany, Pfalz) and champagne Bénard. Entry: € 15, as of 6 p.m., food and wines will be charged according to consumption&lt;br&gt;&lt;br&gt;Address: Avec Plaisir Vins et Champagnes, Dujardinstr. 7, 47829 Krefeld-Uerdingen • Reservations on: +49 (0)2151 157 7770&lt;br&gt;Further information: <a href="http://www.avecplaisir.de">www.avecplaisir.de</a></td>
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<td>Sat., 17/3 4 p.m. to 7 p.m.</td>
<td>Vini d’Italia 2018: “Tre Bicchieri” – tasting in the CCD Congress Center Ost&lt;br&gt;Vini d’Italia by Gambero Rosso is Italy’s most important wine guide. Completely revised and rewritten every year, the 2018 edition will impress you with information on 22,000 wines, 2,484 producers and 436 “Tre Bicchieri” (three glass) wines. You will have an opportunity to taste a majority of these prizewinning wines. € 25&lt;br&gt;&lt;br&gt;Address: CCD Congress Center Ost – Room LMR, Stockumer Kirchstr. 61, 40474 Düsseldorf • Further information: <a href="mailto:trudibruelhart@bluewin.ch">trudibruelhart@bluewin.ch</a> and <a href="http://www.gamberorosso.it">www.gamberorosso.it</a></td>
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<td>Sat., 17/3 4.30 p.m. to 11.30 p.m.</td>
<td>Falstaff Big Bottle Party in the Boui Boui&lt;br&gt;The magazine Falstaff invites you to a Big Bottle Party with top German and international winemakers. 4.30 p.m.–8 p.m.: Large-scale wine tasting – experience wines from 150 top winemakers! 7.30 p.m.–11.30 p.m.: Great wines will be flowing from magnum bottles. Party with live music. € 59&lt;br&gt;&lt;br&gt;Address: Boui Boui Bilk, Suitbertusstr. 149, 40223 Düsseldorf • Reservations on: falstaffbigbottleparty2018.eventbrite.de&lt;br&gt;Further information: <a href="http://www.falstaff.de">www.falstaff.de</a></td>
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<td>Sat., 17/3 6 p.m.</td>
<td>Fleckenstein’s hosts Karl May winery&lt;br&gt;Brothers Fritz and Peter May from the Karl May, Liebenauer Hof winery will personally introduce their wines and explain their philosophy. Both Rhine-Hessians are known not only for their noteworthy red wine cuvée “Blutsbruder” but also for fantastic Rieslings and Burgundies. Let yourself be surprised! We will serve delicious finger food with the wines. € 25 wine tasting including finger food&lt;br&gt;&lt;br&gt;Address: Fleckenstein’s Meat. Deli. Wine, Schloßstr. 40, 40477 Düsseldorf • Reservations on: +49 (0)211 1520 3090&lt;br&gt;Further information: <a href="http://www.fleckensteins.de">www.fleckensteins.de</a> and <a href="http://www.facebook.com/fleckensteins">www.facebook.com/fleckensteins</a></td>
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<td>Sat., 17/3 6 p.m.</td>
<td>ProWein goes city – Champagner goes Zurheide&lt;br&gt;15 champagne wineries will present 45 cuvées. Discover the range of champagne with several secret tips from the “Champagne Clubs”. We will serve with the champagnes with a variety of finger food. € 39 Tickets in advance, € 45 at the door&lt;br&gt;&lt;br&gt;Address: Gourmet Bistro Zurheide, Zurheide Feine Kost, Nürnbeger Str. 40-42, 40599 Düsseldorf • Reservations on: +49 (0)211 7496 5808 • Further information: <a href="http://www.gourmet-tage.de">www.gourmet-tage.de</a></td>
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<td>Sat., 17/3 6 p.m. to 8 p.m.</td>
<td>Young talents – top wines at “anderweinig”&lt;br&gt;Alexander Pflüger (Pfalz), Tobias Nagel (Franken) and Daniel Gemünden (Nahe) will be personally on hand as guests with many wines of the new 2017 vintage. High spirits, friendly people, bread, water and snacks included. € 25 for wines, bread, water and snacks&lt;br&gt;&lt;br&gt;Address: anderweinig – Weinhandel und Weinschule, Hohestr. 29, 40213 Düsseldorf • Reservations on: +49 (0)211 4363 8899&lt;br&gt;Further information: <a href="http://www.anderweinig.de">www.anderweinig.de</a></td>
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<td>Sat., 17/3 6 p.m. to 10 p.m.</td>
<td>Winemaker wine tasting with seven top winemakers at VIF – Wein erleben. Düsseldorf&lt;br&gt;Experience seven top winemakers and their wines in a relaxed atmosphere. Internationally famous producers will personally present their wines: Loewen winery (Mosel)</td>
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<td>23 Sat., 17/3 6 p.m. to 8 p.m.</td>
<td>The Jacques’ Wein-Depot Düsseldorf-Unterbilk hosts Stefan Winter from the Winter winery&lt;br&gt;Stefan Winter, however, also finds acceptance with wine connoisseurs with the quality of his box wines and the individual vineyard wines that he lets ferment spontaneously. His pet project is Riesling, where he knows his stuff. It will be worth it to chat with this down-to-earth winemaker over a glass of wine. Free of charge&lt;br&gt;Address: Jacques’ Wein-Depot, Biker Allee 49, 40219 Düsseldorf&lt;br&gt;Registrations required by 16/3 at: <a href="mailto:unterbilk@jacques.de">unterbilk@jacques.de</a>&lt;br&gt;Further information at: <a href="http://www.jacques.de/depot/107">www.jacques.de/depot/107</a></td>
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<td>24 Sat., 17/3 6 p.m. to 8 p.m.</td>
<td>The Jacques’ Wein-Depot Düsseldorf-Flingern hosts Christine Lurton from the André Lurton wineries&lt;br&gt;André Lurton has done a lot for wine from his native region of Bordeaux. He also was one of the first winemakers at Jacques’. Now that he is over 90 years old, it is understandable that he no longer travels to present his wines. He now relies completely on his daughter Christine, who knows all of her father’s châteaux. After all, she grew up with them. It will be a pleasure for her to introduce you to the sensory qualities of a Pessac-Léognan or an Entre-Deux-Mers. Free of charge&lt;br&gt;Address: Jacques’ Wein-Depot Düsseldorf-Flingern, Birkenstr. 100, 40223 Düsseldorf • Registrations required by 16/3 at: <a href="mailto:flingern@jacques.de">flingern@jacques.de</a> • Further information at: <a href="http://www.jacques.de/depot/305">www.jacques.de/depot/305</a></td>
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<td>25 Sat., 17/3 6 p.m. to 8 p.m.</td>
<td>The Jacques’ Wein-Depot Duisburg-Großenbaum hosts Philippe Anthony from the Plaimont winegrowers’ cooperative&lt;br&gt;Le Tapie from the French winegrowers’ cooperative Producteurs Plaimont is as distinctive as their trademark beret. Their native region of Gascony extends south from Bordeaux to the Pyrenees and stretches in the east to the Massif Central. The pet project of the Plaimont winegrowers – maintaining the indigenous grape varieties – is also the favourite topic of export manager Philippe Anthony. Ask him about the varieties Tannat or Ugni Blanc! Free of charge&lt;br&gt;Address: Jacques’ Wein-Depot Duisburg-Großenbaum, Großenbaumer Allee 45, 47269 Duisburg-Großenbaum&lt;br&gt;Registrations required by 16/3 at: <a href="mailto:grossenbaum@jacques.de">grossenbaum@jacques.de</a>&lt;br&gt;Further information at: <a href="http://www.jacques.de/depot/136">www.jacques.de/depot/136</a></td>
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<td>26 Sat., 17/3 6 p.m. to 8 p.m.</td>
<td>The Jacques’ Wein-Depot Mülheim-Broich hosts Brent &amp; Emma Marris from the Marisco Vineyards&lt;br&gt;As the first oenologist of the region, Brent Marris obtained his oenology diploma from the famous Roseworthy College in South Australia. This was followed by 20 successful years as a winemaker and cellarmaster. But then he decided to realise his own wine vision. “The Ned” is the name of a peak in the mountains of Marlborough, New Zealand, where Marris preferred to spend his free time. At the same time, he wants to underscore with this name that he is setting his sights high with his wines. Look forward to a classy white Sauvignon and a red Pinot Noir full of character! As an homage to our guests from New Zealand, Rudolf Pieper from Mülheim will serve his “Lamb à la New Zealand”. “Kia mākona a mo te pai” (Enjoy your meal and cheers in Maori) € 26&lt;br&gt;Address: Jacques’ Wein-Depot Mülheim-Broich, Kassenberg 32, 45479 Mülheim • Registrations required by 10/3 at: <a href="mailto:kassenberg@jacques.de">kassenberg@jacques.de</a> • Further information at: <a href="http://www.jacques.de/depot/024">www.jacques.de/depot/024</a></td>
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<td>27 Sat., 17/3 6 p.m. to 8 p.m.</td>
<td>The Jacques’ Wein-Depot Grevenbroich hosts winemaker Markus Pfaffmann from the Pfaffmann winery in the Palatinate&lt;br&gt;Winemaker Markus Pfaffmann could hang countless medals around his neck, so highly decorated are his wines and his wines. He remains pleasantly modest about it, for “the best praise is when the wine connoisseur likes it”. You can experience for yourself how he lights up when he talks to you about his wines and his native region. For a whole evening, let yourself be spoiled by his good mood, his positive aura and his outstanding wines. Free of charge&lt;br&gt;Address: Jacques’ Wein-Depot Grevenbroich, Am Hammerwerk 16a, 41515 Grevenbroich • Registrations required by 16/3 at: <a href="mailto:grevenbroich@jacques.de">grevenbroich@jacques.de</a> • Further information at: <a href="http://www.jacques.de/depot/169">www.jacques.de/depot/169</a></td>
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<td>28 Sat., 17/3 6 p.m. to 8 p.m.</td>
<td>The Jacques’ Wein-Depot Langenfeld hosts Andreas Schönlaub from the Schönlaub winery&lt;br&gt;The Schönlaub winery is in the idyllic wine village of Gleiszell-Gleishorbach. The 800-year-old town with its old half-timbered houses lies in the middle of the vineyards, which climb the hills up to the Palatinate Forest. Andreas Schönlaub is convinced that the unique microclimate and a distinctive style during the winemaking create the character of his wines. He will be happy to explain this in his calm and thoughtful way while sampling the wines together. Free of charge&lt;br&gt;Address: Jacques’ Wein-Depot Langenfeld, Solinger Str. 114, 40764 Langenfeld • Registrations required by 16/3 at: <a href="mailto:langenfeld@jacques.de">langenfeld@jacques.de</a> • Further information at: <a href="http://www.jacques.de/depot/198">www.jacques.de/depot/198</a></td>
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Jacques’ Wein-Depot Ratingen-Hösel hosts Emanuel Hamond from the winegrowers’ cooperative Bailly Lapierre
The Caves Bailly Lapierre caves are in northern Burgundy in an underground quarry dating from the Middle Ages. That is not the only reason that this is an unusual cooperative. The 80 members have created an exceptional case: they are independent winegrowers in the villages of Saint-Brès-le-Voineux, Chirix le Fort, Irancy and Coulanges-la-Vineuse. Each of them presses their own wines. How the popular Crémant de Bourgogne results from this will be explained by Emanuel Hamond over a glass of wine.

Free of charge

Address: Jacques’ Wein-Depot Ratingen-Hösel, Bahnhofstr. 101, 40883 Ratingen-Hösel • Registrations required by 16/3 at: hoesel@jacques.de • Further information at: www.jacques.de/depot/242

Jacques’ Wein-Depot Hilden hosts Frédéric Leclerc & Benjamin Richer de Forges from Château La Tour de By
In the Bordeaux classification, the wine from Château La Tour de By is Cru Bourgeois Supérieur. In addition to this distinction, the winery has been a member of the Association of the Grands Crus de Bordeaux for several years. The passion of the founder of the winery, Marc Pagés, held true for the wine. He transmitted his passion not only to his son but also to his nephew, Frédéric Leclerc, who meanwhile watches over the vineyards all around the lighthouse. His cousin Benjamin Richter de Forges assists him in this. Both of them will give you a better understanding of the particularities of the Bordeaux classification over a glass of Médoc.

Free of charge

Address: Jacques’ Wein-Depot Hilden, Düsseldorfer Str. 104, 40721 Hilden • Registrations required by 16/3 at: hilden@jacques.de • Further information at: www.jacques.de/depot/089

Jacques’ Wein-Depot Haan hosts Julien Sanchez and Thierry Roussou from Marrenon
In the middle of the Luberon, a region that is classified as a UNESCO biosphere reserve and not far from Mt. Ventoux, lie the Marrenon vineyards. Export manager Julien Sanchez as well as cooperative member and winemaker Thierry Roussou will be happy to talk with you over a glass of red wine or rosé about their two main grape varieties: Syrah and Grenache. Both of them have a few things to say about the beauty of the holiday region and the special features of the wines from the local Mt. Ventoux, called the “giant of the Provence”.

Free of charge

Address: Jacques’ Wein-Depot Haan, Bahnhofstr. 37, 42781 Haan • Registrations required by 16/3 at: haan@jacques.de • Further information at: www.jacques.de/depot/279

Jacques’ Wein-Depot Mettmann hosts Rémy Marlin from Cave des Vignerons de Buxy
Some 120 winegrowing families deliver their harvests to Cave des Vignerons de Buxy. For some of the families, grandpa was already among the founders. In most cases, the vineyards pass down from generation to generation. One is proud to be part of the success. Rémy Marlin, director of the cooperative, likes to point out – in addition to the quality of his wines – one of the greatest attractions of the caves: a 680-metre-long tunnel in the limestone. The historical structure provides the wines with ideal storage conditions. Use his opportunity to chat with Rémy Marlin in the depot.

Free of charge

Address: Jacques’ Wein-Depot Mettmann, Am Kolben 7, 40822 Mettmann • Registrations required by 16/3 at: mettmann@jacques.de • Further information at: www.jacques.de/depot/118

Jacques’ Wein-Depot Wuppertal-Vohwinkel hosts Salvatore Ricciardi from Cantina di San Marzano
The members of Cantine Sociale di San Marzano cultivate their broad, flat vineyards on the model of the ancient Greeks, who introduced winegrowing to Apulia. Their strong point is the old vines, nurtured in the historic Alberello cut, which can withstand the enormous daily sun radiation, but whose grapes receive an unusual aromatic intensity from the freshness penetrating from the sea at night. “Winegrowing is an ancient calling in the countryside of San Marzano,” Salvatore Ricciardi will proudly explain when he samples his wines together with you. An Italian finger food buffet awaits you.

Free of charge

Address: Jacques’ Wein-Depot Wuppertal-Vohwinkel, Lüntenbeck 1, 42327 Wuppertal-Vohwinkel • Registrations required by 16/3 at: luentenbeck@jacques.de • Further information at: www.jacques.de/depot/021

Soirée française at Les Halles Saint-Honoré
Indulge yourself! Institut français Düsseldorf is organising in collaboration with Les Halles Saint Honoré a culinary wine tasting (dégustation dînatoire) with French winemakers on hand. Enjoy exquisite wines with the appropriate culinary specialities. French music is also of course part of the French ambience. A delight for all the senses!

€ 35 including wine and food

Address: Les Halles Saint-Honoré, Nordstr. 31, 40477 Düsseldorf • Reservations on: Institut français Düsseldorf info.duesseldorf@institutfrancais.de and +49 (0)211 130 6790

Pleasurable Italian evening in Lettinis
Come in and enjoy. Sample the wide variety of Italy’s wines, accompanied by an Italian buffet with typical specialities from the respective wine regions. You can count on congenial producers and winemakers, who will introduce you to their classic wines as well as exciting unknown grape varieties. We will be pleased to carry you away to Italy during this pleasurable evening for all the senses.

€ 59 including all wines, Italian buffet, coffee and digestif

Address: Lettinis, Jahnstr. 36, 40215 Düsseldorf • Reservations on: +49 (0)211 586 3638 • Further information: www.lettinis.de
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<td>36 Sat., 17/3 7 p.m.</td>
<td><strong>Austria evening at Leon’s Weinzeiten</strong>&lt;br&gt;The Austrian wineries Direder, Heinz, Hagen and Hoppler will introduce themselves and their wines. Get to know the appropriate wines to go with the exclusive Austrian 6-course set menu. With aperitif and 2 wines per course, you will be initiated in a relaxed atmosphere into the arts of the winemakers and the diversity of the wines.&lt;br&gt;&lt;br&gt;€ 56 including aperitif, 6-course set menu and 2 wines per course&lt;br&gt;&lt;br&gt;<strong>Address:</strong> Leon’s Weinzeiten, Glockhammer 11, 41460 Neuss&lt;br&gt;Reservations on: +49 (0)2131 176 5560 and +49 (0)157 7376 9664&lt;br&gt;Further information: <a href="http://www.leons-weinzeiten.de">www.leons-weinzeiten.de</a></td>
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<td>37 Sat., 17/3 7 p.m.</td>
<td><strong>Wine tasting in the neighbourhood</strong>&lt;br&gt;The South African specialist “Behind The Grapes” from Düsseldorf invites you to a wine tasting at WhiteLoft in Flörsheim. Arranged in the “Cape Town style”, it is the ideal place in Germany for the exclusive introduction this evening of a new South African winery. A special highlight: a representative of the winery will accompany this premiere. Together with wine shop owner Oliver Neusser, he will guide you through a convivial and informative evening accompanied by snacks. Be the first in Germany to be allowed to taste these exciting wines. Let yourself be captivated by the South African lifestyle and immerse yourself in the wine world on the Cape!&lt;br&gt;&lt;br&gt;€ 29 including wine, water, bread and warm snacks&lt;br&gt;&lt;br&gt;<strong>Address:</strong> WhiteLoft, Ackerstr. 19 (in the courtyard), 40233 Düsseldorf&lt;br&gt;Reservations on: +49 (0)211 5662 7675 or <a href="mailto:kontakt@behind-the-grapes.de">kontakt@behind-the-grapes.de</a> • Further information: <a href="http://www.behind-the-grapes.de">www.behind-the-grapes.de</a></td>
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<td>38 Sat., 17/3 7 p.m.</td>
<td><strong>Italian wine journey at Ristorante Cinque Pomodori</strong>&lt;br&gt;From Veneto to Sicily: ten winemakers from all the famous wine regions of Italy, among them, Azienda Agricola Gabbas from Sardinia and Società Agricola Vallone from Apulia, will offer their wines for tasting in the relaxed ambience of Cinque Pomodori. Look forward to Italian zest for life, good wines and some exciting conversations with their producers! You can enjoy Italian specialities from the buffet with them.&lt;br&gt;&lt;br&gt;€ 30 for wine tasting and Italian buffet&lt;br&gt;&lt;br&gt;<strong>Address:</strong> Ristorante Cinque Pomodori, Fronhofstr. 1, 40668 Meerbusch&lt;br&gt;Reservations on: +49 (0)2190 706 464 and +49 (0)172 749 0719</td>
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<td>39 Sat., 17/3 7 p.m.</td>
<td><strong>Grape meets nut at la bottiglia</strong>&lt;br&gt;Piedmont wine and hazelnut tasting with Mauricio Rosso from Cantina Gigi Rosso in Castiglione Falletto. In addition to extensive information, you will take home all sorts of palatal experiences, since there will be a small buffet with Italian delicacies to go with the tasting.&lt;br&gt;&lt;br&gt;€ 10&lt;br&gt;&lt;br&gt;<strong>Address:</strong> la bottiglia Weinhandel, Konrad-Adenauer-Ring 60, 42579 Heiligenhaus • Reservations on: +49 (0)178 552 4121&lt;br&gt;Further information: <a href="http://www.labottiglia-wein.de">www.labottiglia-wein.de</a></td>
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<td>40 Sat., 17/3 7 p.m.</td>
<td><strong>South Africa wine journey in Yatana</strong>&lt;br&gt;Enjoy exquisite wines from South Africa and exotic dishes from Eritrea, Ethiopia and start a conversation with the representatives from the Cape Dreams/Rooberg winery in the African ambience of the Yatana Restaurant. A joint event with Big5 Weinimport.&lt;br&gt;&lt;br&gt;€ 26.50 for a substantial 3-course set menu with 3 wines&lt;br&gt;&lt;br&gt;<strong>Address:</strong> Yatana Restaurant, Worringer Str. 67, 40211 Düsseldorf&lt;br&gt;Reservations on: +49 (0)211 9365 0034</td>
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<td>41 Sat., 17/3 7 p.m.</td>
<td><strong>rotweiss hosts Rhine-Hessian</strong>&lt;br&gt;Taste the everyday wines and top products of top Rhine-Hessian wineries and get to talk personally with the winemakers! You will encounter Stefan Braunewell from Eisenheim, Jochen Dreissigacker from Beckheim and representatives from the Gunderloch winery in Nackenheim. Finally, there will be an exclusive tasting of the first beer from the latest Düsseldorf brewery: Under a Green Light from Finger Bräu.&lt;br&gt;&lt;br&gt;€ 19 including wine and beer tasting, water and snack&lt;br&gt;&lt;br&gt;<strong>Address:</strong> rotweiss kg, Fichtenstr. 21, 40233 Düsseldorf&lt;br&gt;Reservations on: +49 (0)211 586 7760&lt;br&gt;Further information: <a href="http://www.rotweiss.de">www.rotweiss.de</a></td>
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<td>42 Sat., 17/3 from 7 p.m.</td>
<td><strong>Large ProWein tasting set menu at Rheinterrasse Düsseldorf</strong>&lt;br&gt;Look forward to an evening full of culinary highlights under the golden cupola at Rheingoldsaal. An exquisite 4-course set tasting menu awaits you with 8 corresponding wines including aperitif. You will primarily be tasting wines of acclaimed German and European producers, among them “La Rioja Alta” from Haro (La Rioja, Spain), Prinz Salm winery (VDP quality winery, Nahe/ Rheinhessen) as well as Oliver Zeter winery (Pfalz). The evening will be moderated by Björn Bittner, who started with BJR Le Bouquet, a wine magazine with a wide circulation. Live music rounds out the pleasurable evening. An event of Stockheim, BJR Le Bouquet and the lifestyle magazine Mr. Düsseldorf with assistance from edeltravel – Manufactur für Reisebräume.&lt;br&gt;&lt;br&gt;€ 69 for the 4-course set menu, 8 corresponding wines, aperitif and digestif&lt;br&gt;&lt;br&gt;<strong>Address:</strong> Rheinterrasse Düsseldorf, Joseph-Beuys-Ufer 33, 40479 Düsseldorf • No tickets at the door, advance sales only at: <a href="http://www.mrduesseldorf.de/shop">www.mrduesseldorf.de/shop</a> estimated as of 1/2/2018&lt;br&gt;Further information: <a href="http://www.facebook.com/events/1684742484915940">www.facebook.com/events/1684742484915940</a></td>
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<td>43 Sat., 17/3 7 p.m. to circa 9.30 p.m.</td>
<td><strong>Baden wine spring at FeinStil</strong>&lt;br&gt;FeinStil welcomes spring with Baden wine and culinary delicacies. Marco Königer, managing director of the winegrowers’ cooperative Hex vom Dasensteck and of the Villa Heynburg winery, will present a welcome sparkling wine and seven high-quality wines. Appropriate delicacies will be served with each wine. Stylish live music awaits you. Let yourself be surprised!&lt;br&gt;&lt;br&gt;€ 45 includes 1 sparkling wine, 7 wines, 7 culinary delicacies. Live music&lt;br&gt;&lt;br&gt;<strong>Address:</strong> FeinStil (on Fürstenplatz), Kirchfeldstr. 120, 40215 Düsseldorf • Reservations required on: +49 (0)211 2617 2610 or <a href="mailto:info@feinstil-duesseldorf.de">info@feinstil-duesseldorf.de</a>&lt;br&gt;Further information: <a href="http://www.feinstil-duesseldorf.de">www.feinstil-duesseldorf.de</a></td>
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<td>44 Sat., 17/3 from 8 p.m.</td>
<td><strong>Bonalumi meets Piedmont</strong>&lt;br&gt;Ristorante Bonalumi will again this year host a winemaker from Piedmont, this time the prestigious Fontanafredda winery in Serralunga, which was awarded winery of the year in 2017 by Wine Enthusiast. Inspired by star chef Ugo Alciati, the chef of the winery restaurant in Serralunga, a 5-course set menu will be served corresponding to the wines. The Bonalumi team looks forward to seeing you!&lt;br&gt;&lt;br&gt;€ 79 for the 5-course set menu including wine&lt;br&gt;&lt;br&gt;<strong>Address:</strong> Ristorante Bonalumi, Schadowstr. 11, Schadowarkaden, 40212 Düsseldorf • Reservations on: +49 (0)211 7817 9977 or <a href="mailto:info@bonalumi.de">info@bonalumi.de</a></td>
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<td>Sat., 17/3 from 7 p.m. to 1 a.m., respectively</td>
<td><strong>Wine party at ALEX Düsseldorf</strong>&lt;br&gt;Look forward to a relaxed party with delicious snacks and superb wines from the VDP Allendorf family winery from Rheingau. Also on ProWein Sunday, come enjoy the Allendorf wines at a wine tasting. The family has lived where the Rheingau is the most beautiful since the 13th century. The largest family-owned winery in the vicinity of Winkel, Rüdesheim and Assmannshausen cultivates around 70 hectares. Free of charge&lt;br&gt;&lt;br&gt;<strong>Address:</strong> ALEX Düsseldorf, Kasernenstr. 48/Graf-Adolf-Platz 15, 40213 Düsseldorf • Reservations on: <a href="http://www.dein-alex.de/duesseldorf">www.dein-alex.de/duesseldorf</a> and +49 (0)211 5660 3570</td>
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<td>Sun., 18/3 7.30 p.m.</td>
<td><strong>weinbunt meets southern Styria</strong>&lt;br&gt;Delicate craftsmanship meets a Styrian 4-course set menu from the weinbunt kitchen. We will be tasting southern Styrian terroir wines from the Maitz winery with winemaker Wolfgang Maitz. € 59 for the 4-course set menu and 5 wines&lt;br&gt;&lt;br&gt;<strong>Address:</strong> weinbunt, Bahnhofsallee 9, 40721 Hilden • Reservations on: +49 (0)2103 253 6763 and <a href="mailto:verena@weinbunt.de">verena@weinbunt.de</a> Further information: <a href="http://www.weinbunt.de">www.weinbunt.de</a></td>
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<td>Sat., 17/3 from 6.30 p.m., respectively</td>
<td><strong>Les vins français meet la cuisine chinoise at Hashi, Mahlzeit!</strong>&lt;br&gt;Convince yourself of how well Chinese cuisine and French wine go together. With a special 4-course set menu, French wines will be served matched to the dishes. A representative of Vinothek Peter Riegel, which has specialised in organic wines, will be personally on hand on Sunday. € 40 for the 4-course set menu including wine accompaniment&lt;br&gt;&lt;br&gt;<strong>Address:</strong> Hashi, Mahlzeit!, Ackerstr. 182, 40235 Düsseldorf • Reservations on: +49 (0)211 6878 9908 • Further information: <a href="http://www.hashi-mahlzeit.de">www.hashi-mahlzeit.de</a></td>
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<td>Sun., 18/3 7.30 p.m.</td>
<td><strong>South American aromas in weinbunt</strong>&lt;br&gt;Look forward to a South American temperament: winemaker Rafael Domingo from the Argentinian boutique winery Domingo Molina will introduce his wines. With them, the weinbunt chefs will serve a seasonal finger food menu in 3 courses with a pinch of South America. € 47 for finger food (3 courses) and 5 wines&lt;br&gt;&lt;br&gt;<strong>Address:</strong> weinbunt, Bahnhofsallee 9, 40721 Hilden • Reservations on: +49 (0)2103 253 6763 and <a href="mailto:verena@weinbunt.de">verena@weinbunt.de</a> Further information: <a href="http://www.weinbunt.de">www.weinbunt.de</a></td>
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<td>Sat., 17/3 to Mon., 19/3 from 7 p.m., respectively</td>
<td><strong>Pop-up restaurant &quot;#asktoni goes Sipgate&quot;</strong>&lt;br&gt;We’re doing it again! All over a new location, but with familiar faces, different guest sommeliers and a 500-item wine list powered by “Concept Riesling”. Be there when it says “#asktoni goes Sipgate”! We’ll serve you a 5-course set menu, heavy beats and an evening that will make history. Such as you are used to from D’Vine. Reserve quickly: First come, first served!&lt;€ 79 including 5-course set menu, water&lt;br&gt;&lt;br&gt;<strong>Address:</strong> Sipgate GmbH, Gladbacher Str. 74 (in the courtyard), 40219 Düsseldorf • Reservations on: <a href="mailto:hi@asktoni.de">hi@asktoni.de</a> and +49 (0)172 204 3805 • Further information: <a href="http://www.asktoni.de">www.asktoni.de</a></td>
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<td>Sun., 18/3 7 p.m.</td>
<td><strong>Süd Pfalz Night – Riesling, Schoppe &amp; GGs at Concept Riesling Carlsplatz</strong>&lt;br&gt;This evening we will celebrate the Southern Palatinate (Süd-Pfalz) and their wines. Alongside several winemakers, one or the other pressed mouthful will be poured into your glass. Whether Riesling, Weißer Burgunder or Pinot Noir, today will be high in mineral content. Some of the most well-known German wineries will be on hand to proudly present their homeland: Ökonomierat Rehbohl, Dr. Wehrheim winery, Katrin Wind, Christmann winery. € 29 &lt;br&gt;&lt;br&gt;<strong>Address:</strong> Concept Riesling OHG, Carlsplatz – Stand A5, 40213 Düsseldorf • Reservations on: <a href="mailto:info@conseptriesling.com">info@conseptriesling.com</a> Further information: <a href="http://www.conseptriesling.com">www.conseptriesling.com</a></td>
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<td>Sat., 17/3 to Mon., 19/3 from 7 p.m., respectively</td>
<td><strong>KABI POP-UP LOUNGE – discover ease in Hausmanns Festsaal</strong>&lt;br&gt;For all night owls and ProWein party animals who simply can’t get enough, we’re offering the ultimate Wine &amp; Party Lounge. To easy-going beats (hip-hop, house, lounge), the Concept Riesling team together with changing guest winemakers will be serving wines exclusively in the stimulating Kabi style. We will be welcoming winemakers Kai Schätzl, Ökonomierat Rehbohl, Aurelia Hamm, Moritz Haidle, Julian Haart and Jens Windisch, among others. To guarantee entry, best to let us know in advance that you’re coming. Free of charge&lt;br&gt;&lt;br&gt;<strong>Address:</strong> Concept Riesling OHG, Kabi Pop-up Lounge @ Hausmanns Festsaal, Akademiestr. 22, 40213 Düsseldorf • Reservations on: <a href="mailto:info@conseptriesling.com">info@conseptriesling.com</a> Further information: <a href="http://www.conseptriesling.com">www.conseptriesling.com</a></td>
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<td>Mon., 19/3 7 p.m.</td>
<td><strong>Last sips and final words at Concept Riesling Carlsplatz</strong>&lt;br&gt;ProWein 2018 is drawing to its end. Many guests will be leaving Düsseldorf already on Tuesday. A good opportunity to once more step on the gas, drink a toast to new friendships and look forward to next year. The Concept Riesling Team doesn’t want to miss out on opening a few special wines and present them by the glass. Admission free, special wines will be served&lt;br&gt;&lt;br&gt;<strong>Address:</strong> Concept Riesling OHG, Carlsplatz – Stand A5, 40213 Düsseldorf • Reservations on: <a href="mailto:info@conseptriesling.com">info@conseptriesling.com</a> Further information: <a href="http://www.conseptriesling.com">www.conseptriesling.com</a></td>
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| Sun., 18/3      | **Spanish evening with live music in the bar at Spoerl Fabrik**  
| from 6 p.m.    | Look forward to Spanish tapas, wines from the Rioja and Ribera del Duero (cava) winegrowing areas and live Spanish guitar sounds as a highlight. Admission free, charge according to consumption  
|                | **Address:** Restaurant Spoerl Fabrik, Tussmannstr. 70, 40477 Düsseldorf • **Reservations on:** +49 (0)211 4403 7391  
|                | **Further information:** www.spoerl-fabrik.de                                                                                                                                                                                                                                                      |
| Sun., 18/3      | **Young wine encounters old stone at Aule Schmet (Alte Schmiede)**  
| from 7 p.m.    | The quaint premises of the former old forge, which today is protected as a historic monument, will host the Cantina Marsadri winery from Raffa on Lake Garda. Look forward to a wine tasting with typical Lake Garda wines (Lugana, Gropello, Custoza, Chiatt Marzemino), accompanied by Italian finger food. An event in collaboration with la bottiglia Weinhandel.  
|                | **Free of charge**  
|                | **Address:** Aule Schmet, Hauptstr. 109 a, 42579 Heiligenhaus • **Reservations on:** +49 (0)2096 6668, +49 (0)163 767 7786 or +49 (0)178 552 4121, limited number of participants  
|                | **Further information:** www.labottiglia-wein.de                                                                                                                                                                                                       |
| Sun., 18/3      | **Italian evening with the Gorghi Tondi winery at Wirtschaftsclub**  
| 7 p.m.         | Enjoy superb Sicilian wines from the WWF nature reserve with delicacies from “Bella Italia”.  
|                | **€25 including wine tasting, water, cold and warm snacks**  
|                | **Address:** Wirtschaftsclub Düsseldorf, Blumenstr. 14, 40212 Düsseldorf • **Reservations on:** +49 (0)211 8632 2686  
|                | **Further information:** www.wirtschaftsclub-duesseldorf.de                                                                                                                                                                                            |
| Sun., 18/3      | **Gin tasting in me and all hotel Düsseldorf**  
| 6.30 p.m.      | Whether complex and full-bodied, sophisticated and berry or with less Riesling soul: gin is considered the trend spirit! Experience a gin tasting with Ronny Hiert of Capulet & Montague, with whom you will taste 6 very different gins: Ferdinand’s, Ferdinand’s Quince mit Quitte, Copperhead, Bobby’s, Le Tribute and Dreyberg Red Berry.  
|                | **€50 including gin tasting, water and finger food**  
| Mon., 19/3      | **Rum tasting in me and all hotel Düsseldorf**  
| 6.30 p.m.      | Gin has now found its successor in rum: Bonpland Rum matures for several months in a wine cask and is a worthy representative of the German rum wave. Together with Ronny Hiert of Capulet & Montague, taste the different quality levels (Bar & Main-Series, Suave).  
|                | **€50 including rum tasting, water and finger food**  
|                | **Address:** me and all hotel düsseldorf, Immermannstr. 23, 40210 Düsseldorf • **Reservations on:** +49 (0)211 542 590, the number of participants is limited to 30 persons, respectively |
| Sun., 18/3      | **Spanish evening with live music in the bar at Spoerl Fabrik**  
| and Mon., 19/3  | **VINI DIVINI – divine wines**  
| from 7 p.m.,   | We cordially invite you and your friends to celebrate with us the divine wines of Italy. With them, eat like the gods in person and let yourself be surprised by a feast for the ears of a special kind...  
| respectively   | **€45 for the 3-course set menu including wine accompaniment**  
|                | **Address:** VINI DIVINI, Bastionstr. 31, 40213 Düsseldorf • **Reservations on:** +49 (0)211 135 040 and +49 (0)171 543 3100 and +49 (0)174 910 7733  
|                | **Further information:** www.vinidivini.com                                                                                                                                                                                                            |
| Sun., 18/3      | **A pleasurable Greek evening in Askitis**  
| to Tues., 20/3  | Enjoy an exquisite 3-course ProWein set menu and taste with it corresponding wines from our extensive wine list with over 100 items. Look forward to an entertaining evening with winemakers from Greece who will be happy to answer your questions.  
| from 6 p.m.,   | **€39.90 for the 3-course set menu plus wine accompaniment**  
| respectively   | **Address:** Askitis greekcuisine, Herder Str. 73, 40237 Düsseldorf • **Reservations on:** +49 (0)211 602 0713 or info@askitis.com  
|                | **Further information:** www.askitis.com                                                                                                                                                                                                               |
| Sun., 18/3      | **Danner’s winery pop-up wine bar at Rheintont**  
| to Tues., 20/3  | After ProWein is before ProWein: in our usual relaxed atmosphere, we will be serving a 3-course set menu with optional wine accompaniment that the winemaker himself will serve. For all those who would like to taste more, we have set up a Danner winery tasting zone at which everyone is welcome. For a corkage fee, self-brought wines may also be opened.  
| from 6 p.m.,   | **€38.60 for the 3-course set menu, €20 for the wine accompaniment**  
| respectively   | **Address:** Rheintont Weinbar, Gartenstr. 28, 40479 Düsseldorf • **Reservations not required**                                                                                                                                                              |
| Sun., 18/3      | **Botucal Rum Tasting at bar fifty nine of the InterContinental Hotel**  
| and Mon., 19/3  | **Experts treasure Botucal rum! But have you tried each individual one of the three blends? In collaboration with Botucal, we will be holding a daily tasting of different quality levels of the rum and in addition offer a cocktail that will change daily and have as a base either the classic Botucal or one of the various quality levels. Discover with us the facets of the drink rich in tradition!**  
| from 7 p.m.    | **Tasting free of charge, cocktail €8**  
|                | **Address:** bar fifty nine in the InterContinental Hotel Düsseldorf, Königsallee 59, 40215 Düsseldorf • **Reservations on:** +49 (0)211 82850  
|                | **Further information:** www.intercontinental-dusseldorf.de                                                                                                                                                                                          |
| Mon., 19/3      | **Small whisky tasting at Mertens Männersachen**  
| from 6 p.m.    | At Michael Mertens, it’s not only about wearable men’s clothing. For the trade fair, the whisky lover will introduce all visitors to a whisky from his homeland: The Westfalian. Four additional German whiskies will be available for tasting. And for whoever is still looking for a suitable trade fair outfit: on ProWein Monday and Tuesday, the shop will open at 7 a.m.  
|                | **Free of charge**  
<p>|                | <strong>Address:</strong> Mertens Männersachen, Schwerinstr. 14, 40477 Düsseldorf                                                                                                                                                                                     |</p>
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| Mon., 19/3 6.30 p.m. | **Argentina meets Kitzbühel at Fronhof**  
Kitzbühel's favourite dishes in six courses will encounter Argentinian high-altitude wines, which are grown between 800 m and 1,200 m above sea level. An event like never before! The wines from the Andean country will be personally introduced by four family-owned wineries in Mendoza. This event is about having fun eating, chatting and sampling. Presented by Restaurant Fronhof and the Argentinian wine project, Grevenbroich.  
€ 69.69 for the 6-course set menu including wine, water and beer  
Address: Restaurant Fronhof, Hauptstr. 20, 40668 Meerbusch-Lank  
Reservations on: +49 (0)2150 207 741 at Fronhof, +49 (0)182 83318480 at the Argentina Wine Project; additional tickets at: Die Kaffee Privatreiterei, Schwerinstr. 23, 40477 Düsseldorf and Schönert Sports Lifestyle, Kasernenstr. 1, 40213 Düsseldorf |
| Mon., 19/3 7 p.m. | **Wine tasting at Landhaus Freemann with the legendary Uli Metzger winery in the Palatinate**  
The scene wine of recent years! Uli Metzger has made it to the top with his craftsmanship and has won multiple awards (Feinschmecker, Vinum, Gault Millau, etc.). His wines are currently landing among the Top 10 of German 2015 Spätburgunder and the Chardonnay Grand Reserve is among Germany’s best white burgundy wines. With their unusual look, Metzger’s wines will stick in your mind not only because of the striking label, after all an emotion is always bought in the midst of this. Look forward to an unusual evening with the haute cuisine of Landhaus Freemann – less than twelve minutes from the city centre. Nature and quiet paired with the creative flair of the city.  
€ 50 including flying menu with 8 courses and 10 wines  
Address: Landhaus Freemann, Kalkumer Schlossallee 100, 40489 Düsseldorf • Reservations on: +49 (0)211 173 040 |
| Mon., 19/3 from 7 p.m. | **Gambero Rosso presents Abruzzo Weinfest in the Ständehaus**  
Look forward to an extraordinarily pleasurable evening: 50 producers from the Italian Abruzzo region will offer their wines and culinary delicacies for tasting!  
Admission free  
Address: Piazza K21 in the Ständehaus, Ständehausstr. 1, 40217 Düsseldorf • Reservations: not required  
Further information: trudibruehlhart@bluewin.ch |
| Mon., 19/3 7 p.m. | **Kitchen party in Casa Altra**  
Music, dishes from our current cookbook, nice people and good wine: with this motto Bistro EssART in cooperation with Fako-M is inviting you to Casa Altra. Look forward to a relaxed party. Our chefs will serve you small dishes from our open kitchen. Four top winemakers will present their wines for the dishes at different stands. On hand will be the wineries Tobias Rickes (Nahe), Albert Kalifelz (Mosel), Emil Bauer (Pfalz) and Christian Hirsch (Württemberg). The event will follow up the great success of last year.  
€ 65 including food and drinks  
Address: Bistro EssART in Casa Altra, Derendorfer Allee 2, 40476 Düsseldorf • Confirmed Reservations on: +49 (0)211 737 7720 |
| Mon., 19/3 8 p.m. | **La Passion du Vin invites: Bordeaux or Bourgogne?**  
We have been with ProWein goes city for ten years. About time to say thanks. True to the motto, “Only the best is good enough,” we have invited the companies “Bourgogne de Vigne en Verre” from Burgundy and “Dubos” from Bordeaux. Celebrate with us and discover all sorts of highlights from Nuits Saint Georges to Gevrais, Chambertin to Médoc and Margaux. As a matter of honour, there will be a worthy arbitrator between Bordeaux and Burgundy. He will, however, remain a secret!  
€ 32 including all wines, mineral water and a small buffet  
Address: La Passion du Vin, Alt Niederkassel 71, 40547 Düsseldorf  
Reservations on: +49 (0)211 954 2745 or by email: info@lapassionduvin.de • Further information: www.lapassionduvin.de |
| Tues., 20/3 7.30 p.m. | **French evening at Le Bouchon**  
Enjoy a 4-course French set menu with accompanying wines from Alsace.  
€ 79 for the 4-course set menu including wine  
Address: Restaurant Le Bouchon, Blücherstr. 70, 40477 Düsseldorf  
Reservations on: +49 (0)211 9771 3417 and info@lebouchon-duesseldorf.de  
Further information: www.lebouchon-duesseldorf.de |
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 Düsseldorf and its surroundings. Get an impression of the extensive culinary, cultural and, for the first time, also touristy range on offer.

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

Please note

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

“ProWein goes city” is specifically aimed at all wine aficionados.

Messe Düsseldorf GmbH and Destination Düsseldorf have initiated “ProWein goes city,” however, they are not the organisers of the individual events and can thus not be held liable.

Sponsored by: