

ProWein goes city.

14-19 March 2019, Düsseldorf

www.prowein-goes-city.de

Hotel Nikko Düsseldorf • Restaurant Le Doc •
20° Restobar • Leonardo Royal Hotel Düsseldorf
Königsallee • Rheinterrasse Düsseldorf • everChamp.Wine.
Champagne.Lifestyle • „Behind The Grapes“ at the „na und? marx
antik“ • Institut français Düsseldorf • Galeria Kaufhof Düsseldorf at
the Wehrhahn • BoConcept-Store in the stilwerk • Sansibar by
Breuninger • Baan Thai • Askitis greekcuisine • Café de Bretagne •
The Paris Club at the 25hours Hotel Das Tour • viñedo – Weine aus
Spanien • Champagner Galerie & plaisir – Französische Weine
in the stilwerk • Wundervoll Store • CCD Congress Center East •
Zurheide Feine Kost • #asktoni im Experience.HUB • Wirtschaftsclub •
Landhaus Mönchenwerth • Fleckenstein's Meat.Food.Deli.Wine •
anderweinig – Weinhandel und Weinschule • VIF – Wein erleben. Düsseldorf •
Jacques' Wein-Depot Düsseldorf-Unterbilk • VEN Restaurant & Bar at
the INNSIDE Düsseldorf Derendorf • Lettinis • Restaurant Fronhof • Leon's
Weinzeiten • Bonalumi • FeinStil • formartis in the „Galerie des Wahnsinns“ •
Swiss Feinkost-Catering und Schweizer Kochschule • Würzbar • Landhaus
Freemann • Concept Riesling • Restaurant Spoerl Fabrik • La Place St. Honoré •
VINI DIVINI • Pampels Vinotage • Löffelbar • Mangold • bar fifty nine in the
InterContinental Hotel • Meliá Düsseldorf • Mertens Männersachen •
ollis weingarage • Bistro EssART in the Casa Altra • La Passion du Vin
Weinfachhandel • Capella Bar in the Breidenbacher Hof • Le Bouchon



17-19 Mar 2019
For trade visitors only!

DESTINATION
Düsseldorf



UNTERNEHMEN
FÜR DÜSSELDORF



Messe
Düsseldorf

HIGHLIGHT EVENT: WINE & TRAVEL

Taste excellent wines, discover foreign countries and experience cultural diversity. Following the success of "Wine & Travel" last year, the theme will be continued this year as part of ProWein goes City 2019. Not only food connoisseurs and wine and travel fans will get their money's worth at the kick-off on March 14th in Hotel Nikko Düsseldorf, but admirers of Japanese culture as well! Be sure to be there!

1 Thurs., 14/3
6 p.m.

Wine & Travel: A pleasurable evening for all the senses at the Hotel Nikko Düsseldorf

Experience an exceptional evening: winemakers from Germany, Austria, Hungary, France, Italy and California will present their fine wines, accompanied by Asian fusion cuisine as well by a sake and gin tasting in the beautiful ambience of the hotel. On hand will be the wineries Christian Hirsch (Württemberg), Bouvet-Ladubay (Loire, France), Michel Redde et Fils (Pouilly-Fumé, Loire, France), Giusti (Veneto, Italy), Tenuta Rovaglia (Lombardy, Italy), Hoch (Kremstal, Austria) and Nador (Eisenberg, Hungary), among others. Experts from E & J Gallo Winery will present fine wines from California. The famous Taiko Kids with their Japanese drums will provide entertainment. Look forward as well to exciting tourism presentations and information. California will showcase itself as an attractive travel destination in a presentation of the highlights of the Sunshine State in cooperation with Explorer Fernreisen and Visit California. The Japanese airline All Nippon Airways (ANA) will show fascinating images of the multifaceted land of the rising sun. And neighbouring Austria will also be represented. In a lecture both informative and humorous, the Viennese tourist guide Charles Sperl will reveal must-do's and charming insider tips that are worth discovering in his city. An event of Destination Düsseldorf under the auspices of the Japanese consul general, Masato Iso.

€39 including wine tasting, sake and gin tasting, Asian delicacies and tourism presentations of the partner countries

Address: Hotel Nikko Düsseldorf, Immannstr. 41, 40210 Düsseldorf • Reservations by March 9th at: info@destination-duesseldorf.de and +49 (0) 211 4560-979, limited ticket allocation; advance sales only, no tickets at the door

2 Thurs., 14/3
7 p.m.

Getting in the mood for ProWein at Le Doc

Le Doc and Weinform, Katja Laufer, will present a moderated pleasurable evening. Look forward to an exquisite 4-course set menu with wine accompaniment by the following winemakers, among others: taste the wines from the wineries Schloss Vaux and Toni Jost (both Rheingau), Bassermann-Jordan, Porzelt and Geisser (all Pfalz) as well as Willi Schäfer (Mosel). Katja Laufer will guide you through the evening.

€82.50 for the 4-course set menu including aperitif, wine, water and coffee

Address: Restaurant Le Doc, Sternstr. 68, 40479 Düsseldorf Reservations at: +49 (0) 211 485347

DATE/TIME

ORGANISER/PLACE/PROJECT DESCRIPTION

3 Thurs., 14/3
7 p.m. to
10:30 p.m.
with wine
presentation

Journey through Spain with Björn Bittner at the 20° Restobar
To get you into the mood for ProWein, 17-20 Spanish wines will be displayed in the bar area, 80% of which can be found on the wine list of the Restobar. Björn Bittner, who runs the online wine magazine BJR Le Bouquet, will present sparkling, white and red wines every 30 minutes, each in the same way: wine, region, grape variety, climate and characteristics and pairing with food from the menu. In addition, Spanish delicacies from the Restobar's kitchen will be served in the flying buffet style, accompanied by Spanish music. Look forward to a special evening and an authentic journey through Spain!

€69

Address: 20° Restobar – Ayyer GmbH, Mutter-Ey-Platz 3, 40213 Düsseldorf • Reservations at: +49 (0)172 8902320 Further information: www.20grad.com/proweingoescity

4 Thurs., 14/3
to
Mon., 18/3
from 6 p.m.,
respectively

South America at the Leonardo Royal Hotel Düsseldorf Königsallee
Enjoy sophisticated South American cuisine – either as a 3-course or 4-course degustation menu – and with it taste the exquisite wines of the Chilean winery Anderra from the house of Baron Philippe de Rothschild.

€45 for the 3-course set menu,
€55 for the 4-course set menu including wine
accompaniment and water

Address: Leonardo Royal Hotel Düsseldorf Königsallee, Graf-Adolf-Platz 8-10, 40213 Düsseldorf • Reservations at: +49 (0) 211 3848400 • Further information: www.leonardo-hotels.com

5 Fri., 15/3
from 6:30 p.m.
4-course set
menu and
wines

Party from
11 p.m.

Large ProWein degustation menu at the Rheinterrasse Düsseldorf
Following last year's successful launch, you can again look forward to an evening full of culinary highlights under the golden cupola of the Rheingoldsaal. Stockheim, BJR Le Bouquet and Mr. Düsseldorf invite you to enjoy an exclusive 4-course degustation menu with eight corresponding wines including aperitif and digestif. You will taste wines from La Rioja Alta, Prinz Salm winery, Freiherr von Gleichenstein winery, among others, as well as the new premium wine section of real.de. The evening will be presented by Björn Bittner, who runs BJR Le Bouquet, an online wine magazine with wide circulation. Stockheim will provide the culinary highlights and professional service. Directly following the degustation menu, a smashing party will take place in the Rheingoldsaal with the Düsseldorf DJ Chrissi D.

€89,90 4-course set menu, 8 corresponding wines, aperitif, digestif and party, tickets sold in advance only, Tickets: no tickets at the door, advance sales only at: www.mrduesseldorf.de/ship

Party only: Tickets at the door from 10:30 p.m.

Address: Rheinterrasse Düsseldorf, Joseph-Beuys-Ufer 33, 40479 Düsseldorf

6 Fri., 15/3
7 p.m.

"Champagne meets shellac" – Golden Bubbles at everChamp
everChamp cordially invites you to a musical Champagne tasting. Ms Shellac will present well-known and sassy chansons and hits on her gramophone, especially those from the Golden Twenties. She will be accompanied by a sparkling tasting of selected Champagnes from the legendary house of DEUTZ Champagne. An entertaining journey through time with original shellac discs as well as exciting and stimulating Champagne bubbles, which the Blue Angel and Sarah Leander would also have appreciated.

€69 including Champagne and finger food

Address: everChamp Wine.Champagne.Lifestyle, Jahnstr. 71, 40215 Düsseldorf • Reservations at: + 49 (0) 211 87664553 Further information: www.everchamp.de

DATE/TIME

ORGANISER/PLACE/PROJECT DESCRIPTION

7 Fri., 15/3
7 p.m.

Wine tasting in the neighbourhood

The South African specialist "Behind the Grapes" from Düsseldorf invites you to a wine tasting at "na und? marx antik" in Flingern. With its rustic atmosphere, it is the ideal location for trying out the exciting wines from the CONSTANTIA UITSIG winery from South Africa's oldest growing region. A special highlight: a representative of the winery will accompany this event. Together with wine shop owner Oliver Willem Neusser, he will guide you through a sociable and informative evening, which will also include South African snacks. Let yourself be captivated by the South African lifestyle and immerse yourself in the world of wine on the Cape!

€29 including wines, water, bread, cold and warm snacks

Address: "na und? marx antik", Worringer Str. 70 (in the courtyard), 40211 Düsseldorf • **Reservations at:** +49 (0) 211 56627675 or kontakt@behind-the-grapes.de
Further information: www.behind-the-grapes.de

8 Fri., 15/3
7 p.m.

Wine and murder mystery evening at the Institut français Düsseldorf

Embark on an exciting wine journey, Best-selling author Alexander Oetker will read from his murder mystery, "Château Mort". The Investigation leads Commissaire Luc Verlain into the finest wineries of the Médoc. Along with the reading, taste wines from southwestern France. The wines will be accompanied by small typical French delicacies.

€25 including wine, author reading and snacks

€20 reduced price for students, members of the friends' association and the Institut's course participants

Address: Institut français Düsseldorf, Bilker Str. 9, 40223 Düsseldorf
Reservations at: +49 (0) 211 1306790
Further information: www.duesseldorf.institutfrancais.de

9 Fri., 15/3
and
Sat., 16/3
from
11 a.m. to
6:30 p.m.

Gin and liqueur tasting at Galeria Kaufhof

Perfectly clear Düsseldorf. With this declaration, the family-owned Schmittmann company, founded in 1818, has introduced itself as an Edelbrennerei ("fine distillery") since 2017. At our tasting, you can taste the first Düsseldorf gin: Schmittmann 1818 Finest Dry Gin – sophisticated and Rhenish. We also have a soft spot for liqueur fans. Try out the Düsseldorf Kirsch and Canous, a cocoa and nut liqueur, for which the family-owned company received the golden DLG plaque in 2013. We look forward to your visit!

Free of charge

Address: Galeria Kaufhof, Am Wehrhahn 1, 40211 Düsseldorf

Main entrance
on the ground
floor

10 Fri., 15/3
and
Sat., 16/3
4 p.m. to
9 p.m.

Wine meets design at BoConcept

In a relaxed atmosphere with friendly people, experience modern Danish design furniture and enjoy good wine and small snacks as well – a delight for all the senses! On barely 800m², BoConcept will introduce you not only to stylish design furniture and accessories, but also to award-winning Danish fruit wines from Cold Hand Winery. In addition, you can taste the fine wines from the Ellermann-Spiegel winery (Pfalz) and Château Schembs (Rheinhessen) – with the support of the concept food store Wundervoll. At Wundervoll in Oberkassel, it's all about food and high-quality wine – in a cool ambience. Immerse yourself in our living, sleeping and dining room environments and let yourself be inspired by our colour and furnishing ideas – and by the wine of course. What a Wundervoll day in the BoConcept-Store!

Free of charge

Address: BoConcept-Store in stilwerk, Grünstraße 15, 40212 Düsseldorf

DATE/TIME

ORGANISER/PLACE/PROJECT DESCRIPTION

11 Fri., 15/3
7 p.m.
4-course set
menu with
winemaker
presentation

Sat., 16/3
to
Tues., 19/3
4-course set
menu with
accompanying
wines

The Sansibar by Breuninger hosts Heurigenhof Bründlmayer

Enjoy an exquisite 4-course set menu and try out outstanding wines from Austria as well! A representative from the Heurigenhof Bründlmayer in Langenlois in the wine-growing region of Kamptal will on hand in person on Friday to introduce the wines of the renowned winery. From Saturday to Tuesday, you can enjoy the set menu of Austrian specialties, likewise with suitable Bründlmayer wine accompaniment.

€95 4-course set menu including aperitif, wines, water and coffee on 15/3,
16/3 to 19/3 € 50 for the 4-course set menu plus € 45 including aperitif, wines, mineral water and coffee

Address: Sansibar by Breuninger, 1st floor of Breuninger Department Stores in the Kö-Bogen, Königsallee 2, 40212 Düsseldorf
Reservations at: +49 (0) 211 566414650
Further information: www.sansibarbybreuninger.de

12 Fri., 15/3
to
Tues., 19/3
from 6 p.m.,
respectively

Thai food meets Riesling at the Baan Thai

Experience the perfect combination of a 4-course set menu of Thai specialties with a German Rheingau Riesling or Italian Chianti Classico Riserva.

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

Address: Baan Thai, Berger Str. 28, 40213 Düsseldorf
Reservations at: +49 (0) 211 326363
Further information: www.baanthai.de

13 Fri., 15/3
to
Tues., 19/3
from 6 p.m.,
respectively

A Greek pleasurable evening at Askitis

Enjoy an exquisite 3-course ProWein set menu and taste 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.

€39.90 for the 3-course set menu plus wine accompaniment

Address: Askitis greekcuisine, Herder Str. 73, 40237 Düsseldorf
Reservations at: +49 (0) 211 6020713 or info@askitis.com
Further information: www.askitis.com

14 Fri., 15/3
to
Tues., 19/3
from 6 p.m.,
respectively

Entre-Deux-Mers encounters the sea at the Café de Bretagne

Enjoy an exclusive 4-course fish and seafood set menu with the wines of the Château Turcaud from Bordeaux. Winemaker Stephan Le May and importer Dieter Fuchsle will be on hand in person on individual evenings.

€43.50 for the 4-course set menu plus €22.50 for the wine accompaniment (4x 0.1 l)

Address: Café de Bretagne, Benrather Str. 7 (Karlsplatz), 40213 Düsseldorf • **Reservations at:** +49 (0) 211 56940775
Further information: www.cafe-de-bretagne.de

DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
15 Fri., 15/3 to Mon., 18/3 6 p.m. to 1 a.m., respectively, except Sunday: 4 p.m. to 11 p.m.	<p>French spirits with a great view: The Paris Club At the Paris Club, the name says it all. The bar with the spectacular view of Düsseldorf on the 17th floor of the 25 hours hotel Das Tour focuses purely on French spirits, which you can enjoy on four different theme evenings – presented by head bartender Marc Hermann and his team.</p> <p>15/3 Friday's DJ Night: French Highballs with DJ Chris Di Perri 16/3 Saturday's DJ Night: French twists on classics with DJ Petrit 17/3 Champagne Sunday: DJ Schalli 18/3 Ferrand Night</p> <p>Maison Ferrand produces with passion and tradition exclusive spirits that are exported to more than 40 countries. Under the motto "Explore the diversity of the French spirit", Maison Ferrand will present a variety of Cognac, rum and gin cocktails.</p> <p>€9–12 per Cocktail</p> <p>Address: 25hours Hotel Das Tour, The Paris Club, Louis-Pasteur-Platz 1, 40211 Düsseldorf • Further information: Facebook as well as www.25hours-hotels.com/hotels/duesseldorf/das-tour</p>

16 Sat., 16/3 2 p.m. to 7 p.m.	<p>Spanish wine journey at viñedo We will host winemakers from four of Spain's wine regions: Hermanos del Villar (Rueda), Garcia de Olano (Rioja), López Cristóbal (Ribera des Duero) and Toni Arraez (Valencia). In a relaxed atmosphere, drink your way across Spain – right here with us in Düsseldorf-Bilk.</p> <p>€ 12</p> <p>Address: viñedo – Wines from Spain, Merkurstr. 38, 40223 Düsseldorf, Tel: +49 (0) 211 9346726 Further information at: www.vinedo.de</p>
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17 Sat., 16/3 4 p.m. to 8:30 p.m.	<p>Large-scale wine tasting at Champagner Galerie & plaisir – Französische Weine in stilwerk Enjoy Grand Cru Classé wines and look forward to discussing them with their producers! Owners and representatives of renowned Bordeaux Châteaux will be on hand: Anne-Françoise Quié, owner of Ch. Rauzan Gassies, Margaux, 2^{ème} Grand Cru Classé and Ch. Croizat Bages, Pauillac, 5^{ème} Grand Cru Classé as well as Eric Perrin, owner of Ch. Carbonnieux, Grand Cru Classé de Graves, Pessac-Léognan. Afterwards we will present: Château Cantenac Brown, Margaux, Château La Pointe, Pomerol and Domaine du Chalet Pouilly, Pouilly-Fuissé. The tasting will be accompanied by a variety of delicacies such as caviar snacks, salmon, shrimp kebabs, Serrano ham, and parmesan. The number of participants is limited to 100 guests.</p> <p>€49 Wine tasting including delicacy snacks</p> <p>Address: Champagner Galerie & plaisir – Französische Weine in stilwerk, Grünstr. 15, 40212 Düsseldorf Reservations required at: info@champagner-galerie.de or at +49 (0) 211 863 99 590 • Further information: plaisir-weine.de/prowein-goes-city-2019/</p>
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18 Sat., 16/3 4 p.m.	<p>What a Wundervoll Day – Wundervoll hosts the Weingut von Othegraven At the concept food store Wundervoll, it's all about food and high-quality wine in a cool ambience. Get to know and love the premium wines of the Weingut von Othegraven: 100% Riesling. The traditional winery in Kanzem an der Saar in the Rhineland-Palatinate ranks among Germany's top white wine addresses and is one of the founding members of the VDP (Association of German Quality Wine Estates). The winemakers of the Weingut von Othegraven will be on hand in person to present the wines of their wine-growing estate. What a Wundervoll Day!</p> <p>Free of charge</p> <p>Address: Wundervoll Store, Luegallee 5, 40545 Düsseldorf Further information: www.wundervoll.store</p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
19 Sat., 16/3 4 p.m. to 7 p.m.	<p>Vini d'Italia 2019: "Tre Bicchieri" – Tasting in the CCD Congress Center Ost The Vini d'Italia by Gambero Rosso is Italy's most important wine guide. Completely revised and re-written every year, the 2019 edition will impress you with information on 22,100 wines, 2,530 producers and 447 "Tre Bicchieri" (three glass) wines. You will have the opportunity to taste a majority of these prize-winning Tre-Bicchieri wines.</p> <p>€25</p> <p>Address: CCD Congress Center Ost – Room LMR, Stockumer Kirchstr. 61, 40474 Düsseldorf Further information: trudibruehlhart@bluewin.ch and www.gamberorosso.it/en/events</p>

20 Sat., 16/3 4:30 p.m. to 11:30 p.m.	<p>Falstaff Big Bottle Party The wine and gourmet magazine Falstaff invites you to the legendary Big Bottle Party with 150 top international winemakers. 4:30 p.m. – 8 p.m.: free tasting. Sample wines from all over the world! 8 p.m. – 11:30 p.m.: Big Bottle Party. Come celebrate and enjoy great wines from magnum bottles from the top winemakers. Party with live music.</p> <p>Tickets in advance: €59, at the door: €69</p> <p>Address: The location was not firm at the copy deadline. Please obtain information at falstaff.com/bigbottleparty Reservations at: falstaffbigbottleparty2019.eventbrite.de Further information: www.falstaff.de</p>
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21 Sat., 16/3 from 7 p.m.	<p>ProWein goes city – Zurheide Weinwelt goes around the world 15 international winemakers will introduce 45 of their best wines. Discover the diversity of winemaking with some insider tips from our sommeliers. A variety of snacks will be served with the wines. As a highlight, we will also offer you a 5+1 special offer.</p> <p>Tickets in advance: €39</p> <p>Address: Gourmet Bistro Zurheide, Zurheide Feine Kost, Nürnberger Str. 40–42, 40599 Düsseldorf • Reservations at: +49 (0) 211 74965808 • Further information: www.zurheide-feine-kost.de</p>
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22 Sat., 16/3 5 p.m. to midnight	<p>Pre-ProWein 2019 Party at Experience.HUB Look forward to tastings, a master class and a party powered by 77&friends x #asktoni! The following wineries will be represented and will present their fine wines: Bergkloster, Andres, Weigand, Hemmes, Mann, J.J. Adeneuer, Walldorf and J. Neus as well as Sekthaus Krack.</p> <p>Then later in the evening there will be the Pre-ProWein Party with our resident DJ Charly Murphy. Be sure to stop by! Special highlight: there will be a master class. Each winemaker will present their favourite wines and the story that goes along with them.</p> <p>€12 Tasting and party €39 Tasting, party and master class</p>
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	<p>Address: Experience.HUB by STAGG & friends, Am Handelshafen 2–4, 40221 Düsseldorf • Tickets available at: bit.ly/ticketPREPROWEIN (admission to party) bit.ly/ticketMASTERCLASS (admission to party and master class)</p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
23 Sat., 16/3 6:30 p.m. to 11 p.m.	SLO-Wine & friends at the Wirtschaftsclub Our successful format "Save water, drink SLO-Wine" enters its third round. The Business Council Slovenia again cordially invites you to get you in the mood for ProWein. Experience an extraordinary evening with a wine journey through the green heart of Europe. Slovenia will present itself with its wines, culinary specialities, tourism highlights and products of various manufacturers (pumpkin seed oil, furniture from old wooden barrels). In addition there will be musical accompaniment and interesting information about 100% "green" winegrowing. Look forward to meeting personalities from politics, the restaurant trade, business and of course Friends of SLO-Wine.

€49 for wines, water and food

Address: Wirtschaftsclub Düsseldorf, Blumenstraße 14, 40212 Düsseldorf • Reservations at: +49 (0) 151 148 190 98 or by email: j.remih@bc-slovenia.com or info@wirtschaftsclub-duesseldorf.de

24 Sat., 16/3 Aperitif and sampling of the wineries: 6 p.m.	Rotary goes ProWein at the Landhaus Mönchenwerth With the initiative "Top winemakers for Rotary – Rotary for the Little Goldfish", the Landhaus Mönchenwerth will turn into an auction house for all wine lovers. The world's top Rotarian winemakers have donated very special bottles, and Markus Del Monego and Claudia Stern, two jacks-of-all-trades of the wine industry and Rotarians in body and soul, are involved in a very special rotarian social project. (www.kleiner-goldfisch.de)
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Meet us on Facebook, Instagram, LinkedIn and #Rotarygoesprowein to learn more beforehand about the winemakers, people and projects. The auction will take place in the Landhaus Mönchenwerth on March 16th. The proceeds will go to the project "The Little Goldfish", which supports children and adolescents. Our top chef, Guy de Vries, will present a set menu with four courses, and the winemakers will introduce their wines. Look forward to lively conversations, inspired by fine cuisine and excellent wines, among refined wine lovers.

€ 145

Address: Landhaus Mönchenwerth, Niederlöricker Str. 56, 40667 Meerbusch, www.moenchenwerth.de • Reservations at: rc-koeln-bonn-millennium@t-online.de or claudia@wineandglory.de

25 Sat., 16/3 6 p.m. to 10 p.m.	Roter Hang ("Red Slope") at Fleckenstein's Ursula Müller from the Niersteiner Weingut G.A. Schneider in Rheinhessen will introduce her wonderful fruity wines. Rieslings, Burgundies and other wines will be available for tasting. We will serve culinary snacks with the wines.
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€ 10 per flight with 3 wines including culinary snacks

Address: Fleckenstein's Meat. Food. Deli. Wine, Schloßstr. 40, 40477 Düsseldorf • Reservations at: +49 (0) 211 15203090
Further information: www.fleckensteins.de and facebook.com/fleckensteins

26 Sat., 16/3 6 p.m. to 8:30 p.m.	Wine party at "anderweinig" With all kinds of wine for tasting and little snacks, our small party for the opening of ProWein is almost legendary. Look forward to meeting winemakers with whom you can laugh and converse. On hand will be Paulin Köpfer from the Weingut Zähringer (Baden), Erich Giefing from the Weingut Giefing (Burgenland/Austria) and Alexandra Liebart from Champagne Liebart-Régnier as well as a surprise guest. A thoroughly relaxed and wine-filled evening.
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€ 19.50 for wines and snacks

Address: anderweinig – Weinhandel und Weinschule, Hohestr. 29, 40213 Düsseldorf • Reservations at: +49 (0) 211 4363889
Further information: www.anderweinig.de

DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
27 Sat., 16/3 6 p.m.	ProWein goes city – Champagne goes Zurheide The experience supermarket Zurheide Feine Kost, together with the Champagner Club, is organising for the third time a major Champagne tasting on the eve of ProWein. 15 Champagne houses will present 45 cuvées. Discover the diversity of Champagne with some insider tips from the "Champagne Club". We will serve small snacks with the Champagne.

€39 in advance, €45 at the door

Address: Champagner Club Bar, Zurheide Feine Kost, Berliner Allee 52, 40212 Düsseldorf • Tickers and reservations: on-site at the Champagner Club Bar or by telephone at +49 (0)211 200 57 19 • Further information: www.zurheide-feine-kost.de, www.champagner-club.de

28 Sat., 16/3 6 p.m. to 10 p.m.	Winemaker wine tasting with seven top winemakers at VIF – Wein erleben. Düsseldorf Experience seven top winemakers and their wines in a relaxed atmosphere. Internationally renowned producers will personally present their wines: Weingut Geheimer Rat Dr. von Bassermann-Jordan (Pfalz), Weingut Rainer Sauer (Franken), Weingut Knab (Baden), Lavradores de Feitoria (Douro / Portugal), Tenuta Gorgi Tondi (Sicily), Bouvet-Ladubay (Loire / France) and Maison Joseph Drouhin (Burgundy / France).
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Advance tickets: € 15 including wine, water and bread, at the door: € 20, € 10 of the admission price will be reimbursed with a purchase starting at € 100.

Address: VIF – Wein erleben. Düsseldorf, Rethelstr. 139 (inner courtyard), 40237 Düsseldorf • Reservations at: +49 (0) 211 830 25 149 and by email at umeyer@vif.de • Further information: www.vif.de

29 Sat., 16/3 6 p.m. to 10 p.m.	Jacques' Wein-Depot Düsseldorf-Unterbilk hosts VDP-Weingut Dr. Crusius Under the motto, "Wine very personally", you can both taste the wines of the Weingut Dr. Crusius as well as get to know the winemaker in person. The Weingut Dr. Crusius in Traisen an der Nahe is a founding member in the Association of German Quality Wine Estates (VDP Nahe) and has been in family ownership for over 430 years. Peter and Brigitta Crusius are currently cultivating 17 hectares of vineyards with the focus on Riesling and Burgundy varieties. Long experience and intensive training of the winemaking family have left their mark on the development of the wines and their production as well as the marketing of around 120,000 bottles per year.
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Free of charge

Address: Jacques' Wein-Depot, Bilker Allee 49, 40219 Düsseldorf
Registration required by 15/3. at: unterbilk@jacques.de
Further information at: www.jacques.de/depot/107

30 Sat., 16/3 6 p.m.	Nahe meets VEN GEnjoy exquisite wines from the Nahe with a 4-course Mediterranean set menu in the stylish modern ambience of VEN Restaurants & Bar. Winemaker Sebastian Gabelmann will personally introduce his fine wines.
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€42 including 4-course set menu and wine tasting, excluding extra beverages

Address: INNSIDE Düsseldorf Derendorf, VEN Restaurant & Bar, Derendorfer Allee 8, 40476 Düsseldorf • Reservations at: +49 (0)211 175464040 • Further information: www.ven-duesseldorf.de

31 Sat., 16/3 6:30 p.m. to 10 p.m.	Italian winemaker party at Lettinis Come in and enjoy. Sample Italy's diverse wines, accompanied by an Italian buffet with typical specialities from the respective regions. Awaiting you will be congenial producers and winemakers, who will introduce you to their classics as well as to exciting unknown grape varieties. We will be happy to carry you away to Italy during this pleasurable evening for all the senses.
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€ 59 including all wines, Italian buffet, coffee and digestif

Address: Lettinis, Jahnstraße 36, 40215 Düsseldorf • Reservations at: +49 (0) 211 5863638 • Further information: www.lettinis.de

DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
32 Sat., 16/3 7 p.m.	<p>Südafrika meets Kitzbühel at Fronhof Distinguished South African wines from the wine specialist Pampels Vinotage encounter exquisite Kitzbühl cuisine. Enjoy a 6-course set menu from top chef Savine Winzen with two corresponding wines for each course. As a special feature: a representative of the Thelema Mountain Vineyards will present one wine per course. The second wine will be one of the fine wines from Pampels Vinotage. Look forward to a relaxed evening of fun while eating, chatting and tasting!</p> <p>€ 75 6-course top set menu, including caperetif, 2 wines for each course, water</p> <p>Address: Restaurant Fronhof, Hauptstr. 20, 40668 Meerbusch-Lank Reservations at: +49 (0) 2150 207741 in Fronhof, +49 (0) 172 2700909 at Pampels Vinotage</p>

33 Sat., 16/3 7 p.m.	<p>Austria meets Weinzeiten Weinzeiten hosts Austria's premium winemakers from the wineries Stift Klosterneuburg, Nimmervoll and Thaller. The winemakers will introduce their fine wines in a special and relaxed atmosphere during a 6-course degustation menu and initiate you in the art and variety of the world of wine.</p> <p>€ 59.90 including aperitif, 6-course set menu and 12 wines</p> <p>Address: Leon's Weinzeiten, Glockhammer 11, 41460 Neuss Reservations at: +49 (0) 2131 1765560 and +49 (0) 157 73769664 Further information: www.leons-weinzeiten.de</p>
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34 Sat., 16/3 8 p.m.	<p>Bonalumi meets Veneto This year the Bonalumi team will be happy to taste with you wines from the Sant'Antonio winery from the Veneto region! The winery has distinguished itself internationally with its superb Amarone wines and has regularly received prestigious awards worldwide for them. We will present you with a wonderful selection from their large portfolio with a corresponding 4-course set menu!</p> <p>€ 89 4-course set menu including wine accompaniment</p> <p>Address: Ristorante Bonalumi, Schadowstr. 11, Schadowarkaden, 40212 Düsseldorf • Reservations at: +49 (0) 211 78179977 or info@bonalumi.de</p>
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35 Sat., 16/3 8 p.m.	<p>Enjoying Baden wine at FeinStil The Weingut Zähringer, which has received numerous awards and is located in Heitersheim in the Markgräflerland, will present its ecologically cultivated wines. More than other beverages, nature lives in the wine. We cordially welcome you to take part in the pleasurable experience of these wines.</p> <p>€ 14</p> <p>Address: FeinStil (on Fürstenplatz), Kirchefeldstr. 120, 40215 Düsseldorf • Reservations required at: +49 (0) 211 26172610 or info@feinstil-duesseldorf.de Further information: www.feinstil-duesseldorf.de</p>
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36 Sat., 16/3 and Sun., 17/3 from 7:30 p.m.	<p>Short wine journey through Italy at formartis In the Angertal in Ratingen, you will find the idyllic premises of a former paper mill located in the middle of the forest. Look forward here at formartis in the "Galerie des Wahnsinns" to a wine tasting with exquisite wines. Sommelier Alessio Bigagnoli will introduce wines from various Italian regions. We will serve small delicacies from each region (cheese, sausage).</p> <p>€ 32 including wine, snacks and water</p> <p>Address: formartis in the „Galerie des Wahnsinns“, Papiermühlengeweg 74, 40882 Ratingen • Reservations at: +49 (0)172/32 35 694</p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
37 Sat., 16/3 7 p.m. to 9:30 p.m.	<p>Fendant/Chasselas trifft auf Schweizer Delikatessen bei Swiss Feinkost Catering The white grape variety Chasselas, also called Gutedel, Chablais or Fendant, is one of the oldest grape varieties in the world and is considered the poster child of Switzerland. Taste the fine wines from the Cave de la Côte from the Lake Geneva area with Klaus Immes and enjoy with them Swiss delicacies such as Raclette, Bündnerfleisch and a variety of cheeses.</p> <p>€ 37.50</p>

Sun., 17/3 7 p.m. to 9:30 p.m.	<p>Burgenland greets Alpine cuisine at Swiss Feinkost Catering Taste the wines of winemaker Michael Opitz from Burgenland and embark on a culinary journey through the delightful facets of Alpine cuisine with specialities such as foamed potato soup with seafood, "Austria Prime" prime rib, Alpine cheese ravioli with vegetable roulades and Free Solo red wine cream & Kaiserschmarren.</p> <p>€ 59</p>
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Mon., 18/3 7 p.m. to 9:30 p.m.	<p>Fendant encounters Swiss delicacies at Swiss Feinkost Catering Look forward to getting to know young Valais producers and enjoy with the wine rustic Swiss cheese delicacies such as raclette, covered potato apple raclette cake and brisolee / dried meat specialities with rye bread, coffee and digestif. The following winemakers will be on hand: Cave La Cinqüème Saison - Michaël Herminjard, Cave Ardevaz - John Boven, Cave de la Brunière - Christophe Morand, Cave de la Madeleine - Camille Fontannaz, Cave Colline de Daval - Benoît Caloz, Cave Jean-Maret - Anthony Baselgia, Cave de l'Orlay SA - Mathilde Roux, Provins - Damien Carruz.</p> <p>€ 37.50</p>
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	<p>Address: Swiss Feinkost-Catering und Schweizer Kochschule, Konkordiastr. 49, 40219 Düsseldorf • Reservations at: +49 (0) 211 3883502 • Further information: www.swiss-feinkost-catering.de</p>
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38 Sat., 16/3 7 p.m. to 9:30 p.m.	<p>Weingut Spiess at Würzbar Taste the multifaceted wines of the Weingut Spiess in Bechtheim (Rheinessen) with Würzbar delicacies from around the world. We will combine the variety of bouquets of the Burgundies, Rieslings and other exciting grape varieties with savoury finger food from the Orient and Occident. You will find your own favourite combinations in an informal atmosphere.</p> <p>€ 36.90 for wine and finger food</p>
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Mon., 18/3 7 p.m. to 9:30 p.m.	<p>Douro sine and Portuguese petiscos at Würzbar Enjoy the versatile wines of the Quinta do Silval winery in the Douro region. The winemaker Joao Magalhaes will be personally on hand to present his white, red and port wines. We will serve with them small Portuguese delicacies such as cheese, sausage, piri piri chicken, among others.</p> <p>€ 36.90 for wine and finger food</p>
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	<p>Address: Würzbar, Oberkasseler Straße 79, 40545 Düsseldorf Reservations at: +49 (0) 211 16 50 816 or info@wuerzbar.de Further information: www.wuerzbar.de</p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
39 Sat., 16/3 7 p.m.	<p>Speed dating with three "Powerfrauen im Weinberg" at the Landhaus Freemann</p> <p>The female winemakers will introduce themselves and their wines during a speed dating, and we will offer regional specialities in each case. Experience the expertise of the "superwomen in the vineyard" and enjoy outstanding food and wine. On hand will be Tina Pfaffmann (Pfalz), Lidewig van Wilgen from the Terre des Dames winery (Languedoc, France) and Marlene Tinel from the Domaine Tinel-Blondelet (Loire, France).</p> <p>€ 30 including wine tasting and regional specialities</p>
Mon., 18/3 7 p.m.	<p>Wine & cheese at the Landhaus Freemann</p> <p>Look forward to a culinary dialogue of wine and cheese. The Nik Weis (Mosel) and Daniel Mattern (Rheinhessen) wineries will encounter Feinkost D. Ludwig from Düsseldorf-Angermund. They invite you to talk shop while enjoying wine and cheese.</p> <p>€ 30</p> <p>Address: Landhaus Freemann, Kalkumer Schlossallee 100, 40489 Düsseldorf • Reservations at: +49 (0) 211 173040 Further information: www.free-mann.de</p>
40 Sat., 16/3 from 4 p.m. and Sun., 17/3 from 6 p.m.	<p>New Talents of German Wine at Concept Riesling Carlsplatz</p> <p>Young talents from the elite of Germany's next generation will introduce themselves, their ideas and their wines and answer questions. On hand will be Oliver Six (Franken), Jonas Seckinger (Pfalz), Katrin Wind (Pfalz), Lukas Hammelmann (Pfalz, Weingut 3M2N), Julian Haart (Mosel), Johannes Groß (Rheingau, Weingut Goldatzel) und Laura Seufert (Franken), among others. Along with the presentations, we will open a few special bottles.</p> <p>Free admission with option to buy wine per glass/bottle or flight</p>
Mon., 18/3 from 6 p.m.	<p>Reparaturwein bonanza at Concept Riesling Carlsplatz</p> <p>Whether organic, Champagne or Cabernet: permitted is only what we like and what gets us back in shape. We will present our favourite "Reparaturweine" (palate-cleansing wines) and celebrate half-time at ProWein.</p> <p>Free admission with option to buy wine per glass/bottle or flight</p>
Tues., 19/3 from 6 p.m.	<p>LAST Words and Final Sips at Concept Riesling Carlsplatz</p> <p>It's time to say goodbye to old and new friends and empty another one or two nice glasses together. An honest beer "towards the end" will also be provided of course.</p> <p>Free admission with option to buy wine per glass/bottle or flight</p> <p>Address: Concept Riesling OHG, Carlsplatz 26 – Stand A5, 40213 Düsseldorf • Further information: Facebook "Concept Riesling"</p>
41 Sun., 17/3 6 p.m. respectively	<p>Spanish evening with live music at the bar of Spoerl Fabrik</p> <p>Look forward to Spanish tapas, wines from the Rioja and Ribera del Duero wine-growing areas and Spanish Cava and live Spanish guitar sounds as a highlight!</p> <p>Admission free, charge according to consumption</p> <p>Address: Restaurant Spoerl Fabrik, Tußmannstr. 70, 40477 Düsseldorf Further information: www.spoerl-fabrik.de</p>

DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
42 Sun., 17/3 7 p.m.	<p>Fête du vin at La Place St. Honoré</p> <p>Taste, enjoy and celebrate. Experience our French wine party at La Place St. Honoré, the new catering and event location in Golzheim. On hand will be winemakers from various French wine regions such as Bertrand Gourdou from Château Guilhem (IGP Oc Pot de vin) and Jérôme Castillon from the Association Ambiance Rhône Terroirs (Château l'Ermitage and Domaine Chante Cigale), among others. Taste fantastic wines, accompanied by boeuf bourguignon, tartiflette – and high spirits!</p> <p>€ 39</p> <p>Address: La Place St. Honoré, Hans-Böckler-Str. 38, 40476 Düsseldorf Reservations at: info@les-halles-st-honore.de</p>
43 Sun., 17/3 and Mon., 18/3 from 7 p.m., respectively	<p>L'arte del Vino at Vini Divini</p> <p>Making good wine is an art. We cordially invite you and your friends to enjoy an Italian 3-course set menu with three fine wines from different regions. In addition, we will disclose a few wine secrets and raffle a painting titled "Meditazione" by the artist Santapanza from the Salento region, naturalmente con vino.</p> <p>€ 39.50 3-course set menu including three corresponding wines</p> <p>Address: VINI DIVINI, Bastionstr. 31, 40213 Düsseldorf Reservations at: +49 (0) 211 135040 and +49 (0) 171 5433100 and +49 (0) 174 9107733</p>
44 Sun., 17/3 6 p.m.	<p>Art & Wine at Pampels Vinotage</p> <p>Art meets wine. Look forward to a wine tasting with exquisite South African top wines and also experience the current exhibition – including several paintings from South Africa – during a guided tour by the curator and the artists. The art gallery is right next door to Pampels Vinotage, the South Africa wine specialists with over 500 wines from more than 100 of the country's top winemakers. Experience art and wine in a beautiful environment and taste at least eight excellent wines from the cape of good wines, accompanied by delectable finger food from Pronto Salvatore.</p> <p>€ 35 wine tasting with at least 8 wines, finger food and guided tour through the art exhibition</p>
Mon., 18/3 7 p.m.	<p>Pinotage at the Vinotage</p> <p>The Diemersdal winery from the wine-growing region Durbanville located just outside of Cape Town will introduce you to its Pinotage wines and the unique South African varietal. Enjoy the eight exquisite wines with rich tapas in the cosy Vinotage based on the motto: chat, discover, taste.</p> <p>€ 25 including wine tasting (8 wines) and tapas</p> <p>Address: Pampels Vinotage/Kunstgalerie Meerbusch, Mühlenstr. 1, 40668 Meerbusch-Lank • Reservations at: +49 (0) 1722700909 at Pampels Vinotage or +49 (0) 1722325415 at the Kunstgalerie Meerbusch</p>
45 Sun., 17/3 to Tues., 19/3 from 6 p.m. to 9 p.m., respectively	<p>Wine Tasting & small delicacies at the Löffelbar</p> <p>We will turn the Löffelbar into a wine bar and offer you during ProWein a wine tasting with a Riesling by Markus Schneider, Lugana von Otella from the Veneto region and Gemischter Satz, the richly traditional speciality of Viennese wine-growing, from the Fritz Wieninger winery. We will serve small delicacies with the wines.</p> <p>€ 18 including snacks and 3 x 0.1 l wine</p> <p>Address: Löffelbar, Tußmannstr. 3, 40477 Düsseldorf • Reservations at: +49 (0) 211 4403278 • Further information: www.loeffelbar.de</p>

DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
46 Sun., 17/3 to Tues., 19/3 from 6 p.m. to 9 p.m., respectively	<p>"We can also do sweet" at Mangold For anyone who always wanted to try off-dry to residually sweet wines, we will offer at ProWein a special wine selection with and without snacks. And everyone who prefers to drink "dry", will get their money's worth with a glass of Riesling (Markus Schneider, Pfalz), Lugana (Otella, Veneto) and Rioja (Conde de Valdemar).</p> <p>€19 including 3 glasses 0.1 l wine selection and snacks</p> <p>Address: Mangold, Glockenstr. 20, 40477 Düsseldorf Reservations at: +49 (0) 211 6006633 Further information: www.mangold.tv</p>

47 Mon., 18/3 6 p.m. to 8 p.m.	<p>Spirits tasting with Diageo at the bar fifty nine of the InterContinental Hotel Diageo is a global leader for alcoholic beverages with an outstanding collection of spirit and beer brands. The more than 200 brands – whether old or new, large or small, global or local – can be enjoyed in over 180 countries in the world. Discover these international brands with their multifaceted product range at our bar. In collaboration with Diageo, we invite you to a tasting that will have in store a selection of spirits as well as a variety of brands for you to try.</p> <p>Tasting free of charge, spirits from €10 to 20/glass</p> <p>Address: bar fifty nine in the InterContinental Hotel Düsseldorf, Königsallee 59, 40215 Düsseldorf • Reservations at: +49 (0) 211 82850</p>
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48 Mon., 18/3 6 p.m., respectively	<p>Tapas y vino at Meliá Düsseldorf Enjoy tapas and wine to Spanish music in a convivial atmosphere. Compare notes with other wine lovers at large tables and experience an evening with Spanish winemakers as if among friends.</p> <p>€49 including tapas, wine and water</p> <p>Address: Meliá Düsseldorf, Inselstr. 2, 40479 Düsseldorf Reservations at: +49 (0)211 522842525 Further information: www.aqua-duesseldorf.de</p>
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49 Mon., 18/3 6 p.m., respectively	<p>Small whisky tasting at Mertens Männersachen At Michael Mertens, it's not only about wearable men's clothing. For the trade fair, the whisky lover will introduce all his visitors to a German single malt whisky from his homeland: The Westfalian 2012. And whoever is still looking for a suitable trade fair outfit: on ProWein Monday and Tuesday, the shop will open at 8 a.m.</p> <p>Free of charge</p> <p>Address: Mertens Männersachen, Schwerinstr. 14, 40477 Düsseldorf</p>
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50 Mon., 18/3 6 p.m. to 8 p.m.	<p>Garage meets Paradise - Korrell's Wine bus @ ollis weingarage Spend a relaxed evening at the weingarage with the freshly crowned 2018 Riesling Cup winner: Weingut Korrell. Taste the new collection from the exceptional winemaker - Feinschmecker quote: "Very close to optimum". On this evening, Martin Korrell will personally park his VW bus in front of ollis weingarage in Stockum. He will be happy to pour you a sip of "Paradise" "from the best locations" from a magnum bottle.</p> <p>€10 Wine tasting including roll, "Worscht" (sausage) and water</p> <p>Address: ollis weingarage, Sandweg 17, 40468 Düsseldorf, Tel: 0177 2373605 Further informaton: www.fb.com/ollisweingarage</p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
51 Mon., 18/3 from 7 p.m.	<p>Kitchen party at Casa Altra Live music, dishes from our current cookbook, friendly 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. Five top winemakers will present their wines for the dishes at different stands. On hand will be the wineries Tobias Rickes (Nahe), Poss (Nahe), Albert Kallfelz (Mosel), Emil Bauer (Pfalz) and Christian Hirsch (Württemberg). The event will follow up on the great success of last year.</p> <p>€69 including food and drinks</p> <p>Address: Bistro EssART in Casa Altra, Derendorfer Allee 2, 40476 Düsseldorf • Confirmed reservations at: +49 (0) 211 737720 and salamon@bistroessart.de</p>

52 Mon., 18/3 from 8 p.m.	<p>Tasty wine and friendly people at La Passion du Vin Based on this motto, our winemaker evenings have already become a tradition at ProWein goes city. A colourful programme awaits you again this year. The Fürstlich Castell'sche Domänenamt will introduce its "Gefährten", which have won multiple awards. Joining them will be Anne de Joyeuse from Limoux, a sun-drenched region in Languedoc, with her white and red wines. And Bordeaux will of course be back again – this year with the Château Carbonnieux, a Cru Classé from Pessac-Léognan. Take advantage of the opportunity to find your favourite among this colourful wine selection or simply spend a relaxing evening with great wines.</p> <p>€25 including all wines, mineral water and a small buffet</p> <p>Address: La Passion du Vin Weinfachhandel, Alt Niederkassel 71, 40547 Düsseldorf • Reservations at: +49 (0) 211 9542745 or info@lapassionduvin.de Further information: www.lapassionduvin.de</p>
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53 Mon., 18/3 from 9 p.m.	<p>Champagne party at the Capella Bar presented by Perrier Jouët Sparkling Champagne from the renowned Champagne house Perrier Jouët and gentle rhythms will be awaiting you in the Capella Bar of the Breidenbacher Hof. The bar team around Carsten Möller will present a very wide range of types of Champagne and in addition delight you with unusual Manga cocktails made with our own recipes as well as a high-quality selection of wines and spirits. Also awaiting you will be the band "Cool Cats", which will guarantee an atmospheric and unforgettable party with their journey through music history.</p> <p>€14 to 22, depending on cocktail</p> <p>Address: Capella Bar of the Breidenbacher Hof, Königsallee 11, 40212 Düsseldorf</p>
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54 Tues., 19/3 7 p.m.	<p>Burgundy tradition at the Wirtschaftsclub Look forward to an exceptional evening completely dedicated to Burgundy wine. Enjoy with an exquisite 4-course set menu eight corresponding wines from the top J. Neus winery in Ingelheim, the German red wine town.</p> <p>€79 including 4-course set menu and eight corresponding wines</p> <p>Address: Wirtschaftsclub Düsseldorf, Blumenstr. 14, 40212 Düsseldorf Reservations at: info@wirtschaftsclub-duesseldorf.de</p>
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55 Tues., 19/3 7:30 p.m.	<p>Champagne evening at Le Bouchon Enjoy a 4-course culinary set menu with accompanying wines from the house of AR Lenoble.</p> <p>€145 including aperitif, 4-course set menu with corresponding Champagne, water</p> <p>Address: Restaurant Le Bouchon, Blücherstr. 70, 40477 Düsseldorf Reservations at: +49 (0) 211 97713417 Further information: www.lebouchon-duesseldorf.de</p>
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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.

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