

ProWein goes city

is synonymous with exquisite wine menus, wine presentations or wine tastings. Selected partners from gastronomy and wine retail will organise exciting culinary events in the city centre of Düsseldorf. Get an impression of the extensive range of culinary and cultural delights.

We recommend that you make a reservation, because seats are limited!

Infos at:
www.prowein-goes-city.de

Please note

that attending the ProWein Trade fair is exclusively reserved for trade visitors.

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

Messe Düsseldorf GmbH and Destination Düsseldorf have initiated "ProWein goes city", however, they do not organise the individual events themselves and thus cannot be made liable.

Feel like wine and more?

ProWein goes city.

Restaurant Le Doc • D'VINE Restaurant & Weinbar
Rolf Kaspar Weine und Destillate • Askitis greekcuisine
Weinhaus zum Grafenberg • Rindchen's Weinkontor Düsseldorf
Tre-Bicchieri-Weine Congress Center Düsseldorf
Private Wein Compilation • VIF Weinhandel Düsseldorf
La Maison de Bacchus • Trattoria Lemone
Meckenstock's Haus der Freude • Restaurant Die Ente • Lettinis
Lettinis Gusteria • Breidenbacher Hof, a Capella Hotel
Weinzimmer, Vinothek und Weinbar • Restaurant Les Halles
WeinGut Restaurant + Bar • Restaurant Jinling im Düsseldorf China Center
Hotel Nikko • InterContinental Düsseldorf • WineLive
Bar und Küche VENTE • Café de Bretagne • Steigenberger Parkhotel
MARITIM Hotel • Cala d'Or, Tapas-Restaurant • Ars Vivendi
Restaurant Douro • VINI DIVINI • Frank Petzchen Kochevents
MARLI Weinbar-Restaurant • Patrick's Seafood Nr. 1
Meliá Düsseldorf am Hofgarten • Bordeaux-Wein-Direkt
Black Box – Kino im Filmmuseum • La Passion du Vin
Institut français • Klosterhof – Bistro im Maxhaus
Restaurant Le Bouchon stilwerk • CIGARWORLD Lounge
Nachtresidenz • Wein & Mehr

4.-6.3.2012, Düsseldorf

Sponsored by:



FIRMENGRUPPE HERMANN BRÜCK
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	Date/Time	Organiser/Venue/Project Description	Entrance Fees
1	Thurs., 01 March 7.00 p.m.	Prelude to ProWein at Le Doc – An Event of Rindchen’s Weinkontor Düsseldorf You can look forward to a moderated 4-course menu with wines from Gascony, Plaimont, Rhône and Burgundy! Xavier Coquelin from the winegrowers’ cooperative Camille Cayran guides you through the evening and will “abduct” you to Southern France. Address: Restaurant Le Doc, Sternstr. 68, 40479 Düsseldorf Reservations at: +49 211 485347	€59 for the 4-course menu incl. wine, water and coffee
2	Fri., 02 March 7.00 p.m. Sun., 04 March From 10.00 p.m.	Open-Kitchen Party at D’VINE You can look forward to a casual get-together with renowned winegrowers: The VDP top winegrowing estates Karthäuserhof (Mosel), Kreuzberg (Ahr) and Künstler (Rheingau) are represented here. All food and beverages and a midnight snack from the “Grillaurant-Royal” vintage bus are included this evening! Reservations at: +49 211 54357428 Bring Your own Bottle Party at D’VINE Simply bring along your own bottle of favourite wine! Address: D’VINE Restaurant & Weinbar, Lorettost. 23, 40219 Düsseldorf More information at: www.d-vine.de	€79 incl. food and beverages €10 cork money 1/1 bottle
3	Fri., 02 March 7.00 p.m.	Spain Meets Argentina at Rolf Kaspar Weine und Destillate Try the excellent wines from Navarra, Calatayud and Argentina! Included are, amongst others, representatives of the Spanish winegrowing estate Pompaelo. Address: Rolf Kaspar GmbH, Ohligser Str. 37, 40591 Düsseldorf Reservations at: +49 211 77 92 96 92 More information at: www.kaspar-spirituosen.de	Free of charge
4	Fri., 02 March From 7.00 p.m.	Askitis Hosts Thrace You can look forward to an exquisite 3-course menu and try the wines from the winegrowing estate Vourvoukeli from Thrace. Address: Askitis greekcuisine, Herderstr. 73, 40237 Düsseldorf Reservations at: +49 211 6020713 or www.askitis.com	€36.50 for the menu without accompanying wines
5	Fri., 02 March Sat., 03 March Mon., 05 March Tues., 06 March Always 7.00 p.m.	Culinary Journey Through Spain at Weinhaus zum Grafenberg Get to know the diverse winegrowing regions of Spain! Each evening, two different winegrowers present their excellent wines. Spanish tapas are served to go with this. Address: Weinhaus zum Grafenberg, international wines – focal point Spain, Hoffeldstr. 1, 40235 Düsseldorf Reservations at: +49 211 68 87 4099 More information at: www.weinhaus-grafenberg.de	€45 incl. tapas and wine
6	Sat., 03 March 3.00 p.m. to 8.00 p.m.	Winegrowers Wine Tasting at Rindchen’s Weinkontor Düsseldorf Make use of the opportunity to get to know the winegrowers and their wines personally! Represented winegrowing estates: Schubert Wines (New Zealand), Bodegas Atamisque (Argentina), winegrowing estate Summerer (Austria), Prado Rey (Ribera de Duero, Spain), Vignerons de Plaimont (Gascony, France), Cave de Cairanne (Rhône, France), Puklavec & Friends (Slovenia). Address: Rindchen’s Weinkontor Düsseldorf, Heerdtter Landstr. 245, 40549 Düsseldorf Reservations at: +49 211 56388901 or info@rindchen-duesseldorf.de	€15, with purchases of €75 and upwards, €10 will be reimbursed.
7	Sat., 03 March 4.00 p.m.–7.00 p.m.	Vini d’Italia 2012: “Tre Bicchieri” – Degustation in the CCD-Stadhalle The Vini D’Italia by Gambero Rosso is Italy’s most important wine guide: The completely revised 2012 edition impresses with information on 20,000 wines, 2,350 producers and 375 “Tre Bicchieri” (Three Glasses) wines. You will have the opportunity to taste a large part of these award-winning Tre Bicchieri wines. Address: Congress Center Düsseldorf – Stadhalle, Rotterdamer Str. 141, 40474 Düsseldorf Ticket reservations from 15 January 2012 at www.gamberorosso.it	€30

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8	Sat., 03 March. 6.00 p.m.	Meet & Drink at Private Wein Compilation Get-together with the winegrower couple Marion and Manfred Ebner-Ebenauer from the Weinviertel, one of the upcoming wine regions in Austria. A flying dinner will be served with the wine. Address: Private Wein Compilation, Schwerinstr. 19, 40477 Düsseldorf Reservations at: +49 172 3579964 – More information at: www.weincompilation.de	€29
9	Sat., 03 March 6.00 p.m.–10.00 p.m.	Winegrowers Wine Tasting with Seven World Class Winegrowing Estates at VIF Weinhandel Düsseldorf This wine tasting offers you the chance to personally get to know seven top winegrowers and their wines: Weingut Knipser, Palatinate, Weingut Rainer Sauer, Franconia, Celler de Capçanes, Montsant (Spain), Quinta de Carapeços, Minho (Portugal), Lunadoro, Tuscany (Italy), Finca Ses Talaioles, Mallorca (Spain), Domaine de L'Hortus, Pic Saint Loup (France) Light, savoury snacks by Petit RUNGIS express, the world famous supplier of starred restaurants, will also be served. Address: VIF Weinhandel Düsseldorf, Rethelstr. 139 (courtyard), 40237 Düsseldorf Reservations at: +49 211 830251-49 – More information at: www.vif.de	Advance booking: €15 incl. wine, water, bread and savoury snacks On the evening: €20 Entrance fee is reimbursed with purchases from €75 upwards.
10	Sat., 03 March From 6.00 p.m.–9.00 p.m.	“ProWein-Off” Evening at La Maison de Bacchus Commentated wine tasting with six French winegrowers from well-known French wine regions, who present their wines and Crémants. Light snacks will also be served. Address: La Maison de Bacchus, Hohe Str. 48, 40213 Düsseldorf Reservations at: maisondebacchus@web.de or +49 211 327631 quoting reference: ProWein goes city	€12 Entrance fee is reimbursed with purchases from €80 upwards.
11	Sat., 03 March From 6.00 p.m.	Venetian Evening at Trattoria Lemone Allow yourself to be pampered in a cosy atmosphere and enjoy a 3 or 5-course menu accompanied by top wines from the winegrower PRÄ (amongst others, Amarone). Address: Trattoria Lemone, Deikerstr. 17c, 40468 Düsseldorf Reservations at: +49 211 9513044 und +49 163 5694255	3-course menu €45 incl. accompanying wine 5-course menu €69 incl. accompanying wine
12	Sat., 03 March 6.00 p.m.–10.00 p.m.	“Weinselig” (Merry with Wine) at Meckenstock’s Haus der Freude Renowned German winegrowers are donating wine to the Haus der Freude, which is being sold reasonably priced for a good cause (e.g. the outpatient children’s hospice): Sat. 6.00 p.m.: “Weinselig”, then from 8.00 p.m., the cult event “Mumienschieben” (mummies shoving) for all fans of “graceful body movement”, DJ Manes spins the decks for all over 33s/under 100s Address: Haus der Freude, Auf’m Hennekamp 101 (Volksgarten), 40225 Düsseldorf More information at: www.meckenstocks.de	Free entry
13	Sat., 03 March 7.00 p.m.	Rheingau Evening at Restaurant Die Ente Enjoy an exquisite 5-course menu with accompanying wine in a cosy atmosphere: Jochen Neher from the winegrowing estate Mohr introduces his wines personally. Address: Restaurant Die Ente, Rathelbeckstr. 319, 40627 Düsseldorf Reservations at: +49 211 202748	€55 for the 5-course menu incl. aperitif and beverages
14	Sat., 03 March 7.00 p.m.	Lettinis Hosts Italian Winegrowers Italian winegrowers introduce their wines accompanied by an Italian finger food buffet according to the motto: Taste and enjoy! Address: Lettinis, Jahnstr. 36, 40215 Düsseldorf Reservations necessary at: +49 211 5863638 More information at: www.lettinis.de	€29 incl. all wines and finger food buffet
15	Sat., 03 March 7.00 p.m.	Prosecco & Wine Night at Lettinis Gusteria Prosecco and wine tasting in a casual atmosphere! Italian finger food provides the “right base”. Address: Lettinis Gusteria, Haroldstr. 34, 40213 Düsseldorf Reservations at: +49 211 69571040 – More information at: www.lettinis.de	€29

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16	Sat., 03 March 7.00 p.m.	Wine Gala with Carlos Quintas at Breidenbacher Hof Wine expert Carlos Quintas guides you through an evening with delicious food and exquisite Portuguese wines. Address: Breidenbacher Hof, a Capella Hotel, Königsallee 11, 40212 Düsseldorf Reservations at: +49 211 16090153 or genuss.bbh@capellahotels.com More information at: www.breidenbacherhofcapella.de	€125 per person incl. aperitif and 6-course menu with accompanying drinks
17	Sat., 03 March 7.00 p.m.	Ahr Wines at Weinzimmer Wine tasting with the winegrowers' cooperative Mayschoß-Altenahr: Tasting of 6–8 different Ahr wines. Ham, salami, cheese, olives and bread spreads will be served. Address: Weinzimmer, Vinothek und Weinbar (wine store and wine bar), Burgplatz 12, 40213 Düsseldorf Reservations at: +49 211 13065588 oder +49 173 5479167	€45
18	Sat., 03 March 7.00 p.m.	Falstaff Bottle Party at Les Halles The Falstaff magazine extends an invitation to the Big Bottle Party with German and international wine-growers. Enjoy the different wines and light snacks in a casual atmosphere! Address: Les Halles, Schirmerstr. 54, 40211 Düsseldorf Reservations at: +49 211 9666-2990 (Limited number of participants) More information at: www.falstaff.de	€25
19	Sat., 03 March 7.00 p.m.	WeinGut Hosts Tuscany Winegrower Martin Abraham from the Tular winegrowing estate in Maremma, Italy, presents his high-quality wines, accompanied by an exquisite 4-course menu. Address: WeinGut Restaurant + Bar, Münsterstr. 12, 41460 Neuss Reservations at: +49 2131 3847368 More information at: www.neusser-weingut.de	€75 incl. 4-course menu and accompanying wines
20	Sat., 03 March 7.30 p.m.	“Chinese Gourmet Meets German Wine” at Jinling Enjoy the harmony of Chinese delicacies with German wines in a traditional Chinese ambience. Address: Restaurant Jinling at Düsseldorf China Center (DCC), Königsallee 106, 40215 Düsseldorf Reservations at: +49 211 93888880 More information at: www.chinesegourmet.de	€48 incl. welcome drink, 5-course menu, table water and wine
21	Sat., 03 March– Tues., 06 March Always from 6.00 p.m.	Sushi, Sake and Japanese Culture of Enjoyment at Hotel Nikko Enjoy Japanese finger food and sushi in the casual atmosphere of the Torii Bar, or refined Japanese cuisine in the Japanese speciality restaurant Benkay. The Master of Sake Culture, Yoshiko Ueno-Müller, (UENO-GOURMET, Kronberg) presents selected premium Sakes, which are in perfect harmony with the food. Address: Hotel Nikko, Immermannstr. 41, 40210 Düsseldorf Reservations at: +49 211 8342613 More information at: www.nikko-hotel.de or www.japan-gourmet.com	According to consumption
22	Sat., 03 March– Tues., 06 March Always 6.00 p.m.–10.30 p.m.	Wine Meets PÉGA at InterContinental Culinary Director Sönke Höltgen offers a choice of a 3 or 4-course menu at Restaurant PÉGA, accompanied by selected wines from “Der Feinschmecker” (Gourmet) wine bar. Accompanying each course, there are two wines to be tasted. Reservations at: +49 211 8285-1203	3-course menu without/with accompanying wine: €39/€59 4-course menu without/with accompanying wine: €45/€70
	Sun., 04 March– Mon., 05 March Always from 6.00 p.m.	“Der Feinschmecker” (Gourmet) Wine Bar at InterContinental Already for the third time, the well-known Bar Fifty Nine at the InterContinental Düsseldorf turns into “Der Feinschmecker” wine bar on the ProWein evenings: Wines from internationally renowned wine-growing estates, selected by “Der Feinschmecker” magazine’s editorial team, are served by the glass. Live DJ, numerous exhibiting winegrowers will all be there. Address: InterContinental Düsseldorf, Königsallee 59, 40215 Düsseldorf More information at: www.duesseldorf.intercontinental.com/gastronomie	Free entry

23	Sun., 04 March From 6.00 p.m.	A Festival for the Senses at WineLive Get-together party with winegrowers and wine lovers: An attractive mix of information and entertainment after long trade fair days. Address: WineLive, Im Liefeld 32, 40227 Düsseldorf More information at: www.winelive-duesseldorf.de	According to consumption!
24	Sun., 04 March From 6.00 p.m.	Baden Meets VENTE Ambitious cuisine meets superb wine from Baden in a relaxed pub atmosphere. Enjoy a special 4-course menu with wines from Herbert Daniel Engst, Kaiserstuhl, who is there in person. Address: Bar und Küche VENTE, Lambertusstr. 10, 40213 Düsseldorf Reservations at: +49 211 5669063 oder info@vente-event.de More information at: www.vente-event.de	€39.80 for the 4-course menu, €18.20 for the accompanying wines
25	Sun., 04 March 6.00 p.m.–9.00 p.m.	Which Wine Goes with Which Seafood? Learn More at Café de Bretagne! Wines, accompanying a large mixed seafood platter with oysters, crabs, shrimps and lobster, will be tasted and explained. Address: Café de Bretagne, Benrather Str. 7 (Carlsplatz), 40213 Düsseldorf Reservations at: +49 211 56940775 More information at: www.cafe-de-bretagne.de	€49 incl. wine
26	Sun., 04 March 6.30 p.m.	Large Champagne Gala at the Steigenberger Parkhotel Champagne expert Lauritz Jessen guides you through a very special evening: Enjoy an exquisite degustation menu with superb champagnes from Bollinger and Ayala. Address: Steigenberger Parkhotel, Königsallee 1a, 40212 Düsseldorf Reservations at: +49 211 1381-511 More information at: www.duesseldorf.steigenberger.de	€89 incl. aperitif, 5-course menu, champagne, water and coffee
27	Sun., 04 March 6.30 p.m.	Gourmet Walk at the MARITIM Hotel Düsseldorf You can look forward to different culinary highlights and selected wines in the hotel's spectacular hall! A variety of food in amuse-bouche form, prepared by the starred chefs Lutz Niemann and Nelson Müller as well as Thomas Jaumann as guest chef; numerous live-cooking stations. Not only are renowned winegrowing estates from Germany, Europe and overseas represented with their award-winning vintages, but also ambitious young winegrowers whose wines are still an insider's tip. The evening is rounded off with live stylish jazz and soul music! Address: MARITIM Hotel Düsseldorf, Maritim-Platz 1, 40474 Düsseldorf Reservations at: +49 211 5209-1170 More information at: www.maritim.de	€95
28	Sun., 04 March 7.00 p.m.	“Una noche española” at Cala d’Or Enjoy a Spanish evening with a tasty tapas menu and accompanying Spanish wines! 4–5 winegrowers are at the venue and will introduce their excellent wines. Address: Cala d’Or, Tapas-Restaurant, Dorotheenstr. 6, 40235 Düsseldorf Reservations at: +49 211 6999722	€60 incl. tapas menu and wine
29	Sun., 04 March 7.00 p.m.–11.00 p.m.	Culinary Concert at Ars Vivendi Enjoyment for all of the senses: You can look forward to an Italian evening with a wine presentation and a great 3-course menu. Florian Salzmann (mandolin) and Christopher Esch (guitar) provide the corresponding musical supporting programme with Italian classical music and “Canzoni”. Address: Ars Vivendi, Duisburger Str. 82, 40479 Düsseldorf Reservation is absolutely required at: +49 211 486917 or arsvendiwein@t-online.de (Limited number of participants)	€45
30	Sun., 04 March 7.00 p.m.	Portuguese Evening at Restaurant Douro You can look forward to a culinary 5-course winegrower menu with accompanying Portuguese wines from Alentejo. A representative of the well-known winegrower family Cortes de Cima presents his wines. Address: Restaurant Douro, Bankstr. 83 (Entrance Roßstr.), 40476 Düsseldorf Reservations at: +49 211 43637525 (Limited number of participants, 40 seats)	€55 for the 5-course menu incl. all wines

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31	Sun., 04 March and Mon., 05 March Always from 6.00 p.m.	Dinner Show at VINI DIVINI Alongside a special 3-course degustation menu with three accompanying Italian wines, play reading and song await the guests. Address: VINI DIVINI, Bastionstr. 31, 40213 Düsseldorf Reservations at: +49 211 135040	€38 incl. 3-course menu, accompanying wine and dinner show
32	Sun., 04 March and Mon., 05 March Always 7.00 p.m.–11.00 p.m.	Food & Wine at Frank Petzchen Cooking Events Which wine should be served with which menu? Which dish goes with the bouquet of a Chardonnay or a Pinot Noir? You prepare a 4-course menu; wine expert Marie-Hélène Miodek presents the accompanying wines. Furthermore: Lots of tips on the subject of “wine and food”. Address: Frank Petzchen Kochevents GmbH, Steinstr. 23, 40210 Düsseldorf Reservations at: www.frankpetzchenkochevents.de More information at: +49 211 1520971	€129 incl. cooking course, menu and all beverages
33	Sun., 04 March–Tues., 06 March Always from 6.00 p.m.	US Beef Meets Selected Wines at MARLI Special offer for steak lovers: MARLI offers the “best steak in town”, accompanied by international winegrowers’ wine flights. Address: MARLI Weinbar-Restaurant, Königsallee 21–23 (in the Trinkaus-Galerie), 40212 Düsseldorf Reservations at: +49 211 5984774 More information at: www.marli-weinbar.de	Steak from €23 to €39.50 Wine flights from €12.00
34	Sun., 04 March–Tues., 06 March Always 6.00 p.m.–11.00 p.m.	Loire Valley Meets Fruits de Mer at Patrick’s Seafood Nr. 1 Special menu with seafood specialities, served with accompanying French wines from the Loire by the Patron Patrick Le Guern. Address: Patrick’s Seafood Nr. 1, Kaistr. 17 (Haus der Architekten), 40221 Düsseldorf Reservations at: +49 211 6179988	According to selection
35	Sun., 04 March–Tues., 06 March Always from 6.00 p.m.	Meliá Meets Baden Wine Region Culinary experience at Restaurant Aqua: Enjoy wines from Baden and an exquisite, Spanish-inspired 4-course menu! A different cellar master presents his wines on every evening during ProWein: Sun., 04 March: Winzerkeller Auggener Schäf, Markgräflerland Mon., 05 March: Winegrowers’ cooperatives Achkarren and Burkheim, Kaiserstuhl Tues., 06 March: Baden-Badener winegrowers’ cooperative, Ortenau Address: Meliá Düsseldorf am Hofgarten, Inselstr. 2, 40479 Düsseldorf Reservations at: +49 211 52284-2505	€38 for the 4-course menu without beverages
36	Mon., 05 March 6.00 p.m.–11.00 p.m.	The Large Wine Fair for EVERYONE at Bordeaux-Wein-Direkt Free special wine tasting with countless winegrowers in Düsseldorf’s largest wine store (more than 150,000 bottles, 2 tasting studios). Matured red wines and white wines from Germany at one-off direct import prices. Address: Bordeaux-Wein-Direkt, Fahrstr. 76, 40221 Düsseldorf Reservation: +49 211 3033405 More information at: www.bordeaux-wein-direkt.de	Free of charge
37	Mon., 05 March 6.00 p.m.–11.00 p.m.	Brazilian Evening at the Black Box Enjoyment for all of the senses: Look forward to an unusual evening with wine, film and music from Brazil! It starts with the multi-awarded film “O Quatrilho” leading you to the Southern part of the country, where the best wines can be found. Following this, you can taste wines from this region, accompanied by Brazilian specialities (Salgadinhos). Special highlight: From 8.30 p.m., the Brazilian accordionist Renato Borghetti plays live! Address: Black Box – cinema in the Filmmuseum, Schulstr. 4, 40213 Düsseldorf Ticket sales and reservations: Alessandra Roepke, Tel.: +49 152 07737857	€29
38	Mon., 05 March From 7.00 p.m.	La Passion du Vin Hosts a German-French Trio Three winegrowers from two countries present their wines: Discover top white wines from Franconia, lively rosé wines from Provence and the best red wines from Beaujolais. Address: La Passion du Vin, Alt Niederkassel 71, 40547 Düsseldorf Reservations at: +49 211 9542745 More information at: www.lapassionduvin.de	€18 incl. all wine and buffet

39	Mon., 05 March 7.00 p.m.	“Dégustation de Champagne” at the Institut français Virginie Taittinger will let you in on the secrets of Champagne and introduce her new Champagne VIRGINIE T. to you. Address: Institut français, Bilker Str. 7–9, 40213 Düsseldorf Reservations at: +49 211 1306790 More information at: www.institutfrancais.de/duesseldorf	€15
40	Mon., 05 March 7.30 p.m.	Wine, Water, “Wellfood”: The Cooking Show at Maxhaus – An Event of Haaner Felsenquelle A very special kind of live-cooking: True to the motto “What you see is what you get!”, you will not only experience the preparation of an exquisite 4-course menu but you can also enjoy Peter Schmitt’s (Liedberger Landgasthof) food right away. An entertaining presentation of the accompanying wines (Palatinate) and the corresponding mineral water rounds off the evening. Address: Klosterhof – Bistro in Maxhaus, entrance Schulstr. 11, 40213 Düsseldorf Binding reservations at: +49 2129 949419 and info@haanerfelsenquelle.de More information at: www.haanerfelsenquelle.de	€69 incl. 4-course menu, wine and show cooking
41	Mon., 05 March 7.30 p.m.	French Evening at Le Bouchon You can look forward to a French 4-course menu with accompanying wines, moderated by Matthieu Perrin from the winegrowing estate Château de Beaucastel. Address: Restaurant Le Bouchon, Blücherstr. 70, 40477 Düsseldorf Reservations at: +49 211 97713417 and +49 170 3200770	€79 for the 4-course menu incl. wine
42	Mon., 05 March 7.30 p.m.	“Savoir Vivre” at stilwerk Champagner Galerie/plaisir-französische Weine (French Wines) and stilwerk invite you to a French evening: Taste superb French wines/champagne in the special ambience of the stilwerk shopping mall, enjoy French snacks and stylish live music. All shops are open until 10.00 p.m. Address: stilwerk, Grünstr. 15, 40212 Düsseldorf More information at: www.stilwerk.de and www.champagner-galerie.de	Free wine tasting, one-off glass fee of €5, snacks according to consumption. All champagnes €7 per glass
43	Mon., 05 March 8.00 p.m.–10.00 p.m.	Rum Tasting & Cigar Seminar in the CIGARWORLD Lounge Professional cigar seminar in Europe’s largest cigar lounge including rum tasting: In parallel to the cigar tasting, 7 kinds of PLANTATION rum will be served. Address: CIGARWORLD Lounge, Burghofstr. 28, 40223 Düsseldorf Reservations at: info@cigarworldlounge.de or +49 211 1593985 (Max. 40 people) More information at: www.cigarworldlounge.de	€19
44	Mon., 05 March 9.00 p.m.	“Chillout Weissrot 2012” in the Nachtresidenz The big Sommelier Union wine party: Wine presentation with wine tasting. A DJ provides the party feeling until the early hours. Address: Nachtresidenz, Bahnstr. 13, 40212 Düsseldorf Pre-booking by 20 February 2012 at: info@sommelier-union.de Remaining tickets at the Sommelier Union stand at ProWein, Hall 4, Stand G40 from Sunday, 04 March, 9.00 a.m. to Monday, 05 March, 4.00 p.m.	Advance booking: €35 for members €45 for non-members incl. wine, mineral water On the evening: €50 for non-members
45	Tues., 06 March 7.30 p.m.–10.00 p.m.	“Kraichgauer Burgunder-Spitzen” (Top Burgundy) at Wein & Mehr Winegrower evening with Bernd Hummel, proprietor of the multi-award winning winegrowing estate Hummel in Baden. Look forward to a presentation of the winegrowing estate and extensive wine tasting! Address: Wein & Mehr, Quirinstr. 10, 40545 Düsseldorf Reservations at: +49 211 552851 More information at: www.thomas-nies.de	€29

