

JANCIS ROBINSON

ROYAL BALLROOM 21 March 2016

Widely regarded as the most respected wine critic and wine journalist in the world, Jancis Robinson will conduct a grand wine tasting in an extraordinary one-day event at Mandarin Oriental, Bangkok limited to 140 seats and costs THB 5900++. Doors open at 5pm and tasting starts at 5.30pm.

In 1984, Jancis was the first person outside the wine trade to be awarded the title 'Master of Wine' and in 2003 she was distinguished as an Officer of the Order of the British Empire (OBE) by Her Majesty the Queen of England, on whose wine cellars Jancis also advises. She writes daily for JancisRobinson.com and is the author of many award-winning wine books.

This exclusive event will feature a 'Master Class' in which Jancis will taste and share her vast knowledge of top labels from some of the world's most prestigious wineries. The Master Class with Jancis will be followed by a cocktail reception with a selection of premium wines from around the world as well as a cheese tasting with farmed cheeses affineur 'Hughes de Kerdrel'.

Reservations and advanced payment are required For more information, please contact +66 (2) 659 9000 or e-mail to: mobkk-restaurants@mohg.com



Master Class by Jancis Robinson

2012 Van Volxem, Scharzhofberger P. Pergentsknopp, Riesling Grosses Gewächs Mosel, Germany

2010 Domaine Long-Depaquit, Albert Bichot, Chablis 1er Cru 'Les Vaucopins' Burgundy, France

2013 Felton Road, Cornish Point, Pinot Noir Bannockburn, New Zealand

> 2014 William Downie, Pinot Noir Mornington Peninsula, Australia

2012 Château Tournefeuille Lalande-de-Pomerol, France

2009 Concha y Toro, Don Melchor, Cabernet Sauvignon Puente Alto, Chile

> 2010 Marchesi di Barolo, Sarmassa Barolo DOCG, Italy

> > 2006 Batasiolo, Boscareto Barolo DOCG, Italy

2010 Giaconda, Warner Vineyard, Shiraz Beechworth, Victoria, Australia

> 2011 Penfolds, St. Henri, Shiraz South Australia, Australia

Master Class to be followed by a cocktail reception with a selection of over 50 premium wines and Cheese tasting from famed cheese affineur 'Hughes de Kerdrel'.



























