

# ProWein goes city.

16-21 March 2023, Düsseldorf

[www.prowein-goes-city.de](http://www.prowein-goes-city.de)



Hotel Kö 59 Düsseldorf • Restaurant Le Doc • Leonardo Royal Düsseldorf Königsallee • Lido Hafen • b'mine Düsseldorf • Potteria • Restaurant Le Bouchon • Restaurant Pronto Salvatore • everChamp Wine.Champagne.Lifestyle • Champagner Galerie & Plaisir Weine im stilwerk • Concept Riesling • Inside by Meliá Düsseldorf Hafen • Anthony's Kitchen • Rheinton 2.0 • Hashi Petite Chinoiserie • Café de Bretagne • Lettinis • viñedo – spanische und deutsche Weine • ollis weingarage • Rheinterrasse Düsseldorf • Vino Tinto & Friends • Zurheide Feine Kost • Lido Malkasten • En de Canon • Weinhandel Düsseldorf – Schmecken und Entdecken • Jacques' Weindepot Düsseldorf-Unterbilk • Fleher Hof • Biblioteca Culinaria • Restaurant Pitti • Schweizer Restaurant à la Carte • Institut français Düsseldorf • Falstaff Big Bottle Party • Grape & Glory at Hase + Igel • Club des Affaires at Les Halles St. Honoré • Vini Divini • Rheinton 1.0 • So Re • Breidenbacher Hof • Pampels Vinotage • Jae Restaurant • Restaurant Kniffte • Sturmfreie Bude Düsseldorf • Cave Tapas • FETT Weinbar • Salon des Amateurs • Ruby Luna Hotel & Bar • Restaurant Pepella • 25hours Hotel Das Tour, The Paris Club • La Passion du Vin • Alte Weinschenke



19-21 Mar 2023  
For trade visitors only!



UNTERNEHMEN  
FÜR DÜSSELDORF



Messe  
Düsseldorf

## DATE/TIME

## ORGANISER/PLACE/PROJECT DESCRIPTION

**1** Thurs., 16/3  
6.00 p.m.

**Wine & Travel: Pleasurable evening for all the senses at Hotel Kö59 in Düsseldorf**

Experience an exceptional evening: ten winegrowers from seven nations present their fine wines, accompanied by regional, culinary specialties from the Kö59 by Björn Freitag restaurant team. The following wineries and representatives are among the participants: Grand C (Crémant d'Alsace, France), Weingut Kisselbach (Rheingau), Weingut Nick Köwerich (Mosel), Weingut Tina Pfaffmann (Pfalz), Weingut Studier (Pfalz), Soc. Agricola Félix Rocha (Estremadura, Portugal), Winery Puklavec (Podravje, Slovenia) and wine producers from South Africa and Switzerland. Stefania Lettini from Lettinis, Düsseldorf, will take you on a journey of discovery to Italy with prosecco and other wines. You can also look forward to exciting tourist information. Explorer Fernresien, Weinmanufaktur Christian Schardt and South African Tourism whisk you away to South Africa and show you how versatile the country at the Cape is – and not only because of its first-class wines. In an informative and entertaining presentation on the topic of wine tourism, Switzerland Tourism and Swiss Wine take you on a trip through Switzerland's wine regions. You can also taste excellent wines from our neighbouring country. Discover Switzerland with all your senses! A Destination Düsseldorf event.

€ 79 includes aperitif, wines, culinary delicacies and tourism presentations by the partner countries

**Address: Hotel Kö59 Düsseldorf, Königsallee 59, 40215 Düsseldorf**  
**Reservations by 9 March at: info@destination-duesseldorf.de**  
**and on +49 211 4560-979, limited allocation of tickets; advance sales only, no tickets on the door**

**2** Thurs., 16/3  
6.30 p.m.

**Getting in the mood for ProWein at Le Doc**

The Le Doc restaurant presents an evening of indulgence. You can look forward to an exquisite 4-course menu with eight interesting wines, among others from the winegrowers Zierrisen (Baden-Württemberg), Busch (Mosel) and Faubel (Pfalz). Boris Weeger is hosting the evening.

€ 90 for the 4-course set menu including wines and water

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

## DATE/TIME

## ORGANISER/PLACE/PROJECT DESCRIPTION

**3** Thurs., 16/3  
until  
**Mon., 20/3**  
Always from  
6.00 p.m.

**South America at Leonardo Royal Hotel Düsseldorf Königsallee**  
Enjoy South American cuisine with a 4-course tasting menu accompanied by exquisite wines from the Chilean winery Anderra from Baron Philippe de Rothschild.

€ 59 for the 4-course menu including wines and water

**Tues., 21/3**  
6.30 p.m.

**The 7th Wine & Dine "Festival" at Leonardo Royal Hotel Düsseldorf Königsallee**

Experience an indulgent evening in a relaxed atmosphere: look forward to exclusive Chilean wines from our partner Baron Philippe de Rothschild, combined with selected delicacies from the buffet and lively rhythms. The master's examination for the Leonardo Royal wine certificate and, for the first time, the election of the Leonardo Royal Wine Queen also awaits you. You definitely should not miss this!

€ 49 for the gala buffet, wine tasting, soft drinks, entertainment

**Address: Leonardo Royal Hotel Düsseldorf Königsallee, Graf-Adolf-Platz 8-10, 40213 Düsseldorf**  
**Reservations at: lisa.pitsch@leonardo-hotels.com or on: +49 2113848 455, limited allocation of tickets for the Wine & Dine "Festival"**

**4** Fri., 17/3  
6.00 p.m.

**Contemporary Casual Dining at Lido Hafen**

Contemporary Casual Dining – a modern interpretation of fine cuisine, without any pretentiousness. A combination of internationally inspired creations, Mediterranean influences and a preference for fish, conjuring up ultramodern dishes full of surprises. Enjoy a 5-course meal in a breathtaking setting, accompanied by wines from Hospices de Colmar (Alsace), Château des Fesles (Loire), Château de Tholomies (Languedoc-Roussillon) and Château de Montgueret (Loire). Representatives from the wineries will be available to answer any questions you might have.

€ 149 for a 5-course menu including accompanying wines

**Address: Lido Hafen, Am Handelshafen 15, 40221 Düsseldorf**  
**Reservations on: +49 211 30 154 824 and at event@lido1960.de**

**5** Fri., 17/3  
6.30 p.m.

**Rheingau meets Rioja at the new b'mine Düsseldorf**

During ProWein, the newly opened **b'mine Düsseldorf** is hosting two world-famous wine regions: **RHEINGAU MEETS RIOJA!** Look forward to a wine tasting where the Rieslings from the award-winning **VDP-estate August Eser** from Rheingau are juxtaposed with the matured red wines from the traditional **Bodegas Riojanas** from Rioja. Wine academic Markus J. Eser accompanies you through this exciting tasting and shows you the many special features and similarities of these two classic wine regions. Hotel director Patrick Rausch briefly presents b'mine Düsseldorf to you at the beginning and explains what the CarLift, rooftops, cocooning and digital concept of tomorrow are all about. The tasting afterwards is accompanied by various courses of Asian fusion & Nikkei food inspired cuisine – with inclusive view over Düsseldorf's rooftops.

€ 69

**Address: b'mine Düsseldorf, Höherweg 90, 40233 Düsseldorf**  
**Reservations on: +49 151 17 15 44 61**

DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>6</b> Fri., 17/3 6.30 p.m. to 9.30 p.m.	<p><b>AMORE PER BOLLICINE &amp; ARTE – a sparkingly creative evening at Potteria</b></p> <p>Stefania Lettini from Lettinis, Düsseldorf, presents a variety of proseccos and other sparkling wines tonight in the wonderfully relaxed atmosphere of POTTERIA in Neuss. Sparkly delights and Italian antipasti will put you in the best mood and inspire you to paint your own ceramic antipasti platter. Artist Babette Lutz-Lorenz will show you just how much fun this is. After this, your personally designed work will be hand-glazed and professionally fired (ready to be picked up after about 6 days). An informative and creative evening full of indulgence, charm and Italian flair awaits you. The painter exhibits her paintings portraying Italy's light and love of life in the art studio next door. For all those who are passionate about sparkling bubbles and creativity! A piece of Italy in Neuss. Almost like being on holiday. Cin-Cin!</p> <p>€69 includes the wine tasting, Italian appetisers, 1 blank ceramic antipasti platter, ceramic paints, then glazing and firing</p> <p><b>Address: POTTERIA, Rheintorstr. 24 (studio in the inner courtyard), 41460 Neuss (city centre / near the UCI cinema).</b> <b>Registration required at: <a href="http://www.keramikbemalen-neuss.de">www.keramikbemalen-neuss.de</a>, max. 20 places</b></p>

<b>7</b> Fri., 17/3 From 6.30 p.m.	<p><b>French evening in Le Bouchon</b></p> <p>Experience an enjoyable evening in a relaxed atmosphere and look forward to a 4-course gourmet menu with paired wines from the Loire, Domaine Vincent Ricard, and from the Rhône, Château de Saint Cosme. Wines and food as a culinary synthesis of the arts.</p> <p>€119 includes a 4-course menu, paired wines and coffee</p> <p><b>Address: Restaurant Le Bouchon, Blücherstr. 70, 40477 Düsseldorf</b> <b>Reservations on: +49 211 97713417</b> <b>More information at: <a href="http://www.lebouchon-duesseldorf.de">www.lebouchon-duesseldorf.de</a></b></p>
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<b>8</b> Fri., 17/3 7.00 p.m.	<p><b>South Africa meets Dolce Vita at Pronto Salvatore</b></p> <p>Fine South African wines from wine specialist Pampels Vinotage meet exquisite Italian cuisine: enjoy a 6-course menu with one or two paired wines with every course. The special feature: Francois Cillié from the Stark-Condé and Lievland wine estates in Stellenbosch presents his wines with each course. Look forward to a relaxing evening enjoying the food, chatting and tasting our establishment's top wines!</p> <p>€69 includes a top 6-course menu, aperitif, 1 to 2 wines per course and water</p> <p><b>Address: Restaurant Pronto Salvatore, Mühlenstr. 1, 40668 Meerbusch-Lank</b> <b>Reservations on: + 49 2150 5569 in Pronto Salvatore or +49 172 2700909 at Pampels Vinotage.</b></p> <p>We are delighted to invite you to taste some of our great wines from the MAN, Stark-Condé and Lievland wine estates in Pampels Vinotage next door. Francois Cillié presents these wines to you in person.</p> <p>Donation for children in South Africa €10</p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>9</b> Fri., 17/3 7.30 p.m.	<p><b>Champagne – a scintillating journey of discovery at everChamp</b></p> <p>Champagne – the most famous sparkling wine in the world – reflects elegance, luxury and above all a love of life. everChamp invites you to go on a scintillating journey of discovery during an exciting champagne tasting. Why is Champagne the king of sparkling wines? How does this “wonderful marriage” come about? How do the different Champagnes vary? Join us and the Champagnes from Bruno Paillard, Deutz, Tarlant, Vazart-Coquart and others on an exciting treasure hunt. Bon voyage...!</p> <p>€79 includes Champagne and snacks</p> <p><b>Address: everChamp Wine.Champagne.Lifestyle., Jahnstr. 71, 40215 Düsseldorf</b> <b>Reservations on: + 49 211 87664553</b> <b>More information at: <a href="http://www.everchamp.de">www.everchamp.de</a></b></p>

<b>10</b> Fri., 17/3 and Sat., 18/3 Always from 3.00 p.m.	<p><b>Champagne tasting at Champagner Galerie &amp; Plaisir Weine at stilwerk</b></p> <p>Experience tingling pleasure with a tasting of three Champagnes of your choice. We will also serve an antipasti platter. Representatives from the Charles Mignon, Champagne Vieille France &amp; Champagne de Venoge Champagne Houses will be attending.</p> <p>€25 for three 0.1 l glasses of Champagne of your choice €15 for antipasti platter</p> <p><b>Address: Champagner Galerie &amp; Plaisir Weine at stilwerk, Grünstr. 15, 40212 Düsseldorf</b> <b>Reservations on: +49 211 86399590</b> <b>More information at: <a href="http://www.champagner-galerie.de">www.champagner-galerie.de</a></b></p>
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<b>11</b> Fri., 17/3 From 4.00 p.m.	<p><b>Champagne &amp; sparkling wine at Concept Riesling</b></p> <p>Artisan winemaker's champagne &amp; high-end sparkling wines from Germany. In addition to exciting open sparkling wines, there are fantastic special bottles.</p>
<b>Sat., 18/3</b> From 4.00 p.m.	<p><b>New German wine talent at Concept Riesling</b></p> <p>Young talent from the German winegrowing world present themselves, their ideas and wines, and answer questions.</p>
<b>Sun., 19/3</b> and <b>Mon., 20/3</b> Always from 6.00 p.m.	<p><b>Bubbles &amp; Riesling at Concept Riesling</b></p> <p>Top-class sparkling wines and Riesling are the best wines for the After ProWein Fair. Plus music and a good atmosphere. In addition to us, a large number of vintners from home and abroad will be on the stand.</p>
<b>Tues., 21/3</b> From 6.00 p.m.	<p><b>ProWein 2023 closing at Concept Riesling</b></p> <p>Different specials by the glass and on the bottle menu to round off the great days at the trade fair.</p> <p>Free admission, the option to buy wine by the glass/bottle or flight</p> <p><b>Address: Concept Riesling, Carlsplatz 26 - Stand A5, 40213 Düsseldorf</b> <b>More information at: <a href="http://www.conceptriesling.com">www.conceptriesling.com</a> or on Instagram: <a href="https://www.instagram.com/concept_riesling">concept_riesling</a></b></p>

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<b>12</b> Fri., 17/3 to <b>Mon., 20/3</b> Always 6.00 p.m. to 10.00 p.m.	<b>Laurent-Perrier x The View</b> The name says it all: enjoy a seasonal, regional 5-course menu with accompanying Champagnes from Laurent-Perrier on the 16th floor with a fantastic view over Düsseldorf. There is also the possibility of off-trade sales with the tasted champagne as a ProWein special.  €69 for the menu, €69 for the accompanying Champagnes  <b>Address: Innside by Meliá Düsseldorf Hafen, The View Skylounge &amp; Bar, Speditionstr. 9, 40221 Düsseldorf</b> <b>Reservations on: +49 211 447 17 3010</b> <b>More information at: www.theview-duesseldorf.de</b>

<b>13</b> Fri., 17/3 to <b>Tues., 21/3</b> Admission from 6.00 p.m.	<b>Treasure hunt in Anthony's Kitchen</b> Anthony Sarpong and his team invite you on a treasure hunt. Two days before the start of ProWein, the star chef would like to present two fantastic regions at Anthony's Kitchen in Meerbusch from 17 March: the Kraichgau in Baden-Württemberg and Schützen in the Austrian mountains. The Prieler winery and the two Heitlinger and Burg Ravensburg wine estates will present special wines with a 5-course menu. Prieler is located in a biological border area where limestone soil meets slate soil. "Evoking the passion, biodynamics and true magic of a place in the nose and palate", is the philosophy of the Heitlinger and Burg Ravensburg wineries. Beforehand, there is a port tonic from the Douro Valley to start with. An aperitif from Portugal that is becoming increasingly popular.  €155 5-course menu plus accompanying wines and information about the wines and region
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<b>14</b> Fri., 17/3 to <b>Tues., 21/3</b> Always from 6.00 p.m.	<b>ProWein menu @Rheinton 2.0</b> We are offering you a 3-course set menu with 4 starters, 3 main courses and 2 desserts or cheese to choose from especially for ProWein. You can also enjoy a glass of wine in a relaxed atmosphere. We will be happy to advise you!  €49 for the 3-course set menu
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<b>Sat., 18/3</b> 7.00 p.m.	<b>Wine &amp; Dine with Jochen Beurer@Rheinton 2.0</b> If you are interested in Swabian top-class Rieslings, the Beurer winery is a must. Jochen Beurer works strictly according to biodynamic principles and ensures high biodiversity in the vineyards using a multitude of measures, which also benefits the finesse and complexity of his wines. This evening he will present his extraordinary wines to you in person, accompanied by a 5-course menu.  €125 for the 5-course set menu with accompanying wines, aperitif, water and coffee
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<b>Mon., 20/3</b> 7.00 p.m.	<b>Discover Spain@Rheinton 2.0</b> Let Master Distiller Stefan Lesmond, Björn Steinmann from Invisus Wines and Norrel Robertson, one of the few Masters of Wine in Spain with their own winery in Calatayud, take you on a journey of discovery to Spain. The three of them are bringing along exceptional wines and vermouth.  €39
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	<b>Address: Rheinton 2.0, Rethelstr. 143, 40237 Düsseldorf</b> <b>Reservations on: +49 211 26 10 11 69</b> <b>More information at: www.wein-rheinton.de</b>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>15</b> Fri., 17/3 to <b>Tues., 21/3</b> From 6.30 p.m.	<b>European organic wine meets la cuisine chinoise at Hashi</b> See how well Chinese cuisine goes with European organic wines for yourself. You can enjoy organic wines, including those from the Alois Lageder (South Tyrol), Frank John (Palatinate) and VDP-Weingut am Stein (Franconia) wineries with a Chinese 4-course menu. Representatives from the wineries will be attending on Saturday and Sunday.  €59 for a 4-course set menu plus €35 for accompanying wines  <b>Address: Hashi Petite Chinoiserie, Ackerstraße 182, 40235 Düsseldorf</b> <b>Reservations on: +49 211 68789908</b> <b>More information at: www.hashi-mahlzeit.de</b>

<b>16</b> Fri., 17/3 to <b>Sat., 18/3</b> and <b>Mon., 20/3</b> to <b>Tues., 21/3</b> Always from 6.00 p.m.	<b>Bring your own bottle evening at Café de Bretagne</b> Do you love the taste of oysters, sea bass, lobster or scallops? Then why not taste your very own favourite wine with fish and seafood? Just bring a bottle of wine of your choice and go on a journey of discovery. You might find a new food and wine pairing that surprises your taste buds. There is also a special ProWein wine list on the occasion of the wine trade fair.  €20 corkage fee per bottle for wines brought along, seafood charged by consumption
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<b>Sun., 19/3</b> 7.30 p.m.	<b>Nonnengarten at Café de Bretagne</b> Look forward to a special evening with the friendly winegrower couple from the Moselle: Rita and Clemens Busch will be at the venue on Sunday and present a vertical of the VDP.ERSTE LAGE® "Nonnengarten". Paired dishes from Brittany are served with four different, matured vintages from this red slate site. Note: the "Bring your own bottle" offer is only valid on the other days mentioned!  €79 for the 4-course set menu and four 0.1 l glasses of wine
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	<b>Address: Café de Bretagne, Benrather Str. 7 (Carlsplatz), 40213 Düsseldorf</b> <b>Reservations on: +49 211 56940775</b> <b>More information at: www.cafe-de-bretagne.de</b>
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<b>17</b> Sat., 18/3 11.00 a.m. to 2.00 p.m.	<b>"La vita è bella" – aperitif and finger food at Lettinis</b> Come in and try: immerse yourself in the Italian way of life! We are going on a journey of discovery with prosecco, finger food and friends, and looking forward to showing you what Italy has to offer with all your senses!  €29
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	<b>Address: Lettinis, Jahnstraße 36, 40215 Düsseldorf</b> <b>Registration at: team@lettinis.de, limited places</b> <b>More information at: www.lettinis.de</b>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>18 Sat., 18/3</b> 2.00 p.m. to 7.00 p.m.	<p><b>Friendly match: Germany vs. Spain at viñedo</b></p> <p>Germany in white! Rheinhesse Jürgen Hofmann dribbles Burgundy &amp; Sauvignon blanc, vintner Gunther Hiestand flanks Riesling &amp; Sylvaner. Spain is playing in red: Juan Merayo (Bierzo) attacks with the trendy Mençia vine. Galo López-Cristóbal (Ribera del Duero) converts Tempranillo, Felix Coloma (Extremadura) does tricks with Garnacha &amp; Merlot. 2 nations, 5 wineries – 1 mega wine flight - here with us in Düsseldorf-Bilk.</p> <hr/> <p>€15 for the glass (€10 credit with a purchase)</p> <hr/> <p><b>Address: viñedo – Spanish and German wines, Merkurstr. 38, 40223 Düsseldorf,</b></p> <p><b>Tel: +49 211 9346726, reservations not required</b></p> <p><b>More information at: <a href="http://www.weinladen-duesseldorf.de">www.weinladen-duesseldorf.de</a></b></p>

<b>19 Sat., 18/3</b> From 3.00 p.m.	<p><b>Korrell's wine VW camper van @ ollis weingarage</b></p> <p>Exceptional winemaker &amp; two-time Riesling Cup winner Martin Korrell is making his way from Bosenheim to Düsseldorf. In the cooler of his 78 T2 wine VW camper van he is bringing a cross-section from the Korrell collection including new wines &amp; the PARADIES in XL format to ollis weingarage in Stockum. Enjoy a tasting from "one of the benchmarks on the Nahe" (Der Feinsschmecker) in chilled company at the garage with other fans of the good stuff. In addition to free flowing fuel, you can also enjoy local snacks, refreshments and music.</p> <hr/> <p>€20 includes drinks, snacks and €5 shopping voucher</p> <hr/> <p><b>Address: ollis weingarage, Sandweg 17, 40468 Düsseldorf</b></p> <p><b>More information at: <a href="https://fb.com/ollisweingarage">fb.com/ollisweingarage</a></b></p>
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<b>20 Sat., 18/3</b> 4.00 p.m. to 7.00 p.m.	<p><b>Gambero Rosso Vini d'Italia 2023 – Tre Bicchieri tasting at Rheinterrasse Düsseldorf</b></p> <p>The "Tre Bicchieri World Tour" is returning to Düsseldorf. The tasting offers a first-class and large selection of excellent wineries presenting their "Three Glasses" award-winning wines to the public. The Vini D'Italia by Gambero Rosso is Italy's most important wine guide: completely revised and rewritten every year, the 2023 edition impresses with information on 25,421 wines, 2,626 producers and 455 "Tre Bicchieri" (Three Glass) wines.</p> <hr/> <p>€25 (on the door)</p> <hr/> <p><b>Address: Rheinterrasse Düsseldorf, Josef-Beuys-Ufer 33, 40479 Düsseldorf</b></p> <p><b>More information at: <a href="mailto:trudibruelhart@bluewin.ch">trudibruelhart@bluewin.ch</a> and <a href="https://www.gamberorossointernational.com/tours/dusseldorf-03-18-2023">https://www.gamberorossointernational.com/tours/dusseldorf-03-18-2023</a></b></p>
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<b>21 Sat., 18/3</b> 4.00 p.m. to 8.00 p.m.	<p><b>Studier tasting: Vino Tinto &amp; Friends hosts Weingut Studier</b></p> <p>The Palatinate region does not only impress with the world's largest wine festival, but also the outstanding wines from its producers. Reinhard Studier is also at home here with his Weingut Studier and relies on family tradition, team spirit, the latest technology, a passion for innovation and Palatinate's calmness. This afternoon's topic is "Types of Winemaking" and you can taste many an exciting bottle from the Bachelor, Master and "#" lines. How do pure wines behave after ageing in stainless steel tanks, wooden barrels, barriques, tonneau or concrete eggs? Studier shows you! Simply taste, study and let the elegance of excellent wines convince you. And if the weather is sunny, the terrace offers the ideal spot to simply drop into the cosy sun loungers for a few minutes after the "tough studying of bottles".</p> <hr/> <p>€29</p> <hr/> <p><b>Address: Vino Tinto &amp; Friends, Bagelstr. 124, 40479 Düsseldorf</b></p> <p><b>More information on: <a href="https://www.instagram.com/vtandf">Instagram @vtandf</a></b></p>

<b>22 Sat., 18/3</b> 5.00 p.m. to 9.00 p.m.	<p><b>ProWein goes city – Champagne goes Zurheide 2023</b></p> <p>The Zurheide Feine Kost (Zurheide Fine Foods) supermarket, which offers in-store shopping experiences, and the Champagne Club are organising a great Champagne tasting on the eve of ProWein for the sixth time: 15 Champagne houses will be presenting 30 cuvées in an unusual location. Discover the diversity of Champagne with some insider tips from the Champagne Club: à votre santé! Small paired snacks will be served with the tasting.</p> <hr/> <p>€69 for tickets in advance</p> <p>€79 on the door</p> <p>Tickets subject to availability</p> <hr/> <p><b>Address: Champagner Club Bar on the lower ground floor of Zurheide Feine Kost, Berliner Allee 52, 40212 Düsseldorf</b></p> <p><b>Tickets and reservations at: <a href="mailto:kontakt@champagner-club.de">kontakt@champagner-club.de</a> or on +49 211 200 57 19</b></p> <p><b>More information at: <a href="http://www.zurheide-feine-kost.de">www.zurheide-feine-kost.de</a>, <a href="http://www.champagner-club.de">www.champagner-club.de</a>.</b></p>
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<b>23 Sat., 18/3</b> From 5.30 p.m.	<p><b>ProWein goes city – Zurheide Weinwelt goes around the world</b></p> <p>10 international winemakers will introduce 40 of their best wines. Discover the diversity of winemaking with some insider tips of 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> <hr/> <p>Tickets in advance: €49</p> <hr/> <p><b>Address: Gourmet Bistro Zurheide, Zurheide Feine Kost, Nürnberger Str. 40-42, 40599 Düsseldorf</b></p> <p><b>Reservations on: +49 (0) 211 74965808</b></p> <p><b>Further Information at: <a href="http://www.zurheide-feine-kost.de">www.zurheide-feine-kost.de</a></b></p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>24 Sat., 18/3</b> 6.00 p.m.	<p><b>A French evening of pleasure at Lido Malkasten</b></p> <p>The tradition of a true Düsseldorf institution meets innovative gastronomy in the Lido Malkasten. The artistic interior provides a picturesque stage for pleasure and socialising. Enjoy a 4-course menu in a fantastic setting, accompanied by France's top wine estates. The focus is on high-quality wines from innovative winemakers (Bourgogne and Côtes du Rhône) and artistically prepared meals. Representatives from the Domaine Roland Sount, Domaine Marguerite Carillon, Maison Moillard-Grivot and Domaine Guigouret wineries will be attending the evening and be happy to answer any questions.</p> <hr/> <p>€125 for a 4-course menu including accompanying wines</p> <hr/> <p><b>Address: Lido Malkasten, Jacobistr. 6, 40211 Düsseldorf</b> <b>Reservations on: +49 211 30 154 824 and at event@lido1960.de</b></p>

<b>25 Sat., 18/3</b> 6.00 p.m. to 9.00 p.m.	<p><b>Kaiserstuhl meets Düsseldorf at the En de Canon</b></p> <p>Enjoy a cosy wine evening in the 17th-century half-timbered house extensively renovated with a great deal of passion – right in the middle of the old town! Cellar master Herbert Engist will introduce you to his wines from Weingut Engist, accompanied by Baden delicacies. Look forward to more winemakers as surprise guests, get into conversation with the producers and let them take you on a culinary journey to Southern Germany this evening!</p> <hr/> <p>€33</p> <hr/> <p><b>Address: Weinstube &amp; Restaurant En de Canon, Zollstraße 7, 40213 Düsseldorf</b> <b>Reservations at: limited allocation of tickets, reservation only with advance payment at kontakt@endecanon.de</b></p>
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<b>26 Sat., 18/3</b> 6.00 p.m. to 10.00 p.m.	<p><b>Wine tasting with seven international top wineries at Weinhandel Düsseldorf – Schmecken und Entdecken</b></p> <p>Experience seven top winemakers and their wines in a relaxed atmosphere. Internationally renowned producers present their wines in person: Fontodi (Tuscany, Italy), Le Contesse (Veneto, Italy), Celler de Capçanes (Montsant, Spain), Weingut Direder (Wagram, Austria), Comte de Thun (Gaillac, France), Weingut Balthasar Röss (Rheingau, Germany), Juliane Eller, Juwel-Weine (Rheinessen, Germany)</p> <hr/> <p>Advance booking: €20 includes wine, water and bread On the door: €25 €10 of the admission price will be reimbursed with a purchase of €100 or more.</p> <hr/> <p><b>Address: Weinhandel Düsseldorf - Schmecken und Entdecken, Rethelstr. 139 (inner courtyard), 40237 Düsseldorf</b> <b>Reservations on: +49 211 830 25 149 and by email at info@weinhandel-duesseldorf.com</b></p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>27 Sat., 18/3</b> 6.30 p.m.	<p><b>Jacques' Weindepot Unterbilk hosts Cave Jean Geiler</b></p> <p>Discover the wines and crémants from Jean Geiler in Ingersheim, which stand for quality and authenticity the Alsatian way! The winegrowers cooperative Jean Geiler was founded in 1926. The Cave Vinicole vineyards are located within a radius of 10 to 15 kilometres on the slopes of 13 municipalities around Ingersheim. This area is one of the places in the Alsace region where the grapes ripen earliest. Meet Director Timothée Boltz, who has been in charge of the Cave Vinicole d'Ingersheim since last year, and set off on a journey to Alsace with him.</p> <hr/> <p>Free of charge</p> <hr/> <p><b>Address: Jacques' Wein-Depot Düsseldorf-Unterbilk, Bilker Allee 49, 40219 Düsseldorf</b> <b>Reservations recommended at: unterbilk@jacques.de</b></p>

<b>28 Sat., 18/3</b> 6.30 p.m.	<p><b>Innovation meets tradition at Fleher Hof</b></p> <p>Our guiding principle: hearty, Rhineland-Westphalian cuisine meets the finesse of the previous century's French brasseries – simply and refreshingly reinterpreted. The wines from our winemaker Jens Bettenheimer from Ingelheim am Rhein, who is passionate about Burgundy grapes and Silvaner, are perfectly paired with this. Enjoy a culinary 5-course menu accompanied by Jens Bettenheimer's expressive wines, which he will present to you in person this evening.</p> <hr/> <p>€111 for a 5-course menu including accompanying wines and presentation by the winegrower</p> <hr/> <p><b>Address: Fleher Hof, Fleher Str. 254, 40223 Düsseldorf</b> <b>Reservations at: www.fleherhof.de or by emailing info@fleherhof.de</b></p>
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<b>29 Sat., 18/3</b> 7.00 p.m.	<p><b>Piedmontese winegrowers' evening at Biblioteca Culinaria</b></p> <p>"For us, Piedmont is a land of great wines with a gourmet tradition going back centuries," says winemaker Marco Bonfante. Let yourself be whisked away to Piedmont this evening with a 5-course menu and enjoy the elegant wines from Marco Bonfante, which he presents in person.</p> <hr/> <p>€90 for a 5-course menu including accompanying wines</p> <hr/> <p><b>Address: Biblioteca Culinaria, Kaiserstr. 5, 40479 Düsseldorf</b> <b>Reservations on: +49 211 494994</b></p>
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<b>30 Sat., 18/3</b> 7.00 p.m.	<p><b>Restaurant Pitti hosts Sicily</b></p> <p>Bella Italia flair in the Andreas Quarter: enjoy the exquisite 5-course tasting menu with the perfectly paired Sicilian Cantina Vivera wines! True to the motto: "One is never too old for the greatest adventure of his life," Antonino Vivera acquired a piece of land on the north-eastern slope of Etna in 2002: the birth of Cantina Vivera. Today, his daughter Loredana Vivera takes care of the wine growing and presents the best vintages of her characteristic wines in person this evening.</p> <hr/> <p>€99</p> <hr/> <p><b>Address: Restaurant Pitti, Mühlenstr. 34, 40213 Düsseldorf</b> <b>Reservations at: sales@thewellem.com and on +49 211 547 650 610</b></p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>31</b> Sat., 18/3 7.00 p.m.	<p><b>Exquisite Swiss wine tasting at Schweizer Restaurant à la Carte</b> The white grape variety Chasselas, also known as Gutedel, Chablais or Fendant, is one of the oldest grape varieties in the world and is considered to be Switzerland's jewel in the crown. Taste the fine wines from Cave de la Côte and from vintners from different winegrowing regions in Switzerland in the relaxed setting of our restaurant lounge. We will be serving a 3-course Swiss menu by top chef René Abgottsson &amp; team to accompany them. En Guete mitenand!</p> <hr/> <p>€ 100</p> <hr/> <p><b>Address: Schweizer Restaurant à la Carte, Konkordiastraße 49, 40219 Düsseldorf</b> <b>Early reservations are recommended on: +49 211 388 35 02, limited places</b> <b>More information at: <a href="http://www.swiss-feinkost-catering.de">www.swiss-feinkost-catering.de</a></b></p>

<b>32</b> Sat., 18/3 7.00 p.m.	<p><b>French grape varieties and regions: an introduction with wine tasting at Institut Francais Düsseldorf</b> Look forward to a wine tasting which the Institut français and InCocagne cordially invite you to. Join French winemakers and passionate cellar masters, who are equally committed to nature conservation and the production of good wine, to get to know France's different regions and grape varieties. From Champagne to Côtes-du-Rhône with Bernard Duseigneur (Domaine Duseigneur) to the southwest with Ludovic Bucquet (Vignoble Bucquet), selected winegrowers present their growing region and the fruits of their work – authenticity is guaranteed! To round off the taste experience, small typical appetisers are served with each glass of wine.</p> <hr/> <p>€ 40 including 4 wines, water and appetisers</p> <hr/> <p><b>Address: Institut français Düsseldorf, Bilker Str. 9, 40213 Düsseldorf</b> <b>Ticket sales: <a href="https://incocagne.de">https://incocagne.de</a></b> <b>More information from Institut français: +49 211 130 679 0</b></p>
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<b>33</b> Sat., 18/3 8.00 p.m. to 11.00 p.m.	<p><b>Falstaff Big Bottle Party</b> The wine and gourmet magazine Falstaff invites you to the legendary Big Bottle Party with about 150 international top winemakers. Celebrate with us and enjoy great wines from top winemakers out of Magnum bottles. Party with live music.</p> <hr/> <p>€ 79</p> <hr/> <p><b>Address: The location had not been finalised by the copy deadline. Please refer to <a href="http://www.falstaff.de/ed/falstaff-big-bottle-party-2023">www.falstaff.de/ed/falstaff-big-bottle-party-2023</a></b> <b>Tickets at: <a href="https://vivenu.com/event/falstaff-big-bottle-party-2023-3zt3k">https://vivenu.com/event/falstaff-big-bottle-party-2023-3zt3k</a></b></p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>34</b> Sat., 18/3 to <b>Tues., 21/3</b> Always from 6.00 p.m.	<p><b>ProWein Grape &amp; Glory pop-up Part 2 at Hase + Igel</b> Casual combination in a relaxed atmosphere: delicious dishes and great wines await you. Pop by, feel good, indulge and: reserve in good time!</p> <hr/> <p>Free admission, special deal: € 69 for 5 dishes (chef's choice) and 1 glass of Champagne with advance booking</p> <hr/> <p><b>Sat., 18/3</b> From 10.00 p.m.</p> <p><b>ProWein Warm-up-Party at Hase + Igel</b> Celebrate life and wine with us: DJ Timon Pachi from @dreirad0211 provides cool vibes. On the menu you can expect a special selection of wines and Champagne at fair prices, and on top of that you can "talk shop" with one or two friendly winemakers. Let's party!</p> <hr/> <p>Free admission</p> <hr/> <p><b>Address: Hase + Igel, Gebäude 8, Schwanenhöfe, Erkrather Str. 226, 40233 Düsseldorf</b> <b>Reservations at: <a href="mailto:reservierung@grapeandglory.de">reservierung@grapeandglory.de</a></b> <b>or on +49 176 32638438</b> <b>More information at: <a href="http://grapeandglory.de">grapeandglory.de</a> and <a href="http://haseundigel.eu">haseundigel.eu</a></b></p>

<b>35</b> Sun., 19/3 6.00 p.m. to 8.00 p.m.	<p><b>French wine tasting at Les Halles St. Honoré</b> Enjoy the famous French savoir-vivre in Düsseldorf: French winegrowers will present their products in person this evening, including Jean and Clara Cavallé from the Jean Cavallé winery in Savoie and a representative from Les Copains from Languedoc. A hearty cold meats and cheese platter accompanied by a crémant awaits you as an aperitif. Afterwards, you enjoy a main course and dessert with three different paired wines. An event organized by the Club des Affaires en Rhénanie du Nord-Westphalie e.V., which all lovers of the French way of life are welcome to.</p> <hr/> <p>€ 49 includes crémant and wine tasting, an appetiser platter and a 2-course menu</p> <hr/> <p><b>Address: Les Halles St. Honoré, Nordstr. 31, 40477 Düsseldorf</b> <b>Reservations only possible with advance payment at: <a href="mailto:info@club-des-affaires-nrw.org">info@club-des-affaires-nrw.org</a></b> <b>More information at <a href="https://www.club-des-affaires-nrw.org/veranstaltungen/">https://www.club-des-affaires-nrw.org/veranstaltungen/</a></b></p>
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<b>36</b> Sun., 19/3 From 6.00 p.m.	<p><b>In vino veritas: Italian indulgence at Vini Divini</b> Anyone who loves the truth, originality, uniqueness of wine is welcome at Vini Divini. Since the very beginning 25 years ago, our passion has been wine paired with traditional Italian cuisine. Celebrate life and indulgence with us! We serve an Italian 3-course tasting menu with delicious fine wines from the Cantine Lenotti (Veneto), Vigna Madre and Villa Caldari (both Abruzzo) wineries.</p> <hr/> <p>€ 48 includes 3-course menu and 3 glasses of wine</p> <hr/> <p><b>Address: Vini Divini, Bastionstr. 31, 40213 Düsseldorf</b> <b>Reservations on: +49 211 13 50 40</b></p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>37</b> Sun., 19/3 From 6.00 p.m.	<p><b>Journey of discovery to Georgia at So Re</b> At ProWein 2023, the So Re in Flöngern invites you to a unique evening with culinary specialities and selected wines! Georgia, which has been cultivating wine for 8,000 years, is one of the countries where viticulture originated. Go on an exciting journey of discovery where you will discover natural wines made in clay jars by small and large winegrowers. The evening will be led by the young sommelier Nana Joghishvili and Nazishka Khvtisiashvili, who has lived in Düsseldorf for many years and has since founded the "Wine library" in the Georgian capital Tbilisi (<a href="http://www.winelibrary.ge">www.winelibrary.ge</a>) The fresh, modern Georgian cuisine at So Re is a perfect pairing for this insight into one of the most interesting wine countries of the moment. We look forward to seeing you!</p> <p>€95 including wine tasting and Georgian food</p> <p><b>Address: So Re, Hoffeldstr. 37, 40235 Düsseldorf</b> <b>Reservations on: +49 176 830 270 61</b> <b>More information at: <a href="http://so-re.eatbu.com">so-re.eatbu.com</a></b></p>

<b>38</b> Sun., 19/3 6.30 p.m.	<p><b>Discover Spain@Rheinton 1.0</b> Let Master Distiller Stefan Lesmond, Björn Steinmann from Invisus Wines and Norrel Robertson, one of the few Masters of Wine in Spain with their own winery in Calatayud, take you on a journey of discovery to Spain. The three of them are bringing along exceptional wines and vermouths.</p> <p>€39</p> <p><b>Address: Rheinton 1.0, Gartenstr. 28, 40479 Düsseldorf</b> <b>Reservations on: +49 179 751 20 46</b> <b>More information at: <a href="http://www.wein-rheinton.de">www.wein-rheinton.de</a></b></p>
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<b>39</b> Sun., 19/3 From 7.00 p.m.	<p><b>"Havana Night" at Breidenbacher Hof presented by Eminente – Ron de Cuba</b> The "Eminente - Ron de Cuba" Cuban rum from the house of Moët Hennessy and rhythmic sounds await you in the Breidenbacher Hof bar. The bar team led by Carsten Möller presents a wide variety of Cuban cocktail creations and also inspires you with a high-quality selection of wines and spirits. DJ Magnus together with a surprise guest guaranteed a lively and unforgettable party.</p> <p>Free admission, cocktail creations from €18</p> <p><b>Address: Hotel Breidenbacher Hof, Königsallee 11, 40212 Düsseldorf</b> <b>Reservations are not possible.</b></p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>40</b> Sun., 19/3 7.00 p.m.	<p><b>ART AND WINE: Europe meets South Africa at Pampels Vinotage and Kunstgalerie Meerbusch</b> Enjoy unique South African wines and get to know exciting art from South Africa and Europe. You will find works by Horst Antes, Anatol, Joseph Beuys, Sigmar Polke, Daniel Spoerri, Alfred Hrdlicka, Otto Pankok and many more for Europe. South Africa is represented by Pierneef, Jentsch, Boonzaaier, Battiss, Coetzer, Bosch, Mashora, Mutomba, le Roux, Smook, Ambrose, Munro and many more. We will serve suitable appetisers to go with the finest South African wines. Just pop by, chat, discover, taste and savour the delights. Look forward to an exciting evening!</p> <p>€35 for the wine tasting with at least 10 wines, appetisers and tour through the exhibition with the curator</p> <p><b>Address: Pampels Vinotage/Kunstgalerie Meerbusch, Mühlenstr. 1, 40668 Meerbusch-Lank</b> <b>Reservations on: +49 172 2700909</b> <b>More information at: <a href="http://www.pampels-vinotage.de">www.pampels-vinotage.de</a></b></p>

<b>41</b> Sun., 19/3 7.00 p.m.	<p><b>Exclusive Champagne tasting menu with BRUNO PAILLARD at the new Jae gourmet restaurant</b> Former Michelin-starred chef Jörg Wissmann has fulfilled his dream of opening his own restaurant with the Jae and cooks his passion here: an exciting fusion of German and Korean cuisine. On Sunday, he will be pairing his 5-course gourmet menu with Champagne from the renowned BRUNO PAILLARD. Alice Paillard will personally guide you through the evening, which is dedicated to a very special theme: "disgorgement". Wine lovers know that after disgorgement, the wine passes through five or six different, more or less complementary "ages", which lead to increasing complexity: fruits dominate first, then flowers, spices, roasted aromas and finally candied fruits and roasted notes. Taste this development and go on a journey of discovery! It begins with the 'Première Cuvée' Extra Brut, 6 months after disgorgement. This is followed by the 'Première Cuvée' Extra Brut, 3 years, 6 years, 9 years and 12 years after disgorgement.</p> <p>An event in cooperation with everChamp, Düsseldorf.</p> <p>€249 includes amuse bouche, 5-course gourmet menu, petit fours, accompanying Champagnes and presentation by Alice Paillard in person</p> <p><b>Address: Jae Restaurant, Keplerstr. 13, 40215 Düsseldorf</b> <b>Reservations on: +49 211 999 199 66 and at <a href="mailto:info@jae-restaurant.de">info@jae-restaurant.de</a></b></p>
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<b>42</b> Sun., 19/3 7.00 p.m.	<p><b>Kniffte with lake view – wines from LAGO DI GARDA</b> Livia Leali and her father from the family-run Cantina Marsadri taste wines, prosecco and olive oil with you – accompanied by a paired surprise menu from Kniffte. Passionate wines made from fine, ripe, hand-picked Lake Garda grapes.</p> <p>€49 includes all wines, water and surprise menu</p> <p><b>Address: Restaurant Kniffte, Hauptstraße 142, 42579 Heiligenhaus</b> <b>Reservations on: +49 2056 5959659, registrations required by 14 March at the latest!</b> <b>More information at: <a href="http://www.kniffte.de">www.kniffte.de</a> and <a href="http://www.labottiglia-wein.de">www.labottiglia-wein.de</a></b></p>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
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<b>43</b> Sun., 19/3 7.00 p.m.	<b>Sturmfreie Bude Düsseldorf hosts Hungary</b> Taste Hungarian wines while enjoying the view over Düsseldorf and the Rhine! We introduce you to the Villány wine region, Hungary's most influential red wine region, where the most important international grape variety Cabernet Franc has found its natural habitat. Get to know Cabernet Franc under the expert guidance of co-host Peter McCombie, Master of Wine. <hr/> Free admission, registration required! <hr/> <b>Address: Sturmfreie Bude Düsseldorf, Georg-Glock-Str. 3, 40474 Düsseldorf</b> <b>Registrations required at: <a href="https://forms.gle/KqrpUZvBZaYgt5UR9">https://forms.gle/KqrpUZvBZaYgt5UR9</a> or <a href="mailto:marketing@villanyiborvidek.hu">marketing@villanyiborvidek.hu</a></b> <b>More information at: <a href="http://www.villanyiborvidek.hu">www.villanyiborvidek.hu</a></b>
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<b>44</b> Mon., 20/3 6.00 p.m.	<b>The Golden Negroni Night at Hotel Kö59 Düsseldorf</b> Experience The Golden, our new American Bar, true to the motto: When the sky turns golden, it's time for a drink. Enjoy the unique Negroni creations by our head barkeeper Melissa Zikos and your personal "Golden Moment". Bitter-sweet cocktails for the evening – perfectly mixed. No reservations: just arrive, feel good and enjoy the best drinks. <hr/> Drinks between €12 and €18 <hr/> <b>Address: Hotel Kö 59 Düsseldorf, The Golden, Königsallee 59, 40215 Düsseldorf</b> <b>More information at: <a href="https://www.hommage-hotels.com/hotel-koe59-duesseldorf/kulinarik/the-golden">https://www.hommage-hotels.com/hotel-koe59-duesseldorf/kulinarik/the-golden</a></b>
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<b>45</b> Mon., 20/3 6.00 p.m. to 8.30 p.m. (first sitting)  9.00 p.m. to 11.30 p.m. (second sitting)	<b>A Taste of Portugal: fado meets wine at Cave Tapas</b> Experience a piece of Portuguese joie de vivre in Düsseldorf! Go on a journey of discovery accompanied by excellent wines: from the Quinta do Vallado in the Douro Valley to the Félix Rocha vineyards in the Lisbon area. Our traditional fado music will accompany you on this gastronomic journey. Let yourself be whisked away to Portugal with all your senses! <hr/> €50 for the Portuguese 3-course menu including wines and water <hr/> <b>Address: Cave Tapas, Erkrather Str. 218b, 40233 Düsseldorf</b> <b>Reservations on +49 211 87931270 or at <a href="mailto:cavetapas@frenet.de">cavetapas@frenet.de</a></b> <b>More information at <a href="http://www.cave-tapas.de/">http://www.cave-tapas.de/</a></b>
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<b>46</b> Mon., 20/3 6.00 p.m. to 2.00 a.m.	<b>"smellslikewinelovers" @ FETT Weinbar</b> Berliner-by-choice Maren Merken may be known to one or two of you from Instagram under the alter ego @theblondewinelover. Born in Düsseldorf, she will be pouring us a glass or two this evening – and she is not on her own. She is bringing along her new Chardonnay sparkling wine "smellslikewinelovers", which was created together with winemaker Theresa Breuer, illustrator Marie Bertsch and restaurateur Erkan Ular. <hr/> Free of charge <hr/> <b>Address: FETT Weinbar, Hunsrückenstr. 16-18, 40213 Düsseldorf</b> <b>More information on: Instagram @fett.weinbar and @theblondewinelover</b>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
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<b>47</b> Mon., 20/3 6.30 p.m.: wine tasting  From 8.30 p.m.: Qvevri Wine Party	<b>Qvevri Wine Party at Salon des Amateurs</b> Look forward to an exceptional evening: first we introduce 6 wines from small natural wineries in Georgia, presented by the Georgian wine bar "Kakhaber" from Düsseldorf. All the wineries, which are dotted over the Georgian wine regions like pearls, attach great importance to quality and the individuality of indigenous grape varieties. The maximum vineyard area is just 5 hectares. The tasting is accompanied by a presentation on the wine production and craftsmanship of the Qvevri, the traditional clay jug. The Georgian wine sommelier Nana Jojishvili guides you through the evening. Afterwards the Qvevri Wine Party gets started with the DJ icons from the Salon des Amateurs, Jan Schulte and Lucas Croon. <hr/> €22 includes tasting of 6 wines, Georgian finger food, Chacha (brandy) and water Just to attend the Qvevri Wine Party: €10 includes a glass of wine to welcome you <hr/> <b>Address: Salon des Amateurs, Grabbeplatz 4, 40213 Düsseldorf</b> <b>Registration required at: <a href="mailto:qvevri.wineparty@gmail.com">qvevri.wineparty@gmail.com</a> and on +49 157 705 56 268 Nana Jojishvili</b>
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<b>48</b> Mon., 20/3 7.00 p.m.	<b>Lost in Space - organic wines from Weingut Bruker X galactic cocktails @ Ruby Luna</b> Enjoy galactic drinks in the hotel property of the year 2021! The feeling of breaking the frontiers of space in the 1950s and 1960s is reflected in all areas of the listed building. Winemaker Markus Bruker takes you on a culinary journey on site and guides you through his range of delicious organic wines from international grape varieties. Paired snacks and great live music round off the experience at this exceptional venue. Different specials on the drinks menu are just waiting to be tried by you. A relaxing evening in our cosy hotel bar to end a great day at the trade fair. <hr/> €29 includes selected wines, paired snacks and special cocktails <hr/> <b>Address: Ruby Luna Hotel &amp; Bar, Kasernenstr. 39, 40213 Düsseldorf</b> <b>Ticket sales and reservations at: <a href="mailto:events@ruby-hotels.com">events@ruby-hotels.com</a></b> <b>More information at: <a href="https://www.ruby-hotels.com">https://www.ruby-hotels.com</a></b>
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<b>49</b> Mon., 20/3 7.00 p.m.	<b>Georgian gourmet evening at Pepella restaurant</b> Experience an exceptional evening at Pepella traditional Georgian restaurant! Taste Georgian wines and enjoy a "supra", which means "banquet", with a wide range of starters, main dishes and desserts. The Georgian winegrower Irakli Svanidze will be attending and presenting his high-quality organic wines. <hr/> €75 <hr/> <b>Address: Restaurant Pepella, Augustastr. 30, 40477 Düsseldorf</b> <b>Reservations on: +49 176 31705499</b> <b>More information at: <a href="http://pepella-duesseldorf.eatbu.com">pepella-duesseldorf.eatbu.com</a></b>
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DATE/TIME	ORGANISER/PLACE/PROJECT DESCRIPTION
<b>50</b> Mon., 20/3 From 7.30 p.m.	<p><b>Ferrand Night @ The Paris Club</b>            Enjoy drinks with that special French spirit while enjoying a uniquely spectacular view. Maison Ferrand and The Paris Club bar on the 17th floor of the 25hours Hotel Das Tour will be serving delicious drinks with Plantation Rum, Citadelle Gin and Ferrand Cognac this evening.</p> <hr/> <p>€10-15 per cocktail</p> <hr/> <p><b>Address: 25hours Hotel Das Tour, The Paris Club, Louis-Pasteur-Platz 1, 40211 Düsseldorf</b>  <b>More information at: <a href="http://www.ferrand-spirits.de">www.ferrand-spirits.de</a></b></p>
<b>51</b> Mon., 20/3 8.00 p.m.	<p><b>La Passion du Vin hosts Alsace</b>            Jérôme Neumeyer is the third generation to run the Domaine Neumeyer organic winery in Molsheim, Alsace. He is a perfect example of the new generation of winegrowers who have opted for quality and sustainability in the vineyard. He reinterprets the classic Alsace grape varieties such as Riesling, Gewürztraminer and others. We are looking forward to an entertaining excursion to the vineyards, where Grand Cru sites can of course also be found.</p> <hr/> <p>€20 includes all wines and snacks</p> <hr/> <p><b>Address: La Passion du Vin, Alt-Niederkassel 71, 40547 Düsseldorf</b>  <b>Reservations on: +49 211 9542745 and at <a href="mailto:info@lapassionduvin.de">info@lapassionduvin.de</a>, 16 participants at the most</b>  <b>More information at: <a href="http://www.lapassionduvin.de">www.lapassionduvin.de</a></b></p>
<b>52</b> Tues., 21/3 7.30 p.m.	<p><b>Discover South Africa at Alte Weinschenke</b>            Pampels Vinotage and Steffi Layer from Diemersdal estate in South Africa are hosting a culinary excursion with accompanying wines. You will taste nine great South African wines from different grapes with paired dishes. Immerse yourself in the world of South African premium wines from the Diemersdal estate! We look forward to an informative and sociable evening with you.</p> <hr/> <p>€69 includes wine tasting, 6-course tasting menu, bread, water and coffee.</p> <hr/> <p><b>Address: Alte Weinschenke, Hauptstr. 23, 40668 Meerbusch (Lank-Latum)</b>  <b>Reservations on: +49 2150 9638000</b>  <b>or at <a href="mailto:info@pampels-vinotage.de">info@pampels-vinotage.de</a>, limited places.</b>  <b>More information from Pampels Vinotage: +49 172 2700909</b></p>

## 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,” but, they are not the organisers of the individual events and can thus not be held liable.

# ProWein goes city.



It stands for exquisite wine menus, wine presentations or wine tastings. Selected partners from gastronomy, the hotel business and wine retailers are organising exciting and enjoyable events in 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!

Further information: [www.prowein-goes-city.de](http://www.prowein-goes-city.de)

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