



Dear Guest,

We are pleased to inform you about the visit of **Mr. Etienne De Montille from Domaine Hubert de Montille and Château de Puligny winery**, who will showcase his wines at Restaurant Petrus on **Thursday, 18 June 2009**.

Domaine Hubert de Montille is a first class Côte de Beaune domaine and one that is producing some of the purest expressions of Pinot Noir found in Burgundy today.

Hubert de Montille, who is a prominent Dijon lawyer, inherited the domaine in 1951. Initially, he only had 2.5 hectares of vineyards in Volnay and most of the production was sold in bulk to *negociants*. Over the years, he acquired further parcels in Volnay, as well as four hectares in Pommard, taking his total holdings to just short of 7.5 hectares.

Today, the domaine is still run by Hubert de Montille, aided by his son Etienne and his daughter Alix. The winemaking is traditional – partial destemming followed by a relatively long maceration period. Crucially, chapitalisation is kept to a bare minimum. The wines are aged in oak *barriques* (20–30% new) and are bottled unfiltered. These wonderfully elegant, harmonious wines require at least five years bottle ageing to show at their very best.



*Etienne de Montille*

Château de Puligny was a slumbering force until it was finally awoken by the arrival of Etienne de Montille in time to oversee the 2001 vintage. Under Etienne, yields have been drastically reduced and in the cellar, the wines are handled extremely sympathetically, so that the quality of the fruit now shows a perfect balance with the oak."

RESTAURANT  
**PETRUS**



The Domaine de Montille and Château de Puligny wines will complement an exquisite six-course dinner prepared by Chef de Cuisine Frederic Chabbert. The wine dinner promises to be a very special event.

This event is priced at **HK\$2,180** per person and will start at 7:30 p.m. As seats are limited and to avoid disappointment, please call 2820 8590 or e-mail [petrus.isl@shangri-la.com](mailto:petrus.isl@shangri-la.com) for reservations.

Yours faithfully,

A handwritten signature in black ink, appearing to read 'Patrice Le Nouvel'.

Patrice Le Nouvel  
Pétras Maître d'Hôtel

- Price is subject to a 10% service charge.
- Island Shangri-La Gourmet Card and VIP credit card holders enjoy preferred reservations; discounts are not applicable for this event.



Château de Puligny and Domaine Hubert de Montille  
Dinner  
18 June 2009

*Champagne*



CARPACCIO DE LANGOUSTINE ET FOIE GRAS DE CANARD  
GELEE DE POMME VERTE  
**Dublin bay prawn and duck foie gras carpaccio, green apple jelly**

*Puligny Montrachet 1er Cru Le Cailleret 2005*



FILET DE BAR DE BRETAGNE À L'AIL DES OURS  
COQUES ET GRENAILLES DE NOIMOUTIER  
**Wild Brittany sea bass wrapped in bear's garlic leaves  
cockle and Noimoutier new potatoes**

*Meursault 1er Cru Les Poruzots 2005*



CUISSES DE GRENOUILLES ET ESCARGOTS EN FRICASSÉE  
AU BEURRE D'AIL, CRESSON ET CRÈME DE POMME DE TERRE  
**Burgundy snail and frog legs fricassée in garlic butter, watercress and potato cream**

*Beaune 1er Cru Sizies 2006*



CANARD AU SANG DES DOMBES ROTI  
FRISASSEE DE CHAMPIGNONS ET SAUCE GOUTEUSE AUX ABATS  
**Roasted Dombes duckling, wild mushroom fricassée and giblet sauce**

*Pommard 1er Cru Les Pezerolles (Magnum) 1995*

*Pommard 1er Cru Les Rugiens (Magnum) 1993*



FROMAGES AFFINES PAR BERNARD ANTONY  
**Tete de Moine, Ardi Gasna and Bethmale cheeses selected by Bernard Antony**

*Volnay 1er Cru Les Mitans 1989*



GAVOTTES CROUSTILLANTES FOURREES A LA MANGUE  
GELEE DE SAGO  
**Crispy gavottes filled with mango, sago jelly**



CAFE OU THE  
**Coffee or tea**

HK\$2,180 per person  
**Price is subject to 10% service charge**