

WORLD WINE SYMPOSIUM

2012 edition

Introduction

- The 4th edition of the World Wine Symposium (WWS) will take place between Thursday November 8th, 3pm, and Sunday November 11th, 11am.
- The general theme of this 4th edition of the WWS, which will be held at the Villa d'Este (Lake Como, Italy) will be:
 - « The World of Fine Wine and the challenges of globalisation»

Reminder : you will find on our dedicated website all the information on the WWS 2012, as well as a 25 min video of the 2011 edition.

- <http://www.worldwinesymposium.com/fr/>

General Information

- The WWS incorporates :
- - 6 seminars, with simultaneous translations, in the Regina room (see appendix 1)
- - 3 workshops specifically aimed at producers, but open to all, also with simultaneous translations (see appendix 2). Regina room.
- - Conference about the wines from Friuli (ERSA)
- - convivial gatherings in the spacious Impero room. For these, the wines are provided free of charge by some of the attending producers.
- - 3 prestige tastings (see appendix 3)
- - musical after dinner soirées (see appendix 4)
- - lunches and dinners involving fine wines provided by our sponsors and matched to the dishes
- - transfers from airport to hotel : (see appendix 5)

Wednesday November 7th

- As stated on the registration form, those who so wish may arrive at the Villa d'Este as from November 7th for an additional fixed price of €350 per room, including breakfast.
- This will enable those who have come from afar to recover for a full day on the banks of Lake Como and make use of all the luxurious facilities of the Villa d'Este
 - (<http://www.villadeste.com/>).
- Equally, those who so require may prolong their stay for an additional night, on Sunday November 11th, at the same special rate of €350 per room, inclusive of breakfast. If you require this, please inform us by e-mail :
 - contact@davosduvin.com

Thursday November 8th

- The official opening of this 4th edition of the WWS will take place at 3pm :
- As far as possible, transfers between Milan-Malpensa airport and the Villa d'Este will be made by our partner MASERATI (see appendix 5).
- Arrival of participants, registration and check-in : you will then receive USB keys and the programmes of each day's events. For those who have made advance bookings, you will also receive entrance tickets to the prestige tastings.

Thursday November 8th (PM)

- 5pm – 5.20pm : welcome speech in the Impero room, glass of *Cà del Bosco cuvée Annamaria Clementi* in hand.
- 5.20pm – 8pm : open session in the Impero tasting room. Here participants will be able to taste numerous wines offered by attending producers.
- 5.30pm – 7pm : first prestige seated tasting, limited to 50 seats, for those who have reserved places. This will be a vertical tasting of Masseto, hosted by Axel Heinz and held in the Veranda room.
 - « Masseto : The vineyard is the key player »
 - Vintages : 2009 – 2008 – 2007 – 2006 – 2002 – 2001 – 1998 – 1995
- 8.30pm – 10.15pm : opening dinner . Wines from the german producers Sauer, Van Volxem, Huber, Wassmer, Loosen.
- 10.15pm – 11.15pm : first musical soirée, in the Colonne room.
- 11.30 : and so to bed 😊

Friday November 9th (AM)

- 7am – 9am : breakfast in your room or in the Veranda room
- 9am – 10am : seminar 1, by [Professor David Khayat](#). « The principle of precaution and its application in the field of fine wine ». Regina room.
- 10am – 10.30am : coffee break by Lavazza
- 10.30am – 11.30am : seminar 2 by [Antonio Galloni & Enzo Vizzari](#). « How wine critics need to evolve, given the growing importance of internet ». Regina room.
- 11.45am – 12.45am : workshop 1 : [Anatoly Korneev](#). « The wine in Russia ». Regina room.
- 1pm – 2.30pm : lunch in the Veranda room with wines from Castello di ColleMassari.
- NB : the Impero tasting room will be opened every day between 10am and 8pm

Friday November 9th (PM)

- 3pm – 4pm : seminar 3, by [Mme Thu-Lang Tran Wasescha](#) (WTO). « WTO and fine wine ». Regina room.
- 4pm – 4.20pm : coffee break by Lavazza
- 4.30pm – 5.30pm : the wines of Friuli by [Mirko Bellini](#) (ERSA) and [Gianfranco Gallo](#) (Vie di Romans)
- 5.45pm – 7.30pm : second prestige tasting, limited to 50 seats for those who have booked in advance. This is a vertical tasting of Château d'Yquem, hosted by Pierre Lurton. Veranda room.
 - Vintages : 2005 – 2001 – 1990 – 1988 – 1982 – 1970 – 1967 - 1959
- 5.30pm - 8pm : open tasting of wines provided by attending producers. Impero room.
- 8.30pm – 10:15pm : dinner in the Veranda room.
- 10.30pm – 11.30pm : musical soirée in the Colonne room
- 11.30pm : and so to bed again 😊

Saturday November 10th (AM)

- 7am – 9am : breakfast in your room or in the Veranda room
- 9am – 10am : seminar 4, by [Gérard de Villiers](#). « Modern Winery Design – an Engineers’ Perspective ». Regina room.
- 10am – 10.30pm : coffee break by Lavazza
- 10.30am – 11.30am : seminar 5, by [O. Duha & H. de Boüard](#). « Internet and wine marketing: the implications for Fine Wine ». Regina room.
- 11.30am – 12.30pm : workshop 2, with [Michel Toussaint](#) of VERALLIA. « Verallia and the current and future challenges to conditioning wine in bottles ». Regina room.
- 12.45– 2.40pm : Friuli tastings & lunch, with our partner ERSA. Impero & Veranda room.

Saturday November 10th (PM)

- 3pm – 4pm : seminar 6, by [Yi Wang](#). « Current and future evolutions of the Chinese wine market ». Regina room.
- 4pm – 4.30pm : coffee break (sponsored by Lavazza)
- 4.30pm – 5.30pm : workshop 3 : [Eric Vogt](#) from ePROVENANCE. « Recent developments at eProvenance applicable to the traceability of Fine Wines ». Regina room.
- 5.45pm– 7.30pm : third prestige tasting, limited to 50 seats and those who have booked in advance : Grands Echézeaux and Richebourg from the Domaine de la Romanée-Conti presented by Aubert de Villaine. Veranda room.
 - Vintages : 2009 – 1999 – 1979 – 1966
- Or 6.00pm- 7.30pm : tasting of wines presented by attending producers. Impero room

Saturday November 10th (PM)
Lalique Award

- 8.00pm – 8.30pm : LALIQUE award ceremony. Regina room.
- 8.30pm – 9.00pm : Aperitif with a glass of Cuvée del Fondatore Giulio - Maison Ferrari. Impero room and bar.
- 9.00pm– 10.45pm : Gala dinner. Veranda room.
- 11.00 pm – midnight : musical soirée in the Colonne room, or Cognac Laurent Jouffe, Alcohols and Cigars at the Night-Club
- Midnight : and so to bed again 😊

Sunday November 11th

- Breakfast until 10.30am
- Informal debriefing of the 2012 WWS during the breakfast. Veranda room.
- Goodbye to all participants and announcement of dates for the 2013 edition
- For any further information, please contact us :
 - contact@davosduvin.com

Appendix 1 : seminars and conference

- Participants can avail themselves of simultaneous translation into the following languages : English, Italian, French, Russian, and German.
- [Professeur David Khayat \(France\)](#) : « The principle of precaution and its application in the field of fine wine ».
- [Antonio Galloni & Enzo Vizzari \(Italy\)](#) : « How wine critics need to evolve, given the growing importance of internet ».
- [Madame Thu-Lang Tran Wasescha \(OMC – WTO\)](#) : « The World Trade Organisation and Fine Wine».
- [Gérard de Villiers \(South Africa\)](#) : « Modern Winery Design – an engineers’ perspective »
- [Olivier Duha & Hubert de Bouïard \(France\)](#) : « Internet and wine marketing: the implications for Fine Wine »
- [Yi Wang \(China\)](#) : « Current and future evolutions of the Chinese wine market »

Appendix 2 : workshops

- Specifically designed for wine producers, these workshops may also interest all participants.
- **Anatoly Korneev:** « The wine in Russia »
- **Michel Toussaint:** « Verallia and the current and future challenges to conditioning wine in bottles »
- **Eric Vogt :** « recent developments at eProvenance applicable to the traceability of Fine Wines »

Appendix 3 : prestige tastings

- A vertical tasting of Masseto, presented by Alex Heinz (Tenuta dell'Ornellaia).
 - *Vintages: 2009 – 2008 – 2007 – 2006 – 2002 – 2001 – 1998 – 1995*
- A vertical tasting of Château Yquem, presented by Pierre Lurton.
 - *Vintages: 2005 – 2001 – 1990 – 1988 – 1982 – 1970 – 1967 – 1959*
- A comparative vertical tasting of two grands crus from the Domaine de la Romanée-Conti, presented by Aubert de Villaine :
Richebourg & Grands Echézeaux
 - *Vintages: 2009 – 1999 – 1979 – 1966 , plus, to finish, a Bâtard-Montrachet 2007*

Please use the registration sheets sent in a previous e-mail

Appendix 4 : musical soirées

- ◆ Following each dinner, the WWS, for lovers of classical music, is pleased to offer musical interludes with the following musicians :
 - ◆ Nicolas Dautricourt (violin)
 - ◆ Sylviane Deferne (piano)
 - ◆ Maurizio Baglini & Silvia Chiesa (piano & cello)
 - ◆ Nathalie Barbary & Patrick Legand
 - ◆ These will take place in the Colonne room
- ◆ Sponsored by pianoforte FAZIOLI

Appendix 5 : transfers

- MASERATI has made available a limited number of cars, and so it is essential for good organisation that we receive all details of your arrivals (boarding airport, company, flight number, scheduled time of arrival), as well as for your departures, **no later than october 20.**
- There will be two people to welcome you and take you to the cars at Milan-Malpensa airport.
- Given traffic problems, we are unable to handle transfers from Milan-Linate airport.

Our Associates

- Jean-Marc Droulers
 - Chêne et Cie (Henri de Pracomtal)
 - Maison Faiveley (Erwan Faiveley)
- Château du Moulin à Vent (Jean-Jacques Parinet)
- Château Clauzet (Baron Maurice Velge)
- Château Pavie (Chantal & Gérard Perse)

Our Partners

- Villa d'Este
 - Maserati
- Fondazione Bertarelli
 - Lalique
 - British Airways
- Groupe Lombard Odier
 - Verallia
- ERSA (Friuli Promotion)

Our Sponsors

- Tenuta dell'Ornellaia – Château d'Yquem – Domaine de la Romanée-Conti
 - Piano&Forte Fazioli
 - eProvenance
 - Aqua Sparea – Lavazza
 - Hubert de Boüard de Laforest
- Ca' del Bosco – Cantina Ferrari – Château Clauzet – ColleMassari – Domaine Bonneau du Martray – Kavaklidere Wines Co – La Spinetta
- Maison Trimbach - Poggio di Sotto - Roberto Voerzio - Weingut Dönnhoff – Weingut Huber - Weingut Ernst Loosen – Weingut Horst Sauer - Weingut Van Volxem – Weingut Martin Wassmer
 - Cognac Laurent Jouffe
 - Enoelite (EuroCave)
 - Vino & Finanza – Brovelli – Dolia – Verres « Expert »

Lalique Award
« The Lords of the Wine »

- At every edition, this trophy will pay homage to an exceptional personality of the world of fine wine.
- The person must be renowned world-wide, not only for the quality of his/her wines but also for his/her charisma and the unanimous respect he/she commands.
- It thus represents more than just another personality of the year award. It rewards humanism, culture and history, as much as the production of exceptional wines.
- The trophy will be awarded to its winner just before the gala dinner on Saturday November 10th. Regina room.

Conviviality

- This is an innovation, which will take place at the Friday 9th dinner.
- Given that there are many producers from a variety of regions and countries, as well as wine lovers with fine cellars, we suggest that all participants bring with them a couple of well-wrapped bottles that they would like to share at table with other participants.
- Naturally, this is entirely on a voluntary basis. Its sole aim is to share one or two of your latest discoveries or current favourite wines with your neighbours at table.
- Chateau Clauzet (Bordeaux - Saint Estèphe) will also be offered on every table.

Business @ Breakfast

- Just as last year, we will be providing facilities for those who may want to do « business at breakfast ».
- For example, and upon mutual consent, we can set up meetings between producers and importers.
- To request our help in organizing these meetings, please contact us at
 - contact@davosduvin.com

The Producers from Friuli (1)

- **BORGO SAN DANIELE DOC FRIULI ISONZO**
- **CASELLA DOC FRIULI COLLI ORIENTALI**
- **CODELLI DOC COLLIO**
- **DRIUS MAURO DOC FRIULI ISONZO - DOC COLLIO**
- **LE DUE TORRI DOC FRIULI GRAVE**
- **LIS NERIS DOC FRIULI ISONZO**
- **PIERA MARTELLOZZO DOC FRIULI GRAVE**
- **RONCO DEL GELSO DOC FRIULI ISONZO**

The Producers from Friuli (2)

- **RONCO MARGHERITA DOC FRIULI COLLI ORIENTALI**
- **SCHIOPPETTO MARIO DOC COLLIO**
- **TENUTA DI ANGORIS DOC COLLIO - FRIULI COLLI ORIENTALI - FRIULI ISONZO**
- **TENUTA VILLANOVA DOC FRIULI ISONZO - DOC COLLIO**
- **VENICA & VENICA DOC COLLIO**
- **VIE DI ROMANS DOC FRIULI ISONZO**
- **ZORZETTIG DOC FRIULI COLLI ORIENTALI**

The last notes

- Chef Michele Zambanini will give a cuisine lesson on Friday 9th and Saturday 10th from 10.30am to 11.30. Only 12 attendants per session !
- Please contact us at :
 - contact@davosduvin.com
- It is always possible that some details of the organization may be altered. Naturally we will keep you posted on these if they occur.
 - HAVE A SAFE JOURNEY !