

FEB 22 - MAR 1



The Wine World is Here

VANCOUVER
INTERNATIONAL
WINE FESTIVAL

FEATURING
FRANCE

Bacchanalia GALA DINNER + AUCTION

LES ANNÉES FOLLES

Presented by **TESORO**
BY CONCERT™

Monday, February 22
6-11 p.m.
Fairmont Hotel Vancouver
SOLD OUT



An evening of incredible wine, inventive food pairings, and unparalleled opportunities to enhance your wine cellar through auctions of rare, valuable and unusual wines. All proceeds benefit **Bard on the Beach Shakespeare Festival**, a perfect pairing of the culinary and performing arts. Bacchanalia Gala is chaired by **Jana MacLagan**. The Bacchanalia Gala Dinner + Auction is graciously co-hosted by the embassies and consulate generals of **France, Germany, and Italy**. For events still available, check out the Festival at a Glance at VanWineFest.ca.

AUCTIONS

Congratulations to Blair Curtis, auction chair, and his team for gathering an amazing selection of auction wines and packages. The incredible live auction items are:



1989 CHÂTEAU PETRUS

\$17,685

Two 750 ml bottles.

Perhaps the most legendary, scarce, and expensive wine in Bordeaux, Château Petrus holds a near-mythical status with wine collectors everywhere. The 1989 vintage of Petrus is particularly monumental: 100 points, *Wine Spectator* and *Wine Advocate*.

1994 CHÂTEAU PETRUS

\$14,000

Three 750 ml bottles.

The 1994 vintage of Petrus is an overachiever. Despite the obstacles mother nature threw at Bordeaux in 1994, this is a true 'vin de garde' – an old-school cellar treasure that required years of aging to show its greatness.



1990 CHÂTEAU LATOUR

\$15,875

Six 750 ml bottles.

One of the famed First Growths of Bordeaux, Château Latour produces a large-scaled, masculine, and complex wine that is sought out by collectors worldwide. 100 points, *Wine Spectator*.

WALK-ON ROLE IN LOVE'S LABOUR'S LOST

Priceless!

Tread the boards at Bard! The lucky bidder will take their place with the cast during the first scene of a performance of *Love's Labour's Lost* during the 2020 season. Includes six play tickets and a gourmet picnic to share with fans.

DINNER FOR 10 IN THE BEARFOOT BISTRO WINE CELLAR

\$8,000

An unforgettable evening in Bearfoot Bistro's 20,000-bottle wine cellar. Ten guests will enjoy a five-course tasting menu prepared by Executive Chef Melissa Craig with wine paired by owner André Saint-Jacques.

All values estimated

PLUS

And hundreds of other renowned wines, trips and culinary experiences in the live and silent auctions.

DINNER WINES

- Champagne Taittinger** Prélude Grands Crus NV, *Champagne, France*
- Maison Joseph Drouhin** Côte de Beaune Blanc 2017, *Bourgogne, France*
- Gérard Bertrand** Château la Sauvageonne Grand Vin Blanc 2019, *Languedoc, France*
- Château des Jacques** La Roche Moulin-à-Vent 2015, *Beaujolais, France*
- Château Pesquié** Silica Ventoux Rouge 2017, *Southern Rhône, France*
- Il Molino di Grace** Il Margone Chianti Classico Gran Selezione 2013, *Tuscany, Italy*
- Paul Jaboulet Aîné** Domaine de Thalabert Crozes-Hermitage 2017, *Northern Rhône, France*
- Schloss Johannisberg** Grünlack Spätlese Riesling 2018, *Rheingau, Germany*
- Tommasi** Amarone della Valpolicella Classico 2015, *Veneto, Italy*
- Maison Sichel** Château d'Orignac Pineau des Charentes NV, *Cognac, France*

DINNER

A five-course dinner imaginatively created and expertly paired with nine wines by Colin Burslem, executive chef, Fairmont Hotel Vancouver.



JANA MACLAGAN
Gala Chair



CHRIS GAILUS
Global BC anchor / Emcee



COLIN BURSLEM
Executive Chef

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8 DAYS

16 COUNTRIES

30 VENUES

57 EVENTS

162 WINERIES

1,450 WINES