

The Most “ Haut du Monde “

Wine of St Emilion Grand Cru is in the world famous ski resort of Courchevel, (Alt. 1850).



Courchevel , december 2011,

It's a world premiere in the history of the wine industry, which in itself certainly not trivial. If this “**No Limit**” pearl of the Alps already has the attention of the wine world for its numerous establishments boasting wine lists stocked with Grand Crus, this event will singularly further captivate the industry.

Last Dec 18, 2012 at 4:37 pm a 225 liters oak barrel, direct from St Emilion, arrived at the hotel ***** **Le Lana**, (the **Tournier Family**), where it will be famously kept, at altitude, in the heart of the new panoramic cellar of the hotel. Therefore clients; amateurs and professionals alike from all horizons may, by appointment, discover the barrel tasting experience “ a la pipette ” just steps away from their table.

Le Chateau Fombrauge St Emilion Grand Cru is the property of Bordeaux magnate Bernard Magrez (Château Pape-Clement, Château Latour Carnet, Château Fombrauge,), who will without a doubt be keeping a paternal and benevolent eye on this audacious endeavor.

It goes without saying that the full attention of professionals and collectors worldwide will be focused on this event, as it is certainly the first opportunity to observe “ *in situ* ” the behavior of a grand cru in altitude.

The 225 liters, (300 bottles, 25 cases of 12 bt) will re-descend to St Emilion in May of 2012 at low moon to be bottled.

During the season 2011/2012 the most audacious connaisseurs can reserve 12 bottles of this unique cru, (Phone +33. 479. 08.01.10 or sommelier@lelana.com) enclosed in a personalized case bearing a plaque engraved with the name, the hometown, and the country of the acquirer. The acquisition and tasting reservation can be made on the hotel's website www.lelana.com, or glass-in-hand, in the new panoramic cellar, looking out at the trendiest new address of the station, the restaurant **Nèο terroir** of **Savoyard specialties**, << *The St Nicolas* >>, remastered by the new Chef de cuisine.

Guy Brémont

Chef Sommelier

