



News Release

For Immediate Release

Wynn Hosts First “Pearl of Burgundy Gala Dinner” in Macau

Embark on a journey to discover the harmony of food and wine

Macau, January 14, 2020 – Macau’s very first Pearl of Burgundy Gala Dinner was a recent success at Wynn Palace Cotai. Wynn is pleased to have once again played host to a culinary event of this scale, where the world’s culinary leaders converged together in Macau – the internationally renowned UNESCO Creative City of Gastronomy. Through this event, food and wine aficionados were given an opportunity to discover the remarkable science of food pairings with wine.

On the day of the event, Sommelier François Chartier, who is celebrated around the world as “Créateur d’Harmonies”, hosted “Taste Buds and Molecules – A New Aromatic Science of Wines, Food & Beverages” Masterclass session at Wynn Palace. At the Masterclass, Chartier shared his food and wine pairing philosophy which covered sake and New World wines; the innovative techniques behind pairing wine with food; deconstructing the relationship between food and wine; and embarking on a scientific culinary journey.

In the evening, more than 30 major winemakers from Old World wine regions attended the Pearl of Burgundy Gala Dinner at Wynn Palace that took guests on an intoxicating food and wine journey. Guests enjoyed six extraordinary dishes created by the master chefs at Wynn, and sampled eight exclusive fine wines from Burgundy, Champagne and Spain. Curated by Chartier, the wines on offer included *Vosne Romanee 1er Cru Les Beaumonts*, *Hudelot Noellat 2015*, *Echezeaux Grand Cru*, *Domaine Francois Lamarche 2013* and *Niepoort Colheita 1997* as well as other premium fine wines. Chartier shared his insights behind the wines and the philosophy behind pairing, which gave guests an opportunity to hear intriguing, behind-the-scenes stories about each of the extraordinary wines.

Canadian native Chartier is highly regarded around the world as one of the pioneers in the research of food and wine pairing. He remains dedicated in his quest to find the perfect match

between aromas and food. And his thirst for knowledge never ceases. For years, he has researched the scientific structure of certain food and wines. He has become a consultant for some of the greatest chefs in the world and is author of *Taste Buds and Molecules: The Art and Science of Food, Wine and Flavour* which received the highest honor of “Best Innovative Cookbook in the World” at the *Gourmand World Cookbook Awards* in France.

Pearl of Burgundy is a wine trading company dedicated to promoting Europe’s finest wines all throughout Asia, specializing in wine domains that are terroir-driven, natural and unique. The company pays regular visits to wineries and holds large-scale wine tasting events. Through these events, Pearl of Burgundy gives wine lovers the opportunity to not only taste a variety of wines, but to also meet and interact with the wine growers themselves.

Media Photos



Photo 1: Wynn Hosts First “Pearl of Burgundy Gala Dinner” in Macau, François Chartier hosted “Taste Buds and Molecules – A New Aromatic Science of Wines, Food & Beverages” Masterclass session at Wynn Palace.



Photo 2: Scallop “a la plancha” with Pearl of Burgundy wine paired with Meursault les Luchets, Domain Roulot 2013



Photo 3: Oyster poached in liquorice water, coucous of Brazil nuts and mandarin paired with Vosne Romanée 1er Cru Les Beaumonts, Domaine Hudelot- Noëllat 2015



Photo 4: Chocolate dome <Tournedos Rossini style> with foie gras paired with Niepoort Colheita 1997

ABOUT WYNN PALACE

[Wynn Palace](#) is the second luxury integrated resort from international resort developer Wynn Resorts in the Macau Special Administrative Region of the People's Republic of China, following the launch of Wynn Macau. Located in the Cotai area, it features a 28-storey hotel with 1,706 exquisitely furnished rooms, suites and villas, versatile meeting facilities, over 106,000 square feet of renowned luxury retail, 14 food and beverage outlets, Macau's largest spa, a salon, a pool and approximately 424,000 square feet of casino space. The resort also features a variety of entertainment experiences, including the dazzling 8-acre Performance Lake that mesmerizes guests with a choreographed display of water, music and light, the unique SkyCab, spectacular, large-scale floral displays by renowned designer Preston Bailey and an extensive collection of art works by some of the world's leading artists.

Wynn Resorts is the recipient of more Forbes Travel Guide Five Star Awards than any other independent hotel company in the world. Wynn Palace is the first and only resort in the world with more than one thousand rooms to receive Forbes Travel Guide Five Star Awards. Wynn Palace opened on August 22, 2016. For more information on Wynn Palace, visit press.wynnpalace.com.

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