



La
CAVE
du
PLAZA ATHÉNÉE
PARIS

A Cellar to Remember

Located in the prestigious Avenue Montaigne where fashion, luxury and business cross paths, the Plaza Athénée has always exalted a refined charm and a warm atmosphere that has appealed to both the elegant Parisians and international guests alike since 1911.

In 2000, world-famous chef Alain Ducasse set up his gastronomic restaurant at The Plaza Athénée and supervises all the catering to this day. Having worked alongside him, the sommelier Gerard Margeon now invites guests to master the arts of the dining table - the French way.

For the first time you will be able to access Plaza Athénée's cellar which will unveil its secrets under the watchful eye of Gerard Margeon. The sommeliers will offer the chance to taste a selection of the impressive 35,000 wine bottles, which include Château Cheval Blanc, Château Latour, Château Margaux Pétrus and Montrachet. Delicate finger food will be served during the tastings.

To broaden their knowledge, the wine-savvy will be able to inject more originality by introducing this as a motivational stay or a work seminar, allowing customers to explore the other side of the wine scene and find out some of the Plaza Athénée's best kept secrets.

Exclusive viewing:

Opening in June 2006 - a private visit* can be arranged upon request, from 3pm daily, for an intimate 2 or a party of 14. You will begin your journey through a direct entrance off the Galerie Colbert, where you will immediately be immersed in the scent of La Cave and feel the spirit of this incredible cellar.

Prices range from €150 per person which includes six wines and one surprise wine, to €500 euros per person for ten wines and one surprise wine. A beautifully engraved tasting glass will be given to all guests as a reminder of their time in La Cave.

Purchases:

Some selected wine bottles will be available to buy in wooden cases of 1, 3 or 6 bottles.

- La Cave has an additional fee of 500 euros per opening.

About Gérard Margeon

Born in Burgundy, in the Hospices de Beaune in 1961 (an exceptional year), Gérard Margeon was rapidly led to discover his region's wines. After years of learning and training, he joined Alain Ducasse in 1993 and will follow him in 2000 to the Plaza Athénée as Head Sommelier.

He also oversees the wine lists from the different Groupe Alain Ducasse's restaurants and manages about 5 000 references. He is arguably one of the most respected men in his profession.

To be a sommelier combines savoir vivre and savoir faire, a philosophy that Gérard Margeon is each day sharing with his team.

The Hôtel Plaza Athénée, located on the prestigious Avenue Montaigne, is a member of The Dorchester Group. Entirely redecorated, it has preserved its classical French style while adding an innovative touch. Chef Alain Ducasse oversees the entire dining operations of the Plaza Athénée and has also his own award-winning restaurant inside the hotel. The Bar du Plaza Athénée is the trendy place to be and ... to be seen.

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