

April 30, 2025

A French Wine Affair

EXCLUSIVE WINE DINNER BY MURA & M. CHAPOUTIER



Welcome to a sip and savour celebration under the stars.

Meet us by the ocean for an exquisite wine dinner in collaboration with M. Chapoutier, a renowned winery in France's Rhone Valley. The Chapoutier family has cultivated vineyards in the region for over two centuries, with a seventh-generation family member now leading the estate.

Your host, Edouard Payot from France, will guide you through a curation of remarkable wines from the Maison of M. Chapoutier. Uncover the secrets, stories and subtleties of each bottle, complemented by gourmet dishes from our culinary artists.

An evening of gastronomic excellence awaits!

6:30 pm to 7:00 pm: Champagne Reception | 7:00 pm to 10:30 pm: Dinner | Mura Garden USD 425 per person for five-course dinner with wine pairing



For more information and reservations, please contact your Jadugar.

All prices subject to 10 percent Service Charge and 16 percent Government Tax.

This special event features six extraordinary wines from M. Chapoutier.

2015 Domaine Schieferkopf, Lieu-dit Berg, Riesling

Developing its full complexity 4-5 years after bottling, this wine is slender and crisp on the palate, with a pleasant lemony nose. The unique subsoil of the Reichsfeld village lends an exceptionally fruity character, minerality and freshness.

2023 M. Chapoutier, Châteauneuf-du-Pape Blanc, La Bernardine

Revealing a dense, rich bouquet, this wine features a blend of Châteauneuf-du-Pape grape varieties, with vine blossom and lily in the nose. 'La Bernardine' is the name of a Chapoutier family house in the middle of the vineyards.

2021 M. Chapoutier, Côtes du Rhône Blanc, Belleruche

A fresh, well-balanced and expressive wine, with aromas of apricot, fennel and floral scents. The grapes are harvested at night to preserve their aromatic components. The Côtes du Rhône appellation is one of the oldest in France.

2020 Trenel, Fleurie, Beaujolais

A favourite among casual wine drinkers and connoisseurs alike, this wine exemplifies the typical characteristics of the Fleurie appellation, known for producing some of the most aromatic and delicate wines in Beaujolais.

2018 M. Chapoutier, Hermitage Rouge, Monier de la Sizeranne

Aged in oak casks, this elegant wine has concentrated, soft tannins and a long aftertaste of black currant and raspberry when young. With a deep garnet hue, it exudes the 'soul' of a good Hermitage.

2021 M. Chapoutier, Bila-Haut Banyuls Rimage

A fortified dessert wine with a powerful nose that shifts between fruits and flowers, giving it a lovely freshness. The gentle tannic structure is typical of the terroir, with mineral and saline notes on the finish.



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