

LOVE BURGUNDY?



**JOIN MAX'S WINE DIVE AUSTIN AS WE HOST OUR EXCLUSIVE,
INVITATION-ONLY BLACK DOOR BURGUNDY WINE DINNER**

Brought to you by Diageo Chateau & Estate Wines

Featuring eight of Burgundy's top-producing 2007 vintage wines.
Tuesday, March 16th, 7:30 PM • Tickets: \$50 per person (Only 40 tickets available)
RSVP to Martha at 512.364.6319 or martha@maxswinedive.com

Wines to be presented by Wine Estate Representatives:



**Etienne Grivot -
Domaine Grivot**

- *Vosne-Romanée*
- *Nuits-St-Georges 1er Cru
Boudots (from 70+ year-
old vines)*



**Michel & Suzanne
Niellon – Domaine
Michel Niellon**

- *Chassagne-Montrachet
“Les Champs Gain”*
- *Chassagne-Montrachet
“Les Chaumées”*



**Alain & Corinne Chavy
– Domaine Alain Chavy**

- *Puligny-Montrachet*
- *Puligny-Montrachet
Les Folatières*

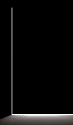
Plus, from Domaine Aurelien Verdet

- *Nuits St Georges*
- *Hautes Côtes Le Prieuré*

All of these hard-to-find Burgundy wines will be paired with a special
“New Orleans Meets Burgundy” menu prepared by MAX'S own Chef Jean Pierre.
The perfectly paired menu will feature dishes including Louisiana Crawfish Tails,
“Baseball Cut” New York Strip, Boudin Blanc and more.

GET BLACKLISTED.

IT'S ABOUT WINE.
IT'S ABOUT DEALS.
IT'S ABOUT TIME.



THE BLACK DOOR™

theblackdoor.com

maxswinedive.com
tastingroomwines.com

BURGUNDY WINE DINNER

ENJOY 8 OF BURGUNDY'S TOP-PRODUCING 2007 VINTAGE WINES PAIRED WITH CHEF JEAN PIERRE'S "NEW ORLEANS MEETS BURGUNDY" MENU.

M E N U

MAIN

WINE PAIRING

BOUDIN BLANC

Mirliton Relish

Puligny-Montrachet

LOUISIANA CRAWFISH TAILS

Spicy Remoulade, Crisp Lettuce

Puligny-Montrachet Les Folatieres

PRINCE EDWARD ISLAND MUSSELS

Kennebec Potato Nest, Shallots, Garlic, Tabasco Hollandaise

Chassagne-Montrachet
"Les Champs Gain"

COLD SMOKED SPECKLED TROUT

Andouille Sausage & Mushroom Stuffing, Crushed Tomato
Beurre Blanc

Chassagne-Montrachet
"Les Chaumees"

Nuits St Georges

"BASEBALL CUT" NEW YORK STRIP

Tartiflette, Pernod Spinach

Hautes Cotes Le Prieure

Vosne-Romanee

CHEESE COURSE

Savarin Triple Cream, Aged Goat, Morbier
With Pickled Golden Raisins, Honeycomb & Smoked Marcona Almonds

Nuits-St-Georges 1er Cru Boudots

INSANELY DELICIOUS CHOCOLATE DESSERT

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- *Chassagne-Montrachet "Les Chaumées"*

Alain & Corinne Chavy - Domaine Alain Chavy

- *Puligny-Montrachet*
- *Puligny-Montrachet Les Folatières*

Plus, from Domaine Aurelien Verdet

- *Nuits St Georges*
- *Hautes Côtes Le Prieuré*