



COUVENT • ON THE MOVE •

COUVENT DES JACOBINS 1961 SERVED DURING THE "WORLD'S 50 BEST RESTAURANTS" CELEBRATIONS IN SINGAPORE

The vintage 1961 of Couvent des Jacobins was served during a 'four-hands' dinner with the chefs of starred restaurants CUT and Quintonil as part of the 18th edition of The World's 50 Best Restaurants in Singapore.

The dinner took place at CUT Singapore on June 24, 2019. CUT was awarded a Michelin Star at the inaugural Singapore Michelin Guide in 2016. Restaurants within Marina Bay Sands, one of Singapore's two casinos, hosted this year's edition of The World's 50 Best Restaurants ranking.

Couvent 1961 came directly from the family's personal library of back vintages. The bottles were shipped in advance and let to rest in Singapore for a few weeks before the dinner. Chef Wolfgang Puck of CUT and Chef Jorge Vallejo of Quintonil paired Couvent 1961 with Quintonil's nixtamalized tomato and sweet onion reduction, one of Quintonil's specialty with typical Mexican flavors.

Tasting notes – Couvent des Jacobins 1961 • Shiny crimson in colour and surprisingly deep for its age. A complexity of old cigars, licorice, wild berries and strawberry jam on the nose. Energetic and racy with notes of vanilla and nutmeg in the bouquet. The wine is a blend of about 75% merlot, 25% cabernet franc. It was aged in about 25% new oaks.



THE
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50
BEST
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