

THE WINE AND FOOD SOCIETY OF NEW YORK

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August 7, 2026

Champagne, Sushi, Sashimi and More at the Moët Hennessy Trade Showrooms
Tuesday, September 8, 2026 from 6:30pm
Members \$255 • Guests \$345
Event #1349

Dear Member:

As you know, we strive to hold our events in private dining rooms at top restaurants or at exclusive venues that are not open to the public. We are going to kick off our 2026-2027 season by doing it again. This time, we will enjoy four prestigious champagnes paired with a sushi and sashimi feast in the trade-only showrooms at Moët Hennessy's New York headquarters at 7 WTC. And, to top off the evening, we will indulge in a special tasting of Hennessy Paradis cognac.

About Our Venue



After many decades in the meatpacking district, Moët Hennessy moved into spectacular new offices and showrooms on two 40,000 square foot floors at 7 World Trade Center just before Covid. Now fully re-opened, we will not only enjoy ultra-premium champagnes paired with sushi and sashimi, and the delicious Hennessy Paradis cognac, but we will also get to drink in the stupendous views afforded us from the 36th floor of 7 WTC.

The Champagnes

The **Krug Grande Cuvée 173rd Edition** is centered around the 2017 harvest, aged on lees for at least 7 years, including reserve wines back to 2001. It's cépage is 44% Pinot Noir, 36% Chardonnay and 20% Meunier. It is rated 94+ by Parker.

The **2013 Dom Ruinart Blanc de Blancs** Dom Ruinart Blanc de Blancs is made exclusively from Grands and Premiers Crus chardonnay, 70% of which are grown on the Côte des Blancs and 30% of which are grown on the Montagne de Reims. It is rated 96+ by Parker.

The **2017 Dom Pérignon** is comprised of about 60% Chardonnay and 40% Pinot Noir. It is rated 95+ by Parker.

The **2018 Veuve Clicquot La Grande Dame Rosé** is created from Pinot Noir sourced exclusively from the "Clos Colin" parcel, a Grand Cru clos in Bouzy.

About Our Speaker

The evening will be curated by Junxi Chen, Private Client Manager for the Northeast at Moët Hennessy and an Advanced Sommelier. Before taking on this leading role at Moët Hennessy, Jun was head sommelier at venues including Masa and Joji. Jun will introduce each champagne as it is served, providing a brief presentation on its history, production, and tasting notes before guests move on to the next selection.

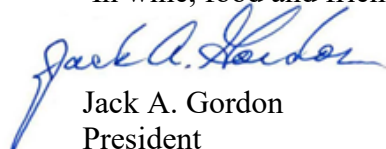


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The Society wishes to thank Junxi Chen of Moët Hennessy and the entire team at Moët Hennessy, as well as our retail partner, Mahesh Lekkala of Wine Legend, for organizing this unprecedented season opener.

This event is strictly limited to 30 members and is expected to sell out quickly. It is therefore suggested you reserve immediately to be included in this unique evening. If you would like to bring a guest, let Rose know and, if spots are available one week from today, your guest can attend, too. Reservations can be made online at www.wfsny.org or by contacting Rose at rose@wfsny.org or 908-719-0550.

In wine, food and friendship,

A blue ink signature of Jack A. Gordon, written in a cursive style. Below the signature is a white rectangular box containing the text "Jack A. Gordon" and "President".

Jack A. Gordon
President

Date: Tuesday, September 8, 2026

Time: 6:30PM – 9:00PM

Location: Moët Hennessy Trade Showrooms, 7 World Trade Center, 36th Floor

Contribution: Members: \$255 ~ Guests: \$345 (there will be a 4% surcharge if paying by credit card, so please use Zelle or pay by check). Zelle payments can be sent to rose@wfsny.org or 917-733-8289.

Dress: Business Attire with Name Tag

Note: Your attendance at this event constitutes your consent to the use of your name and likeness on the Society's social media and website.

The Cognac

Hennessy Paradis Cognac

Hennessy Paradis is defined by its graceful character and immediately delights with its rich copper color. It is a perfectly balanced blend, both voluptuous and round, and combines smoothness and strength with a silky texture. Naturally, it has a flavourful and deep, persistent finish.



Often retailing for well north of \$1,500, we will be offered special pricing available only to our members.