



Chaîne des Rotisseurs

7-11 SEPTEMBER 2022

HUNGARY

3rd INTERNATIONAL OMGD GRAND CHAPITRE



WELCOME NOTE

After having had two years of no physical activities, we are delighted to cordially invite you to participate in the 3rd Annual International OMGD Grand Chapitre, which will take place this year on September 7th – 11th, 2022 in the “UNESCO’s World Heritage Site”, The Heart of Europe, and The Pearl & Queen of the Danube; Budapest-Hungary.

During this eventful 4-day program, we will be introduced to the Hungarian wine history that is dating back to the Roman times at the 5th century AD, and visiting selected number of wine cellars, and tasting a wide variety of the world renowned superb Hungarian wines, while experiencing and enjoying the Hungarian culinary arts at famous, historical dining venues in Budapest. The event will also include five wine workshops, as well as a visit to the 31st Annual “Budapest Wine Festival” and tasting of different Hungarian wines. There is also the possibility of being inducted to one of Hungary’s well known wine regions confréries.

We would like to take the opportunity to thank our colleague member of the Conseil Magistral and Bailli Délégué Honoraire Ivan Novak, as well as the Bailli Délégué of Hungary Katalin Pintér and her National Board for hosting this year’s event in their esteemed country, and for being instrumental in the preparation of this unique program.

Looking forward to welcoming you there.

Vive La Chaîne et Vive l’Ordre Mondial



Yam Atallah
President Confrérie
De La Chaîne Des Rotisseurs



Mohammed Hammam
Chair, International
OMGD Committee



PROGRAM

DAY 1 – WEDNESDAY – SEPTEMBER 7, 2022

ARRIVAL AND CHECK-IN, WELCOME DINNER

12:00-17:00 Registration and welcome desk at Budapest Marriott Hotel (1st floor)

18:00-18:30 Registration desk at Gerbeaud Atrium (cloak room) (for guests with other hotels)

18:30 Welcome dinner and sparkling wine tasting at Gerbeaud House

DAY 2 – THURSDAY – SEPTEMBER 8, 2022

FULL DAY EXCURSION TO SZEKSZÁRD AND VILLÁNY WINE REGIONS BY BUS

Visiting high prestige cellars with winemakers' presentations and tasting

8:30 Bus departure from Marriott Hotel

Cellar visit and wine tasting followed by lunch at Takler Winery

(Szekszárd – 160 km from Budapest)

Cellar visit and wine tasting and winemaker's dinner at the Gere and Bock Wineries

(Villány – 70 km from Szekszárd)

app.

21:30 Bus arrival to Marriott Hotel

DAY 3 – FRIDAY – SEPTEMBER 9, 2022

WINE DAY IN BUDAPEST

9:30 Bus departure from Marriott Hotel

Visit to Sauska cellar with wide selection wine tasting

Lunch at Gundel Restaurant

app.
15:00 Bus arrival at Marriott Hotel

17:00 Bus departure from Marriott Hotel to the internationally well-known

Budapest Wine Festival at Buda Castle

(entrance ticket, tasting glass and wine and dinner coupons provided)

21:00 Bus departure from meeting point to Marriott Hotel

Evening at leisure for those who would like to explore Budapest by night

(app. 25 min. walk back to Marriott Hotel, over Erzsébet bridge,

or official taxi available at main entrance of the Festival)

DAY 4 – SATURDAY – SEPTEMBER 10, 2022

WORKSHOPS, INDUCTION CEREMONY, GALA DINNER at Marriott Hotel

8:45 Caviar & sparkling wine presentation and tasting (from 8:45)

Junibor (Junior Hungarian Winemakers) presentation and wine tasting (from 9:50)

Pannonia Wine Sisterhood presentation and wine tasting (from 10:30)

Confrérie de Tokaj presentation and wine tasting (from 11:15)

Zwack spirits and wines presentation and tasting (from 12:30)

13:30 Buffet lunch at Marriott Hotel

17:00 Törley sparkling wine welcome

17:30 Induction Ceremony at Marriott Hotel, Liz Ballroom

19:30 Gala dinner at Marriott Hotel with special guest star performance, Budapest Ballroom

DAY 5 – SUNDAY – SEPTEMBER 11, 2022

Breakfast at hotel and individual departures

WELCOME DINNER AND SPARKLING WINE TASTING AT
GERBEAUD HOUSE



Gerbeaud is an iconic landmark on Vörösmarty Square. It is probably the most widely known café in Budapest and surely one of the most famous gastronomic assets of Hungary. It is also one of Europe's oldest established trademarks and an example of how to go through constant renewal while preserving traditions.

Founded in 1858 by Hungarian pastry chef Henrik Kugler, today's tourist favourite enjoyed almost immediate success thanks to its unique selection of frothy coffees and distinct sweets. By the time Kugler's shop moved to its current and more prestigious location, it was already firmly established. Global fame came with the arrival in 1884 of Swiss confectioner Émile Gerbeaud, who joined Kugler for a prosperous collaboration that lasted decades. Surviving two world wars, the passing of its founding members and multiple changes of ownership, Gerbeaud managed to preserve its heritage. After a grand makeover in 2010, the place was revived as a contemporary attraction, where tradition and innovation meet within a gilded interior. A spacious terrace fills in the warmer months. Its signature layered spongecake is served across Hungary.

We are inviting our guests for a welcome toast to the Gerbeaud Café's Golden Salon, reminiscent of a Viennese Café with its glamorous crystal chandeliers. Then, a sparkling wine tasting will be followed by a 4-course dinner in the Atrium Event Hall which has been fully renovated in 2020 and has one of the most spectacular atmospheres under its glass ceiling.

Dress code: business suit with Chaine & OMGD ribbons

WINE TASTING EXCURSION TO SZEKSZÁRD AND VILLÁNY WINE REGIONS BY BUS

TAKLER WINERY, SZEKSZÁRD
CELLAR VISIT WITH WINE TASTING FOLLOWED BY LUNCH



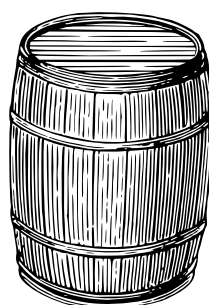
The Takler family has dealt with winegrowing and winemaking since the 1700's in that exceptional region between the hills of Szekszárd. At that time, the Takler family, just as some other wine-maker families, settled in Szekszárd according to the settlement of Maria Teresia. Their current winery established in 1987 is controlled by the „consultative board of three”: Ferenc Takler and his two sons. The Takler „Trio” is now farming on 58 hectares, most of which are in the best location of the wine region.

Grape varieties: Kékfrankos, Cabernet Franc, Merlot, Kadarka, Cabernet Sauvignon, Pinot Noir, Syrah, Sauvignon Blanc, Chardonnay. In order to grow the finest grapes while maintaining consistent quality, high density vines (5,500-6,000/hectare) are planted applying modern training systems (low cordon and Guyot).

The winery excellence was recognized in numerous national and international competitions. In 2004, Ferenc Takler was named „Winemaker of the Year”.

The cellar visit will include wine tasting and the interesting story of the Winery. Our guests will then enjoy a 3-course lunch at the venue before heading to Villány for the next wine-tasting adventure.

Dress code: casual during the day with Chaine & OMGD ribbons for visits, tastings, and dining events



GERE WINERY, VILLÁNY CELLAR VISIT WITH WINE TASTING AND FINGERFOOD



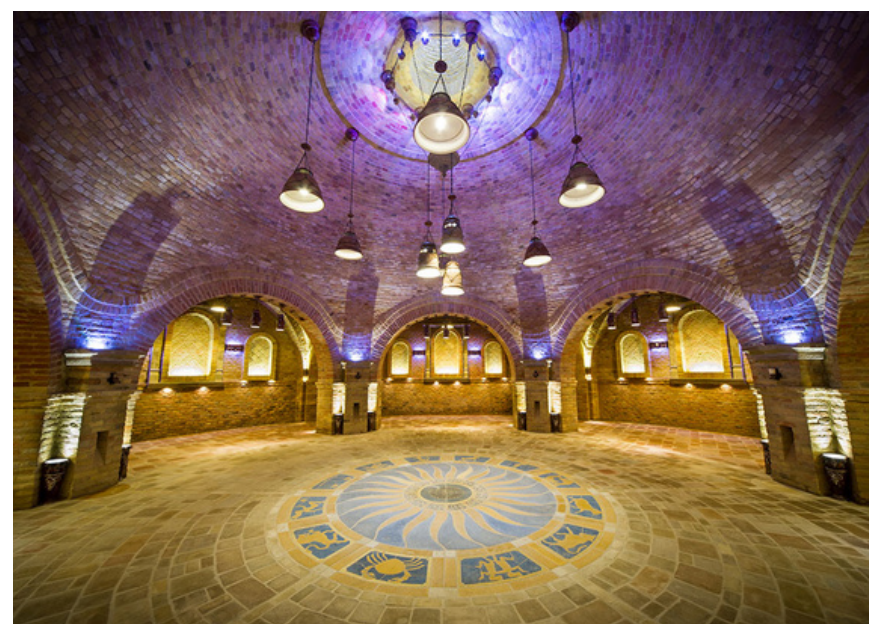
The history of GERE ATTILA WINERY started 7 generations ago. We had to respect the traditions but also develop and apply experimental aspect. Nowadays the estate size of our family is 70 hectares, cultivated organic since 2010. The young generation also takes part in the everyday of the winery, and Andrea, daughter of Gere Attila became CEO of the company.

The perfectly ripe, hand selected grapes coming from organic vineyards are taken to a cellar equipped with state-of-the-art technology. Following the gentle extraction, the wines are racked into traditional, top quality Hungarian oak barrels and then ageing continue after bottling. This is what makes Kopar, Solus and Attila unique, complex and elegant, and why they can stand up to the best wines of the world. Their goal is to express the fragrance and flavors typical of the Villány wine region so the applied technological steps are all gentle.

In 2008 CROCUS GERE RESORT & SPA**** and the a'la carte MANDULA RESTAURANT & WINE BAR were opened, which offers four star accommodation vinotherapy spa and regional gourmet kitchen, matching the quality level of the A.GERE wines. By the years the product range expanded as well from wines to grape seed products, these containing premium chocolates and cosmetics.



BOCK WINERY, VILLÁNY CELLAR VISIT WITH WINE TASTING AND FINGERFOOD

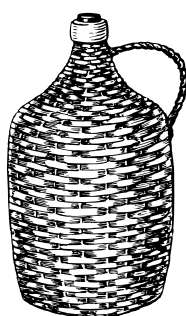


The Bock family is a true national and international success story: award-winning wines, gastronomic successes and satisfied returning customers. The Bock Cellar is a family enterprise where viticulture and wine-making have been a family tradition for many decades, if not centuries.

The ancestors settled in Hungary from Germany in the 18th century. The family has been involved in viticulture and wine-making in the Villány wine region since 1850. Since then, a love of wine and the knack for making it have been carried from father to son until today. Two generations of Bocks are presently behind the Bock logo.

The Cellar is a two-story structure and operates as processing plant, warehouse and cellar all in one. At the end of the 100-metre Bock Cellar can be found the interestingly formed circular cellar, otherwise known as the Bock Chapel, which has also a special acoustics.

Bock Winery has earned numerous awards, including the national awards for Winemaker of the Year in 1997, Winery of the Year in 2007 or that of the most beautiful Wine Estate in 2014. Hundreds of Bock wines won champion, grand gold or gold awards in international wine competitions in the last 40 years.



WINE DAY IN BUDAPEST

SAUSKA CELLAR
VISIT WITH WIDE SELECTION WINE TASTING

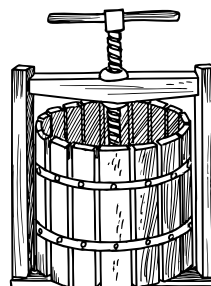


Sauska is a Hungarian family-owned winery that aims at giving recognition to Hungarian wines across the globe. Sauska grows indigenous and international grape varieties and use only the power of gravity and ambient yeasts to craft their wines. They run the gamut from sparkling to still; dry to sweet; white, red and rose. Teamed up with a young, talented and passionate staff, the winery truly enjoys its journey with the desire to make world-class wines that are precise, elegant and uniquely Hungarian.

Come and take a peek of renowned French Chef de Cave Régis Camus and Tokaj proprietor Christian Sauska's progressing project in Budafok, home of the methode traditionnelle sparkling winemaking of Hungary!

Sauska's prestigious Tokaj estate provides the premium quality bases to shape a new generation of terroir sparkling wines in the 150-year-old natural limestone cellar. Already under the radar of the bubble enthusiasts, Sauska Brut NV won the only Hungarian Gold and Best in Class Award at the Champagne and Sparkling Wine World Championship in 2021.

Dress code: casual during the day with Chaine & OMGD ribbons for lunch and tastings, comfortable shoes advised for the evening



GUNDEL RESTAURANT LUNCH



Built in 1894 and located in City Park, Gündel Restaurant is one of the most famous restaurants in Budapest. Born at the dawn of the 20th century, Gündel House, the pioneer of Hungarian cuisine and an exclusive restaurant, survived the storms of history, two world wars, economic crises and decades of nationalization. The buildings to be retained in the City Park include the Owl Castle and the Gündel building. Gündel is synonymous with the history of Hungarian gastronomy and Hungarian hospitality, so since its privatization all its operators have flagged the gastronomic renewal of the restaurant and the promise of becoming one of the culinary highlights of the Hungarian capital again.

Gündel is a place

...where legends were born and what legends visited. Arnold Schwarzenegger is a returning guest, Queen Elizabeth was amazed by the original dumplings from Somló, and Angelina Jolie's favourite dish is the pike perch Kárpáti style.

Gündel is an ambiance...

... where you can work in a cosy environment or manage your affairs away from the noise of the city centre.

Gündel is a milieu...

... where the familiar melodies are played by a live band, and all of a sudden you find yourself flying through time with your loved ones while having a heavenly dinner.

Gündel is a restaurant and a café...

... where hospitality, cuisine and tradition meet at the highest level. Justas Károly Gündel had dreamed of.

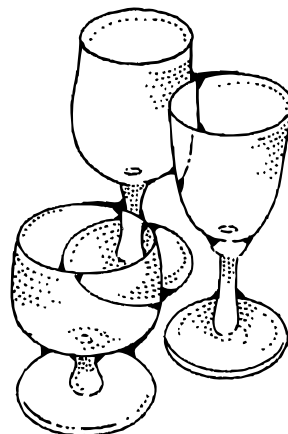
BUDAPEST WINE FESTIVAL AND TASTINGS



The [Budapest Wine Festival](#) is one of the long-awaited events in Budapest in the autumn season. It is more than the Hungarian National Wine Festival as it often reaches out to other nations, featuring a guest country's wine culture.

The Wine Festival takes place every year in September and features a fascinating Harvest Procession. The venue is the grounds and courtyards of the scenic hilltop Buda Castle in Budapest, and the programme is on the list of any wine lovers who like to taste Hungarian products while enjoying concerts and artistic performances.

In 2021, the Budapest Wine Festival celebrated its 30th anniversary. Hungary's favourite wine festival has become popular beyond its borders, attracting more than 40,000 people from around the world every year to its World Heritage site.



WORKSHOPS, INDUCTION CEREMONY, GALA DINNER AT MARRIOTT HOTEL

1. CAVIAR & SPARKLING WINE WORKSHOP



Gourmet Selection is a brand that represents the highest quality and our enthusiasm towards caviars. It has been 12 years now that we work on our caviar selection in cooperation with our fish farmer partners; which dedication and the experiments of alternative saltings, results in an international niveau selection.



The offer provided bends from the caviar of Siberian sturgeon, Osetra, or even the Imperial Gold caviar. Tasting such a rarity, especially from the back of hand is a remarkably sophisticated experience. This moment, being accompanied in a considerate way by an expert of the world of caviars, tempts numerous guests of ours to become our loyal clientele.

2. JUNIBOR WORKSHOP



Junibor - Young Winemakers Association - was established in 2008 with the goal of creating a community that will ensure the professional development of the winemaking generation of the future. The most important for them is to help each other to make better and more enjoyable wines. In addition to their own learning and further development, they also want to be able to address their own generation in the matter of cultured wine consumption and wine culture, so great emphasis is placed on contact with young wine drinkers.



Female and male winemakers can become member under the age of 35 and can remain until the age of 40.

Dress code: casual with Chaine & OMGD ribbons



3. PANNONIA WINE SISTERHOOD WORKSHOP



In the summer of 2004, twelve women decided that the most effective way to contribute to the Hungarian wine culture was to set up a wine sisterhood and thus created the foundation of the Pannonia Wine Sisterhood.

They cherish the traditions and culture of the Hungarian winemaking and create a bridge between Hungarian wine producers and consumers all around the world.

Let them invite you to a special workshop and wine tasting where the members of the Pannonia Wine Sisterhood introduce you to the most outstanding wines of three historical wine regions of Hungary.

4. CONFRÉRIE DE TOKAJ WORKSHOP



**TOKAJI
BORLOVAGREND**
CONFRÉRIE DE TOKAJ

In 2012 members of the Tokaj Wine Region Vinum Regum Vinorum agreed the rejuvenation and workings of the Confrerie. The new society took the name Confrérie de Tokaj.

The aim of the Confrérie is to represent the Tokaj Wine Region and Tokaji wines in Hungary and abroad to reposition Tokaj as the treasure it is.

The Confrérie serves as an umbrella organisation for the best of the region's producers, who believe in terroir and the unique character of these white wines. Most of the founding members of the Confrérie are Tokaj wine producers, but membership is open to all friends of wine and professionals who wish to participate in the evolution of the region.



5. ZWACK SPIRITS AND WINES WORKSHOP



Zwack Unicum is a liqueur distilled from over forty herbs from all over the world. It was invented in 1790 by one of the family's ancestors, Doctor Zwack, royal physician to the Austro-Hungarian Emperor. „Das ist ein Unikum” Joseph II is said to have declared, thus giving this herb liqueur in its distinctive round bottle its name.

Ever since, Unicum has been known as the national drink of Hungary with its recipe a jealously guarded family secret. The liquor is aged for several months in oak casks in the cellar under the distillery.

Zwack is the leading importer and distributor of spirits and liqueurs in Hungary. Apart from Unicum, the Zwack Company's flagship brands are Fűtűlős, the famous fruit liqueur, Vilmos, a pear specialty, St. Hubertus, a bitter orange liqueur and the Zwack vodka, Kalinka.

BUFFET LUNCH AT MARRIOTT HOTEL, DNB RESTAURANT

Dress code: casual with Chaine & OMGD ribbons



INDUCTION CEREMONY AND GALA DINNER



INDUCTION CEREMONY AT BUDAPEST MARRIOTT HOTEL – LIZ BALLROOM

Törley sparkling wine is offered before and after the ceremony.

GALA DINNER AT BUDAPEST MARRIOTT HOTEL – BUDAPEST BALLROOM

There is no better place to top off the 3rd OMGD Grand Chapitre programmes, than the Budapest Ballroom of Marriott hotel with its magnificent view of the city's skyline. Enjoy an exclusive 5 course dinner with an excellent wine pairing at our closing event.

SPECIAL GUEST STAR PERFORMANCE - Erika Miklósa

Erika Miklósa is a Kossuth, Liszt Ferenc and Prima Primmissima Prize-winning coloratura soprano singer.

She her debut at the Erkel Theatre in the role of Papagena in 1990 at the the tender age of 20. In 1992, her voice teacher, Júlia Hamari, invited her to perform at a concert entitled The Master and the Future, her first international appearance. In that same year, she received the opportunity to sing the part of The Queen of the Night in Mannheim. She has sung The Queen of the Night on every major stage in the world, with nearly 300 performances under her belt from London to Paris and from Munich to New York making her the most sought-after singer in this role. She has had an ongoing contract with New York's Metropolitan Opera since 2004. In 2012 her exceptional talent and career thus far brought her the Kossuth Prize. In 2022 she decorated with the Order of Saint Stephen.



Dress code: black tie with Chainé & OMGD ribbons



BUDAPEST MARRIOTT HOTEL



1052 Budapest, Apáczai Csere János u. 4.

+36 1 486 5000

www.marriott.com

Budapest Marriott Hotel welcomes you to Hungary's capital city with modern style, exceptional service and an unbeatable location. Tucked along the banks of the Danube River, our hotel is near some of Budapest's most treasured landmarks, from the Chain Bridge to Buda Castle.

The Marriott Hotel was built in 1969 according to a design by the famous Hungarian architect József Finta and taken over by the Marriott hotel chain in 1993. It was the first international hotel in the Hungarian capital and it is the only one offering a magnificent Danube panorama from all of its 364 newly refurbished rooms.

Intuitively designed rooms and suites, all updated in a major renovation, offer scenic views of the river and home-like comforts including high-speed Wi-Fi, deluxe bedding and an ergonomic work-space. Elsewhere at the hotel, you can enjoy a delectable meal at DNB Budapest, or breathtaking sunsets from our Liz and Chain Sky Lounge roof bar terrace on the 9th floor.

UNICUM

RISERVA

DOUBLE AGEING IN OAK CASKS



UNICUM, AGED IN AN 85 YEAR-OLD CASK
and
IN TOKAJ BARRIQUES FROM THE WINERY OF IZABELLA ZWACK



WWW.UNICUM.HU/RISERVA

ZWACK QUALITY, BUT IN MODERATION



FRANCIÁ BORSÁRATÓBÓL
LANCHID
DE LUXE BRANDY

7 YEARS OLD PREMIUM FRENCH WINE DISTILLATE
AGED IN HUNGARIAN OAK AND CHESTNUT BARRELS



ZWACK MINŐSÉGET, DE MÉRTÉKKEL

KRISZTINA CZILLAHÓ
Executive Assistant

00 36 30 968 4060

chaine@chaine.hu

BETTINA SZABADOS
Senior Assistant

00 36 20 207 8648

KATALIN PINTÉR
Bailli Délégué

00 36 30 250 1555

bd@chaine.hu

IVÁN NOVÁK
President Honoraire

00 36 20 471 6337

CHAINE DES ROTISSEURS HUNGARY

1051 Budapest, Vörösmarty tér 7-8.

We reserve the right to programme change.

