



For more information, please contact:  
May Selby, public relations, 970.544.6269  
[mselecty@thelittlenell.com](mailto:mselecty@thelittlenell.com)



*Napa Valley's notable Opus One Winery is collaborating with  
The Little Nell for an exclusive dinner on Saturday, June 17.*

#### **CELEBRATE THE SENSES DURING THE FOOD & WINE CLASSIC IN ASPEN**

**Aspen, Colo. (May 31, 2017)** – As the confluence of culinary and wine experiences in Aspen, The Little Nell has prepared a series of elevated offerings to celebrate the senses during the [FOOD & WINE Classic in June](#). Executive Chef Matthew Zubrod and Wine Director Carlton McCoy, M.S., are the masterminds behind three premium wine and culinary experiences at element 47, partnering with esteemed wineries and organizations and featuring renowned wine savants as your hosts. Burn the midnight oil at our late night Champagne Parties at Chair 9, two can't-be-missed events, each open to one and all with no cover, chic musical entertainment, drink specials and an enticing bar menu. We look forward to welcoming you all weekend for Aspen's official start to summer. Please see below for details.

#### **Thursday, June 15:**

**The Champagne Party, 10:30 p.m. – 1:30 a.m. at Chair 9** – Presented by Dom Pérignon and Veuve Clicquot; featuring an electrifying DJ with electric violinist Kat V of Chicago. For the second consecutive year, Chair 9 plays host to the hottest late night parties of the weekend. Mingle with culinary greats, wine industry notables, and Aspen's jet set. No cover, no list, no reason not to stay up late with The Little Nell. Cash bar with drink specials and bar menu available. **Three private booths are also available for bottle service (\$1000 minimum). To book, please contact Wine Director Carlton McCoy at [cmccoy@thelittlenell.com](mailto:cmccoy@thelittlenell.com).**

**Friday, June 16:**

**The Great Domaines of France Dinner, 7 p.m. at element 47** - Hosted by Master Sommeliers Shayn Bjornholm and Jay Fletcher, this five-course, wine paired dinner is a benefit for the [Guild of Sommeliers Education Foundation](#), an organization that sends supports sommeliers in their wine studies, including sending them on enrichment trips around the world. Just twenty seats are available for this private dinner on the patio at element 47. [Please see the menu here](#). **Tickets are \$850/person. For additional details and to reserve your seat, please contact Wine Director Carlton McCoy at [cmccoy@thelittlenell.com](mailto:cmccoy@thelittlenell.com).**

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**Saturday, June 17:**

**Krug Champagne Lunch – 12 p.m. at element 47.** Krug Champagne was founded by Joseph Krug in 1843 in Reims, the principal city of France’s Champagne region. It is regarded as one of the famous Champagne houses that formed part of the Grande Marques and is majority-owned today by multinational conglomerate LVMH Moët Hennessy Louis Vuitton SE. By invitation from Little Nell Wine Director Carlton McCoy, Krug will present a special lunch with a national representative leading you through the entire portfolio, beginning with different bottlings of its multi-vintage – dating 15 – 20 years ago. Among the exclusive bottlings, you’ll enjoy Krug’s Single Vineyard Blanc de Blancs Clos de Mesnil. \* [Please see the menu here](#).

**Legacy of Opus One Dinner – 7 p.m. at element 47.** Opus One was founded in 1979 by Philippe Rothschild and Robert Mondavi. Little Nell Wine Director Carlton McCoy approached the Vice President of Domestic Sales at Opus One with the idea to collaborate on a wine dinner together. “People have been increasingly recognizing the ageability and greatness of California Cabernet,” McCoy explained. “I asked the team at Opus One if they’d ever presented a vertical tasting from the first vintage in 1979 to the current release of 2014. They hadn’t done this yet and agreed it was a good idea given the refreshed interest. Instead of focusing on every vintage – they’ll focus on the most highly rated, best vintages.” The Vice President of the winery will be present to speak to the history of the partnership between the Rothschild and Mondavi families, their winemaking vineyards, and the past, present and future of Opus One. The [menu](#) was written to feature The Little Nell’s Wagyu beef from Emma Farms. **\*The Krug Lunch and Legacy of Opus One Dinner are offered as a paired ticket for \$2,000/person (one seat at the lunch and one seat at the dinner). For additional details and to reserve your seat, please contact Wine Director Carlton McCoy at [cmccoy@thelittlenell.com](mailto:cmccoy@thelittlenell.com).**

**Sunday, June 18:**

**[GT5 Grand Tasting: 12:45 – 2:30 p.m. – Wagner Park](#)**. For those attending Sunday's GT 5 Grand Tasting, we invite you to visit The Little Nell's booth at Wagner Park for a grand finale. Executive Chef Matt Zubrod and team will be serving up Kombu Braised Wagyu Beef Brisket with Smoked Carrot Aioli, showcasing our specialty Wagyu Beef produced exclusively for element 47 by Emma Farms in Basalt.

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***Images of The Little Nell:***

<https://aspensnowmass.imagerelay.com/sb/9b6ccca6-388e-4afc-a99a-f02a897ba911>

***About The Little Nell***

*Cosmopolitan yet intimate, contemporary yet timeless, The Little Nell invites guests to experience Aspen's only Forbes Five-Star, AAA Five-Diamond, ski-in/ski-out hotel – a Relais & Châteaux resort. For more information and for reservations, please call 888.The.Nell (888.843.6355) or visit [www.thelittlenell.com](http://www.thelittlenell.com).*

***Awards, Accolades and Talent***

*The Little Nell's culinary team is led by Executive Chef Matt Zubrod, Executive Sous-Chef Keith Theodore, Patrick Dunn as Chef de Cuisine of element 47, and Chris Guzman as Pastry Chef. Master Sommelier Carlton McCoy oversees the wine program. Element 47 has been acknowledged with [numerous awards](#) including The Grand Award from Wine Spectator since 1995, recognition as one of America's 100 Best Wine Restaurants from Wine Enthusiast, nominated for its Outstanding Wine Program by the James Beard Foundation and the recipient of a Forbes Five-Star rating since 2015.*

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