



Media Release

Davidoff launched its international Tour Gastronomique 2016 in the Dominican Republic

Basel/Altos de Chavón (Dominican Republic), February 2016. On the heels of the huge success achieved in recent years, Oettinger Davidoff celebrated its first ever international Tour Gastronomique in 2016, a vibrant, imaginative celebration of culinary delights accompanied by a very special gourmet cigar, at Casa de Campo, Dominican Republic.

The tour kicked off in the romantic setting of Altos de Chavón, Casa de Campo Resort, Dominican Republic, with the Art & Gourmet weekend. The weekend's key events were the Art & Gourmet Cocktail on Friday 19th February in Altos de Chavón, where Davidoff's International Art Residency is located, and the Davidoff White Gourmet Night on Saturday 20th February at Minitas Beach, Casa de Campo.

On Friday, guests were invited to tour the open art studios before being treated to a flying buffet dinner of signature dishes, enhanced by cocktails, wine and freshly rolled Davidoff cigars. In the spirit of the tour, Swiss and Dominican chefs have worked side by side to create a superb feast. Anthony Masas, Executive Chef of Casa de Campo (the resort with six restaurants where guests will stay) cooked with Peter Knogl, the renowned three-Michelin-star and 19 GaultMillau Swiss Chef from the Cheval Blanc of Grand Hotel Les Trois Rois in Basel/Switzerland.

To further nurture the spirit of Caribbean-European harmony, on 20th February the Davidoff White Gourmet Night at Minitas Beach in Casa de Campo treated the 80 guests to a five-course banquet with exclusive wines, prepared by Peter Knogl, spiced up by local Caribbean beats, fine rums and freshly rolled cigars. The night was highlighted by the global launch of the Limited Chefs Edition, a special cigar line, created exclusively by six international chefs for the Davidoff Tour Gastronomique.

Hans-Kristian Hoejsgaard, CEO of Oettinger Davidoff, exclaimed: "I am delighted to see people connect and fill unforgettable moments in life with the joy and pleasure of class and beauty thanks to our premium cigar Davidoff. It's a great honour to receive our local and international guests interested in fine cuisine, fine art and fine cigars here in the Dominican Republic, where our handmade cigars are crafted and many of our employees are based. Tonight it's all about truly savouring every minute and I am particularly proud that Peter Knogl, from our hometown in Basel and one of Switzerland's most renowned chefs, has accepted to host this unforgettable Tour Gastronomique with Davidoff here in the Dominican."



“The Davidoff Tour Gastronomique rejoices when Caribbean and European cultures fuse to create something with a distinctive personality and unique flavour. Our Davidoff White Gourmet Dinner is marked by excellent food and exciting guests who like the very best of Caribbean and European art and cuisine. Tonight we are particularly thrilled to launch our first ever gourmet cigar, the Davidoff Chefs Edition, which was crafted to be a perfect partner to round off an exquisite gourmet meal and augment the enjoyment of the memorable conversations that typically follow these meals,” added Paloma Szathmáry, Senior Vice President of Corporate Communication at Oettinger Davidoff AG.

About the Davidoff Chefs Edition

For the first time in history, Davidoff master blenders have collaborated with six of the world's top chefs to create Davidoff's latest cigar creation, the Davidoff Chefs Edition. The Davidoff Chefs Edition offers fine dining and an exceptional cigar for connoisseurs to enjoy after a culinary tour de force. This unique partnership with some of the world's greatest chefs has inspired Davidoff master blenders to blend a truly memorable cigar.

“When I first met with my colleagues and the Davidoff team to discuss the blend of Davidoff's first Chefs Edition, it was important to me that every connoisseur would have fun with the product. As a chef, my key aim is to deliver new delights and to make people happy, and that's why I love my job and the Davidoff Chefs Edition project,” said the famed Swiss chef, Peter Knogl, from the Cheval Blanc of Grand Hotel Les Trois Rois in Basel/Switzerland.

Apart from Peter Knogl, the chefs who applied their refined palates in influencing this unique cigar were Renato Wüst of Bad Ragaz Grand Resort in Switzerland, TV Chef Ali Güngörmüs, of Le Canard HH Pageou, Munich in Germany, TV Chef Léa Linster of Restaurant Léa Linster in Luxembourg, Michel Trama of Relais & Chateau, Puymirol in France and Maria Marte of Club Allard, Madrid in Spain. Between them the six chefs boast nine Michelin stars and the two Swiss chefs, Knogl and Wüst have 19 and 15 GaultMillau points respectively Wüst also bears the honour of being GaultMillau CigarMan of the Year 2016.

The blend

The Davidoff Chefs Edition is the equivalent to a culinary masterpiece. Just like the perfect meal, it begins gently with complex layers of subtle flavours and builds up to a sublime and unforgettable crescendo. The wrapper is oily and smooth and everything about it, from its flawless composition to its elegant colour, whets the appetite for the cigar's initial flavors, both nutty and sweet. The flavors become richer and more uplifting in the second third, with hints of citrus and bloomy fruit, conjuring up mountain grasslands surging with sap in spring. It offers a sensually rewarding, refined aftertaste that is both oily and creamy. In the last third, the cigar's beauty and vitality erupt into an intense, peppery yet meltingly sweet and gratifying Grand Finale, just as a gastronomic extravaganza is crowned by a superb dessert.



Tobacco profile

FORMAT: Toro
FILLER: San Vicente Mejorado Seco, San Vicente Mejorado Visus, Piloto Visus, and San Vicente Visus
BINDER: Ecuador Connecticut
WRAPPER: Habano 2000

To complement its robust and complex elegance, the Davidoff Chefs Edition pairs perfectly with an aged Cognac, Amarone, or Sauternes.

Launch and availability

The Davidoff Chefs Edition will be available at selected Appointed Merchants in the US, and at Depositaires/Davidoff Flagship Stores worldwide starting in March/April 2016.

In 2016 the Davidoff Tour Gastronomique (DTG) will visit Switzerland, Germany, Luxembourg and Spain:

14th April DTG goes to Bad Ragaz/Restaurant IGNIV by Andreas Caminada.

30th May DTG goes to Zürich/Davidoff Ship.

4th June DTG goes to Munich/Golf Club Beuerberg.

9th June DTG goes to Madrid/Restaurant Club Allard.

23rd June DTG goes to Luxembourg/ Restaurant Léa Linster.

8th September DTG goes to Geneva/Restaurant Bayview.

29th September DTG goes to Wolhusen/Tropenhaus Wolhusen.

The 2016 international Davidoff Tour Gastronomique is priced as follows:

- Art & Gourmet Weekend from USD 150 – 360 per person, per event.
- In Switzerland from CHF 300 – 350 per person, per event.
- In Germany from EUR 140 – 200 per person, per event.
- In Luxembourg EUR 250 per person, per event.
- In Spain EUR 200 per person, per event.

The number of places available for these special evenings is limited.

Discover more by visiting our website at davidoff.com. Alternatively, you can call 061/279 36 28 or email gourmet@davidoff.ch



About Oettinger Davidoff AG

The CHF 1.23 billion Oettinger Davidoff AG, with over 3,600 employees around the world, traces its roots back to 1875 and remains family-owned to this day, with two distinctly different businesses: one that is focused on FMCG distribution in the Swiss market and one dedicated to the core business of producing, marketing and retailing premium branded cigars, tobacco products and accessories. The premium branded cigar business includes Davidoff, AVO, Camacho, Cusano, Griffin's, Private Stock, Zino and Zino Platinum. Oettinger Davidoff AG is anchored in a strong "crop-to-shop" philosophy, having pursued a vertical integration from the tobacco fields in the Dominican Republic, Honduras and Nicaragua to the worldwide network of more than 70 Davidoff Flagship Stores.

About Casa de Campo Resort & Villas

Casa de Campo Resort & Villas – a member of The Leading Hotels of the World – attracts affluent travelers with the offering of spacious hotel rooms, suites and luxury villas. Expect gourmet cuisine and fine wines and spirits throughout the destination's restaurants and bars, a 370-slip Marina & Yacht Club, Polo & Equestrian Club, Jim Courier Tennis Center and 245-acre Shooting Club. Spanning 7,000 tropical acres on the southeastern coast of the Dominican Republic, this luxury Caribbean destination is also home to three of the game's most difficult courses all designed by Pete Dye, including Teeth of the Dog, Dye Fore and Links. Casa de Campo is also home to Altos de Chavón – an artisan's village modeled after a 16th century Mediterranean city with boutique shops, museums and a 5,000-seat Grecian-style amphitheater inaugurated by Frank Sinatra in August of 1982. For ease of arrival, La Romana International Airport, Casa de Campo (LRM) is five minutes from check-in and serviced by JetBlue Airways (now with direct flights from JFK three times a week) and seasonally by American Airlines (non-stop service from MIA). A short drive away, Santo Domingo (SDQ) and Punta Cana (PUJ) operate daily direct flights from all major U.S. airports. For more information, please call 1-800-877-3643, or visit www.casadecampo.com.do.

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