









Rising from the Ashes: The World's Most Expensive Wine Dinner

When the harbor is fully stacked and yachts are at anchor for as far as the eye can see, with speedboats and tenders whizzing back and forth, creating white wakes in the azure Mediterranean Sea, it's clear that the annual yachting circus, the world's most prestigious yacht show, has once more descended upon the Principality of Monaco.

Of the 117 superyachts moored in Port Hercules, one of the largest and most opulent vessels on display at the show is M/Y PHOENIX 2, the 90-meter/295-foot Lurssen that is listed for sale by Cecil Wright & Partners at €124,950,000. Built in 2010, with a major refit in 2019, it features luxurious Art Deco styling throughout, with many nods to the New York City skyline, including the Manhattan Bar with its Empire State and Chrysler buildings motifs on the back of the bar chairs, plus primarily black-and-white furnishings in materials that are plush, deep, soft, and sleek throughout the yacht's five decks, which include amenities such as a cinema, spa, pool, Jacuzzi®, elevator, helipad, and two-story owner's suite.

The result is a lavish megayacht that's unlike anything else on the market and the perfect setting for two exclusive evening receptions and the ultimate (U)HNW wine dinner. Hosting a slew of local and visiting billionaire families, family offices, plus yachting world royalty in the form of renowned yacht builders, owners, designers, and more, the receptions featured large-format bottles of Château d'Esclans rosé wines including Rock Angel & Whispering Angel, plus the award-winning Garrus.

Dinner in the yacht's stunning Winter Garden was prepared by PHOENIX 2's exceptional chef and featured Alaskan king crab with caviar, Wagyu beef, and sea bream with truffle ponzu. But the stars of the evening were the Liber Pater wines, one of the world's most expensive wines, introduced by master Bordeaux vigneron Loïc Pasquet.

Since 2006, the boutique winery has become a true cult estate, with Pasquet on a mission to restore the great taste of 1855-era classification Bordeaux wines—before the onset of phylloxera—using native, ungrafted vines of varieties that were once commonly used in the region and traditional methods that include hand tilling the land with a mule. Dinner guests were treated to a vertical that included 2007, 2011, and 2015 varieties plus three bottles of Liber Pater 2018, of which only 720 bottles were produced and sell for €30,000 each.

This culminated in what is likely the world's most expensive wine dinner, per head, on one of the world's most incredible megayachts, in one of the world's most glamorous locations, during what is recognized as the most prestigious yacht show in the world.

For more information, visit MyYachtGroup.com.