



November 21, 2019

*Soirée Beaujolais:
An Unparalleled Celebration*

PARALLEL
145 HOLDEN ST. N.
55405 MINNEAPOLIS

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The FACC tradition BEYOND BEAUJOLAIS NOUVEAU

The French-American Chamber of Commerce, Minnesota Chapter (FACCMN) is a bi-national independent and not-for-profit organization that was officially founded in 1979. We are part of a national FACC network and a worldwide CCIFI* network, that includes 124 chambers in 93 countries.

(* Chambre de commerce et d'industrie française à l'international").

The mission of the FACCMN is to support strong economic relations between France and Minnesota, and to promote the development of its individual members and member companies. We provide the bridge for matters related to French-American business and to facilitate French-American relations.

To bring our Vision to reality, we:

- Identify business opportunities, connections, and resources that promote trade between French, Francophone and American companies.
- Foster strategic partnerships with industry leaders, government agencies, non-profits and other European organizations.
- Support the development of our individual members and member companies through the FACCMN branded experience of information sharing, networking, career development and business educational programs.

Memberships alone do not suffice to fund the FACCMN programs. The annual "Soirée Beaujolais and Beyond" is an annual fundraising event that is key to international career development programs.

For more than three decades, the French-American Chamber of Commerce (FACC) has been organizing wine festivals across the U.S. to celebrate the release of the Beaujolais Nouveau on the third Thursday in November.

This FACC tradition is a celebration beyond Beaujolais Nouveau!

Every year, members, business communities & friends look forward to gathering in a festive atmosphere, enjoying delightful French food and discovering France's renowned wines.

FACC is a not-for-profit organization relying on memberships and fundraising to make business & educational programs possible. This Beaujolais & Beyond signature event is key to funding educational programs.



The program

6:00 PM

Welcome to the Soiree Beaujolais
Beaujolais Nouveau served at the bar
Small Lot Wine Tasting & Pairing
Silent Auction is Open

6:20 PM

Welcome remarks from event chair Nancy Allen

6:30 - 8:30 PM

Hennepin Made Glass Blowing Demo

8:20 PM

Last call for Silent Auction

8:30 PM

Silent Auction is Closed
Live Auction

10:00 PM

Event ends

Wine Festival Tradition

WITH LONG-TIME PARTNER:



Les Vins Georges Duboeuf are very pleased that, for more than three decades, the French American Chamber of Commerce (FACC) has chosen to celebrate the release of Beaujolais Nouveau with receptions that help promote what has become the best-known and most popular French wine-festival of the year – this year on Thursday, November 21.



Land

Beaujolais. Doesn't the word alone have a magical sound to it? Beaujolais is a wine to be celebrated. Built in our family's image, we have worked throughout the years to make Beaujolais an essential addition to every table. This wine is as popular as it is festive, friendly and joyful.

Roots

The story begins over 4 centuries ago, when the Duboeuf family was producing wine in the Mâconnais region. Georges was very young when his uncle and brother passed down both their passion for wine and their secrets of production. At just 18 years old, he preferred to take care of the family business with his brother rather than pursuing his studies.

A calling

Georges, well known for his dynamism, created Les Vins Georges Duboeuf in September 1964. Recognized by their distinctive labels, Georges's wines have seen great international success. The '80s marked the start of this adventure with the arrival of Beaujolais in North America, Australia, and Japan.

Artist Label Competition

DALLAS ARTIST LAURA RUNGE WINS 2019 GEORGES DUBOEUF BEAUJOLAIS NOUVEAU ARTIST LABEL COMPETITION

NAPA, CA (June 5, 2019) — The yearly competition to find the best original art for the U.S. label of Georges Duboeuf's world-famous Beaujolais Nouveau has ended with the highest levels of social media engagement to date, and an impressive number of submissions by talented artists from around the country. Over 600 pieces were entered, with native Texan Laura Runge's Joyous Crush taking the top prize. Included is a cash grant and the honor of having her work debut on the label of over one million bottles of Duboeuf's 2019 Beaujolais Nouveau, Beaujolais-Villages Nouveau and Beaujolais Nouveau Rosé when the wines are released on the third Thursday of November (November 21, 2019).

When asked how she felt about winning the contest, Laura replied, "I am absolutely ecstatic! I am so incredibly grateful for this opportunity, because it will afford my work a level of exposure I might not get otherwise. It's a once-in-a-lifetime honor and truly a dream come true!"

Her painting is a vivid interpretation of the celebratory feeling that Beaujolais Nouveau embodies. She chose to use colors with fruit names such as grape, tangerine, peach and cranberry, to demonstrate her interpretation of the



harvest in France—with deep pinkish-red and purple tones to mimic the colors of the wine, and greens and blues to reflect the earth and sky. "I wanted to create a festive piece that would have the look and feel of celebration," commented Laura. "There is a depiction of the wine itself, surrounded by subtle bursts of confetti to evoke that joyous feel."

Now in its third year, the Georges Duboeuf Artist Label Competition was created to support the creativity of emerging artists all over the U.S. "Our family has long been avid supporters of the arts, having worked with many artists over the last 40+ years to create our iconic labels and limited-edition posters," comments Franck Duboeuf, CEO of Les Vins Georges Duboeuf.

"Hosting this program has been almost as exciting for us as it is for the artists – it's a great joy for us to see who the public selects each year as the winner."

Of the entries submitted online via the competition's website, 15 were selected as finalists by a combination of public vote and input from a panel of winery representatives and art experts. The finalists were announced on April 15, followed by a fifteen-day period of public voting. In a competition where public voting was the determining factor in the selection of the winner, social media played a very important role. Finalists were invited to share their submissions on their own accounts, finding support from local residents, fellow artists, friends and family. With over 6,000 total votes and thousands of likes and comments on social media, the 2019 competition saw the highest level of engagement yet from art and wine-loving fans and enthusiasts.

"We're extremely pleased that this competition has grown so much in popularity over the past three years, particularly with younger consumers who are a key component of Beaujolais Nouveau's continuing sales growth," explains Dennis Kreps, co-owner with his father, Stephen D. Kreps, of Quintessential, the exclusive

importer of Les Vins Georges Duboeuf in the US. "Not only is the contest generating trade, media and consumer excitement and interest in Beaujolais Nouveau well before the wine's actual launch in November, but the high level of social media engagement we have seen demonstrates that it really resonates with the target audience's interests and passions."

The tradition of Nouveau began when the winemakers and growers of the Beaujolais region celebrated the end of harvest with a young wine that was initially only produced for local consumption. Georges Duboeuf was the first to bring that quaint local custom to wine-lovers outside of the region, creating a worldwide phenomenon. Bottled six-to-eight weeks after harvest, Beaujolais Nouveau is fresh, fruity and vibrant. It is often considered to be an indicator of the quality of the vintage and it is best served with a light chill. The wine's annual release the week before Thanksgiving has made Beaujolais Nouveau a harbinger of the holiday season in the U.S. for more than 35 years.





French culinary EXPERIENCE

Join us in welcoming the Beaujolais Nouveau
in a convivial French atmosphere!

This year we've given a modern twist to the FACC tradition:

The exclusive menu is proudly created by 3 French women caterers.

The bountiful food stations include delightful soups,
amazing hors d'oeuvres, traditional French dishes, salades gourmandes,
a beautiful selection of Surdyk's cheeses,
freshly baked bread and irresistible desserts!

As a final touch to the meal, how about tasting the "exclusive Ruby"
from L'More Chocolat?



Claire Corvaisier-Racette

Claire's idea of Oh Crêpe! has come a long way. She started with two main ingredients; a small dream and a strong passion. Claire is French and loves crêpes. Her husband, kids and friends love them too... so why not share that love with the rest of Minnesota?

Her mission is to create a unique French experience, serving traditional French crêpes and an exceptional selection of desserts. We inspire travel and adventures by offering a little piece of French cuisine.

Oh Crêpe! serves buckwheat savory crêpes, sweet crêpes, Claire's signature baked goods and a lovely selection of desserts.



Valérie Faure

Born in the South of France, Valerie's love for cooking started early as she watched her mother and grandmothers cook healthy food on a daily basis. After hotel management studies, she graduated from the Lycée Hôteliier Lesdiguiere in Grenoble, France. While she grew up in Ivory Coast, she has spent much of her adult life living in various countries, including France, Switzerland, Austria, the US, the UK, and Singapore. Although her cooking is very much influenced by French and Mediterranean roots, her love for travel and interest in other cultures is likewise reflected in the unique flavors of her cuisine.

She works as a Personal Chef creating and cooking personalized meals for busy people who want to eat healthy.



Anne d'Argent-Wallace

Born and raised in France, Anne, owner and baker, moved to the Midwest from Paris in 2006.

After completing a PhD in Second Language Acquisition from the University of Wisconsin in Madison, she moved to Minneapolis and decided to follow her passion for baking. Anne's culinary training and experience include the Paul Bocuse Institute in Lyon, France, and Spoon and Stable in Minneapolis as their Pasta & Bread chef.

D'Argent Bakery is a home-based French micro-bakery, located in the Longfellow neighborhood in South Minneapolis, MN. D'argent bakery offers bread and pastry subscriptions in order to provide the community with delicious and nutritious baked goods.



Menu

.....
 Bountiful food stations
 with Wine pairings
 carefully selected by Small Lot Wine



Amazing Hors d'Oeuvres
 Lamb Meatballs with an Herb Yogurt Dip
 Beet & Goat Cheese Canapés
 Mini Quiches
 Gougères
 Mini Galette Delicacies

Delightful Soups

French Onion Soup
 Mushroom Cappuccino

Traditional French Dishes

Boeuf Bourguignon
 Classic French Gratin Dauphinois

Salades Gourmandes

Mesclun Salad (vegetarian)
 Duck Gizzards Salad

Surdyk's Cheese Tasting

paired with Beaujolais Nouveau

Freshly Baked Bread

from D'Argent Bakery

Desserts

Authentic French Crêpes
 Salted Caramel Cream Puffs
 Mini Crêmes Brûlées aux Épices
 Exotic Verrines
 Ruby L'More Chocolats



Wine tasting

WITH SMALL LOT WINE

In addition to being the first to discover the 2019 Georges Duboeuf Beaujolais Nouveau, you'll have the opportunity to taste some wine pairing suggestions carefully selected by Small Lot Wine MN.

French wine experts, Kristin Watts and Baptiste Koch, will present:

Coteaux des Margots Mâcon-Villages 2018

Domaine de la Saraziniere "Les Monterrains" Gamay 2017

Château Haut-Blanville "Elegante" Blanc 2017

Château Haut-Blanville "Elegante" Rouge 2013

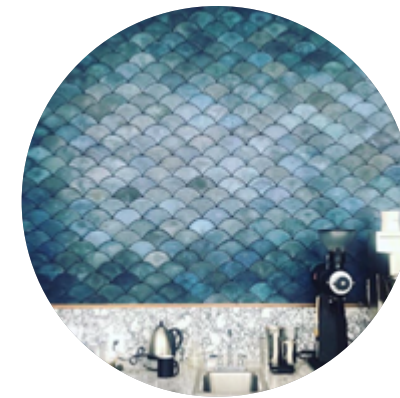
Domaine St-Cyr "La Galoche" Rosé 2018



Kristin Watts wine experience goes back 10 years, always with a passion for and focus on French wines. Her Grand-mere was born and grew up in Reims, which had a profound impact on her dedication to small, family-owned producers. She has been curating and developing the French portfolio for Small Lot Wine. As a natural Francophile, she yearns to share the product of the hard work of the people behind the labels with our curious and appreciative audience.



Baptiste Koch is export sales manager for Château Haut-Blanville in the Languedoc region of France. The family estate is located in the village of Saint Pargoire, Languedoc area "AOP Grés de Montpellier appellation". Château Haut-Blanville produces craft wines based on terroir identification: Viticulture: Sustainable, no chemicals/pesticides used; Approach: Parcel by parcel, terroir-driven; Wine: VEGAN, no additive except SO2 at low dose; Appellation: IGP Pays d'OC & AOP Grés de Montpellier.



The venue

This year's "Soirée Beaujolais" will take place at

PARALLEL
145 HOLDEN ST. N.
55405 MINNEAPOLIS

Imagine an event space infused with light and history.

The Story: The building at 145 Holden Street was constructed in 1955, a transformational time for the city of Minneapolis. Suburban expansion was drawing industry away from the central city – but the Ford McNutt Company decided to chart its own path, hiring the same architectural firm that completed the city's iconic Foshay Tower in 1929 to design a new glass warehouse and mirror manufacturing plant.

McNutt later sold the building to Brin Northwestern Glass, which operated it as a glass manufacturing facility until 2016, when Hennepin Made purchased it and began renovations.

Today, the 30,000-square foot complex houses the blown-glass lighting company's expanded operations, as well as a range of creative initiatives, including PARALLEL CAFE, collaborative office and experimental retail space, and, of course, the Holden Room.



Live & Silent

AUCTIONS

THE LIVE AUCTION INCLUDES

2 pairs of Delta ticket Main Cabin/Economy same classes.
Valid for travel on flights operated by Delta, Air France and KLM.

Travel is valid from US/Canada/Mexico to Europe.

THE SILENT AUCTION INCLUDES

Food, Wine, Entertainment and other amazing experiences.



Hennepin made

GLASS BLOWING DEMO

Hennepin Made is a blown glass lighting and design company. Hennepin Made co-founders Jackson Schwartz and Joe Limpert launched their business in 2011, driven by a desire to build something sustainable and transformative for their field. Skilled artists and glassblowers, the duo saw an opportunity to connect their passion for glass with lighting design – and quickly made a national name for themselves.

In 2016, still growing rapidly, the crew purchased, renovated, and moved operations into a 30,000-square-foot former industrial warehouse in Minneapolis' rising North Loop. Today, the Hennepin Made headquarters are home to seven full-time glassblowers with more than 80 years of collective experience among them, working alongside a team of 10 additional staff.

During the "Soirée Beaujolais", guests will be invited to take a behind the scenes look at the glass blowing studio. The studio will be in production-mode during the tour and guests will get a full view of glass blowing in process... not to be missed!



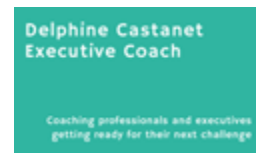
PARTNERS AND SPONSORS

EVENT PARTNERS



parallel

THANK YOU TO OUR GENEROUS SPONSORS!



Nancy Christine Allen



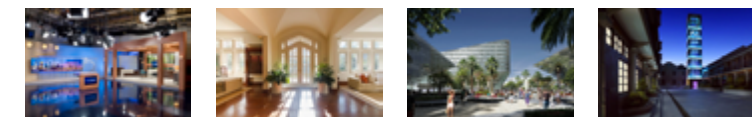
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*Serving The Twin Cities
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DESIGN THINKING

DEVELOPMENT KNOW-HOW

Duval creates design, development and policy solutions for public, private and nonprofit ventures that enhance the built environment. We generate concepts that are financially sound and contribute to a more just, beautiful and sustainable world.

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