

EIGHTH DINNER

NOVEMBER 5, 1963

COLUMBUS HOTEL

BLANC DE BLANC DE LEPARON 1961
St. Michel l'Ecluse Dordogne

LE CONSOMME DE VOLAILLE PRINCESSE

CHATEAU COUHINS 1961
Grand Cru Classé
Graves Supérieures

LE FILET DE SOLE - BONNE FEMME

FILET DE BOEUF - BORDELAISE

GRAND VIN DE CHATEAU LATOUR 1960
Premier Grand Cru Classé
Pauillac-Medoc

NANTES ASPERGES AU BUERRE NOISETTE

Magnums

POMMES SUZETTE

ENDIVES BELGES

CHATEAU CLOS-FOURTET 1955
Premier Grand Cru
François Lurton-Saint-Emilion

FROMAGE ROQUEFORT

CHATEAU D'YQUEM 1958
Premier Grand Cru
Lur Saluces

SORBET FRAISE

PETIT FOURS

BISQUIT DUBOUCHE V. S. O. P.

LE CAFE DES GOURMETS

WINE NOTES

The dinner this evening was planned as a showcase for five of the most interesting wines of Bordeaux.

The first wine is the Blanc de Blanc de Leparon 1961 which comes from St. Michel l'Ecluse in the Dordogne Valley. This is a light, very dry, white wine which I tasted at Chateau Lascombes with Alexis Lichine last May. It is offered this evening to show that there are very interesting and attractive wines from Bordeaux which, though comparatively unknown, are eminently drinkable.

Chateau Couhins 1961 is a first rate Graves and is typical of the better white Bordeaux, and goes especially well with the Filet of Sole on our menu this evening. Chateau Couhins has been in the same family for more than a century. Its white wines are considered particularly remarkable for their true dryness and for their character and fullness.

Chateau Latour 1960 is one of the immortals of Bordeaux. Morton Shand in "A Book of French Wines" says, "Chateau Latour is the most richly spacious and inspiring of the trinity of Premiers Crus with a glorious and classical aftertaste." Professor J. R. Roger writes in "The Wines of Bordeaux" "Chateau Latour, always successful, is exceptionally rich when there has been plenty of late sunshine. Big, with body and a deep colour, it is, like most great wines, rather astringent at first, and with maturity it develops great finesse and a bouquet reminiscent of roses and violets. It is long-lived, often lasting fifty years or more: certain bottles of 1874 and 1875, which have been kept in good cellars, are still perfect. The fame of Chateau Latour, long ago established in France and in England, became world-wide in the last century." Chateau Latour has belonged for several centuries to the same family and is presently managed by Comte Hubert de Beaumont.

Alexis Lichine in "Wines of France" observes that "constant care is one of the secrets of great wine. One aspect is meticulous cleanliness, and Chateau Latour is outstanding in this respect. Production at Latour is small, less than 100 acres, about 75 tonneaux (each 25 cases) are produced each year. The 1960 Chateau Latour are the best in that vintage from the entire Medoc. Latour makes very great wines year after year. The Beaumont family can be deservedly proud of the management of Hubert de Beaumont, who is consistently making one of the greatest classical red wines of the world."

Chateau Clos-Fourtet 1955 is described by Professor J. R. Roger in "The Wines of Bordeaux" as "A powerful wine, full-bodied and vigorous." Chateau Fourtet is the property of M. François Lurton. Its cellars are in the heart of the village of St. Emilion on the Place de l'Eglise. It annually produces 60 tonneaux (each 25 cases). Chateau Fourtet won the gold medal in the Wine Judging of 1868 and continues to be one of the best of the St. Emilion wines, and in great years is considered among the best of all Bordeaux wines.

According to Alexis Lichine in "Wines of France" Chateau d'Yquem produces the greatest sweet wine in the world. Chateau d'Yquem produces only about 90 tonneaux of wine a year. Unlike other wines Chateau d'Yquem vines are picked grape by grape not bunch by bunch. The renown of Chateau d'Yquem is universal, and year after year this Chateau produces the greatest Sauternes of all. There is only one wine designated as "Grand Premier Cru de Sauternes" and that is Chateau d'Yquem.

Stephen A. Lynch, Jr.

MISE EN BOUTEILLES DE LA PROPRIÉTÉ

1961

*Blanc de Blancs
de Léparon*

VIGNOBLES DE
PORCHERAT

JEAN LIVRAN - PROPRIÉTAIRE
ST MICHEL L'ÉCLUSE - DORDOGNE

N. M. 131 RIBÉRAC

GRAND CRU CLASSÉ



CHÂTEAU COUHINS

Graves Supérieures

Appellation Graves Supérieures contrôlée

MISE EN BOUTEILLES
DU CHÂTEAU

1961



GRAND VIN
DE
CHATEAU LATOUR

PREMIER GRAND CRU CLASSÉ
APPELLATION PAUILLAC CONTRÔLÉE
PAUILLAC-MÉDOC

1960

MIS EN BOUTEILLES AU CHÂTEAU

MARQUE DÉPOSÉE

G. CHAROUL - BORDEAUX

SOCIÉTÉ CIVILE DU VIGNOBLE DE CHÂTEAU LATOUR
PROPRIÉTAIRE A PAUILLAC - GIRONDE



Clos-Fourtet

PREMIER GRAND CRU

Saint-Émilion

APPELLATION SAINT-ÉMILION CONTRÔLÉE

FRANÇOIS LURTON
PROPRIÉTAIRE
SAINT-ÉMILION

1955

Imp. ARCE, C





THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

PHILIP W. MOORE
Secretary

2500 S. W. 3RD AVENUE
MIAMI 36, FLORIDA

October 30, 1963

Fellow Members of the Wine and Food Society:

The Eighth dinner of the Wine and Food Society of Miami will be held on Tuesday, November 5th, at the Miami Club of the Columbus Hotel, with Steve Lynch as host.

Activities will begin at 7:30 p.m. with a selection of French aperitifs. The cuisine will be Bordelaise accompanied by an excellent selection of wines from the Bordeaux region.

This will be a black tie affair. Male guests may be invited. The cost is \$20.00 per person. The deadline is Monday, November 4th, and reservations should be made with Steve Lynch's secretary at FR 4-0561. Checks should be made out to the Wine & Food Society of Miami and sent to me at 2500 S. W. Third Avenue.

This should be a very fine evening and we hope that most of our summer vacationers will be on hand and insure a good turnout. I would like to also encourage the members to bring, as their guests, potential members on a dutch-treat basis.

A final request is made to submit names for prospective membership.

Sincerely,

Philip W. Moore
Secretary

PWM:vDeR