

Wines

Traminer 1961 Vin d' Alsace
Sichel

*Muscadet 1961
Clos de Bois Malinge

*Chateau Pichon-Longueville 1959
Lalande Pauillac

*Chateau Calon-Ségur 1953
Magnums St. Estephe

Chateau Climens 1959
Haut-Barsac

Martel Cordon Bleu
Fine Champagne

Host: Arthur Hilmer
Maitre d' Hotel: Allan Sperl
Chef de Cuisine: Steve Spaneas

*Wines from the cellar of the
Columbus Hotel

Menu

Jambon d' Ardenne en gelée
Sauce Moutarde

Crème aux Moules

Filet de Sole pocheé d' Ostendaise

Sorbet au Champagne

Noisettes de Veau aux girolles

Chicorée gratinéé
Pommes Vapeur
Carottes Belges

Salade de Pissenlits

Fromages Assortis

Petits Babas

Café Liègeois

W I N E N O T E S

Traminer Vin d' Alsace 1961 Sichel

In Alsace the wines are labelled with the grape variety and must bear the inscription "Vin d' Alsace" to be authentic. The Traminer grape is considered to produce the finest Alsatian wine next to the Riesling, and certainly has by far the most characteristic taste and bouquet. Gewurtz-traminer is actually a Traminer of somewhat more perfumed and spicy taste, and these are the most distinctive and best known of Alsatian wines. They are generally dry with a fruitiness--sometimes overpowering--that may give the false impression of sweetness. Generally, the best areas for the Traminer and Gewurtztraminer are in Bergheim, Turckheim, Guebwiller, and the Bas-Rhin district of Barr.

Muscadet 1961 Clos du Bois Malinge Gilbert Chon

The vineyards of Muscadet lie near the city of Nantes on the western end of the Loire and produce the only classified wines of Brittany. All of the wine is white. Quite light and dry and sometimes a bit tart, Muscadet is most appealing with seafood. At one time it was drunk all over the world as Chablis until the Appellation controllee laws were instituted. Its name derives from the Muscadet variety of grape and is not to be confused with the sweeter Muscat or Muscadelle. Andre' Simon described the taste of Muscadet as having a "squeeze of lemon" sharpness which many knowledgeable Frenchmen prefer to Chablis with their oysters, shellfish or sole.

Chateau Pichon - Longueville - Lalande 1959 Pauillac Deuxieme Cru

Similar in character to the great Chateau Latour and located across the road from it is Chateau Pichon-Longueville-Comtesse de Lalande. This wine along with Chateau Pichon - Longueville, is among the most aristocratic of Bordeaux and is classified as a Second Cru in the 1855 official Medoc Listing. Originating in the commune of Pauillac where the soil is dry and quite pebbly, the plantings are mostly Cabernet Sauvignon. The wine of Chateau Pichon Longueville - Lalande, like the other great Pauillacs, is full, soft, and velvety with a fine bouquet and great finesse.

Chateau Calon-Segur 1953 Saint-Estephe Troiseme Cru

Along with Cos d' Estournel, the fine red wine of Chateau Calon-Segur represents the best of Saint-Estephe. Its quality is so consistently maintained that it deserves a better classification among the great wines of Bordeaux than third growth where the out of date official listing of 1855 places it. Saint-Estephe is the most northern commune of the great Medocs lying just above Pauillac. Its wines are described as "generous, full bodied, fragrant and fruity" by Professor J. R. Roger. Calon Segur is fleshy and full with a charming bouquet and we are indeed fortunate to have this wine from the excellent 1953 vintage presented in Magnums from the Columbus Hotel cellar.

Chateau Climens 1959 Premier Cru Haut-Barsac

Generally considered to be the greatest white Bordeaux after Yquem, Chateau Climens is located in the commune of Barsac adjacent to Sauternes. The usual planting in these areas is 40% Sauvignon, 55% Semillon, and 5% Muscadelle. However, in Climens, the vineyard is planted entirely in Semillon-a small bearer closely pruned-which supplies the wonderful richness and finesse that makes this one of the truly great sweet white wines of the world. 1959, thus far, is considered to be one of the best years of the century for Sauternes.

Arthur C. Hilmer

PERSON TO PERSON

12 Gourmets Face Up to 'Challenge'

By **HELEN WELLS**
Herald Society Editor

A round dozen (new members of Miami's Wine and Food Society) were welcomed into the ranks of the gourmets Tuesday with a Belgian dinner at Riviera Country Club.



**Dr. Louis
Skinner**

Art Hilmer was host for this dinner. Officers re-elected are **Dr. Louis Skinner**, president; **Stephen Lynch Jr.**, v.p.; **Philip Moore**, secretary.

Menu for this repast, each course served with the proper wine, is a "challenge to any chef." There were such dishes as cream of mussel soup; poached sole, Ostend style, with oysters; champagne sherbet; glazed filet of veal with yellow mushrooms; dandelion salad with hot cream and bacon dressing, etc.

The new members whose palates were "initiated" at this feast are **Pierre Cameron, Deering Danielson, Sennett Duttonhofer, Chapin Krech, John McKay, Hunter Moss, Michael O'Neil, Richard Plumer, Barry Ryan, James Redford Jr., Wayne Sessions and Luckett Yawn Jr.**

The Wine and Food Society was founded in London in 1933. Its aim is promoting good food in the local clubs, restaurants and homes.

UNION FAIT LA FORCE

GRAND VIN D'ALSACE

1961
TRAMINER
MADE FROM THE TRAMINER GRAPE

LES VIGNERONS

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MÉDAILLES D'OR NANTES 1947 - PARIS 1938

MUSCADET
APPELLATION MUSCADET SÈVRE ET MAINE CONTRÔLÉE
CLOS DU BOIS MALINGE
MIS EN BOUTEILLES A LA PROPRIÉTÉ
GILBERT CHON A ST JULIEN DE CONCELLES (L.A.)



VIN DE PICHON LONGUEVILLE

C. ^{TESSE} DE LALANDE

1959

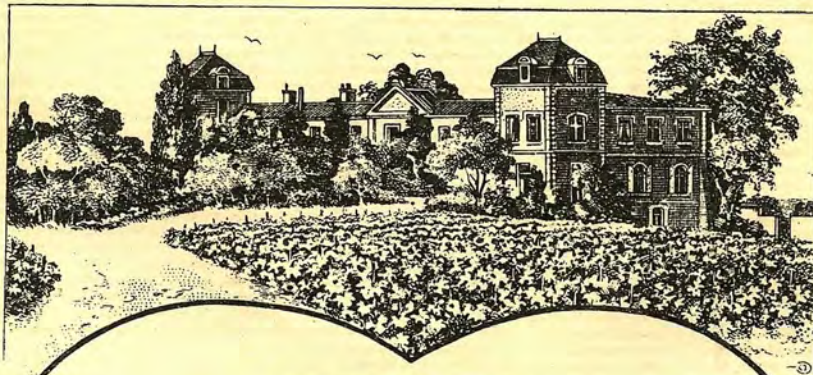
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CHATEAU PICHON LONGUEVILLE C^{SS}E DE LALANDE S.C.
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DÉPOSÉ

MIS EN BOUTEILLES AU CHÂTEAU



CHÂTEAU

Calon-Ségur

PREMIER CRU DE

SAINT-ESTÈPHE

MÉDOC

Récolte
1953

Mis
en Bouteille
au Château

Appellation Saint-Estèphe contrôlée

DÉPOSÉ

IMP. WETTERWALD FRÈRES BORDEAUX

(1959)

Château Climens

1^{er} CRU

Haut-Barsac

MISE EN BOUTEILLE AU CHATEAU

APPELLATION BARSAC CONTROLÉE

Héritiers H. Gounouilhou, Propriétaires

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