

THE WINE AND FOOD SOCIETY OF MIAMI

The Miami Club

Thirteenth Dinner

June 25, 1964

Aperitifs Selection:
For Comparative Tasting

Blanc de Blancs de Léparon
1961
St. Michel l'Écluse Dordogne

Clos Vougeot 1957
Tastevin Selection
P. Misserey et Frere

Bonnes Mares 1959
Tête de Cuvee
Joseph Drouhin

Blanc de Blancs Crémant 1955
Champagne Louis Roederer

Cognac Fine Champagne
Bisquit Dubouche V. S. O. P.

Host: Stephen A. Lynch, Jr.

Chef de Cuisine: Joseph Pich
Maitre d'Hotel: Jean Pierre

Hors d'Oeuvres

Le Consomme de Volaille Princesse

Le Filet de Sole - Bonne Femme

Filet de Boeuf - Bordelaise

Nantes Asperges au Beurre Noisette

Pommes Suzette

Salade d'Endives Belges

Fromage Roquefort

Sorbet au Sauterne

Petit Fours

Le Café des Gourmets

W I N E N O T E S

Blanc de Blancs de Léparon 1961 St. Michel L'Écluse-Dordogne

The Dordogne is one of the greatest wine rivers in the world joining the Garonne and Isle to become the Gironde at Bordeaux. The land of the Dordogne is particularly beautiful and attractive to visitors. Its wines range from the pleasant very dry Blanc de Blancs such as we are drinking tonight to the soft luscious sweet wines of Monbazillac. Bergerac is in the center of the best vineyards of the Dordogne and its quality red wines are called "Pecharmant".

Clos Vougeot 1957 P. Misserey

Deriving its name from the river Vouge, the vineyards of Vougeot consist of 125 acres. There are some 50 proprietors in this area, and it is natural that the wines should show a great deal of variation in quality. However, all of the Vougeot wines are full bodied, perfumed and finely balanced. The name "Clos" designates the wall built around the original vineyard which dates back to the twelfth century.

Bonnes-Mares 1959 Joseph Drouhin

Bonnes-Mares is a 34 acre vineyard lying north of the Burgundian town of Chambolle. With the estate of Les-Musigny, it shares top place among the vineyards of the commune Chambolle Musigny. One-fifth of the Bonnes-Mares vineyards lies within the commune of Morey-St. Denis. According to Alexis Lichine, Bonnes-Mares is one of the finest of Burgundies possessing a combination of softness and delicacy, along with the more robust qualities of the wines further north in the Cote de Nuits.

Blanc de Blancs Crémant 1955 Champagne Louis Roederer

This elegant soft, dry Champagne is made exclusively from white Pinot Chardonnay grapes grown on the so-called white slope or Cote des Blancs south of Epernay. The word "crémant" means creaming and is not to be confused with Cramant, a town located in the same area where this particular type of champagne originates. This wine has great finesse and very tiny bubbles or "bead" which, along with its smoothness distinguishes it from more ordinary Champagnes.

Cognac Fine Champagne Bisquit-Dubouché

Cognac derives its name from the old French city on the river Charente. The land nearest to Cognac is richest in lime and produces the finest brandy. It is called Grande Champagne from the name of the vineyards. Next best is from the Petite Champagne vineyards and the next best area is called Borderies. The finest Cognac is a blend of the best vineyards and accordingly is entitled to the name "fine champagne".

Dr. Louis C. Skinner, Jr.

Continued from Page 19E

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about over a dessert of sorbet fraise (strawberry sherbet)? Nothing quite as esoteric as how many angels can stand on the point of a needle, but they did draw a fine comparison between the golden "bead" in the Blanc de Blanc Cremant 1955 and birdshot.

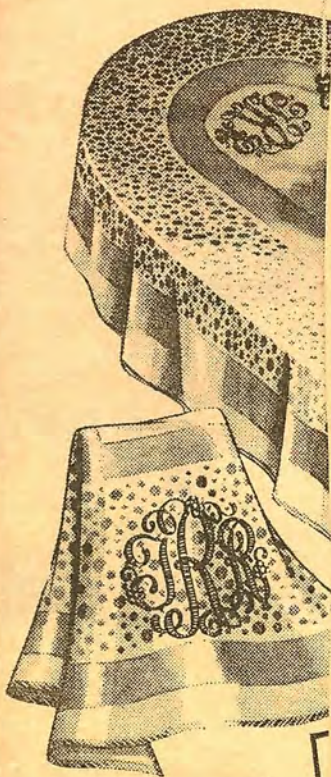
Women were invited, however, to the Society's 13th dinner party given by Steve

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'The Wine Falls Bright' In Miami

Moseley

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—Herald Staff Photo by BILL SANDERS

'These Are My Jewels'
... Steve Lynch defines his wines

By **GRACE WING BOHNE**
Herald Staff Writer

If hotelman Steve Lynch ever gets around to writing his memoirs, he's got a ready-made title:

"The Wine Falls Bright."

It's the term the French use when the little old wine maker thrusts a glass pipette into the slumbering barrel, draws off a few drops and watches as they slowly fall, one by one. If the color glows in the musty gloom of the cellar, if the fragrance reach-

es out like an embrace, then "the wine falls bright."

Simple words, but for Steve Lynch, one of a handful of knowledgeable American connoisseurs of French wines, they embody all the romance and cheer of an industry as old as civilization.

"To hear a Frenchman talking about wine you'd swear he is talking about a woman," Steve confided with a twinkle. Attendez-vous:

"Full-bodied . . . generous

. . . warm and lilted." (Spoken with a slight smack of the lips.)

"Uh . . . pardon, monsieur, but could I have her name and number?"

"Certainement. Chateau Clos-Fourtet 1955."

THE FRENCH will remind you that a bottle of wine is a living body which breathes and which stirs to life when the bottle is opened, Steve went on.

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Wine and Food Society Members Sample Aperitifs

... from left, Mrs. Hunter Moss, Dr. Gorman Hills, Mr. Moss, and Sommelier Paul Garreau

President of the Columbus Hotel, which his family built here in boom days, Steve has spent much of his life in France. He's a member of the Confrerie des Chevaliers du Tastevin, an exclusive international society of connoisseurs, and has been decorated by the National Wine Committee of France for his efforts to acquaint the public with the merits and graces of fine wines.

"Wine is meant to be talked about," Steve empha-

sized. "Don't be modest when you pour it for your guests at home. And don't swathe the bottle in a napkin. Pass it around and let everybody read the label."

How you talk is half the game. Hold up your glass to the light and admire the "robe" of the wine. ("Robe" is French for dress). Is it "mordant" — robust enough to bite back? Roll it behind your back teeth with a slight growl.

If it's your party you might

put the company at ease like the host in a classic Thurber cartoon: "This is just a naive domestic burgundy, but I think you'll be amused by its presumption."

This is the sort of talk that sets wine aficionados apart. You never hear about anybody saying, "But, officer, all I had was a couple of Bonnes Mares 1959, Tet de Cuvee, with my filet mignon two hours ago!"

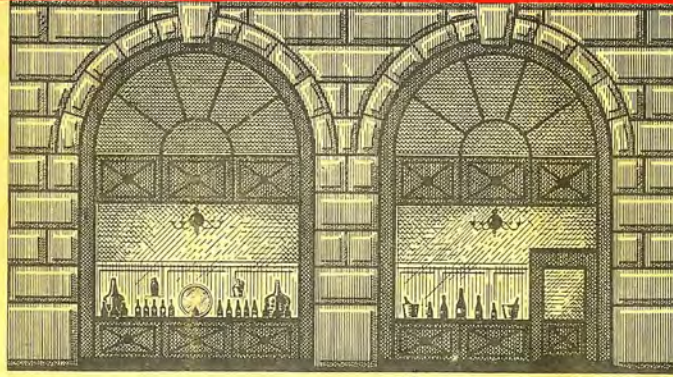
THERE IS no faking when

the score or more members (all male) of the Wine and Food Society of Miami take turns playing host to their elegant little black-tie dinners. Each meal is a carefully composed symphony of harmonizing wines and foods. When it's over members are expected to rise and offer a candid critique. (That's why women can't belong. They might cry.)

Want to know what the Wine and Food Society talks

Turn to Page 20E

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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 RIBÉRAÇ



N^o 002604 *CASDEVINAGE*

Clos-Vougeot 1957

Appellation Contrôlée

Ce vin a été sélectionné par les Jurés-Gourmets de la
Confrérie des Chevaliers du Tastevin

Bottled in France by
J. Misserey et Frère

Négociants à Nuits-Saint-Georges (Côte d'Or) France

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Joseph Drouhin

BONNES-MARES



APPELLATION CONTRÔLÉE

MIS EN BOUTEILLE PAR

JOSEPH DROUHIN

Maison fondée en 1880

NÉGOCIANT A BEAUNE, COTE-D'OR

AUX CELLIERS DES ROIS DE FRANCE ET DES DUCS DE BOURGOGNE

BY APPOINTMENT



TO H.M. QUEEN ELIZABETH II
PURVEYORS OF CHAMPAGNE

Louis Roederer,
Reims FRANCE

CRÉMANT BLANC DE BLANCS 1955

CHAMPAGNE

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PRODUCE OF FRANCE

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