

WINES

Apéritifs Variés

Chavignol-Sancerre 1961  
Jean Delaporte

Pouilly Blanc Fumé 1961  
Raymond Landrat

Volnay 1959  
Drouhin

Nuits Les Cailles 1959  
P. Misserey

Hosts - Wayne F. Sessions  
Lockett J. Yawn

Chef de Cuisine - Joseph Pich

MENU

Étouffée Lafayette Au Riz

Bisque D'Ecrevisse Landry

Filets De Mer Meunier Louisiana

Sorbet Champagne

Caneton Rôti Sauce Bigarade  
Petites Igname

Salade Auriculaire Masson

Plateau De Fromage

Crêpes A La Galatoires

Café Brulot

## WINE NOTES

### Chavignol, Sancerre 1961 Jean Delaporte

In the Department of Cher, across the river from Pouilly-sur-Loire, are the vineyards of the Sancerre district. Sauvignon Blanc grapes planted here produce quite attractive dry white wines resembling the slightly heavier Pouilly-Fumé. Chavignol is considered to be the best white wine of the Sancerrois and is made in a small corner of the commune of Sancerre-sharing its Appellation Controllee.

### Pouilly Blanc Fume' 1961 Raymond Landrat

Unlike its Burgundian cousin, Pouilly-Fuisse', this flinty wine from the right bank of the scenic Loire river stems from the Sauvignon grape, the same as on the Gironde in Bordeaux. This grape derivation, as well as a required alcoholic strength of 11%, entitles the wine to the Appellation Controlée Pouilly Fume', or Blanc Fume' de Pouilly.

### Volnay 1959 Joseph Drouhin

Volnay produces extremely pleasant, round, and somewhat light red wines. It has been variously called "the twin brother to Pommard", as well as "the Musigny of the Cote-de-Beaune". There is, however, considerable variation among the Volnays - some being dark and sturdy, and others delicate and highly perfumed. In common with Pommard, according to Creighton Churchill, Volnay has a freshness, a slightly tart, fruity vitality of taste, not found elsewhere in the cote d'Or.

### Nuits Les Cailles 1959 P. Misserey

Nuits is the Southern most town of the Cote de Nuits. Among the vineyards of the Nuits St. Georges area is Les Cailles covering only ten acres. Classified as a Tete de Cuvee, this wine is noted for more body and staying power than those of the Cote de Beaune. In general, the wines of Nuits St. Georges resemble those of Vosne being velvety when matured.



# THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

PHILIP W. MOORE  
*Secretary*  
2500 S. W. 3RD AVENUE  
MIAMI 36, FLORIDA

March 18, 1965

Fellow Members of the Wine and Food Society:

The Wine and Food Society announces its Seventeenth Dinner meeting which will be held on Monday, March 29th at the Miami Club of the Columbus Hotel. The menu will feature the native cuisine of Louisiana, and several specialties will be flown in directly from New Orleans.

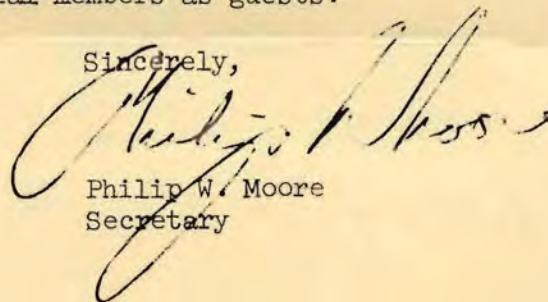
This will be a black tie stag affair and the cost is \$20.00 per person. Please make reservations and send in your check by Saturday, March 27th.

Guests may be invited on a paying basis, or otherwise, as their sponsor may wish.

Aperitifs start at 7:15 P.M. and dinner promptly at 8:00 P.M.

We trust there will be an excellent turnout, and hope to have some potential members as guests.

Sincerely,



Philip W. Moore  
Secretary

PWM:vDeR