

Eighteenth Dinner

CLUB GIGI
FONTAINEBLEAU HOTEL

May 11, 1965

Aperitifs Varies

Les Vins

Le Menu

Meursault-Charmes 1961
Jos. Drouhin

La Croustade de Riz de Veau Forestière

Le Potage Borscht Polonais; Crème Smitane

Corton Charlemagne 1962
Jos. Drouhin

La Crêpe de Crabe Gigi

Le Sorbet de Citron Chez Soi

Chambolle-Musigny 1961
Jos. Drouhin

La Suprême de Chapon fin, Jacqueline
Fond D'Artichauds Argenteuil
Croquette de Riz Sauvage

La Salade Bibb-Coeur de Palmier de Malaga
A l'huile et Vinaigre d'Orleans

Musigny 1959
Jos. Drouhin

Plateau de Fromages Assortis

Château Coutet 1947
Barsac

La Charlotte de Fraises fraîches Romanof

La Gauloise (Regnier)
Trois Fraises (Cusenier)
Kummel (Wolfschmidt)

Café

Hosts: D. Pierre G. Cameron
J. Laurence Carroll

Chef: Pierre Bacque
Mâitres d'Hotel: Gino Dall'au
Andre Pascal

WINE NOTES

Meursault-Charmes, 1961, J. Drouhin

The argument of whether Meursault means "wall of salt (murus saltus)" or "Mouse's Jump (muris saltus)", we'll leave to the philologists. The wine is a poor traveler but makes a nice recovery if allowed to rest a month or two. It is a variable wine even in good years. The '59's were rich and almost sweet while the '61's, -- well, taste it. This is a second growth. Lesser growths are inclined to be salty, which is one in the eye for the "jumping mice".

Corton-Charlemagne, 1962, J. Drouhin

This is one of the greats of Burgundy, and thus, it follows, of the whole world. In good years it ranks with the very top -- Le Montrachet. This wine is made of the Pinot Chardonnay grape as are all the great Burgundian whites (Meursault, Montrachet, Chablis, Pouilly Fuissé, etc.). This is a rare wine. Only a small portion of the two best vineyards of the Aloxe-Corton district are planted in Pinot Chardonnay. These vineyards reputedly were once owned by Charlemagne.

Chambolle-Musigny, 1961, J. Drouhin

An unclassified vineyard of the Chambolle-Musigny district in north Burgundy. This wine would probably be too young to drink in France. The trip to the U.S.A. plus the unaccustomed heat locally have accelerated oxydation and aged the wine prematurely. Wines from these unclassified vineyards of Burgundy and elsewhere can often be the great bargain wines of France. Sixty-one is considered a great year.

Musigny, 1959, J. Drouhin

This is the top or tête de cuvée vineyard of the Chambolle-Musigny district, although it shares this status with a portion of another vineyard called Bonne Mare. This wine is called the most feminine of Burgundies. Certainly it is the most fragrant. Both this wine and the previous one are made by and come from vineyards owned by the shipping firm J. Drouhin. 1959 was also a fine year in Burgundy.

Château Coutet à Barsac, 1947

The northernmost and, after Sauternes itself, the most famous of the five townships of Sauternes. It is some twenty-five miles southeast of Bordeaux, and its vineyards are on low, rolling hills that overlook the Garonne River. All Barsacs, legally, are Sauternes, made by the same methods and from the same grape varieties. They are all rather sweet, though somewhat less sweet than other Sauternes, and with a special delicacy and fruit. Château Climens and Château Coutet are the outstanding vineyards. The latter is blessed with a rocky undersoil that drains excess water from the vineyards. The '59 and '61 vintages are practically unobtainable but we were assured that this '47 still has its bouquet.



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

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

April 22, 1965

Fellow Members of the Wine and Food Society:

The Wine and Food Society announces its Eighteenth Dinner meeting which will take place on Tuesday, May 11th. This function will be held at the Club Gigi of the Fontainebleau Hotel in the beautiful private Champagne Room.

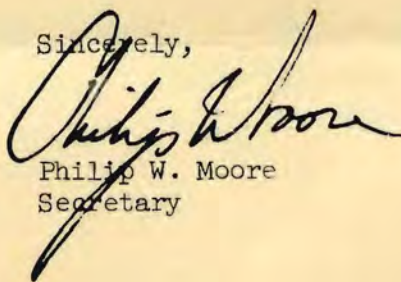
Wives are invited this time, but due to limited seating space no other guests will be allowed.

Aperitifs will be served at 7:15 P.M. and dinner promptly at 8:00 P.M. Black tie is in order for the men, as well as formal dress for the wives. The cost is \$20.00 per person.

Co-hosts for this affair are Larry Carroll and Pete Cameron. Please make reservations early and send in your checks promptly. The deadline for reservations is Saturday, May 8th.

Hope to see you on the 11th for this special dinner for the ladies.

Sincerely,



Philip W. Moore
Secretary

PWM:vDeR