

THE WINE AND FOOD SOCIETY OF MIAMI  
21st Dinner

The Bath Club

January 25, 1966

Les Vins

Hermitage Blanc 1962  
J. Vidal-Fleury

Chateau Grillet 1962  
Neyret-Gachet

Hermitage Rouge 1962  
J. Vidal-Fleury

Crozes-Hermitage 1961  
J. Vidal-Fleury

Cote Rotie 1962  
J. Vidal-Fleury

Beaumes de Venise 1961  
J. Vidal-Fleury

Host: James F. Redford, Jr.

Chef: Charles Rosa  
Maitre d' Al Kuchta

La Carte

La Petite Assiette d'Hors d'Oeuvres  
du Pays

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Le Consommé Double Étoile Royale

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Les Quenelles de Brochet Nantua

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Le Sorbet au Citron

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Les Noisettes d'Agneau  
à la Coulis Lyonnaise

Le Fond d'Artichaut au Foie Gras

Le Gratin Dauphinois

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La Salade d'Haricots Verts et Tomates

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Le Plateau de Fromages

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La Petite Pomme Reinette à la Rosa

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Mignardises

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Moka

## WINE NOTES

HERMITAGE BLANC, J. Vidal-Fleury, '62 - This unusual wine is made of the Rausanne and Marsanne grapes which are not used for any other good quality wine grown in the Cotes du Rhone. It is unusually long-lived for a white wine. It is naturally amber-colored, and even improves (to a point) as it grows darker and if you were blindfolded, you'd swear it to be a red wine.

CHATEAU GRILLET, Neyret-Gachet (sole owners), '62 - This is rated by some as one of the great French whites. Certainly it is one of the rarest; its production is only 2,000 bottles a year. The vine is grown on the steep slopes of the right bank of the Rhone River south of Lyon and the grape variety is Viognier. The wine is a feature of the famous Pyramide Restaurant in Vienne and the Beau Rivage Hotel at Condrieu near where the vineyard is located. This wine was given to our chapter by Dr. George Rezek, oenologist of the Chicago Wine & Food Society.

HERMITAGE ROUGE, J. Vidal-Fleury, '62

CROZE-HERMITAGE, J. Vidal-Fleury, '61 - These two wines are presented for comparison. Of the two, Hermitage Rouge is reckoned the greater. It was called by Prof. Saintsbury 'the manliest of wines.' However, you will note that this wine is one year younger than the other. The first wine is grown toward the top of the famous Hermitage slope and the Croze-Hermitage near the base. Both are made from the Syrah grape, supposedly imported by the Crusaders from Persia but more probably indigenous to the Rhone area. The Syrah produces some of the darkest and longest keeping wines of France. We have sufficient of this wine to taste again in our dotage, at which time it should be at its prime even if we are not.

COTE ROTIE, J. Vidal-Fleury, '61 - This is the tete de cuvee of the Cotes du Rhone. It, like the Hermitage Rouge, is made of the Syrah grape but with the addition of a little Viognier. The wine is mentioned in Roman annals as a 'pitchy wine.' Thomas Jefferson also mentions the vineyard in his travel notes of France. This shipper and two others own most of the vineyard which is divided between the Blonde Side and the Brunette Side. There are great arguments and numerous double meanings involved in any discussion of which side is the better. This wine has both sides. This vintage is too young to be drunk by the old standards of vinification by which the wine was kept in the cask four years before bottling. We have enough in stock to check the efficacy of this new method at some future date.

BEAUMES de VENISE, J. Vidal-Fleury, '61 - Literally, 'Balm of Venice.' This is a rarity in this country. It is made of the muscat grape grown around the area of Chateauneuf du Pape. It differs from its Italian Muscato cousin in that it possesses more subtlety - a Gallic virtue as well as a Gallic vice.

James F. Redford, Jr.