



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

C. D. MCCORMICK
Secretary
ROOM 1119
117 N. E. 1ST AVENUE
MIAMI, FLORIDA

March 10, 1966

Fellow Member:

The Wine and Food Society announces its twenty-second dinner meeting which will be held at the Miami Club on Thursday March 31st. Jacques Turner will be host for this affair and he has planned an excellent classic French menu. This will be accompanied by fine wines especially selected by Steve Lynch, from the bountiful and splendid cellars of the Columbus Hotel.

This will be a black tie, stag affair and male guests may be invited. The cost is \$20.00 per person.

Aperitifs will be served at 7:15 and dinner promptly at 8:00 P.M. Please make early reservations (telephone 373-1242) and send in your check by Tuesday March 29th.

This should be a most enjoyable evening and we look forward to a good turnout of members.

In vino veritas,

C. D. McCormick

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Secretary

NOTE: Since this letter was written it has been decided that wives may also be invited to this function.

THE WINE AND FOOD SOCIETY OF MIAMI
22nd Dinner

The Miami Club

March 31, 1966

Les Vins

La Carte

Champagne
Mumms Cordon Rouge N.V.

Les Petits Toasts au Caviar

Muscadet 1961
Cuvee des Aigles

La Petite Marmite Henri IV

Volnay 1959
Jos. Drouhin

La Langouste Mayonnaise

Le Gigot d'Agneau au jus
Les Haricots verts princesse
Les Pommes nouvelles au beurre

La Salade d'endives et romaine
à la vinaigrette

Savigny-les-Beaune 1961
Louis Latour

Les Fromages De France

Vouvray Demi-Sec 1962
Maurice Audebert

Les Fraises au vin

Biscuits champagne

Demi-tasse

Host: Jacques E. Turner

Chef: Joseph Pich

WINE NOTES

MUSCADET CUVÉE DES AIGLES BLANC DE BLANC 1961

The wines of Muscadet come from the lower reaches of the Loire River opposite the town of Nantes. They are the only classified vineyards in Brittany. All of the wine is white; pleasant and dry, and these wines are most appealing with seafood. The wines of Muscadet, thanks to greatly improved wine making methods, have helped give them a justified vogue. Tonight's wine is a 1961 of which Alexis Lichine said: "A small amount of very great wine was made."

VOLNAY - Joseph Drouhin 1959

Volnay is less than a mile below Pommard. The land is somewhat rolling here, and farther up behind the town one can see across the whole Burgundian valley. Volnay wines are extremely pleasant, round and light, yet with a fine bouquet. They are lighter in color than the wines of Beaune, and their bouquet is the most pronounced of all the wines of the Cote de Beaune. Volnay matures rapidly, but an old Volnay from a good grower is a wine of fine balance, flavor and bouquet.

SAVIGNY-LES-BEAUNE - Louis Latour 1961

The vineyards of the commune of Beaune and of its satellite Savigny-les-Beaune are among the largest of the Cote d'Or, and more vineyards here are planted in Pinot Noir than in any other commune.

Beaune wines are characterized by softness and lightness, pastels after the brilliant primary colors from the Cote de Nuits.

This wine, shipped by one of the top Burgundy producers, Louis Latour, has a beautiful robe, as you will note this evening. It was chosen by our host, and I think it well deserves the place of honor in tonight's dinner.

VOUVRAY DEMI-SEC CLOS DE NOUYS - Maurice Audebert 1962

The vineyards of Vouvray lie on the high slopes above the Loire River, and eight communes produce the wine. The casks of wine from these vineyards are stored in deep caves cut into the hill rising above the river. But the caves were not dug for storing wine. People have lived in them from prehistoric times and still do. As you drive along the river bank to Vouvray you can see houses the back halves of which are caves. I first had the pleasure of discovering Vouvray, its caves and its wines when I drove through the Loire in 1928.

Most of the Vouvray are produced from the Chenin grapes and are characterized by a youthful, fruity freshness.

*Many of the comments above are from "WINES OF FRANCE", the excellent book by Alexis Lichine.

S. A. Lynch, Jr.

