

THE WINE AND FOOD SOCIETY OF MIAMI

Twenty-fifth Dinner

Raimondo's

October 31, 1966

WINES

Chateau Carbonnieux 1962
Graves

Puligny-Montrachet 1962
Clos du Cailleret, J. Drouhin

Puligny-Montrachet 1964
Clos du Cailleret, J. Drouhin

Chateau Belair 1955
St. Emilion

Morey St. Denis 1961
Joseph Drouhin

Asti Spumante N. V.
Gancia

Anisette

Chef: Raymond Laudisio

Maitre d': Louis Manassero

MENU

Antipasti Assortiti

Stracciatella alla Romana

Linguini con Vongole in Bianco

Scampi alla Veneziana

Granita di Limone

Scallopine di Vitello con Cuore di Palme
Pomidori Al Forno

Insalata Verde Mista

Formaggi Assortiti

Sezione di Frutta Fresca con Menta

Espresso

Amaretti

WINE NOTES

Chateau Carbonnieux; Leognan, Graves 1962

Dating from the fourteenth century and also producing good reds the fame of Ch. Carbonnieux lies in its white wine. It has a large percentage of Sauvignon among the vines and according to Prof. J. R. Roger, "the wine is very dry, high in alcohol, vigorous and distinguished." It is generally considered to be the classic white Graves and the vintage of 1962 is one of the best in recent years for white Bordeaux.

Puligny-Montrachet, Clos du Cailleret, 1962, J. Drouhin

Puligny-Montrachet, Clos du Cailleret, 1964, J. Drouhin

Here is an opportunity to see the effect of weather on a vintage. Everything about these two wines is constant except for the year they were harvested - same vineyard, same manufacturer, same broker, same shipping line, same buyer, same conditions of storage. The age of the wine is different also, but the difference in taste has existed since their arrival in the States. When last tasted, the 1962 was what is called petillant, which means somewhat bubbly. This trait sometimes occurs only in the springtime when the vine is in blossom. It sometimes will reoccur the next spring even though the wine is bottled and stored in a dark cave.

Chateau Belair; St. Emilion, 1955

In the official 1954 classification of St. Emilion vineyards, Ch. Belair was rated along with eleven others in the premier grand cru class. Cocks and Feret in their monumental work "Bordeaux et Ses Vins" state that Ch. Belair has always been placed at the head of the premier cru next to Ausone which it borders. Resembling the Burgundies somewhat, the wines of St. Emilion are long-lived and powerful with their average tannin content making them at the same time soft and well balanced. 1955 was considered a very good year in Bordeaux and the wines are now considered to be almost at their peak.

Morey Saint-Denis, 1961, J. Drouhin

This is a wine of no name from a little-known area of Burgundy. But the year is a great one and the shipper a man of fine reputation. This illustrates the old adage, "You can't tell a book by its cover," or, we might add, by its price, which is far, far less than its neighbors of greater name.

Asti Spumante Gancia

This sparkling dessert wine comes from the area around Asti southwest of Turin and is made exclusively from the Moscato Cannelli grape. Semi-sweet and quite fruity it is no match for fine French champagne. It is made by the same expensive process of natural fermentation in the bottle but has a different and distinctive taste of its own. Dr. Carlos Gancia was the founder of the Italian sparkling wine industry dating from 1850 and the firm bearing his name was the originator of Asti Spumante. It is the largest wine and vermouth company in the world selling in 121 countries and carries its products from its own vineyards all the way through to the distributor.



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

LOUIS C. SKINNER, JR., M. D.

President

401 CORAL WAY

CORAL GABLES, FLORIDA 33134

October 17, 1966

Fellow Members:

The Wine and Food Society announces its twenty-fifth dinner meeting which will take place on Monday, October 31st. This affair will be held at Raimondo's, 201 N. W. 79th Street, and will feature delicate northern Italian cuisine. We enjoyed an excellent dinner there last year and are promised an even better one this time.

Black tie is in order and the cost is \$20.00 per person. Aperitifs will be served at 7:15 and dinner promptly at 8:00 P.M. We will have a fine selection of French wines and we look forward to a good turn-out. Checks must be mailed to C. D. McCormick, 150 S. E. 2nd Avenue, Miami, Florida, by Friday, October 28th, which is the deadline. No telephone reservations, please. As stated in our last manifesto, refunds can be made up to Sunday, October 30th, by request.

We would be particularly interested in having guests this time who could qualify as potential members, and we ask that everyone think carefully about such prospects and invite them in order to meet our group. Since our letter of September 15th, we now have place for ten new members, who should be elected only if they can attend the majority of dinners.

Hope to see you at Raimondo's on the 31st.

In vino veritas,

Louis C. Skinner, Jr., M. D.
President

P. S. Application for Membership forms are available upon request to C. D. McCormick, Telephone: 373-1242.