

WINE & FOOD SOCIETY OF MIAMI

33rd Dinner

The Wines

Traminer, Chateau Mittlwihr, '64

Chateau Doisy-Vedrines, '62

Corton Charlemagne, J. Drouhin, '66

Chateau Haut-Bailly, '62

Hermitage, J. Vidal-Fleury, '62

Chateau Guiraud, '59

The Fare

Moules Rockefeller

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Oeufs de Caille
en Foie Gras

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Consommé Taurinoise

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Truite à l'Anglaise
Pommes de Terre Olivettes

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Blueberry Granités

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Champignons Farcis

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Cotillettes d'Agneau
Tomates Grillées Carottes au beurre

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Salade de Melon

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Fromage Assortis

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Tartellette Cardinale

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Café

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Cigares

WINE NOTES

Traminer, Chateau Mittlwihr, 1964 - - An Alsatian wine made of a German grape. A good year; a good shipper. German wine merchants sneeringly say they can taste the manure in it. Hopefully, there are no German wine merchants present.

Chateau Doisy-Vedrines 1962 - - One of the second classified growths of Barsac, this wine is noted for its elegance, breed, and fine bouquet. While quite sweet, it is not as cloying as some of the Sauternes. This was picked to accompany the foie gras as is the custom in Bordeaux.

Corton Charlemagne, J. Drouhin, 1966 - - the last vintage we tasted of this wine was 1962, a great year for Burgundian whites. This vintage is somewhat less good. In some years Corton Charlemagne will exceed Montrachet, the great white of all France.

Chateau Haut-Bailly, 1962 - - This wine from Leognan in the Graves district is consistently good and rates special attention. It is generally long-lived and has an excellent bouquet. This particular vintage, in common with the others of 1962, shows early maturation, and has already lost some of its earlier fruitiness and aroma.

Hermitage, J. Vidal-Fleury, 1962 - - This has the reputation of being one of the stoutest wines of France. It is made of the syrah grape, which, oddly enough, also makes a top-notch rosé - - Tavel. The name of the vineyard comes from the hill in the Rhone Valley on which it is grown. Legend has it that a knight returning from the Albigensian Crusade during the 12th and 13th centuries stopped here, became a holy hermit, and was given the vine by St. Vincent himself to keep him from starvation.

Chateau Guiraud, 1959 - - This wine is one of the first classified growths of Sauternes and is from a major vineyard not far from Yquem. It is characterized by richness and heavy body, and it is comparable but somewhat less distinguished than its more illustrious neighbor.