

THE WINE AND FOOD SOCIETY OF MIAMI

Thirty-sixth Dinner

The Surf Club

March 24, 1969

Les Vins

Corton-Charlemagne 1964
Héritiers Gauffroy
Coron Pere & Fils

Ch. Léoville Poyferré 1962
St. Julien

Ch. Belair 1959
St. Emilion

Vosne-Romanée 1962
Coron Pere & Fils

Ch. Coutet 1950
Barsac

Le Diner

Le Paté de Canard en Croute au Porto

Le Borscht Clair aux Paillettes d'Or

Le Vol au Vent de Ris de Veau Godard

Le Granité au Citron

Le Supreme de Faisan Saint Hubert
Celeri à la Moelle Purée de Marrons

Coeur de Laitue, Mimosa

Le Brie de Meaux

La Poire Pralinée Williamine

Macarons

Café des Princes

Chef: Paul Hugonnet
Maitre d': Peter Bildhauer

WINE NOTES

Corton Charlemagne 1964 Heritiers Gauffroy

This wine is produced in the Cote de Beaune and is considered along with Meursault and Montrachet to be among the finest White Burgundies. It is certainly the most long lived, is more full bodied and has a certain steely character. It is becoming a rare wine and by present law must be made exclusively from the noble Chardonnay grape.

Ch. Leoville-Poyferré 1962 Deuxieme Cru St. Julien

This wine formerly came from a single vineyard along with Leoville-Barton and Leoville-Las-Cases. It is not now classed as high as its neighbors, being more supple and generally lighter. Nevertheless, it is still from St. Julien whose wines represent perhaps the highest average standard of any commune in the Medoc. As a rule, they are drinkable relatively early and this one is from the fast maturing 1962 vintage.

Ch. Belair 1959 Premier Grand Cru St. Emilion

Adjacent to Chateau Ausone, owned by the same growers and matured in the Ausone cellars, the wine of Chateau Belair closely resembles it in most everything but price and label. 1959 Medocs are thought to be still below maturity by some English claret experts but most agree that the St. Emilions are about at their peak now. They are soft and resemble Burgundian wines to some degree.

Vosne-Romanée 1962 Coron Pere & Fils

This is not estate bottled but is an appellation contrôlée wine from an honest shipper of high repute. The quality depends on his own judgment as the wine may be bought in cask from any part of the Vosne-Romanée commune and bottled after maturing in his own cellar. The finest wines of Vosne such as Romanée Conti, La Tache and Richebourg are noted for their velvety softness and finesse. All the wines of the commune share this to some degree and in addition are delicate with excellent over-all balance.

Ch. Coutet à Barsac 1950 Premier Cru Sauternes

Actually coming from the commune of Barsac, the wines of Chateau Coutet are included in the official classification of the Sauternes district. Generally the wine is less soft and more piercing, thus having a drier taste than Sauternes, although the actual degree of measurable sweetness is the same. The 1950 vintage we are drinking shows a beautiful dark amber color due to slight maderisation over the past 18 years. This age imparts a special flavor which some prefer to the lighter, more fruity younger bottles.

Dr. Louis C. Skinner, Jr.



THE SURF CLUB
9011 COLLINS AVENUE
SURFSIDE, FLORIDA 33154

MAURICE E. LONG
MANAGER

March 4, 1969

Dr. Louis C. Skinner, Jr.
915 Castile Avenue
Coral Gables, Florida

Dear Dr. Skinner:

We will be delighted to have you
and your friends with us on Monday, March 24,
1969.

Enclosed is a menu we have pre-
pared for your approval, at \$20.00 per person
plus 15 percent gratuity charge, 4 percent state
tax, and 2 percent resort tax.

Please advise as soon as possible
if you wish to confirm this date, and whether or
not the menu meets with your approval.

Looking forward to hearing from
you, I am

Sincerely yours,

Maurice E. Long
Maurice E. Long
Manager

MEL/rb
Enclosure

(Signed by secretary in Mr. Long's absence.)



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

C. D. McCORMICK
Secretary
ROOM 902
150 S. E. SECOND AVENUE
MIAMI, FLORIDA 33131

March 10, 1969

Fellow Members:

The Wine and Food Society is pleased to announce its thirty-sixth dinner meeting which will take place on Monday, March 24th at the Surf Club. This will be our first affair for the year and also our first dinner at the Surf Club. We can look forward to an excellent bill of fare, and outstanding Bordeaux wines will be served.

This will be a black tie, stag affair, and guests may be invited. The cost is \$25.00 per person, and our President wishes to inform the membership that those having any credit balance remaining from last year may apply same to this function. Members are urged to invite guests who may be interested in joining the Society.

Aperitifs will be served at 7:15 and dinner promptly at 8:00 P. M. Seating will be limited to 30 persons, and the deadline for reservations is Friday, March 21st. We look forward to an interesting evening and hope that you will make every effort to attend.

In vino veritas,

C. D. McCormick, Secretary

(RESERVATION FORM)

Please detach and return no later than Friday, March 21st to
C. D. McCormick, Secretary, 150 S. E. Second Avenue, Miami, Florida
33131. (Telephone 373 - 1242)

Enclosed is my check for _____ dollars made payable to the
Wine and Food Society of Miami for _____ dinner reservation(s)
at \$25.00 each. I am bringing _____ guest(s).

Signature

April 15, 1969

Mr. Paul Hugonnet, Chef
The Surf Club
9011 Collins Avenue
Surfside, Florida 33154

Dear Paul:

On behalf of the Wine and Food Society I would like to thank you for the excellent dinner which you prepared for our thirty-sixth Dinner Meeting on March 24th. The food was uniformly excellent and all the courses were nicely presented. The comments from our members have all been favorable and we appreciate your efforts very much. The menu will be published in a future issue of the Wine and Food Quarterly.

With my own personal thanks for an outstanding dinner, I am

Sincerely yours,

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

LCS:me