

Fourty Fifth Dinner

January 12, 1971

Aperatif: Nicolet  
Dubonnet, Lillet

LE MENU NORMANDIE

Trierer Augenscheiner Stübchen 1967  
Original - Abfüllung  
P.J. Valckenberg

Canapé Varies  
a la mode Caen

Harvey's Amontillado Sherry

Consommé Bellevue

Pouilly-Blanc - Fumé 1969  
Lorie Valley  
Ackerman - Lawrance

Filet de Rouget Dieppoise

Sorbet Calvados

Condrieu 1968  
Côtes-du-Rhône  
J. Vidal - Fleury

Suprême de Volaille  
a la Vallée d'Auge

Carottes au Persil  
Soufflé d'Espinards

Château Calon-Sègur 1964  
Château Calon-Sègur 1959  
Saint-Estèphe

Fromage de Normandie  
Pont L'Eveque - Camembert

Château Sigales Rabaud 1966  
Sauterne

Poire a la Bourgeoise  
Sauce Sabayon

Café Filtre

Cigars

Whiffenpoof Restaurent  
Host: George Oliver  
Chef: Heinz Haibach

Host: Dr. Wiley Sams

## Wine Notes

Trierer Augenscheiner Stübchen - A delightful Moselle Valley wine, fresh somewhat fruity and pleasant to the taste. It is an original Abfüllung. Trier is the central city of Moselle where most of the vintners cellar their wines, and also where the great semi-annual auctions take place.

Harvey's Amontillado Sherry - a pale dry sherry with a mellow flavour produced by the world renown house of Harvey, headquartered in Bristol, England. Harvey maintains their own bodegas in Jerez and Montilla, Spain.

Pouilly - Blanc - Fumé' - an excellent white wine, generally dry though sometimes with a trace of sweetness in great years. This pale, racy, fruity wine is produced round the village of Pouilly - Sur-Loire and made entirely from the Sauvignon Blanc grape, usually bottled when less than a year old.

Condrieu - a very interesting and unusual white wine of the Rhône Valley produced some thirty miles south of Lyon, in the commune of Condrieu. Golden in color, fruity, it has a special and distinctive bouquet. The output is ridiculously small - 6 to 7000 cases a year-most of it consumed locally and at the famous Pyramide Restaurant where it is a favorite specialty. Condrieu is something of a changeling of a wine: it can be fairly dry or moderately sweet depending on the vintage and the producer. J. Vidal Fleury is one of the best.

Château Calon-Sègur - Here we compare two wines from the same château of different vintages. From the township of Saint Estèphe, the northern most of the Médoc, these wines are sturdy, full-bodied generous and attractive: they have perhaps less finesse than clarets from Pauillac, St. Julien or Margaux, but a forthright lusty charm instead. The 1959 is such a wine, but compare it to the slightly paler lighter - bodied 1964 a year when the Saint Estèphe wines were good but lacked the fullness and body usually attributed to their wines. Médoc wines usually require at least ten years before they should be tasted - Calon-Sègur 1964 is ready to drink now.

Château Sigales Rabaud - when most people think of sweet Sauternes the Château Yquem label is best known and remembered. But there are many very fine Sauternes of which this is but one, coming from the commune of Bommes in the Sauterne district. This wine is fine, full-bodied, perhaps not quite as sweet as better known labels but, to our taste, better suited to our Poire a la Bourgeoise.