

The International Wine and Food Society

Miami Chapter

Fourty Sixth Dinner

Bath Club - March 23, 1971

Les Vins

Le Menu Bordelaise

Aperitif - Sylvaner 1966  
Alsace - Marcel Preiss

Canape Quiche Lorraine

Château La Dame Blanche 1967  
Graves

Quenelle d'Huitres d'Arcachon

Consommé de Tortue Amontillado

Chassagne-Montrachet 1966  
Beaune - A. Bichot & Cie

Turban de Sole - Sauce Champagne

Sorbet Fraise

Château Lynch-Bages 1959  
Pauillac

Entrecôte à la Bordelaise  
Champignons Farcis Aux Duxelles  
Broccoli Limon Beurre  
Salade Vertes

Château - Figeac 1961  
St. Emilion

Brie Les Fromage - Roquefort

Château Suduiraut 1961  
Sauterne

Soufflé au Chocolat Chantilly

Cordial Médoc

Café

Cigars

Maitre D: Al Kuckta  
Chef: Ralph Wood

Host: Guy Bailey

Aperitif - Sylvaner 1966 from Alsace is a light, soft, medium dry wine with a pleasant fruity flavor. Some of the better Sylvaners approach the Riesling, particularly the "Franken Riesling" and in California almost all Sylvaners are called Riesling. We have Cassis - a black currant liqueur - for those that prefer Kirr.

Chateau La Dame Blanche - 1967 - The legend, dating back to the VII century, tells that the "White Lady" is still riding on her winged mare through the vineyards of Blanquefort to bring happiness to the countryside. The owners of Chateau La Dame Blanche - MM Jean and Henri - Francois Cruse - still carefully cultivate the wine she loved. Though the vineyards is located in the southern part of the Medoc, the wine is classified as graves, the name being derived from the gravelly soil of the region. These white graves are not great wines comparable to the dry Chablis or the sweet Sauternes, but the best, bottled under the Chateau label, are most compatible with certain Bordeaux delicacies.

Chassagne-Montrachet 1966 - The greatest of all white wines of Burgundy come from the communes of Puligny and Chassagne, Le Montrachet. The wines of Chassagne have an unmistakable flavor. They are dry, without hardness, and have a little floweriness, though without any sweet aftertaste. The wines posses a certain expansiveness, with no hardness. The Montrachets should be consumed when they are fairly young being in their prime after three to six years. This Chassagne Montrachet, negotiated by a Bichot & Cie, is a selection of the Confreries des Chevaliers du Tastevin.

Lynch-Bages 1959 - Although Pauillac as a commune doesn't have the world wide popularity of St. Julien and St. Estephe, to the south and north respectively, it is the only commune of the Medoc with two Premiers Crus, Lafite and Latour as well as the first Deuxiernes Crus, Chateau Monton-Rothschild. The wines of Pauillac have been known to last for fifty years or more and characteristically take longer to mature. Notice the discreet but intensely clear bouquet, its ruby color, and taste its full bodied smoothness, yet a gentle and charming wine.

Chateau - Figeac - This is the first 1961 Bordeaux wine we have served at our Wine and Food Society dinners. This year may turn out to be the vintage of the centry. Chateau - Figeac is from the commune of St. Emilion located west of Bordeaux on the north bank of the Dordogne. A Premier Cru Classe, this wine has a deep, dark, true red, not blood red and a great richness of sap, an elegance united with a bouquet extremely developed. Many authorities consider the greatest wines of St. Emilion the peers of the greatest Medoc and Graves Clarets, among them Andre Simon, but there are very few of them. They may not have the "breed" of Medoc nor the suave charm of the Graves, but they possess honest-to-god goodness!

Chateau Suduiraut 1961 - Selecting a dessert wine for a chocolate souffle created somewhat of a problem, in that a heavy sweet Sauterne is not readily available. An old vintage Chateau Yquem not to be found, we selected Ch. Suduiraut, the premium cru of Preignac, one of the fine communes of the Sauternais. This splendid Chateau and famous vineyard produces rich, full-bodied rather sweet wines.

Cordial Medoc - By it's very name, this cordial is a product of the Medoc distinctly different from the better known brandies or cordials. It is produced from a selection of fine brandies blended with Orange Curacao and Creme de Cacao bottled at 80 proof. As they say on the bottle "Le Liqueur qui rejouit le coeur".