Wine, Food & Friends

THE INTERNATIONAL WINE & FOOD SOCIETY NEWSLETTER of the AMERICAS

Branch Proceedings Report

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Date of Event: April 13, 2015

Event Name: Annual Wine Auction

Event Location: 691 Cathcart

City: Montreal

Special Remarks:

The Montreal branch has a very popular annual "cellar orphan" wine auction to replenish our cellar and clear the "orphans". The Regiment de Maisonneuve, a Primary reserve infantry regiment of the Canadian forces, was selected as this year's venue. The Regiment was founded in 1880 and fought in both World Wars alongside the United States. The members enjoyed a history tour of the Regiment's armoury, which is situated in a heritage building in downtown Montreal.

The "Mess des Officiers" is a grand room with the perfect atmosphere for the tapas and wine pairings and auction to take place. Guest sommelier Martin Remillard poured fourteen wines from his portfolio with Selections Cavistes, which were expertly chosen to match the thirteen tapas dishes. Our Cellar Chair and Sommelier Carola Price described each "orphan" wine and was a master auctioneer.

All wines served received excellent reviews from members, and crowd favorites included the Nebbiolo, Massolino Barolo DOCG, 2010 and the Grenache, Syrah, Mouvedre, Domaine La Roquete, Chateauneuf-du-Pape, 2007.

WINE TASTING & FOOD PAIRING

CELLAR WINES BEING POURED



Domaine Langlois-Château Crémant de Loire Brut Feuilleté de foie gras et confiture de carottes Mini bambou de Sopressa maison et olives Mini barquettes de concombre au bleu et noix caramélisés Blinis de tartare de saumon et œufs de poisson

Chablis 1er Cru Vaulignot, Domaine Moreau, 2008 Pétoncle Grillé et sa salsa d'algues aux poivrons doux

Chardonnay, Château Montelena, Napa 2006 Pain brioché à la rillette de canard

Pinot Noir, Maranges Les Fuissières, Bruno Colin, 2007 Feuilleté de ris de veau à la forestière

Châteauneuf-du-Pape, La Roquete, 2007 Mini tournedos de bœuf au poivres de Sichuan

Semillon, Noble One, DeBortoli, NV Triologie chocolatée

CAVISTE WINES BEING POURED (



Herdade do Arrepiado Velho, Riesling, Vinho regional Alentejo, 2013 Thon tempura et sa mayonnaise épicée

Capitain-Gagnerot, Bourgogne Hautes-Côtes-de-Beaune "Les Gueulottes" 2012 Tulipe de fruits de mer sauce fine Champagne

Domaine de Viaud, Lalande de Pomerol, 2000 Aumônière au Brie et raisins de Corinthe

Château Famey, Cahors, 2004 Suprême de canard fumé et sa confiture d'oignon

Balia di Zola, Balitore, Sangiovese di Romagna DOC, 2008 Rouleaux de printemps à la ratatouille et poulet grillé

Massolino Barolo DOCG, 2010 Boule de risotto au parmesan et brunoise de prosciutto son coulis de tomates

Giuseppe Cortese, Barbaresco DOCG, 2003 Côtelette d'agneau au romarin

Nican, Montepulciano d'Abruzzo DOC, 2008 (Apasimento)





Owner: Regiment de Maisonneuve

Arranged by: Carola Price and Pierre-Marc Lariviere

Wine selected by: Carola Price and guest sommelier Martin Remillard

Date: April 13, 2015

Reported by: Mark Lazar

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From left: John Breitner, George Remus and Mark Lazar



New members Pierre and Nicole Etienne



Annick Siekiertzian (right) and Guest



Earl and Ellen Eichenbaum



Event organizers Carola Price and Pierre-Marc Lariviere presenting the award