



The International Wine & Food Society
IWFS Americas Inc.
Presents

**A FRENCH WINE
EXPERIENCE IN CHICAGO**

September 6-9, 2023
The Ritz-Carlton Hotel

KEYNOTE SPEAKER

ALLEN MEADOWS



► Join us for four unforgettable days of French wine, food, friends and education featuring Burgundy expert Allen Meadows, publisher of the highly regarded burghound.com website. Allen Meadows was the first to “...offer specialized and more importantly exhaustive coverage of a specific wine region.”

To provide the unparalleled level of information, Allen Meadows spends over five months each year in Burgundy and visits over 300 domains.

Mr. Meadows will guide us through a tasting of wines from eight producers of different Vosne-Romanée Premier Cru, all from the excellent 2015 vintage:

TASTING ORDER:

1. *Domaine François Lamarche, Les Chaumes*
2. *Michel Gros, Clos de Réas*
3. *Jean-Pierre Guyon, En Orveaux*
4. *Domaine Alain Burguet, Les Rouges du Dessus*
5. *Domaine Bruno Clavelier, Les Beaux Monts Vieilles Vignes*
6. *Domaine Méo-Camuzet, Aux Brûlées*
7. *Domaine Confuron-Cotétidot, Les Suchots*
8. *Domaine Dujac, Aux Malconsorts*

MATURE WINE TASTING

Conducted by Stuart Leaf

Stuart Leaf is a passionate oenophile who began his odyssey into wine during his teenage years in London. He is a member of the IWFS Wines Committee. He is the co-author of two IWFS publications - *The Guide to Enjoying Fine Wine* was published in 2020 and the monograph entitled *Exploring Blended Scotch* was published in 2021. His interests are varied but lean heavily into aged wines – from the merely ‘middle-aged’ to the truly senescent. He owns a multiple Wine Spectator award winning wine bar and restaurant in Brooklyn Heights, New York that specializes in older vintages, and he is currently writing a new book about how to understand and appreciate old wines and spirits.

This tasting will present a unique opportunity to taste a broad range of wines and spirits from many regions, all with considerable bottle age, many of them more than 50 years old. Stuart will lead a tasting that promises to be both interesting and educational, and even eye-opening for those who are nervous about buying really old wines.



FOUR SUPERB DINING EXPERIENCES

► During your stay you will dine at some of Chicago's finest restaurants with dinners prepared by three of Chicago's top chefs. Each chef will craft dishes from the finest ingredients to pair with great French wines, including some rated a perfect 100 by The Robert Parker Wine Advocate.

Executive Chef Guenther Moreno of the five-star Ritz-Carlton Hotel



Chef Guenther Moreno



Executive Chef, Andrew Zimmerman of the Michelin-starred Sepia



Chef Andrew Zimmerman



Chef Roland Liccioni of the acclaimed Les Nomades



Chef Roland Liccioni



GREAT FRENCH WINES SERVED WITH THE DINNERS

The meet-and-greet reception will set the tone for the entire festival. We are serving *Bollinger Grande Année, 2008*, which was disgorged in June 2018 and released the following year. It is regarded by Champagne's leading critic as "one of the greatest Bollingers of the modern era", made in the best vintage in decades. Bollinger celebrated its success by bottling this wine in a glorious new narrow neck '1846' bottle. The dinner itself will feature a comparative tasting of both red and white wines made by *Ch. Pape-Clément* and *Château Smith-Haut-Lafitte*, two of the best vineyards of *Pessac-Léognan*. The white wines from the 2017 and 2018 vintages will be followed by the red wines of 2009 and 2010. Dessert will be served with *Ch. Suduiraut, 2001*, a great vintage in Sauternes which is now drinking at its best.

The dinner at Sepia will feature the wines of *Château de Beaucastel*, beginning with the *Châteauneuf-du-Pape Blanc, 2020*. This will be followed by a vertical tasting of the red *Châteauneuf-du-Pape* from the 2004, 2006, 2007 and 2009 vintages.

The following day at Les Nomades will start with *Pol Roger Vintage Brut, 2015*. A 2018 *Domaine William Fèvre Chablis Grand Cru Les Preuses*, will be followed by *Domaine Trimbach's Cuvée Frédéric Emile, 2016* from the Alsace and *Ch. Gazin, 2010* from Pomerol. Dessert will be served with *Domaine Zind Humbrecht's Pinot Gris Heimbouurg, SNG, 2005*, also from Alsace.

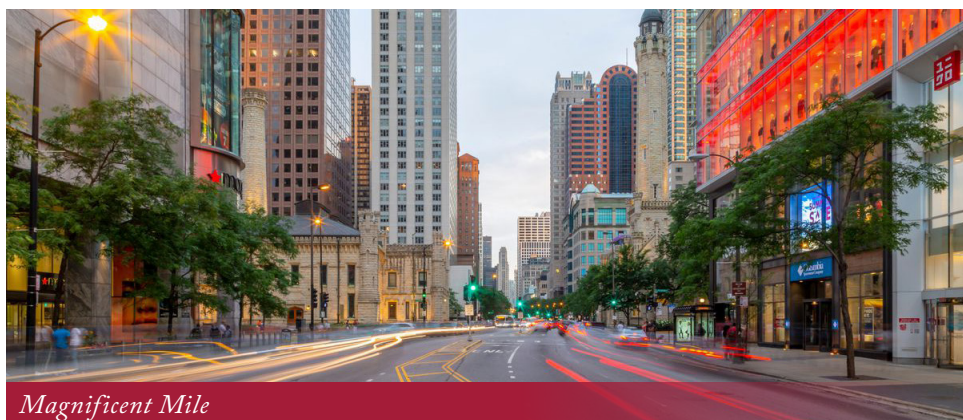
Following the Allen Meadows' tasting, the Burgundy theme will continue at the Gala Dinner, beginning with a *Crémant de Bourgogne* made by *Jean-Jacques Vincent*. The first course will feature a side-by-side comparison of wines from 1er Cru vineyards in *Meursault* and *Puligny-Montrachet* from the 2018 vintage. These will be *Les Charmes* made by *Château de Meursault* and *Les Referts* made by *Domaine Marc Morey et Fils*. The main course will be served with a horizontal tasting of three wines of the highly acclaimed 2009 vintage, from vineyards in *Pommard*, *Gevrey-Chambertin* and *Volnay*. These will be *Clos des Epeneaux*, which is a monopoly of *Compte Armond*; *Joseph Faiveley's La Combe-au-Moines*; and *Domaine La Pousse d'Or's Les Caillerets*. For dessert, we will go to *Vouvray* for *Domaine Huët's Le Clos du Bourg, 1er trie moelleux, 1997* which was a superb vintage through the Loire Valley.

YOU WILL ALSO ENJOY



Chicago River Cruise

- A relaxing river cruise operated by the Chicago Architecture Foundation, with a commentary about the unique architectural features of one of America's great cities.



Magnificent Mile

- Strolling and shopping along the Magnificent Mile, home to many luxury boutiques, jewelry stores and designer showrooms. Cross over Michigan Avenue Bridge and visit The Art Institute of Chicago, one of the great museums of the World.

ITINERARY

Wednesday, September 6

Arrive and check in at the Ritz-Carlton Hotel

Meet-and-greet reception and welcome dinner

Thursday, September 7

Mid-morning tasting of mature wines from prior decades,
led by Stuart Leaf

Free time in the afternoon

Reception and dinner at Michelin-starred Sepia

Friday, September 8

Mid-morning architectural cruise on the Chicago River

Free time in the afternoon

Reception and dinner at Les Nomades

Saturday, September 9

Morning Annual General Meeting followed by Vosne-Romanée
Premier Cru tasting led by Allen Meadows

Black-tie reception and dinner at the Ritz-Carlton organized by
both the Chicago Branch, established in 1934 and IWFS Americas

All attendees must stay at the Ritz-Carlton, Chicago. After you register and pay your deposit to IWFS Americas, Inc. for the festival, make your hotel reservation within seven days.

The cost of this event is \$3,250 per person.

A 50% deposit is due at registration, and the balance is payable
by August 1, 2023.