



The International Wine & Food Society
EUROPE AFRICA ZONE



INAUGURAL DINNER
at
THE CORINTHIA
HOTEL

28th May 2018



PROGRAMME

- 06.30 pm Champagne Reception in The Court Room, Corinthia Hotel.
07.15 pm Reception ends; guests are called for dinner.
07.30 pm Guests seated in the Ballroom.
07.35 pm Welcome to 2018 Triennial Festival by Ian Nicol, Chairman of
07.40 pm Council.
07.45 pm Remarks by Dave Felton, President of the Society.
10.15 pm Dinner is served.
10.30 pm Wine Commentary by Sid Cross, Past President.
11.00 pm Tea and Coffee are served.
Dinner Service ends.

MENU

Canapés

Aperitif: Laurent Perrier, La Cuvée Brut NV

Starter

Lemongrass and Citrus cured Salmon, dusted with Sumac,
Asian style Crab cake with spiced mango salsa
2012 Gewurztraminer Grand Cru, Dopff au Moulin, Alsace

Carpaccio of Welsh Lamb with Ras al Hanout spice, caper berries,
Parmesan Truffle Mayonnaise, Pickled Walnut
2012 Grillo Schioppettino di Prepotto, Friuli-Venezia Giulia, Italy

Fish

Irish Butter poached Scallops with leeks, sweet Pea purée and Lemon Meringue
Champagne Moutard Rosé NV en Magnum

Main

Deconstructed Beef Wellington with Tarragon Mash, Star Anise
infused baby vegetables and charred onion petal
1996 Château Léoville Barton, Saint-Julien, Bordeaux

Dessert

Texture of Cherry Bakewell Tartlet, Sherry Sauce, Almond & Cherry Crunch,
Almond Sorbet
2011 Gruner Veltliner Eiswein, Weingut Rabi, Kamptal, Austria

British Artisanal Cheeses: Hartington Stilton, Ford Farm
Cave Aged Cheddar, Red Leicester
Justino's Madeira, Colbeita 1998

Tea, Coffee and Petits Fours

CHEESE PLATE

This selection of cheeses represents some of the traditional cheeses for which the British Isles are justly famous.

Hartington Stilton - Pasturised Cow's milk

This award winning, very creamy, tangy blue cheese is handmade with local Derbyshire milk, as such it qualifies for PDO status under EU rules. It has won numerous trophies and certificates at local, national and international shows. Aged: 9 weeks. Region: Hartington, nr. Buxton, Derbyshire (in the Peak District) Rennet: Vegetarian

Cave Aged Cheddar - Pasturised Cow's Milk

Ford Farm matures the truckles in the Wookey Hole natural caves in Somerset. The cheese is mild and delicate with an exceptional nutty flavour. The texture is firm, biteable and slightly crumbly. Aged: minimum 12 months. Region: South West. Rennet: Vegetarian

Red Leicester - Unpasturised Cow's Milk

The cheese has a firm and almost a flaky texture. The taste is sweet, nutty with gentle lactic flavour. Annato* is added to the paste to give the cheese its orange colour. Aged: 3 – 8 months. Region: East Midlands. Rennet: Animal

What is Annato

Annatto is an orange-red condiment and food colouring derived from the seeds of the Achiote tree. It is often used to impart a yellow or orange colour to foods, but sometimes also for its flavour and aroma. Its scent is described as "slightly peppery with a hint of nut." It is often used to add colour to cheese.

WINE NOTES

Champagne Laurent-Perrier, La Cuvée Brut NV. Alc 12%

A lighter house style of Champagne from Pinot Noir, Chardonnay and Pinot Meunier which makes it appropriate as an aperitif. Laurent-Perrier is one of the few Champagne houses which are still family owned. Bernard Lanson's two daughters now oversee the running of the business.

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2012 Gewurztraminer Grand Cru, Dopff au Moulin, Alsace. Alc 12.5%

The Dopff family have been wine growers since 1574 and still manage their prestigious 70 hectare estate near the charming medieval town of Riquewihr. They provided the wines for the inaugural luncheon of the Wine & Food Society in 1933. This wine comes from Brand, an Alsace Grand Cru vineyard and corresponding appellation overlooking the historic village of Turckheim, in the Haut-Rhin department.

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WINE NOTES

2012 Grillo Schioppettino di Prepotto, Friuli-Venezia Giulia, Italy. Alc 14%

This is a passito style wine, produced by adding dried grapes to a still wine to provide added depth and richness of flavour. Schioppettino is a dark-skinned grape variety native to Friuli-Venezia Giulia in the far northeastern corner of Italy. Having declined in plantings massively in the late 19th and 20th centuries, it was saved from extinction in the 1970s, and is now regaining the respect and recognition it once had. Only the wineries with vineyards in Prepotto (Udine) that follow certain strict rules can claim to make the typical dry red wine known as “Schioppettino di Prepotto”. It is aged in the barrel for 24 months.

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Champagne Moutard Rosé Prestige Brut NV en Magnum. Alc 12%

Made from 70% Pinot Noir, 30% Chardonnay, this Champagne is macerated for a short time on its skins to give it its delicate salmon pink colour. It is then aged for more than 3 years on its lees following fermentation, giving rich, biscuity summer fruit flavours.

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WINE NOTES

1996 Château Léoville Barton, Saint-Julien, Bordeaux. Alc 13%.

A mature second Growth claret from a very well known château in Saint-Julien. This came from the cellar of the late Ian Rushton who served the Society both as Chair of the EAC and Secretary/Treasurer of the Society. The 47 hectare vineyard of Léoville Barton is planted to 74% Cabernet Sauvignon, 23% Merlot and 3% Cabernet Franc. The terroir is mostly gravel with a subsoil of clay. The vines have an average of 30 years of age. We can expect a concentrated full-bodied wine with massive concentration and power.

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2011 Gruner Veltliner Eiswein, Weingut Rabi, Kamptal, Austria. Alc 9%

Eiswein made in the prestigious Kamptal-Donau (Danube) wine region, from Gruner Veltliner, the signature white grape of Austria. The grapes are picked in the middle of winter, in sub-zero conditions so that they are frozen and their sugars are very concentrated. They are then pressed and separated from the must. Fermentation takes place in oak barrels for 14 weeks and then the wine is aged in oak barrel for 10 months thereafter.

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WINE NOTES

Justino's Madeira, Colheita 1998. Alc 19%

Produced by Vinhos Justino Henriques from Tinta Negra Mole; a dark-skinned wine grape best known as the dominant grape of Madeira, even if few of the Portuguese island's wine producers are keen to promote this fact. We imported this wine specially for the festival as it stood out in a recent tasting.

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