



The International Wine & Food Society
EUROPE AFRICA ZONE



A 1930s DINNER
at
ELTHAM PALACE

31st May 2018



PROGRAMME

- 6.10 pm Guests arrive at Eltham Palace and make their way into the Palace grounds from the Car Park.
- 6.10 – 7.00 pm Guests are free to explore the House and Grounds
- 7.00 pm Aperitif and Canapes are served in the Rotunda. Pianist, Jeremy Limb, will play a selection of 1930's music.
- 7.45 pm Guests called to dinner.
- 8.00 pm Dinner service commences.
Wine Commentary by Dave Felton, IWFS President.
Tea and Coffee are served.
- 10.00 pm Dinner draws to a close.
Jeremy Limb will play in the Drawing Room.
- 10.45 pm Bar closes.
First coach leaves from Eltham Car Park. Guests may return on the first available coach but must register their departure with the Transport Manager before doing so. Please make sure that you are in the Car Park in time to catch the last coach.
- 11.15 pm Last coach leaves Eltham Palace.
- 12.00 am Coaches arrive back at the Corinthia.

MENU

Canapés

Roasted red onion and Granny Smith apple tartlet,
blue cheese wafer, apple blossom
Spiced Duck, pineapple fritter, pineapple caviar
Salmon trio gateaux

Searched Beef Fillet with Béarnaise sauce

Aperitif: 2007 JJ Prum, Weblener Sonnenuhr Riesling Auslese, Mosel

Starter

Pressed Ham Hock Terrine with fine beans, crispy quail egg,
pineapple pickle, cheddar
2016 Muga Rioja Rosada, Spain

Fish

Pan-seared Sea Bass, smoked potato, confit red
and yellow peppers and green onion cream
2009 Chassagne Montrachet Vergers Blanc, Jean-Marc Pillot, Bourgogne
2012 Chassagne Montrachet Chevenottes, Jean-Marc Pillot, Bourgogne

Main

Pink-roasted Fillet and Cutlet of Kentish Lamb, with sautéed noisette potatoes
Summer squash and aubergine mille feuille
2013 Châteauneuf-du-Pape Reserve de Château Fortia, Rhone
2013 Cote Rotie, 'Blond de Seigneur', Domaine Georges Vernay, Rhone

Dessert

Champagne and Peach jelly served with peach cream and fresh peach
2009 Chateau Dereszla Tokaji, Aszu 5 Puttonyos, Hungary

Tea, Coffee & Petits Fours

WINE NOTES

2007 J J Prum, Wehlener Sonnenuhr Riesling Auslese, Mosel. Alc 7.5%

Not all aperitifs are fizzy! This prestigious estate is located in the village of Wehlen in Germany's Mosel wine region. The precipitously steep, southwest-facing Wehlener Sonnenuhr, with its grey slate soil, is the most important vineyard site for the estate. They still practise wild yeast fermentation.

"The characteristics of great Riesling from the Prum estate coincide with one of the most striking virtues of 2007 Mosel Rieslings in general, namely the ability to combine intensity of aroma and flavor with delicacy, and caressing richness with vivacity. In a sense, the best wines in this year's collection are like Prum-squared in their distinctiveness and expressivity." *Wine Advocate*

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2016 Muga Rioja Rosada, Spain. Alc 13.5%

Muga, the most traditional of Rioja's bodegas, with not a stainless steel tank in sight, is based in the old railway quarter of Haro, capital of Rioja Alta. This pale-coloured Rioja rosado is a saign e (bleeding off the red juice after limited skin contact) blend of 60% Garnacha (Grenache), 30% Viura (the local white grape of Rioja) and 10% Tempranillo, and is fermented in small wooden vats. So, although made from two thirds red grapes, when tasted with this dish it had the acidity to cope with the pickle.

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WINE NOTES

2009 Chassagne Montrachet Vergers Blanc, Jean-Marc Pillot. Alc 13%

Les Vergers is a Premier Cru vineyard of the renowned Chassagne-Montrachet appellation in Burgundy, located immediately north of the village on the middle slopes of the Cote d'Or. 2009 produced good, healthy grapes and high quality across the region. Warm conditions and fairly large yields have given balanced grapes, and most agree 2009 whites are at least on a par with the excellent 2005.

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2012 Chassagne Montrachet Chevenottes, Jean-Marc Pillot. Alc 13%

Les Chenevottes is a Premier Cru vineyard at the base of the Montrachet hill in the commune of Chassagne-Montrachet. It is one of the larger climats in the region, covering 22 acres (9ha) of land planted entirely to Chardonnay, and close to the renowned Le Montrachet Grand Cru vineyard. 2012 produced very low volumes of Chardonnay in Burgundy. What there is, however, is being welcomed with cautious enthusiasm. The first tastings indicated the wines were very good.

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WINE NOTES

2013 Châteauneuf-du-Pape Reserve de Château Fortia. Alc 14.5%

Domaine Château Fortia, is one of the oldest of Chateâuneuf du Pape, in the Southern Rhone. Grape Varieties: 60% Grenache, 27% Syrah, 13% Mourvèdre. The grapes are de-stalked. Fermentation in temperature controlled tanks with a long maceration lasting about 21 days. Malolactic fermentation takes place in large oak barrels. After racking the wine is aged for 12 months in oak casks followed by a further 12 months in bottle prior to release.

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2013 Côte Rôtie, 'Blond de Seigneur', Dom. Georges Vernay. Alc 12.5%

Georges Vernay is known as the King of Condrieu and was responsible for the growth and worldwide recognition of this small appellation in the Northern Rhone during the 1950s. His estate covers 16 hectares of vineyards. The steep and uneven vineyards make mechanical labour impossible. The vines are manually propagated without the use of residual herbicide or insecticide. This Côte-Rôtie has 5% Viognier, 95% Syrah.

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WINE NOTES

2009 Chateau Dereszla Tokaji, Aszu 5 Puttonuyos, Hungary. Alc 10%

The original meaning of the Hungarian word Aszú was “dried”, but the term eventually came to be associated with wine made from botrytis-affected grapes. Chateau Dereszla is located in the heart of the Tokaj region, the original home to this type of wine. Made from local varieties Furmint and Harslevelu, using individually hand harvested bunches of the sweetest grapes. A wine with exceptional concentration loaded with fresh apricot and peach and a luscious palate that finishes with floral freshness.

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