



*The International Wine & Food Society*

EUROPE AFRICA ZONE



**GALA DINNER**  
at  
**THE GOLDSMITHS'**  
**LIVERY HALL**

In the presence of the Clerk to the Goldsmiths' Company,

Sir David Reddaway, KCMG, MBE

**1st June 2018**



# PROGRAMME

- 6.15 pm Arrive at Goldsmiths' Hall.  
6.20 pm Champagne Reception.  
6.45 pm Dinner announced. Guests take their seats in the Livery Hall.  
7.00 pm Chairman's procession.  
Grace.  
Dinner is served.  
Musical interlude by students from The Guildhall School of Music.  
Presentation of Awards by Ian Nicol, Chairman of Council.  
Toast: 'The Queen'.  
Coffee.  
Toast to the Goldsmiths' Company by the Chairman.  
Reply by the Clerk, Sir David Reddaway KCMG, MBE,  
who will toast IWFS.  
Reply by the Chairman, and handover to the next  
International Festival.  
10.55 pm Guests Retire from the Hall.  
11.00 pm Coaches depart.

# MENU

## Menu

*Aperitif: 1990 Champagne Drappier Carte D'Or, RD (disgorged May 2014)*

## Starter

Green and White Asparagus, Parma Ham, Hollandaise

*2015 Muscat Grand Cru Goldert, Domaine Zind Humbrecht, Alsace*

## Fish

Twice Baked Lobster Souffle, Buttered Spinach Chive Beurre Blanc

*2009 Corton Charlemagne, Grand Cru, Louis Latour, Côte d'Or*

## Main

Loin of Rose Veal, Veal Sweetbread Ravioli, Mange Tout, Morels,  
Pencil Carrots, Pomme Purée, Jerez Sherry Jus

*2005 Château Bahans-Haut-Brion, Pessac-Léognan  
2005 Château Canon-la-Gaffelière, Grand Cru Classé, St Emilion*

## Savoury

Chicken Liver Feuilleté, Chasseur Sauce, Toasted Pine Nuts

*2015 Astoria el Ruden, Veneto, Italy*

## Dessert

Pear Tarte Tatin, Caramel-toasted Nuts, Mango Cream

*2005 Château Climens, 1er Cru, Barsac, Sauternes*

## Coffee & Petits Fours

Barros '20 years old' Tawny Port

# WINE NOTES

## 1990 Champagne Drappier Carte D'Or, RD (disgorged May 2014). Alc 12%

Champagne Drappier comes from Urville in the far south of the Champagne region; in fact it is nearer to Beaune in Burgundy than to Reims! Although Pinot Noir is the predominant grape variety they also grow Chardonnay, Pinot Meunier and other permitted but now unfashionable grape varieties (Petit Meslier, Blanc Vrai or Arbane). This wine is “recently disgorged” meaning it gained flavours from the lees for over 20 years.

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## 2015 Muscat Grand Cru Goldert, Domaine Zind Humbrecht, Alsace. Alc 13.5%

Oliver Humbrecht, who was the first French “Master of Wine”, is considered one of the best winemakers in the world. The Goldert Grand Cru is located on the east facing vineyard on Oolithic limestone, next to the village of Gueberschwihr. In 2015, this vineyard didn't suffer from drought and the heat allowed these grapes to ripen very fast. Despite the high ripeness level, this wine fermented slowly and quite far, producing a wonderful dry style Muscat.

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# WINE NOTES

## 2009 Corton Charlemagne, Grand Cru, Louis Latour, Côte d'Or. Alc 14%

The Latour's Corton-Charlemagne vineyards are located on a prime section of the Corton hillside where the south-easterly aspect ensures maximum exposure to the sun. The fruit is harvested as late as possible to guarantee maximum ripeness. Fermentation is in traditional oak barrels with complete malolactic fermentation. The wine, from 100% Chardonnay, is aged for 8 to 10 months 100% new French oak medium toasted barrels.

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## 2005 Château Bahans-Haut-Brion, Pessac-Léognan, Bordeaux. Alc 13.5%

The second wine of first growth Château Haut Brion is now called 'Le Clarence de Haut-Brion' but before the 2007 vintage it was called Bahans Haut Brion. It mirrors its bigger brother, but is softer with more forward fruit as well as lighter tannin. Unusually for the left bank it contains a lot of Merlot (45% Merlot; 30% Cabernet Franc; 25% Cabernet Sauvignon). Its aromas and flavours are similar to those of Haut-Brion and it should last and be drinking well for another 15 or more years.

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# WINE NOTES

## 2005 Château Canon-la-Gaffelière, Grand Cru Classé, St Emilion. Alc 14%

The Neipperg family purchased the property in 1971. Located just south of St. Emilion and close to Chateau Ausome, the 19.5 hectare vineyard is 100% organic and is planted with 52% Merlot, 40% Cabernet Franc and 8% Cabernet Sauvignon. The terroir is clay, limestone and sand. Whole berry fermentation is in 12 oak vats. Malolactic fermentation takes place in 100% new French oak barrels. It is aged on its lees in the barrels for 15 to 18 months.

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## 2015 Astoria el Ruden, Veneto, Italy. Alc 13.5%

High quality and slightly unusual; Ruden in Venetian dialect means rust, hence the colour of the label. It is a blend of equal quantities of Merlot, Cabernet Sauvignon and Pinot Noir with just 10% of Raboso, which undergoes drying on straw matting for 3 months to intensify the flavour and add an almost Amarone edge to the wine. Aged for 9 months in French oak barrels to round-out the tannins; the wine is a dark, ruby red with aromas of black and red fruits and some spice. On the palate it is soft, with a deep structure, plentiful of fruit with some final notes of dried berries.

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# WINE NOTES

## 2005 Château Climens, 1er Cru, Barsac, Sauternes. Alc 13.5%

Château Climens is the leading property in Barsac, and produces one of the greatest sweet wines in Bordeaux. It can trace its history back to the 16th century. The vineyards are planted with 100% Sémillon. Yields at Climens are tightly restricted and the wine is barrel-fermented and then aged in small oak barriques (one third new) for 22 months.

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## Barros '20 years old' Tawny Port. Alc 20%

Made from Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca. The hand-picked grapes undergo stalk-removal and crushing before fermentation, with careful skin maceration to extract the best characters. Over the years, outstanding wines are chosen for ageing in wooden casks, to concentrate their fruit and flavour. Tawny Ports grow lighter in colour as they age. The process of racking contributes to the oxidation process where the wine's fruit qualities gradually fade and roast nut characters appear.

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## **Guildhall School of Music & Drama**

Sophie Belinfante, Katherine Sung and Madelyn Cutter will play for us this evening. The trio was formed at GSMD in 2013 and have performed across the City of London at venues including Mansion House, the Guildhall and Southwark Cathedral. While at GSMD they studied under Pierre Doumenge, Stephanie Gonley and Levon Chilingirian. They freelance regularly throughout the UK, playing in professional orchestras, and as a chamber group, as well as studying at the Guildhall School.

