



The International Wine & Food Society
EUROPE AFRICA ZONE



LUNCH
at
**THE HURLINGHAM
CLUB**

30th May 2018



PROGRAMME

- 10.30 am Guests arrive at The Hurlingham Club.
- 11.00 am Wine Tasting in Palm Court (free seating) led by Dr. Bernard Lamb.
- 12.30 pm Wine Tasting ends.
- 1.00 pm Guests called for Lunch (allocated seating).
- 1.15 pm Guests seated in Broomhouse Suite. Lunch service commences.
- 3.00 pm Wine Commentary by Jeffrey Benson, Chairman London Branch.
- 3.15 pm Lunch service finishes.
- 3.45 pm Guests walk to pier to meet the boats.
- 4.00 pm First Boat departs.
- 4.15 pm Second Boat departs.
- 4.30 pm Guests disembark at Westminster Pier
Those not taking part in the visit to the In & Out Club make their own way to their hotel for an evening at leisure.
- 5.00 pm Guided visit to In & Out Club for pre-booked guests only.
Transport will be provided from the pier.

MENU

Starter

Cornish Crab & Crayfish Tian, Cucumber Jelly, Fried Capers and Sundried Tomato, Dill Dressing

2016 Sauvignon Blanc, Groot Constantia Estate, South Africa

Main Course

Poached Guinea Fowl Supreme, Confit Leg, Pearl Barley, Red Wine jus

*2013 Earth & Sky, Thymiopoulos Estate, Naoussa, Greece
2009 Vosne-Romanée, Domaine Jean Givrot, Côte-de Nuits*

Cheese Course

Selection of British Artisan Cheeses:

Helford Blue, Topsy Billy, Alcester Sloe, Lord of the Hundreds, Crofton

*2015 Pomino Benefizio Bianco Riserva, Castello di Pomino, Frescobaldi, Tuscany
2004 Gran Reserva 890, La Rioja Alta, Spain*

Dessert

Blueberry Pannacotta, Pistachio crumble, Blueberry compote, frozen yoghurt

2014 Les Dernières Grives, Domaine du Tariquet, Côtes de Gascogne

Tes, Coffee and Petits Fours

CHEESE PLATE

Whereas the cheeses served at the Corinthia were traditional, this selection is more representative of modern British cheese. Coincidentally all the cheeses shown here are produced on English farms. Which is best with red and which with white wine is for you to choose.

Helford Blue - Pasturised Cow's milk: The texture is soft and creamy with a sweet flavour and there is a mild tang and mushroomy note from the veining. Slightly stronger taste than Blue Horizon made by the same producer. The cheese sometimes develops saltiness and sharpness on the finish. Aged: 3 – 5 weeks, Region: South West. Rennet: Vegetarian.

Tipsy Billy - Unpasturised Goat's Milk: The rind of the cheese is washed with cider matured in whiskey barrels giving it its pale orange colour. The paste is white, moist yet creamy with a rich, full flavour. Aged: 3 – 4 weeks. Region: West Midlands. Rennet: Animal.

Alchester Sloe - Pasturised Cow's milk washed in Sloe Gin: Alchester is washed with Sloe Gin to add flavour and to give its distinctive moist, sticky pink-purple rind. It has a pungent smell and the flavour is mild with a fruity, nutty taste and a delicate meaty, smoky note on the finish. The texture is tender and supple. Aged: at least 5 weeks. Region: South East. Rennet: Vegetarian.

Lord of the Hundreds - Unpasturised Ewe's Milk: The firm pale paste is dotted with holes, the texture is dry and crumbly while the flavour is mild, sweet and nutty. Aged: 4 – 6 months. Region: South East. Rennet: Vegetarian.

Crofton - Unpasturised, a mixture of Cow's and Goat's Milk: The combination of Cow's and Goat's milk is particularly unusual. The texture is soft and moist, while the flavour is mild and spicy with a sharp aftertaste. Aged: at least 3 weeks. Region: North West. Rennet: Animal.

WINE NOTES

2016 Sauvignon Blanc, Groot Constantia Estate, South Africa. Alc 13.5%

Groot Constantia is South Africa's oldest estate and one of South Africa's most visited tourist attractions. In 1685 Cape Governor Simon van der Stel built a farm on Table Mountain, which he named Constantia. In 2016 the cool dry conditions resulted in a beautiful, aromatic wine with an abundance of passion fruit and melon on the nose with subtle notes of grass and nettles.

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2013 Earth & Sky, Thymiopoulos Estate, Naoussa, Greece. Alc 14%

The winery of Apostolos Thymiopoulos is situated in North West Greece in the Naoussa appellation, in the little village of Trilofos where the annual mean temperature is the same as in Bordeaux. Thymiopoulos is widely acclaimed as one of Greece's finest winemakers. On his small farm/winery he practices bio-dynamic viticulture, even using a flock of guinea fowl to control the locusts. He prunes his 40-year-old xynomavro bush vines very sparingly, if at all, letting the vines determine their own balance. It needs early decanting.

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WINE NOTES

2009 Vosne-Romanée, Domaine Jean Givrot, Côte-de Nuits. Alc 13%

100% Pinot Noir. Vosne-Romanée is a small commune in Burgundy's Côte de Nuits district. Etienne took over from his father, Jean, in 1987. He studied in Beaune and did work experience in California. The vines are all over 40 years old. In 2009 following a cold winter, May brought sun and warmth. Budding was in June and a green harvest was carried out in July. From 7th August summer fully arrived and Harvest began on 9th September. The bunches are 95% destalked, the juice is cooled for 6 days and indigenous yeasts are used. After fermentation the wines age in oak barrels for 18 months and then in bottle.

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2015 Pomino Benefizio Bianco Riserva, Castello di Pomino, Frescobaldi, Tuscany. Alc 13.5%

Mainly Chardonnay and Pinot Bianco, with small parts of complementary varieties. Pomino ('little apple') is a small DOC located in central Italy's picturesque region of Tuscany. The classified area encompasses the town of Pomino and includes vineyards within the Chianti Rufina sub-zone in the province of Florence. It should complement the softer cheeses.

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WINE NOTES

2004 Gran Reserva 890, La Rioja Alta, Spain. Alc 13.5%

Rioja, but not as you know it! Made from Tempranillo, the 2004 Gran Reserva 890 is the top of the range, a wine that is only released three/four times per decade in exceptional years. They start by sourcing grapes from their oldest vineyards and going through a slow process of aging the wine in American oak barrels for six years, with ten manual rackings, and each time there is a selection of only the best barrels. We expect it to complement the harder cheeses.

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2014 Les Dernières Grives, Domaine du Tariquet, Côtes de Gascogne. Alc 11.5%

The brilliant and innovative Yves Grassa has been at the forefront of modernising his family business which was founded in 1912 and is now the largest independent viticultural estate in France, with over 1000 hectares. This is a sweet, late-harvested wine from the petit manseng grape. The low-yielding variety enjoys a long ripening season, giving the grapes time on the vine to shrivel, undergoing a process the French call passerillage, where the grapes' sugar content is concentrated as the excess water evaporates, leaving behind raisined berries that are picked in waves, or 'tries successives'. Petit Manseng's thick skins and loose bunches allow this to happen without danger of botrytis.

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