



The International Wine & Food Society
EUROPE AFRICA ZONE



LUNCH
at
**THE MERCHANT
TAYLORS' HALL**

29th May 2018





PROGRAMME

12.20 pm	Pimms and Canapés in the Courtyard.
1.05 pm	Call for lunch in the Great Hall.
1.15 pm	Guests are seated in the Great Hall. Introduction to the Merchant Taylors' Hall by the Beadle.
1.30 pm	Lunch service begins.
3.10 pm	Wine Comments: Ron Barker, Chairman IWFS Wine Committee.
3.20 pm	Lunch finishes, guests retire from the Hall.
3.30 pm	Coaches arrive to pick up guests. Only two coaches are allowed in Threadneedle Street at any one time. Guests need not return on their allocated coach. Guests who would prefer to make their own way back to their accommodation must let Rachel Burnett know.
4.00 pm	Guests arrive at Corinthia Hotel.



MENU

Canapés

Goose Liver, Spiced Gingerbread
Truffled Mushroom and Celeriac Pizza
Noisette of Brill Darphin

Pimms

Starter

Tartlet of Tunworth, Apple Compote and Pickled Walnuts
Seaweed Cracker, Smoked Eel and Horseradish Citrus

2009 Domaine de Chevalier Blanc, Grand Cru Classé de Graves, Pessac-Léognan

Main

Poached Halibut, Morels, Broad Beans, Baby Leeks and Savoury Meat Jus

2009 Domaine de Chevalier Blanc, Pessac-Léognan

2010 Domaine de Chevalier Blanc, Pessac-Léognan

Dessert

Kentish Strawberries with Tonka and Elderflower Sorbet

2003 Vouvray Moelleux Réserve, Philippe Foreau, Loire



WINE NOTES

2009 and 2010, Domaine de Chevalier Blanc, Grand Cru Classé de Graves

An opportunity to compare and contrast 2 vintages of this wine produced by Olivier Bernard in one of the great estates of Pessac Léognan, south of Bordeaux. It is located in a clearing in the middle of a forest that protects the vines from extremes of temperature. The white wine grapes are generally picked in the first half of September, about a fortnight before the red wine grapes. They are therefore less subject to autumn showers.

2009 had a perfect spring, a hot August and cool nights in September and October; excellent for white grapes. 80% Sauvignon Blanc and 20% Semillon. 13.5% Alcohol.

2010 had a cooler and very much drier summer than 2009 leading to white wines that were typically more backward but with more complexity. Composed of 85% Sauvignon Blanc and 15% Semillon. 14% Alcohol.

Notes:

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2003 Vouvray Moelleux Réserve, Philippe Foreau, Loire. Alc 12%

One of the famous Loire sweet wines with excellent ageing potential. This is 100% Chenin Blanc with a touch of botrytis, and comes from the Touraine region of the Loire. Philippe Foreau wines exhibit an extraordinary panoply of flavours and aromas of fruit, floral and earth elements. 2003 was one of the great vintages for this wine, which should last for another 15 years.

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