



The International Wine & Food Society

EUROPE AFRICA ZONE



Details of the London International Festival are now available, and bookings will open at 0900 GMT on Sunday 7 May 2017.

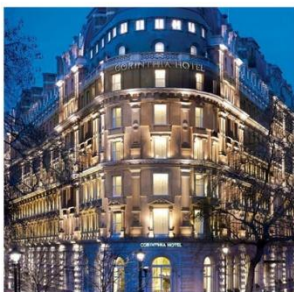
ALL IWFS MEMBERS WORLDWIDE ARE CORDIALLY INVITED TO JOIN US.

You may have visited London many times, but there will always be something new to delight you. This is an opportunity to experience a London that you never have seen before.

From Monday 28 May to Saturday 2 June 2018 IWFS members will be discovering prestigious new and historic venues not accessible to ordinary visitors, and enjoying some of the very best food and wine that the capital has to offer. **And if you have not been to London before, rest assured that everything that you want to see will be close at hand.**

IWFS International Festivals take place every three years with each region hosting the Festival in succession. In 2018 the Europe Africa zone will be your hosts in London. The International Festival is the flagship event of the IWFS calendar. Each one is designed by local IWFS members to highlight the best their city has to offer. They offer unique insights into the culture, and gastronomy of the city and region and unrivalled opportunities to make new friends among like-minded people from around the world.

ACCOMMODATION



We have chosen the fabulous 5 star Corinthia Hotel as our base for the Festival. A 21st century Grand Hotel it combines the grace and grandeur of bygone years with contemporary style and modern amenities. Located on the edge of Whitehall, it is only a stone's throw from the River Thames, with Trafalgar Square, Westminster, and the London Eye all within ten minutes walk.

For shopaholics, The Strand and Covent Garden are an easy 15 minutes walk while Regent Street and Piccadilly (for Fortnum and Mason and the Royal Academy) are just two stops away on the Bakerloo Line from nearby Embankment Station.

Within the hotel you will find luxurious bedrooms with large en-suite bathrooms, a comfortable lounge for afternoon tea or a light breakfast, two gourmet restaurants, an infinity pool and the largest spa in London.

THE HOTEL IS OFFERING MEMBERS VERY COMPETITIVE RATES DURING THE FESTIVAL.

THE FESTIVAL PROGRAMME

We will be dining and tasting wine at some of the most prestigious and spectacular venues in our capital. We will have dinner at the fantastic Goldsmiths' Livery Hall, and a wine tasting and lunch at the Merchant Taylors' Hall, both in the heart of the City of London.



We will be travelling down the River Thames past Tower Bridge and St Pauls's Cathedral to Eltham Palace, set on a hill above Greenwich, and one of the best-kept secrets in London. We will visit the 21st century home of an internationally known food producer, and travel up-river to the exclusive Hurlingham Club, set in its own grounds at Putney, and still a haunt of royalty.

Travel will be by luxury coach, and by boat on the River Thames. We are also planning a series of short walking tours to introduce you to some of our famous historic and cultural icons. And of course the wine and food will be everything that you expect from an IWFS International Festival.

BECOMING PART OF THIS EVENT

This Festival is open to all IWFS members worldwide. The number of members who can take part will be limited, so early booking will be key. All bookings must be made on line. **You will need to log on to this web site with your username and password. You are advised to check well ahead of time that you have a current record of these, and that your contact details on the web site are up to date.**

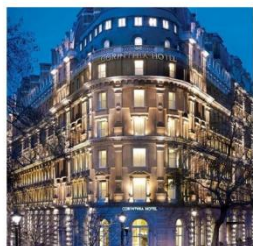
THE FESTIVAL ORGANISING COMMITTEE LOOKS FORWARD TO WELCOMING YOU TO LONDON IN 2018.

Basic Ticket price:	GBP 2,495 pp
Non-member Partner:	GBP 2,585 pp
Deposit on booking:	GBP 900
Final Payment:	28 February 2018

All prices are per person (pp), and subject to a discount of approximately 2.5% if you pay by cheque or bank transfer.

THE FESTIVAL PROGRAMME

Monday 28 May



Check in at the superb Corinthia hotel and maybe take in some of the iconic sights of London within easy walking distance. Meet friends old and new for a Champagne reception, and enjoy our welcome gala dinner in the sumptuous surroundings of the Corinthia's ballroom.

Tuesday 29 May



Drive to the heart of the City of London, and the historic Merchant Taylors' Livery Hall for the André Simon Lecture and a formal tasting of sparkling wines, followed by lunch in the spectacular dining hall.

In the evening, travel to one of three well-known smaller restaurants, where the chefs will have an opportunity to showcase their signature dishes.

Wednesday 30 May



Take a boat trip up the River Thames to Fulham, where we will land at the magnificent grounds of the Hurlingham Club. Internationally recognised as one of England's greatest and most exclusive private members sporting clubs, it was once a favourite of the Prince of Wales (later Edward VIIth) and is still a haunt of royalty. Here we will enjoy a wine tasting, before settling down to lunch in the

splendid clubhouse.

The evening will be free – an opportunity to explore the sights of London, or even take in a show.

Thursday 31 May



In the morning there will be a variety of opportunities on offer to join a small group for a guided exploration of an aspect of London that particularly appeals to you. The options will be sent to those who have registered later in 2017. Whether or not you have visited London before, there will be something for everyone.

In the afternoon we will board our boat again for a cruise down the River Thames, past many iconic sights of London and through Tower Bridge to Greenwich. Here our coaches will be waiting to take us to Eltham Palace. Situated above Greenwich, with fabulous views across London, and once the childhood home of Henry VIIIth, it was recreated in the 1930s as a millionaire's playground: part medieval palace and part masterpiece of Art Deco design. Savour the decade of decadence, as you are transported back to the allure of 1930s fashionable society for a superb party and dining experience.

Friday 1 June



This morning we will be visiting Forman's Fish Island, long renowned as England's foremost smoked salmon processors, and recently re-housed in brand new premises right next to the site of the 2012 London Olympics. We have a talk by the owner, followed by a tour and demonstrations, and then a buffet lunch.

Our final reception and gala black tie dinner will take place in the grand surroundings of the Goldsmiths' Livery Hall, one of London's most spectacular venues. A fantastic feast of food and wines to provide a fitting end to a truly unique experience.

PRE TOURS

Champagne Experience

21 – 25 May 2018

Monday 21 May

We will depart from London (Bayswater Coach Park W2) at 08.00 hours. There will be a Grand Tasting and lunch en route, where the Guides will provide 11 champagnes showing their different styles.

We will arrive in Reims at the **Hotel de la Paix** (4 star) around 16.45.

Dinner will be in **Le Grand Café** with wines from Champagne and Burgundy.



Tuesday 22 May

Champagne Taittinger. Followed by lunch with *Taittinger at La Marquetterie*.

There will be further visits in the afternoon, and dinner in the evening.

Wednesday 23 May

Visit to **Champagne Joseph Perrier** in Chalons. The restaurant **Cheval Blanc** is halfway between Chalons and Reims; a notable restaurant in La Chef. After lunch we will go to the Côte de Blancs, Oger, and visit the **Grand Cru Champagne Jean Milan**. Dinner that night will be close to the hotel at **Le Flo**



Thursday 24 May

We will visit either Ruinart or Moët (Dom Perignon tasting). We will follow that with a light lunch and a visit to **Champagne François Secondé in Sillery, Grand Cru** for Champagne Brut Absolut and Blanc de Noirs. In the evening, we will be the guests of **La Confrérie du Sabre d'Or at Le Vieux Pressoir**. This is the home and cave of **Philippe Brugnion**, our host, and doyen of Pink Champagne, the Art of Sabrage and creator of fine Vintage Champagne. A memorable dinner and accompanying fine wines will be followed by a demonstration of Sabrage and our "end of term" party.

Friday 25 May

After breakfast and check-out from the hotel, we will visit **Champagne Mumm** where the history and ethos of Champagne will be well demonstrated, followed by a swift tasting. We move on to **Le Boulingrin** for our climax - **The Krug Experience** in which we will be served substantial pourings of the most expensive Champagne from such vintages as 1990, 1995 and 2003 as well as the famous Grand Cuvée.

After lunch, we will depart for the Channel Tunnel and London, where we will arrive at around 20.30. A traiteur (caterer) will serve a gourmet three course picnic on board during the journey.

This exceptional experience will include:

- At least 28 Champagnes to be sampled.
- Visits to three Champagne Houses (négociant-manipulants), and three Viticulteurs (récoltants).
- All main meals with Champagne and fine wines.
- Expert tutors with resources to present fine French wines, including some wines of older vintages.
- Hotel accommodation and breakfast.
- High standards of gastronomy.
- Luxury table-seated coach with kitchen, toilet, snack boxes and refrigerators. Champagne always served



and other wines available on board.

- An opportunity to buy and bring back Champagne from all producers.
- A demonstration of Sabrage.

Dress codes and joining instructions will be issued nearer the time.

The fully-inclusive price is 2,550 euros per person, single supplement 360 euros.

Irish Delights – Dublin and Cork

22 – 27 May 2018

To enjoy this fantastic opportunity to visit the ‘Emerald Isle’, you can fly into Dublin en route from North America to the London Festival, or from many other international airports. Budget airlines also have regular flights from London to Dublin and Cork to London in just over an hour.

The Pre-tour starts with registration on Tuesday 22 May 2018, with two nights in Dublin, and the 5 star Merrion Hotel will be our festival hotel. Alternative hotels to suit your budget are available in Dublin. Our opening dinner will be at a two Michelin starred restaurant, close to St Stephen’s Green in the Georgian area of Dublin Town.



Tours of Dublin including lunch, on the second day, will relay its history, architecture and culture. In contrast to our first night, our second night will be casual and destined to enjoy the ‘Crac’, a gaelic word meaning fun. We will dine in the highest Pub in Ireland, a chance to sample Irish beer, Irish Whiskey or imported wines and we will be entertained at a ‘Hooley Show’ with Irish music and dance.



On the third day we leave by coach towards Cork, enjoying the green countryside and stopping en route at places of interest for photo opportunities and lunch at a country house. St Patrick travelled in this area and we will learn his history. We stay together for three nights at a Central Cork hotel. Our first dinner will be prepared for us in a local restaurant.

Next day we head to the South West, Killarney and the beautiful Kerry peninsular, known as the outer edge of Europe, or the Wild Atlantic Way. We will stop for lunch and return to Cork for a free evening.



We explore Cork the next morning, taking in the English market before heading for a wine/whiskey tasting, visits, and lunch in the Kinsale area. Our festival finishes with a farewell dinner in Cork celebrating Irish produce matched with fine wines.

On Sunday 27 May 2018, you are free to stay on, or take a flight to London, which as previously mentioned, takes just over one hour.)

The tour price of 1,750 euros per person includes

- 2 dinners and 1 lunch in Dublin, plus all visits and coach transportation
- Coach transfer to Cork and local coach tours
- 3 nights hotel accommodation in Cork (no single supplement), plus 2 dinners and 2 lunches
- Wine/whiskey tastings and visits

Accommodation in Dublin and transport to and from Ireland are not included, and will need to be booked separately.



POST TOURS

Sussex & Hampshire Wineries

4 – 8 June 2018

This wine tour of Sussex and Hampshire in the South of England will offer a quintessentially British experience, with tastings at some of the best English wine producers, accommodation in a beautiful manor in the heart of the South Downs and fine dining at wonderful restaurants. The tour will be led by Julia Trustram Eve, one of the foremost experts on English Wine, and a Director of the English Wine Producers' Association.

Monday 4 June

Guests will be collected from The Corinthia Hotel in London and be transferred by executive coach to Ockenden Manor, a charming and tranquil Elizabethan Manor House tucked away in Cuckfield, one of the prettiest Tudor villages in England. Steeped in history and character, with an elegant sitting room warmed by a roaring log fire and a cosy, wood-panelled bar, the Manor will be the perfect base to relax in the evenings. On arrival there will be an introductory tasting of English Wines hosted by Julia Trustram Eve. In the evening we will dine at the terrific restaurant, led by Stephen Crane, the Manor's award-winning head chef.



Tuesday 5 June

Today, we will visit Parham House at Storrington, one of the finest Elizabethan Manor Houses in the UK. In February 2017 it celebrated 440 years since the foundation stone of the present house was laid. This private visit will give IWFS members a unique insight into a historic house and estate and its management in the 21st century. The visit will include lunch, a tour of the house with one of Parham's senior guides, and a tour of the gardens with the Head Gardener. There will also be an opportunity to taste wines from the Stopham and Nyetimber estates. Lady Emma Barnard, the present owner of Parham, has kindly agreed to be on hand to talk about her family's involvement with the house. Guests should note that wheelchair access is not available above the ground floor and that the house tour involves many steps.



Wednesday 6 June

After breakfast this morning we will visit Ridgeview vineyard. Ridgeview is a family company, established in 1994, producing sparkling wine from traditional Champagne varieties and methods. In 2010, Ridgeview caught global attention when they received the trophy for the best sparkling wine in the Decanter Awards; the first time this has ever been awarded outside Champagne. Ridgeview's sparkling wines have become a global success.

For lunch, we visit Bolney Wine Estate. It was established in 1972 and has been making top award-winning wines ever since.

The vineyards are predominantly Pinot Gris, Pinot Noir and Chardonnay, together with a few other varieties that have proved extremely successful over the years.



In the afternoon we enjoy a visit and tasting at Court Garden. This award-winning single-estate vineyard and winery is set on a beautiful south-facing slope that offers beautiful views of the South Downs. It is family-run, and produces excellent sparkling wines across the gamut, including vintage white and rosé, blanc de blanc and blanc de noirs.

Thursday 7 June

After an early start this morning, our destination will be Hambledon Vineyard, in Hampshire's Meon Valley. It was established in 1952 and is England's oldest commercial vineyard. It was replanted in 2004 with Chardonnay, Pinot Noir and Pinot Meunier vines in order to prove the terroir for quality sparkling wine production.



Lunch will be at East Meon Vineyard. George and Clare Bartlett planted one acre of Chardonnay and Pinot Noir in 2006 in the vineyard adjacent to their beautiful home in the picturesque village of East Meon. Part of the house includes a medieval court house dating from 1395 and it is in here that we will taste their sparkling wine, which won a Bronze medal at the Decanter 2013 awards. In the afternoon we will visit Exton Park Vineyard near the lovely village of Corhampton. A relatively new vineyard, Exton Park is set on the slopes of the wide rolling chalklands at the heart of Hampshire. Exton is one of the largest in the country, with 55 acres on terroir that precisely mirrors the famous Champagne vineyards just eighty miles away across the Channel, with a similar cool, northerly climate.

Friday 8 June

Return by executive coach to London.



The Tour includes:

- 4 nights at Ockenden Manor House hotel, including breakfast and taxes
- return transfers from central London, and executive coach travel throughout
- all visits, lunches and tastings as per the itinerary, plus dinner each evening
- a personalised tasting booklet, with maps and information on the region

Price: GBP 2,160 per person Single supplement GBP 305

Gourmet London

4 –7 June 2018

London is home to an eclectic mix of first class gourmet restaurants, most of which are far too small to cater for an IWFS International Festival audience. Join Ari Sofianos, Chairman of St. James Branch, and Chris Bonsall, a former Chairman of Council, for an exploration of some of their personal favourites. Ari and Chris organised the very successful Santorini Festival, so you can be sure that you will be in good hands.

Enjoy a lunch and wine tasting at the historic cellars of one of London's premier wine merchants. Sample the delights of the iconic Borough Market, and take a trip outside the Capital to a Michelin-starred riverside inn.

This unforgettable experience will commence with lunch on Monday 4 June and end with lunch on Thursday 7 June. Out of town transport will be included, but we expect to use public transport within central London. In all there will be 4 lunches and 3 dinners.



Price GBP 1,250. This does not include overnight accommodation.

Festival Registration

BECOMING PART OF THIS EVENT

This Festival is open to all IWFS members worldwide. The number of members who can take part will be limited so early booking will be key. **The Festival will be open for bookings on the IWFS web site from 0900 GMT on Sunday 7th May 2017.**



You will need to pay a deposit at the time of booking, either by credit card, bank transfer or a cheque drawn on a UK bank. If you choose cheque or bank transfer, your booking may be cancelled if your payment has not been received within 14 days. **The prices shown on the booking page for payment by cheque or bank transfer will include a discount of approximately 2.5 per cent**, and there is a small surcharge for a non-member guest. All prices for the main festival are in GBP and are inclusive of VAT. If you require a UK VAT invoice, please email treasurer@iwfs.london.

When you book, you will be invited to indicate if you wish to participate in any of the pre or post tours, and also to nominate a second choice in case your first choice is not available. Places on these tours are extremely limited, and you will be contacted by email to indicate whether or not you have been successful. **In nominating a tour as either first or second choice, you commit to taking up a place if it is offered.** You are advised not to make travel reservations until your participation is confirmed.

THE FESTIVAL ORGANISING COMMITTEE LOOKS FORWARD TO WELCOMING YOU TO LONDON IN 2018.

CANCELLATION POLICY

Cancellation by members: If you cancel within 14 days of making the deposit, it will be fully refunded. No deposit will be refunded after 14 days.

After 28 February 2018, no refund will be made and the final balance, if not already paid, will still be payable. You are advised to have personal travel and cancellation insurance.

Cancellation by IWFS: In the event that it becomes necessary to cancel one or more events within the Festival the organisers will repay any uncommitted funds to registrants.

Corinthia Hotel Bookings

Bookings must be made by members directly with the hotel.

Superior Double: £310 per room per night

Deluxe Double: £365 per room per night

These rates are subject to 20% value added tax.

Room upgrades are available at additional cost. Breakfast is **not** included.

This rate is available from Friday 25 May to Tuesday 5 June 2018.

Telephone +44 (0)20 7930 8181

Email: London@Corinthia.com

Bookings open at 0900 GMT on Sunday 7th May 2017. Bookings must be made on the IWFS web site www.iwfs.org. You will need to log in with your username and password.