

ANDRÉ L. SIMON

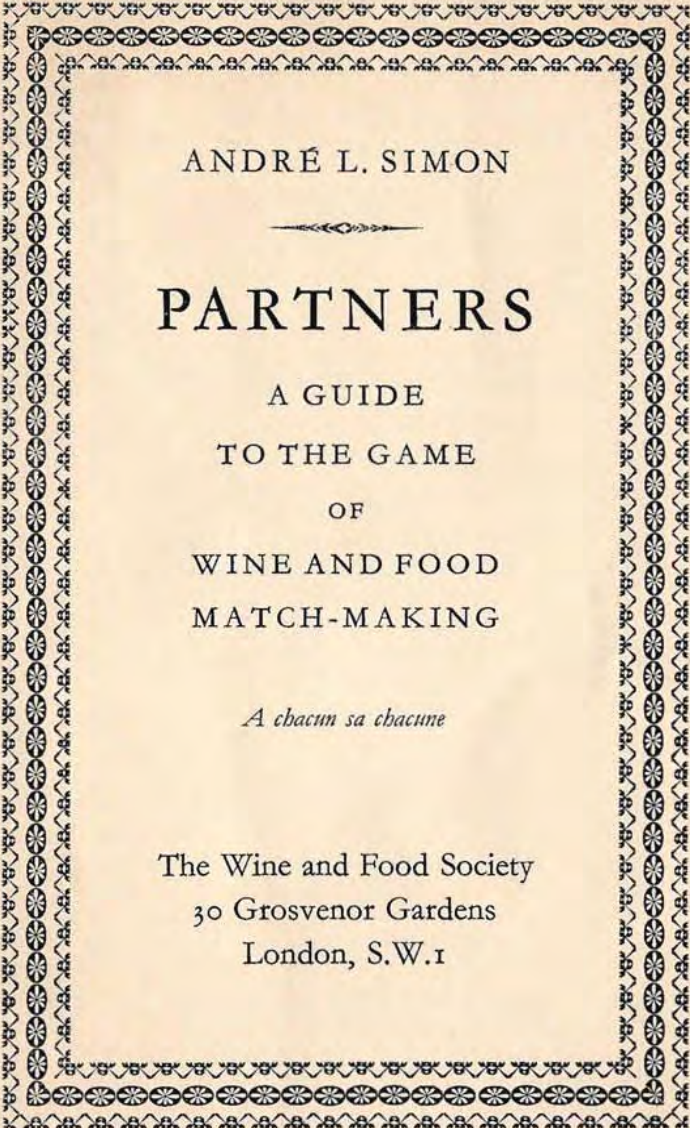
# PARTNERS



A GUIDE TO THE  
GAME OF  
WINE & FOOD  
MATCH-MAKING

THE WINE AND FOOD SOCIETY

André Simon



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# PARTNERS

A GUIDE  
TO THE GAME  
OF  
WINE AND FOOD  
MATCH-MAKING

*A chacun sa chacune*

The Wine and Food Society  
30 Grosvenor Gardens  
London, S.W.1

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## Partners

THERE are millions of men and women in the world who have never tasted wine, never listened to a note of music, never read a line of poetry, never looked at a picture, and they have never even had any wish to do so: many are too poor, but many also are too rich, or too keen to make money to take the slightest interest in any form of art. Why should they? They get on quite well without it. But, happily, there are others: there are the people who are capable and willing to make full use of all their senses, neither abusing them nor ignoring them. They are blessed with a more lively imagination than the rest of their fellow-men, with a greater measure of artistic sensibility, and above all with that greatest gift of all—a keen and grateful sense of appreciation.

These are the people whose daily meals are not merely inescapable refuelling times: on the contrary, they are very welcome occasions of relaxation as much as nutrition, when the senses of smell and taste are given opportunities of relaying to the brain the glad tidings of the happy partnership between solids and liquids, well-cooked food and well-chosen wine.

By far the greater number of all the thousands of different wines made every year in the world's vinelands are quite simple, undistinguished wines, plain and pleasant enough provided they be drunk whilst fresh and very young. But there are also many better wines made in some of the better vineyards of the world, not merely more attractive but possessing a greater individuality of their own and sufficient 'reserves' of goodness to improve with age. And just as there are many good people, whatever the cynics may say, but very few great men, there are many good wines and very few great ones: these all come from a comparatively few European vineyards, where the soil and climate happen to be exceptionally favourable.

Our wine-merchants offer us wines of all three classes, good, better and best, which they select with more or less skill or luck. It is easy, of course, to choose the best, that is wines bearing a famous name and the date of a fine vintage, such as Château Latour 1947 and Château d'Yquem 1945, but not at all easy to select the best value in *Bordeaux rouge* or *Bordeaux blanc*, and other such simple beverage wines, the cheapest of all, which can be really nice wines but often are simply horrid.

Likewise none but those wine-merchants who are masters in their profession will look for and find wines of fine quality made in an 'off' vintage, that is when there was much poor wine made, but also some that proved to be very good indeed. Hence the great importance of putting our trust in a wine-merchant who deserves it.

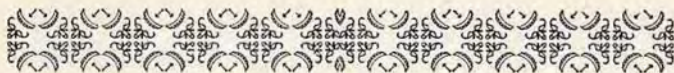
Simple wines, young and inexpensive, should be our daily wines: they will make our daily meals so much more interesting and enjoyable, more beneficial also, since it is the food that we enjoy most that is sure to do us more good. It is only when a special dish has been prepared with greater care and artistry than usual; or when a date, a friend, or an 'occasion' warrants it, that we must turn to the better wines and select the most suitable.

Which wine is the right partner for each food? It is just a matter of taste, always, and also a matter of luck, often. The place, the company, the weather, the mood of the moment all have something to do in the happy or unhappy match-making of wine and food. No book can tell us. Yet, because of the insistence of so many people asking to be given some guidance in the game of the partnering of wine and food, this little book has been prepared with the greatest diffidence.

Every dish listed in the following pages has its recipe in the *Concise Encyclopaedia of Gastronomy* and it is partnered with a different wine: this has been done to introduce the greatest possible number of the many wines quoted in wine-merchants' price-lists, but it stands to reason that partners may be changed at will.

Champagne has not been given as a partner for any particular food or dish, not from any lack of recognition of the excellence of Champagne, but, on the contrary, because Champagne may be enjoyed at any time, before, during or after meals.

Vintages have also been left out, not because their importance is not sufficiently appreciated, but because it is impossible to record in a book of reference, likely to be consulted for some years to come, either older vintages which soon cease to be obtainable, or more recent ones which have yet to prove their worth.



## Hors d'Œuvre

### Mixed (1)

Saucisson; liver sausage; Pâté Maison; sliced hard boiled eggs with mayonnaise; radishes; sardines; vegetable salads: red cabbage, cauliflower, celeriac, celery, cucumber, haricots, leeks, potatoes, tomatoes, etc.

As a partner to begin with or to keep to the end of the meal, a young and quite inexpensive *Bordeaux Rouge* can be most acceptable at all times, but more enjoyable if the Hors d'Œuvre are not predominantly of a fishy nature.

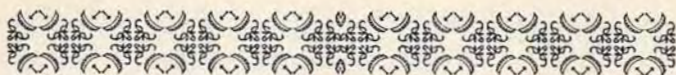
### Mixed (2)

Anchovy eggs; anchoix marinés; potted shrimps; smoked eel; smoked trout; soured herring; fonds d'artichauts à la Grecque; mushrooms vinaigrette; tunny fish and tomatoes; canapés and barquettes with a variety of garnishes.

A cheap and very young *Bordeaux Blanc*, which must be free from sulphur and sugar, and served quite cold, will partner happily the fishiest of Hors d'Œuvre; it will do more than that: it will deal adequately with all fishy and vinegary memories, so that the palate may be in a fit state to welcome the better wines, red or white, which are to follow.

NOTE: *Hors* means 'before' and *Œuvre* means the meal, and whether there be one melon or grapefruit served before the meal, or a dozen different vegetable salads, there is still but One Meal, which is why *Œuvre* remains in the singular in *Les Hors d'Œuvre variés*.





Caviar	VODKA
Oysters	Mont de Milieu, CHABLIS
Smoked Salmon	Wiltinger Kupp, MOSELLE
Prawns	Macharnudo Fino, SHERRY
Plovers (or Gulls) eggs	Brauneberger Hasenlauffer, MOSELLE
Foie Gras	Riesling Reserve, ALSACE
Dressed Crab	Chagny, WHITEBURGUNDY
Mussels with mustard sauce	Ahner Hofels Sylvaner, LUXEMBOURG
Cantaloup	Oloroso, SHERRY
Grapefruit	Vino de pasto, SHERRY

Caviar is best served without any chopped onion or chives; oysters are best served without any vinegar; melon is best served without any ground ginger, that is for their own sakes and also for the sake of their wine partners.

Grapefruit, like all citrus fruits, is constitutionally unsuited to be the partner of any wine: the plainer type of Sherry, of 'medium' sweetness, is probably ready to accept with better grace than a more distinguished wine the unenviable role of 'buffer' wine between grapefruit and whatever other wine may follow.







## Soups

(Culinary names are in italics)

Asparagus ( <i>Argenteuil</i> )	Mâcon Blanc, WHITE BURGUNDY
Beetroot ( <i>Bortsch</i> )	Moulin à Vent, RED BURGUNDY
<i>Bouillabaisse</i>	Clairette, LANGUEDOC
Chicken Broth	Château Maucaillou, MEDOC
Mutton Broth	Brouilly, BEAUJOLAIS
Scotch Broth	Château Montrose, MEDOC
Cabbage Soup ( <i>Garbure</i> )	Les Caillerets, Volnay, RED BURGUNDY
Carrot Soup ( <i>Crécy</i> )	Liebfraumilch, HOCK
Cauliflower Soup ( <i>Du Barry</i> )	Château Olivier, GRAVES
Celery Soup	Coteaux du Layon, TOURAINÉ
<i>Cock-a-leekie</i>	Château Monbousquet, ST. EMILION
<i>Crouûte-au-Pot</i>	Château Gazin, POMEROL
Giblet Soup	Château Cissac, MEDOC
Green Pea Soup ( <i>St. Germain</i> )	Morey-St. Denis, WHITE BURGUNDY
Hare Soup ( <i>Bawd Bree</i> )	Ruby Port
Haricot Beans ( <i>Purée Compiègne</i> )	Château Lynch-Bages, MEDOC
Jerusalem Artichokes ( <i>Palestine</i> )	MONBAZILLAC
Leek Soup ( <i>Parisienne</i> )	Château La Lagune, MEDOC





Lentils Soup ( <i>Esau</i> )	Fleurie, BEAUJOLAIS
Lobster Soup ( <i>Bisque</i> or <i>Bouillon de homard</i> )	Manzanilla, SHERRY
<i>Mille-Fanti</i>	Barolo, PIEDMONT
<i>Minestrone</i>	Chianti, TUSCANY
Mock Turtle	Amontillado, SHERRY
<i>Mulligatawny</i>	Verdelho, MADEIRA
Mushrooms Soup ( <i>Crème</i> <i>Forestière</i> )	Puligny-Montrachet, WHITE BURGUNDY
Onion Soup	Château Mouton d'Armail- hacq, MEDOC
Oxtail Soup	Les Bressandes, ALOXE- CORTON
<i>Petite Marmite</i>	Clos Fourtet, ST. EMILION
Potato Soup ( <i>Potage Parmentier</i> )	Pouilly-Fuissé, WHITE BURGUNDY
<i>Pot-au-Feu</i>	Château Cantenac-Brown, MEDOC
Pumpkin Soup	Château Doisy-Védrines, SAUTERNES
Rice Soup ( <i>Crème Impératrice</i> )	Sylvaner, ALSACE
Sorrel Soup ( <i>Potage Germiny</i> )	Bodenheimer, HOCK
Toheroa Soup	Tres Palmas Fino, SHERRY
Tomato Soup ( <i>Crème Portugaise</i> )	Clos Le Mont, ANJOU
Turnip Soup ( <i>Crème Freneuse</i> )	Muscadet, COTEAUX DE LA LOIRE
Turtle Soup	Sercial, MADEIRA
Watercress Soup ( <i>Potage Santé</i> )	Château Yon-Figeac, ST. EMILION





## Fish

Brill <i>à la Dugléré</i>	Erdener Treppchen, MOSELLE
Cod <i>à la Béchamel</i>	Wormeldinger Riesling, LUXEMBOURG
Crayfish Rizotto	Wehlener Rosenberg, MOSELLE
Eels, collared	Gentil, ALSACE
Haddock <i>Meunière</i>	Oppenheimer Krotenbrun- ner, HOCK
Halibut <i>Cardinal</i>	Caseler Herrenberg, MOSELLE
Herring, grilled	Chevalier-Montrachet, WHITE BURGUNDY
John Dory <i>à la Provençale</i>	Graacher Munzlay, MOSELLE
Lobster Patties or Cutlets	Les Charmes, MEURSAULT
Lobster <i>à l'américaine</i>	Montilla, SHERRY
Mackerel, grilled	Niersteiner Hipping, HOCK
Mullet <i>en Papillote</i>	Château du Rozet, SANCERRE
Mussels <i>marinière</i>	Blagny, WHITE BURGUNDY
Plaice, fried fillets	Bernkasteler Lay, MOSELLE
Salmon, boiled, <i>sauce Mousseline</i>	Hallgartener Jungfer, HOCK
Salmon, grilled, <i>Maître d'Hôtel</i>	Bâtard-Montrachet, WHITE BURGUNDY





Sardines (fresh), grilled	Vaulorent, CHABLIS
Scollops <i>au gratin</i>	Wehlener Sonnenuhr, MOSELLE
Shad, baked	Goutte d'Or, MEURSAULT
Skate, <i>au beurre noir</i>	Wintringer Riesling, LUXEMBOURG
Smelts, fried	White Chianti, TUSCANY
Sole, grilled	Graacher Abstberg, MOSELLE
Sole, fried ( <i>Colbert</i> )	Cuvée Jehan Humblot, Hos- pices de Beaune, MEUR- SAULT
Sole, fried fillets ( <i>Orly</i> )	Château Haut-Brion Blanc, GRAVES
<i>Sole Bonne Femme</i>	Corton-Charlemagne, WHITE BURGUNDY
<i>Sole Murat</i>	Schloss Böckelheimer, HOCK
<i>Sole Véronique</i>	Château de Parnay, ANJOU
Sprats, fried	Traminer, ALSACE
Trout, fried	Bernkasteler Morgengold, MOSELLE
Trout, <i>au bleu</i>	Eitelsbacher Karthäuser- hofberg, MOSELLE
Turbot, boiled	Les Genevières, MEURSAULT
Whitebait, devilled	Wiltinger Schlangengraben, MOSELLE
Whiting <i>Bercy</i>	Château de la Brède, GRAVES





## Meat

<i>Bœuf à la Bordelaise</i>	Château Lagrange, MEDOC
<i>Bœuf à la Bourguignonne</i>	Clos de Bèze, CHAMBERTIN
<i>Bœuf à la mode</i>	Château La Conseillante, POMEROL
<i>Bœuf Stroganoff</i>	Château Cheval Blanc, ST. EMILION
<i>Châteaubriand Marchand de vin</i>	Château Margaux, MEDOC
<i>Entrecôte Bercy</i>	Château Ducru-Beaucaillou, MEDOC
<i>Entrecôte Lyonnaise</i>	Château Haut-Brion-La Mission, GRAVES
<i>Filet de bœuf Dauphine</i>	Château Léoville-Lascases, MEDOC
<i>Filet de bœuf Forestière</i>	Château Branaire-Ducru, MEDOC
<i>Filet de bœuf Jardinière</i>	Château Rauzan-Gassies, MEDOC
<i>Miroton</i>	Margaux, MEDOC
<i>Silverside</i>	Château Capbern, MEDOC
<i>Sirloin, roast</i>	Château Lafite-Rothschild, MEDOC
<i>Steak, grilled</i>	Château Pichon-Longueville- Lalande, MEDOC
<i>Steak, stewed</i>	Château La Pointe, POMEROL
<i>Tournedos Béarnaise</i>	Château Talbot, MEDOC
<i>Tournedos Chasseur</i>	Clos St. Jean, CHASSAGNE RED BURGUNDY





Lamb Chop	Clos de la Mousse, BEAUNE
Lamb Cutlets	Château Fanning-Lafontaine, GRAVES
Leg of Lamb, roast	Château Brane-Cantenac, MEDOC
Leg of Mutton, boiled	Château Léoville-Poyferré, MEDOC
Loin of Lamb, roast	Château Nénin, POMEROL
Mutton Chops, grilled	Château Montbrun, MEDOC
<i>Navarin de mouton</i>	Château Canon, FRONSAC
<i>Noisettes d'agneau</i>	Château Léoville-Barton, MEDOC
Saddle of Mutton	Les Malconsorts, VOSNE- ROMANEE
Shoulder of Lamb	Château Canon La Gaffelière, ST. EMILION

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<i>Blanquette de veau</i>	Le Clos Blanc, VOUGEOT
<i>Escalopes de veau Jardinière</i>	Château Croizet-Bages, MEDOC
Loin of Veal, roast	Rauenthaler Berg, HOCK
Veal Cutlets, breaded	Niersteiner Pettental, HOCK
<i>Wiener Schnitzel</i>	Erdener Filiusberg, MOSELLE

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Loin of Pork, roast	Œstricher Lenchen, HOCK
Pork Chops, fried	Grande Réserve Riesling, ALSACE
Sucking Pig	Côtes de Bourg, BORDEAUX





## Poultry and Game

Chicken, roast	Château Calon-Ségur, MEDOC
Chicken, grilled	Château Beychevelle, MEDOC
Chicken en casserole	Château Bourgneuf, POMEROL
Chicken, boiled	Montagny, WHITE BURGUNDY
Chicken <i>Albuféra</i>	Château Latour, MEDOC
Chicken, à l'ancienne	Château Mouton-Rothschild, MEDOC
Chicken <i>Chasseur</i>	Château Rausan-Ségla, MEDOC
Chicken <i>Marengo</i>	Les Grands Echézeaux, RED BURGUNDY
Chicken <i>Maryland</i>	Château Langoa, MEDOC
<i>Coq au vin</i>	Clos de Tart, MOREY ST. DENIS
<i>Poussin à l'alsacienne</i>	Château L'Angélu, ST. EMILION
<i>Suprême de Volaille bordelaise</i>	Château Pichon-Longueville, MEDOC
<i>Suprême de Volaille Chasseur</i>	Château Cantemerle, MEDOC
<i>Suprême de Volaille Jeannette</i>	Les Demoiselles Montrachet, WHITE BURGUNDY
<i>Suprême de Volaille Pojarski</i>	Château Desmirail Margaux, MEDOC
Duck and green peas	Mercurey, RED BURGUNDY
Goose, roast	Brauneberger Juffer, MOSELLE





Turkey, roast	Domaine de Chevalier, RED GRAVES
Grouse, roast (hot)	Les Bonnes Mares, CHAMBOLLE-MUSIGNY
Grouse, roast (cold)	Château Villemaurine, ST. EMILION
Grouse Pie	Hermitage rouge, RHONE
Guinea Fowl	La Dominique, ST. EMILION
Partridge, boiled	Château Gruaud-Larose, MEDOC
Partridge, roast	Château Haut-Brion, RED GRAVES
Pheasant, <i>en casserole</i>	Côte Rôtie, RED RHONE
Pheasant, roast	Les St. Georges, RED BURGUNDY
Pigeon <i>Crapaudine</i>	Château Lafon, MEDOC
Pigeon <i>aux olives</i>	Château Petrus, POMEROL
Ptarmigan, roast	Château Phélan-Ségur, MEDOC
Quail, <i>en chauxfroid</i>	Les Lambrays, MOREY. RED BURGUNDY
Snipe Pudding	Volnay, RED BURGUNDY
Teal <i>Bigarade</i>	Les Epenots, POMMARD
Wild Duck <i>à la presse</i>	Les Grèves, Vigne de l'Enfant Jésus, BEAUNE
Woodcock <i>flambée</i>	Clos de Vougeot, VOUGEOT







## *Eggs, Entrées and Various Dishes*

### *Baked Eggs*

Œufs Duxelles

Aylér Kupp, MOSELLE

Œufs Parmentier

Le Clos, CHABLIS

### *Boiled Eggs*

Œufs Renaissance

Château Pontet-Canet,

MEDOC

Œufs en tripe à la Lyonnaise Chante-Alouette,

HERMITAGE BLANC

### *Fried Eggs*

Œufs Bercy

Château La Tour Martillac,

GRAVES

Œufs au beurre noir

Geierslayer Simonsberg,

MOSELLE

Œufs Piémontaise

Chianti Brolio, TUSCANY

Œufs Portugaise

Corona, RIOJA

### *Poached Eggs*

Dauphine

Barsac, SAUTERNES

Petit-Duc

Pouilly-Fumé, LOIRE

Rossini

Laubenheimer Berg, HOCK

### *Scrambled Eggs*

Bûcheronne

Clos des Mouches, BEAUNE

Rosebery

Tavel rosé, RHONE

Venetian

Neuchatel, SWISS WHITE

WINE

### *Omelettes*

Aux fines herbes

Remicher, LUXEMBOURG

Aux champignons

Morgon, BEAUJOLAIS

Aux foies de volaille

Château Grand Village

Capbern, MEDOC

Au fromage

Château Plince, POMEROL





Gnocchi Piemontese  
Kromesquis of Turkey  
Macaroni à l'italienne  
Macaroni Milanese  
Noodles with mushrooms  
Spaghetti Reggio

Barbera, PIEDMONT  
Château Couhins, GRAVES  
Chianti Mirafiore, TUSCANY  
Chianti Antinori, TUSCANY  
St. Emilion, BORDEAUX  
Chianti Bertoli, TUSCANY

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Flan aux fruits de mer  
Flan aux champignons  
Flan aux poireaux  
Tarte aux oignons  
Beef collops  
Calf's Head Vinaigrette  
Cottage Pie  
Croquettes of Lamb  
Croustades de volaille  
Foie de veau en Brochettes  
Ham Soufflé  
Irish Stew  
Kidneys en brochettes

Piesporter Goldtröpfchen,  
MOSELLE  
Château Angludet, MEDOC  
Dorf Johannisberg, HOCK  
White Hermitage, RHONE  
St. Estèphe, MEDOC  
Niersteiner Domtal, HOCK  
Château Séméillan, MEDOC  
Pauillac, MEDOC  
Château Laujac, MEDOC  
BEAUJOLAIS  
St. Julien, MEDOC  
Haut-Médoc, MEDOC  
Château Pape Clément,  
GRAVES

Lancashire Hot-Pot  
Oxtail en casserole  
Rognons au Madère  
Steak and Kidney Pie

Santenay, RED BURGUNDY  
Château Croque-Michotte,  
ST. EMILION  
Château Briette, MEDOC  
Château Haut-Bailly,  
GRAVES

Telfer's Meat Pies  
Tripe and Onions

Sparkling Burgundy  
Mâcon supérieur rouge

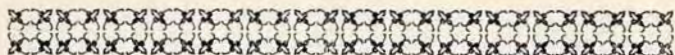




## Cheese

Cheddar	Old crusted PORT, vintage character
Cheshire, red	Full ruby PORT
Cheshire, white	Medium Tawny PORT
Cheshire, blue	Vintage PORT, from 10 to 15 years old
Stilton	Vintage PORT, from 15 to 20 years old
Wensleydale	Vintage PORT, from 20 to 25 years old
	* * * *
Brie	Château Ripeau, ST. EMILION
Camembert	Cos d'Estournel, MEDOC
Carré d'Est	Château Palmer Margaux, MEDOC
Pont l'Evêque	Romanèche-Thorins, BEAUJOLAIS
Port-du-Salut	Le Clos Blanc, POMMARD
Roquefort	Père Anselme, CHATEAUNEUF-DU-PAPE
	* * * *
Danish Blue	Ruby PORT
Dutch Edam	Tawny PORT
Dutch Gouda	Amoroso SHERRY
Gorgonzola	Late bottled vintage PORT
Gruyère	Château Ausone, ST. EMILION





## *Sweets and Dessert Fruit*

Apple Charlotte	Château Climens, SAUTERNES
Apricot Condé	Kallstadter Hönigsackel, HOCK
Chocolate Mousse	Brézé, Coteaux de Saumur, ANJOU
Peach Melba	Château Guiraud, SAUTERNES
Pineapple Betty	Deidesheimer Grain, HOCK
Queen's Pudding	Domaine des Troitières, Thouarcé, ANJOU
Zabaione	Marsala, Light Golden
	* * * *
Apples	TOKAY
Figs (green)	White PORT
Grapes (Muscats)	Malmsey, MADEIRA
Medlars	Bual, MADEIRA
Nectarines	Château Suduiraut, SAUTERNES
Peaches	Château d'Yquem, SAUTERNES
Pears	Orvieto abbocato
Raspberries	Château Rabaud, SAUTERNES
Strawberries	Château Lafaurie-Peyraguey, SAUTERNES
Walnuts	Vintage PORT, 25 years and older



# INDEX

## RED WINES

### I. BORDEAUX

#### (a) *Non-Vintage Wines*

Côtes de Bourg  
 Haut-Médoc  
 Margaux  
 Pauillac  
 St. Emilion  
 St. Estèphe  
 St. Julien

#### (b) *Vintage Wines*

#### MEDOC

Château Angludet, *Cantenac*  
 Château Branaire-Ducru, *St. Julien*  
 Château Brane-Cantenac, *Cantenac*  
 Château Beychevelle, *St. Julien*  
 Château Calon-Ségur, *St. Estèphe*  
 Château Cantemerle, *Macau*  
 Château Cantenac-Brown, *Cantenac*  
 Château Capbern, *St. Estèphe*  
 Château Cissac, *Cissac*  
 Cos d'Estournel, *St. Estèphe*  
 Château Crozier-Bages, *Pauillac*  
 Château Desmirail, *Margaux*  
 Château Ducru-Beaucaillou, *St. Julien*  
 Château Grand Village Capbern, *St. Estèphe*  
 Château Gruaud-Larose, *St. Julien*  
 Château Lafite-Rothschild, *Pauillac*  
 Château Lafon, *Listrac*  
 Château Lagrange, *St. Julien*  
 Château La Lagune, *Ludon*  
 Château Langoa, *St. Julien*  
 Château Latour, *Pauillac*  
 Château La Tour-de-By, *Bégadan*  
 Château Laujac, *Bégadan*  
 Château Léoville-Barton, *St. Julien*  
 Château Léoville-Lascases, *St. Julien*  
 Château Léoville-Poyferré, *St. Julien*

Château Lynch-Bages, *Pauillac*  
 Château Margaux, *Margaux*  
 Château Maucaillou, *Monlis*  
 Château Montbrun, *Cantenac*  
 Château Montrose, *St. Estèphe*  
 Château Mouton d'Armailhacq, *Pauillac*  
 Château Mouton-Rothschild, *Pauillac*  
 Château Palmer, *Cantenac*  
 Château Phélan-Ségur, *St. Estèphe*  
 Château Pichon-Longueville, *Pauillac*  
 Château Pichon-Longueville-Lalande, *Pauillac*  
 Château Pontet-Canet, *Pauillac*  
 Château Rausan-Ségla, *Margaux*  
 Château Rauzan-Gassies, *Margaux*  
 Château Sèmeillan, *Listrac*  
 Château Talbot, *St. Julien*

#### GRAVES

Château Bouscaut, *Cadaujac*  
 Domaine de Chevalier, *Léognan*  
 Château Fanning La Fontaine, *Pessac*  
 Château Haut-Bailly, *Léognan*  
 Château Haut-Brion, *Pessac*  
 Château La Mission-Haut-Brion, *Pessac*  
 Château Larrivet-Haut-Brion, *Léognan*  
 Château La Ville Haut-Brion, *Talence*  
 Château Pape Clément, *Pessac*

#### ST. EMILION

Château l'Angéjus  
 Château Ausone  
 Château Canon La Gaffelière  
 Château Cheval Blanc  
 Clos Fourtet  
 Château Croque-Michotte  
 Château La Dominique

Château Monbousquet  
Château Ripeau  
Château Villemaurine  
Château Yon-Figeac

POMEROL

Château Bourgneuf  
Château La Conseillante  
Château Gazin  
Château La Pointe  
Château Nénin  
Château Petrus  
Château Pince

FRONSAC

Château Canon

II. BURGUNDIES

(a) *Non-Vintage Wines*

Beaujolais  
Brouilly  
Fleurie  
Mâcon Supérieur  
Mercury  
Morgon  
Pommard  
Romanèche-Thorins  
Santenay  
Volnay

(b) *Vintage Wines*

Aloxe-Corton, *Les Bressandes*  
Aloxe-Corton, *Le Corton*  
Beaune, *Clos de la Mousse*  
Beaune, *Clos des Mouches*  
Chambolle-Musigny, *Les Bonnes Mares*

Chambolle-Musigny, *Le Musigny*  
Chassagne-Montrachet, *Clos St.*

*Jean*

Flagey-Echézeaux, *Les Grands Echézeaux*

Gevrey-Chambertin, *Le Clos de Bèze*

Gevrey-Chambertin, *Le Chambertin*

Morey St. Denis, *Clos de Tart*

Morey St. Denis, *Les Lambrays*

Moulin à Vent

Nuits-St. Georges

Pommard, *Les Epenots*

Volnay, *Les Caillerets*

Vosne-Romanée, *Les Malconsorts*

Vougeot, *Le Clos Vougeot*

III. RHONE WINES

Côtes du Rhône  
Châteauneuf-du-Pape, *Père Anselme*  
Côte Rôtie  
Hermitage  
Tavel rosé

IV. OTHER RED WINES

Barbera  
Barolo  
Chianti  
Chianti Antinori  
Chianti Bertoli  
Chianti Brolio  
Chianti Mirafiore  
Chianti Ruffino  
Chianti Val d'Arbia  
Rioja Corona

WHITE WINES

I. BORDEAUX

Barsac, *Sauternes*  
Château Climens, *Sauternes*  
Château Couhins, *Graves*  
Château Doisy-Védrières, *Sauternes*  
Domaine de Chevalier, *Graves*  
Château Guiraud, *Sauternes*  
Château Haut-Brion, *Graves*

Château La Brède, *Graves*  
Château Lafaurie-Peyraguey, *Sauternes*  
Château La Tour-Martillac, *Graves*  
Château Olivier, *Graves*  
Château Rabaud, *Sauternes*  
Château Roquegrave, *Valeyrae*  
Château Suduiraut, *Sauternes*  
Château d'Yquem, *Sauternes*

## II. BURGUNDIES

Aloxe-Corton, *Corton-Charlemagne*  
Beaune, *Clos des Mouches*  
Blagny  
Chablis, *Clos*  
Chablis, *Mont de Milieu*  
Chablis, *Vaudorent*  
Chagny  
Chassagne-Montrachet, *Bâtard-Montrachet*  
Chassagne-Montrachet, *Les Demoiselles-Montrachet*  
Mâcon Blanc  
Meursault, *Charmes*  
Meursault, *Genevrières*  
Meursault, *Goutte d'Or*  
Meursault, *Hospices de Beaune, Cuvée Jehan Humblot*  
Montagny  
Morey-St. Denis  
Pouilly-Fuissé  
Puligny-Montrachet  
Vougeot, *Le Clos Blanc*

## III. OTHER FRENCH

### WHITE WINES

#### ALSACE

Gentil  
Riesling  
Riesling Grande Réserve  
Riesling Réserve  
Sylvaner  
Traminer

#### ANJOU AND TOURAINE

Brézé  
Coteaux du Layon  
Clos Le Mont  
Château de Parnay  
Thouarcé

#### LANGUEDOC

Clairette

#### MONBAZILLAC

#### MUSCADET

#### RHONE

Châteauneuf-du-Pape  
Côte Rôtie  
Hermitage, *Chante-Alouette*

#### SANCERRE

Château du Rozet  
Pouilly Fumé

## IV. MOSELLES (Saar and Ruwer and Moselle)

Ayler *Kupp*  
Bernkasteler *Badstube*  
Bernkasteler *Lay*  
Bernkasteler *Morgengold*  
Brauneberger *Hasenlauffer*  
Brauneberger *Juffer*  
Caseler *Herrenberg*  
Eitelsbacher *Karthäuserhofberg*  
Erdener *Filiusberg*  
Erdener *Treppchen*  
Geierslayer *Simonsberg*  
Graacher *Absberg*  
Graacher *Münzlay*  
Piesporter *Goldtröpfchen*  
Wehlener *Rosenberg*  
Wehlener *Sonnenubr*  
Wiltinger *Kupp*  
Wiltinger *Schlangengraben*

## V. HOCKS (Rheingau, Rheinhessen, Pfalz, Nahe)

Bodenheimer  
Deidesheimer *Grain*  
Hallgartener *Jungfer*  
Kallstadter *Hönigsackel*  
Johannisberg *Dorf*  
Laubenheimer *Berg*  
Liebfraumilch  
Oppenheimer *Krottenbrunnen*  
Estricher *Lenchen*  
Raunthaler *Berg*  
Schloss Böckelheimer  
Niersteiner *Domtal*  
Niersteiner *Hipping*  
Niersteiner *Pettental*

## VI. OTHER WHITE TABLE WINES

#### LUXEMBOURG

Ahner Hofels Sylvaner  
Remicher Riesling

Wintringer Riesling  
Wormeldinger Riesling

ITALY

Chianti  
Orvieto abbocato

SWITZERLAND

Neuchatel

HUNGARY

Tokay

VII. SHERRY

Amontillado  
Amoroso  
Macharnudo Fino  
Manzanilla  
Montilla  
Oloroso

Tres Palmas Fino

Vino de Pasto

VIII. PORT

Full Ruby  
Late Bottled Vintage  
Medium Tawny  
Old Crusted  
Old Vintage  
Ruby  
Tawny  
Vintage  
White

MADEIRA AND MARSALA

Bual Madeira  
Malmsey Madeira  
Sercial Madeira  
Verdelho Madeira  
Marsala, Light Golden





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