



THE WINE SOCIETY DINING CLUB NEWSLETTER

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(The above are the contact details of our new Assistant Secretary, Jo Ryan, replacing the Club Administrator)

**Tasting of Loire Wines with
New World Comparisons
Institute of Materials, Minerals and Mining,
1 Carlton House Terrace,
London SW1Y 5DB
Tuesday 15th March 2011 at 6.30pm**

This is an opportunity to see how some Old World wines compare with the 'new kids on the block'. The Loire is the longest river in France, some 1,000 kilometres, and has a wide range of wines, grapes and styles to offer the imbibers among us. So for this tasting, we will try some of the better wines of the Loire region, and where possible, take the chance to see what the New World has to offer, be it better, worse, or just different.

First off, we will start with **Vouvray Clos Naudin Mousseux Brut 2002**, an exceptional sparkling wine which is a delicious aperitif, made from Chenin Blanc grapes, and please note the vintage. There is not a decent alternative to this wine from the New World using Chenin Blanc.

Then we will try a Muscadet - you have to include this wine when you say 'Loire' but as it is usually drunk young, here is something different. **Muscadet Sèvre-et-Maine, Le Clos du Château L'Oiselinière, 2004**, is a fine Muscadet in numbered bottles, and you will find complexity and freshness, after many months on its lees. The New World does not try to use the grape Melon de Bourgogne, which is related to chardonnay. This wine will be almost like a white burgundy.

Moving on to Vouvray, Chenin Blanc makes some lovely wines, some of which last for decades. Try **Vouvray, Domaine du Clos Naudin, Sec, 2009**, from **Philippe Foreau**, balanced and elegant, excellent with white meats and fish. From South Africa, we have **Cederberg, Chenin Blanc, 2009**, which has crispness and finesse, and **Millton Te Arai Vineyard Chenin Blanc 2007**, from Gisborne, New Zealand, for acidity and honeyed aromas.

Our next grape variety is Sauvignon Blanc, found in Pouilly-Fumé and Sancerre, starting with **Sancerre, La Reine Blanche, 2009**, **Vacheron**, which will show well

from a rich vintage. **The Society's Exhibition Pouilly-Fumé 2009** is made by Landrat-Guyollet and has been given extended lees ageing. Naturally we will try a wine from New Zealand, **Greywacke, 2010, Marlborough**, crafted by the man who brought us Cloudy Bay, Kevin Judd, and we will also get to sample **Frog's Leap Napa Valley Sauvignon Blanc 2009**, unoaked, restrained, delicate, and balanced not always what you might expect from a Californian!

Some red wine, Pinot Noir is used in **Sancerre Les Cailleries 2007**, a lovely deep coloured wine with great fruit and purity, and that means I can bring in a Kiwi, **Tom's Block Pinot Noir, 2008, from Neudorf**, which is elegant, complex, smooth and smoky.

Now for Cabernet Franc, **Chinon Les Varennes du Grand Clos, 2005**, from **Domaine Charles Jogue**, is not heavy but medium-bodied, with 'lead-pencil aromas', almost refreshing, popular in Paris bistros.... The rest of the world struggles to make wine using just cabernet franc, as cabernet sauvignon is often used alongside.

Now we go back to **Vouvray, Le Haut-Lieu, Demi-Sec, 2002, Domaine Huet**, for an exquisite sweeter wine, capable of ageing 100 years, should you want to wait that long. It is delicious, and some would say under-priced.

Another wine to try is also little known, **Chateau de Fesles, 1999, Bonnezeaux** might knock your socks off, where a little taste will go a very long way. 'Captivating, rich, honeyed aromas, fabulously rich, balanced, marvellous' are just some of the phrases used to describe this wine. The New World will not come close to this, dare I say, ever?

Dress Code: Smart Casual.

**Date for the Diary:
April 2011, Wines of
South West France
Dinner with Paul Strang**

