**La Commanderie de Bordeaux**

**à Manchester**

**30th Fête d’Anniversaire**

**Dinner**

**at**

**The Midland Hotel**

**Manchester**

**Friday 23rd March 2018**

**Wines**

**Clos Marsalette Blanc 2012, A.O.C. Pessac-Léognan**

The story begins with Francis Boutemy, not a name readily associated with the domaine today, but one nevertheless who was vital to the genesis of this estate. As a child during the school holidays he would work in the family vineyards at Ch. Larrivet-Haut-Brion during the day, and occasionally he would help out with racking and other tasks in the cellars. In the 1990s Francis acquired a few parcels of land situated in Martillac. For this he joined forces with two friends, including one very familiar name. The first was Stephan von Neipperg, owner of (among others) Ch. Canon-la-Gaffelière and the second a local businessman. The land was quickly planted with vines which now total 14 hectares mostly in red. The white is 50:50 Semillon-Sauvignon; the bunches are sorted then pressed, and the juice is fermented in stainless steel vats. There then follows élevage in oak barrels, including 30% new wood, which lasts for between 6 and 9 months

**Château Léoville-Barton 2002, 2ième Cru Classé A.O.C. St-Julien**

An estate that needs no introduction especially to those members who have received some wonderful hospitality there. Originally part of the great Léoville estate but since 1822 it has been in the hands of the Barton family. In total there are 51 hectares of vines 74% Cabernet Sauvignon, 23% Merlot and 3% Cabernet Franc. Fermentation is in wooden vats with temperature control for up to ten days, with pumping over twice daily, and the skins and other solids macerate in the new wine for up to three weeks. The wine is then run off into barrel where it spends 16-18 months in oak, with 50% to 70% new.

**Château Brane-Cantenac 2009, 2ième Cru Classé A.O.C. Margaux**

Another estate where we have been generously entertained. It began in the early 18th C but in 1925 it was acquired by the Lurton family where it has remained. The estate is 75 hectares - 55% Cabernet Sauvignon, 40% Merlot, 4.5% Cabernet Franc and 0.5% Carmenère. After picking, the fruit will have a maceration lasting between 20 and 28 days, at 25°C and 28°C before pressing using two pneumatic presses, and both the free-run and press wines are then fed into barrels, using 60% to 70% new oak, for malolactic fermentation and are left on their lees for several months. Barrels from several different coopers are used. The wine is racked from barrel to barrel so that the effect of any one cooper is not as evident. The wines are aged for 18 months in oak. "A spectacular effort from this estate rivalling their 2005, but more flashy/flamboyant, this dark ruby/purple wine has a strikingly intense nose of liquorice, flowers, plums and dark berries. Medium to full-bodied, very approachable and silky, this suave, very sexy wine can be drunk early on as well as aged for 20+ years." *(Wine Advocate - February 2012)*

**Château Lafaurie-Peyraguey 2001, 1ière Cru Classé A.O.C. Sauternes**

At the time of the 1855 classification, Ch. Peyraguey was rated second of the 1ière Crus, after only Yquem and Latour-Blanche. The vineyards are now 90% Semillon, with 8% planted with Sauvignon and 2% Muscadelle. Fermented in oak (30% new) and then matured in the same oak casks for up to 20 months, with a racking every 3-5 months as guided by tasting. "This superb, light to medium gold/green-hued Sauternes is a full-bodied, opulent, enormously endowed, moderately sweet offering with plenty of pineapple, peach, caramel, and smoky new oak characteristics. With great viscosity as well as richness, and good underlying acidity providing vibrancy and definition, it should be at its peak between 2008-2030." 96 Points *(Robert Parker - Wine Advocate - June 2004)*

***PLEASE NOTE: SOME BOTTLE VARIATION IS TO BE EXPECTED IN OLDER WINES. ANY SUPPOSEDLY CORKED WINE SHOULD BE REPORTED TO A MEMBER OF THE CONSEIL.***

**Dinner**

Smoked salmon millefeuille, anchovy butter,

pickled cucumber, rye toast

*Clos Marsalette Blanc 2012, A.O.C. Pessac-Léognan*

Roast saddle of venison, rosti potato,

purple sprouting broccoli, sticky red cabbage with

red cabbage purée, haunch pie and red wine jus

*Château Léoville-Barton 2002, 2ième Cru Classé*

*A.O.C. St-Julien*

Lime and basil sorbet

Mrs Kirkham's Lancashire cheese

with rhubarb chutney, grapes and celery

***Château Brane-Cantenac 2009,*** *2ième* ***Cru Classé***

***A.O.C. Margaux***

Trio of raspberry desserts -

raspberry meringue pie, raspberry Eton Mess,

raspberry and white chocolate delice

*Château Lafaurie-Peyraguey 2001, 1ière Cru Classé*

*A.O.C. Sauternes*

Coffee or tea and chocolates

**Toasts**

The Queen

The Commanderie de Bordeaux

**We welcome all our guests here tonight and in particular**

**Mr Gerry Yeung**

*High Sheriff of Greater Manchester*

**Grand Maître Francis Boutemy**

*Grand Conseil du Vin de Bordeaux*

**Mme. Brinda Bourhis**

*Alliance des Crus Bourgeois duMédoc*

**Grand Maître Territorial Paul Chedgy**

*Commanderies de Bordeaux in Great Britain*

Chancellor Gerald Sacks

*La Jurade de Saint-Emilion of London and the South of Great Britain*

Chancellor Tim Hartley

*La Jurade de Saint-Emilion in the North of England*

**The Maîtres and members of other Commanderies de Bordeaux**

**in Great Britain**

**Dates for the Diary**

**Thursday 7th June 2018**

**Annual General Meeting at The Alderley Edge Hotel**

*Members only*

**Sunday 22nd July 2018**

**Summer Lunch at The King Street Town House**

*Members and partners*

**Friday 28th September 2018**

**Tasting and Supper at Innside Hotel**

*Members, partners and guests*

**Friday 16th November 2018**

**Dinner at the Midland Hotel**

*Members, partners and up to two guests*

***The Manchester Commanderie thanks the team at The Midland Hotel for their help with this dinner.***