

Chablis Tasting at the Oyster Bar

March 18, 2005

Dear Member:

Although Spring is just a few days away, here in the chill of mid-March it's difficult to get into the springtime mood. But by April 20, Spring will be 1/3 gone, and we can celebrate the welcome change in weather with a comprehensive tasting of some of the best Chablis that France can offer.

The Chablis region is located about 100 miles southeast of Paris in northern Burgundy. It is divided into four quality levels: Grand Cru, Premier Cru, Chablis and Petit Chablis. The 40 vineyards entitled to Premier Cru status are spread throughout the region, on either side of the Serein River. There are seven Grand Cru vineyards, representing only 2% of the area, and all are located on the right bank of the river. Fabled Grand Cru vineyards include the likes of Les Clos, Grenouilles, Bougros and Vaudésir (The Vale of Desire!)

Chablis is probably the most abused wine name in the world, having adorned numerous bottles of undrinkable white wines in jug bottles over the years. Fortunately, times have changed and wine lovers are rediscovering Chablis and the contentious producers who have their own, very individualistic ideas about how to make Chablis (e.g., to oak or not to oak?). Made solely from Chardonnay grapes, Chablis wines are known for their crisp, mineral and "flinty" flavors. The Kimmeridgian soil contributes to those flavors, as it is rich in minerals and fossilized oyster shells from the Jurassic-era ocean that covered the area 180 million years ago. Small wonder that Chablis wines pair so beautifully with oysters and other shellfish!

We will taste wines from a large cross-section of the region: from the Village appellation to the Grand Crus. Among the producers represented are such luminaries as William Fèvre, La Chablisienne, Joseph Drouhin, Jean-Marc Brocard, and Labouré-Roi. In keeping with the notion that certain wines pair best with certain foods, we have selected the Oyster Bar, the famous restaurant in Grand Central, for our tasting. They will provide some freshly shucked oysters for us to enjoy with our Chablis. Our tasting guides will be Society member Patrick Séré, a passionate advocate for Burgundy, and Adrian Chalk of Lauber Imports, who is a legend in the New York wine business and the greatest connoisseur of Chablis in our city.

If you wish, you may have dinner at the Oyster Bar after the tasting, so just let us know in advance if you intend to do so, and we will take care of your reservation (there is no set menu and *you* will have to take care of your own bill). We are looking forward to an exciting and extensive tasting and hope to see you there.

Sincerely,



Ivan Thornton
President

Date: Wednesday, April 20, 2005

Time: Reception 6:00 PM, Tasting: 6:30 PM

Location: **The Oyster Bar**, lower level of Grand Central Station

Contribution: Members \$75, Guests \$80

Dress: Business casual

The Wine and Food Society, Inc., New York

Wednesday, April 20, 2005

Chablis Tasting at the Oyster Bar

Patrick Séré, Chair and Speaker

Adrian Chalk of Lauber Imports, Speaker

RECEPTION

Drouhin Chablis Domaine de Vaudon 2003

TASTING

Flight 1 Petit Chablis

Jean-Marc Brocard Petit Chablis 2003

La Chablisienne Petit Chablis 2003

Flight 2 Chablis Appellation Contrôlée

Drouhin Chablis 2003

William Fèvre Chablis 2003

La Chablisienne Grande Cuvee 2002

Flight 3 Chablis Premier Cru

Jean-Marc Brocard Chablis Premier Cru Vaucoupin 2003

Drouhin Chablis Premier Cru Montmains 2003

Labouré-Roi Chablis Premier Cru Fourchaumes 2002

La Chablisienne Premier Cru Vaillon 2002

Flight 4 Chablis Grand Cru

Jean-Marc Brocard Chablis Grand Cru Bougros 2003

William Fèvre Grand Cru Les Clos 2002

Drouhin Chablis Grand Cru Vaudésir 2001

La Chablisienne Grand Cru Grenouille 2000

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1052

RESERVATION FORM

Wednesday, April 20, 2005

CHABLIS TASTING AT THE OYSTER BAR

Member Name(s) _____

Guest Name(s) _____

Member(s): # @ \$75.00 _____

Guest(s): # @ \$80.00 _____

Members with dues paid and Prospective Members will be given preference up to TUESDAY, April 12. After that date, guests will be accepted in the order in which their reservations were received.

To make a reservation, please go online to www.wfsny.org and complete the process electronically. You may pay with a Visa or MasterCard, or you may mail a check to the office.

Or if you prefer, you still may e-mail geri@wfsny.org or send a fax to (212) 297-0444 to reserve your place. Please indicate your address and telephone number below. THANK YOU!

Check must follow and be received at the office within **4 days** of your e-mail or fax to validate your reservation.

Address: _____

Telephone: _____

_____ (Optional) number of dinner reservations at the Oyster Bar following the Chablis Tasting (note this is *not* included in the price of the tasting – you will have to pay for this separately).