



## **An Evening of Domaine Faiveley Wines Presented by Erwan Faiveley at The Apiary, NYC**

Dear Member:

Please join me and Event Chair, Gregory Hurst, for An Evening at The Apiary with Erwan Faiveley and a selection of Premier and Grand Cru wines from Domaine Faiveley. Executive Chef, Scott Bryan, brings his vast experience to the innovative Apiary kitchen offering an inspired menu of seasonal dishes that use the best of local ingredients. Chef Bryan brings over 25 years of industry experience to Apiary. Recognized in the industry as a venerable talent, Chef Bryan was a *Food & Wine* Best New Chef (1996) and earned three stars from *The New York Times* for his work at Veritas. The list of kitchens in which Chef Bryan has worked includes greats such as Gotham Bar & Grill, Bouley, Le Bernardin, and Lespinasse.

Founded in 1825, Faiveley is first and foremost a domaine. Situated in the heart of Nuits-Saint-Georges, it has expanded strategically over seven Faiveley generations to include prestigious crus from Côte de Nuits and Côte de Beaune, as well as the most renowned appellations of Côte Chalonnaise, such as Mercurey. Today, Domaine Faiveley totals more than 120 hectares (296 acres), with 80 percent of Faiveley wines come from family-owned vineyards and the balance from select vineyards under long-term contracts with the family. In December 2004, after directing the family domaine for 30 years, François Faiveley handed over the reins to his son, Erwan.

Clive Coates, MW, says, "Faiveley's wines are supremely clean and elegant: definitive examples of Pinot Noir..above all they have richness and breed, the thumbprint of a master winemaker." Burgundy expert Allen Meadow adds, "Faiveley is a name that absolutely should be represented in your cellars."

The evening begins as you are welcomed with a glass of Faiveley's Rully Blanc 2008 as members and guests meet and greet and are seated at their table by 7 PM to enjoy a delicious five course dinner paired with the exquisite Burgundy wines of Domaine Faiveley. Our first course of Poached Gulf Shrimp with Shellfish Veloute, Avocado, Hearts of Palm and Shiso will be paired with the white-flowered nose and brimming minerality of the Premier Cru Chablis Vaillons, 2008. Our second course is Wild Mushroom Ravioli with Black Truffle and Madeira, perfectly complemented by the

monopole, Mercurey Clos de Myglands, 2008, a supple balanced and elegant Premier Cru with cherry and raspberry aromas. Our third course matches Chef Bryan's Organic Chicken with French Green Lentils, Glazed Carrots and Tarragon with the Premier Cru Nuits St. Geroges Les Vignerondes, 2005 whose wood spice and black fruit leads to fresh rich flavors. Our fourth course, Braised Short Ribs with Pearl Onions, Criminis, Parsnip Puree and Red Wine Jus, is perfectly complemented with the plum and black cherry , smoke and spice of the Faiveley Gevrey Chambertin Les Cazetiers, 2006. Our fifth course, a special chef's selection of Cheese will have the fabulous finale of the Grand Cru, Corton Clos des Corton, 2003. Thank you to members Christina Miller in helping arrange the wines and Arthur Canario in organizing a tasting dinner.

This event is likely to sell out fast. Please make your reservations early at [www.wfsny.org](http://www.wfsny.org). I hope to see you there.

Sincerely,

Chris Ankner  
President

Date: Tuesday, November 9, 2010

Time: Arrival at 6:30; Dinner at 7:00

Location: 60 3rd Avenue (at 11th Street)

Parking: 115 East 9th St between 3rd & 4th Ave  
220 East 9th St between 2nd & 3<sup>rd</sup>

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Contribution: Member: \$190– Guest: \$215

Dress: Business attire