



## Domaines Paul Jaboulet Aine at The Modern

Dear Member:

Please join me and Event Chair, Gregory Hurst, at **The Modern** on **Wednesday, May 11**, an exquisite dinner matched with selected vintages of **Paul Jaboulet Aîné**, Domaines of more than one hundred hectares located the Rhone Valley. Domaines Paul Jaboulet Aine, President, Jean-Luc Chapel will joins us to share the news of the exciting new vintages.

For nearly two hundred years, the hillsides of Hermitage have jealously guarded the secret of a meeting that was to be the start of an extraordinary story. In 1834, Antoine Jaboulet (1807 - 1864) started working the land in this region thereby linking his destiny with that of this fertile terroir. By dint of hard work and passion, his vines were to provide him with a wine of exceptional quality, to be perpetuated by his sons, Paul and Henri. It was Paul who then gave his name to the business. Since then, the generations have continued to succeed one another. The Frey family, longstanding winemakers in Champagne and owners of Château La Lagune in Bordeaux, acquired Maison Paul Jaboulet Aîné in January 2006, thus adding to its portfolio of prestigious names. Frédéric Jaboulet shares the Frey family's passion for excellence. The team comprises in-house oenologists, who work in close collaboration with winemakers Caroline Frey and Denis Dubourdiou.

La Chapelle, the jewel of Maison Jaboulet, has a rich and emotive history. During the 13th century, a knight called Gaspard de Sterimberg settled in the hills of Tain l'Hermitage with the permission of Blanche de Castille. On his return from the crusades, he sought calm and serenity and isolated himself as a hermit, hence the name of the Hermitage appellation. There he built a Chapel, overlooking the Rhône Valley. La Chapelle endured the passage of time and finally became the property of Maison Paul Jaboulet Aîné in 1919. Hermitage "La Chapelle" is a blend of terroirs, including the prestigious hillsides of Méal and Bessards. Each one provides its own aromatic characteristics, as well as an elegant tannin structure, giving the wine great ageing potential. Since the legendary 1961 vintage, which was classed as one of the Twelve mythical wines of the 20th century, Hermitage "la Chapelle" has become one of the world's most sought-after wines. In the northern estates of the Côtes du Rhône, the wide diversity of terroirs and the influence of micro-climates favours the production of Syrah. This is the principle variety, and the sole red grape, grown by Paul Jaboulet Aîné, while Roussanne, Marsanne and Viognier are used for the white wines. This provides the wines of each appellation with a well-defined personality. The Les Domaines of Paul Jaboulet Aîné include Hermitage, Crozes Hermitage, Côte Rôtie, Condrieu, and Cornas.

The Modern, three stars from the New York Times and a Michelin one star, is one of New York City's fine dining restaurants serving Chef Gabriel Kreuther's Alsatian-inspired, French American cuisine with warm hospitality in a spectacular setting. Gabriel served as the Executive Chef at Atelier, chef de cuisine at Jean Georges and La Caravelle. He won the James Beard Foundation Award for "Best Chef: New York City" in 2009. Let the menu speak for itself:

CANAPES Blini with Crème Fraiche and Caviar, Wild Mushroom Bouchée with Fines Herbs, Maine Lobster Daikon Roll with Citrus-Ginger Dip, Crispy Shrimp with Lemongrass Dipping Sauce, Spicy Black Angus Beef Tartar with Quail Egg with **2008 Paul Jaboulet Aine Crozes Hermitage Domaine Raymond Roure and 2009 Paul Jaboulet Aine Crozes Hermitage la Mule Blanche.**

**FIRST COURSE:** Maine Lobster Salad with Endive, Leeks and Bigarade Vinaigrette *Domaine St. Pierre 2005*

**SECOND COURSE:** Scottish Salmon with Heirloom Beans and Herb Pistou *2007 Paul Jaboulet Aine Hermitage Chevalier de Sterimberg*

**THIRD COURSE:** Thomas Farm Rack Of Lamb with Merguez, Early Spring Vegetables and Hazelnut Jus *2006 Paul Jaboulet Aine Hermitage la Petite Chapelle*

**CHEESE COURSE:** Fleur du Maquis---Sheep's Milk, Corsica; Reblochon de Savoie AOC---Cow's Milk, Rhone-Alps, FR; Epoisses de Bourgogne AOC---Cow's Milk, Bourgogne FR; Roquefort AOC---Sheep's Milk, Midi-Pyrenees, FR *2007 Paul Jaboulet Aine Crozes Hermitage Thalabert*

I want to thank Event Chair, Gregory Hurst, for organizing this dinner to savor wonderful cuisine and experience the joys of the Rhone Valley. Greg has created the opportunity to explore a region that our members have not seen on our schedule in years. Special thanks to Jean Luc Chapel of Paul Jaboulet Aîné and Marie Cordonnier of Frederick Wildman for their generous support. We can accommodate only 60 members and guests. Given the likely demand for this event, we encourage you to make your reservations early at [www.wfsny.org](http://www.wfsny.org). I hope to see you on May 11.

Sincerely,

Chris Ankner  
President

**Date:** Wednesday, May 11, 2011

**Time:** Reception at 6:30 PM; Dinner at 7:00 PM

**Location:** The Modern, 9 W. 53rd St., near Fifth Avenue between 5th and 6<sup>th</sup>

**Contribution:** Member: \$295 – Guest: \$315

**Dress:** Business Attire

Meeting #1135

Wednesday, May 11, 2011

**Domaines Paul Jaboulet Aine at The Modern**

Please reserve \_\_\_\_\_ place(s) for the **Domaines Paul Jaboulet Aine at The Modern.**

Member Name(s) \_\_\_\_\_

Guest Name(s) \_\_\_\_\_

\_\_\_\_\_ Member contribution @ \$295.00                      \$ \_\_\_\_\_ enclosed

\_\_\_\_\_ Guest contribution @ \$315.00                      \$ \_\_\_\_\_ enclosed

**Only members who have paid their dues may make a reservation. Members will be given preference until April 14<sup>th</sup>. After that date, members and guests will be accepted in the order in which their reservations were received.**

To request a reservation, please go online to [www.wfsny.org](http://www.wfsny.org) and complete the process electronically. You may pay securely with Visa, MasterCard or American Express, or you may mail a check. If you need assistance, please contact [rose@wfsny.org](mailto:rose@wfsny.org).

**Or** if you prefer, you may mail this form with your check to request your reservation. Checks should be mailed to The Wine and Food Society of New York, 249 Kimball Avenue, Westfield, NJ 07090. If you have any questions, please call Rose at (908) 389-9590. Please use the enclosed envelope and indicate your address and telephone number below *only if paying by check*. **THANK YOU! IF YOU PAY BY CHECK, YOUR CHECK MUST BE RECEIVED BEFORE YOUR RESERVATION CAN BE CONFIRMED.**