

Dear Member,

We have just learned due to extenuating circumstances that Sylvain Pitiot and Clos de Tart will not be able to attend our February 9 dinner at Daniel. Fortunately, we have arranged for Domaine Leflaive considered one of the most highly regarded white wine growers in Burgundy to present their prestigious wines. Cellermaster, Eric Remy will be joining us to offer his insight and share his experience. We will be drinking five Grand and Premier Cru Leflaive wines including the 2006 Bienvenues-Batard-Montrachet or the 2005 Chevalier Montrachet. Additionally, for this special occasion we will delight with the inclusion of a 1990 Bonnes Mares from our cellar for our beef course. I want to thank Greg Hurst and Olivier Portet at Wilson Daniels for their art of finesse.

If you have already reserved for the dinner and still plan to attend, no action is necessary. Your reservation is confirmed. If you no longer choose to attend the dinner, send an email to Rose at rose@wfsny.org or call her at 908-389-9590 and she will cancel your reservation. If you not yet reserved, there are still 10 seats left. You can make a reservation at www.wfsny.com.

For those unfamiliar with Domaine Leflaive: the Leflaive family can trace its roots in Burgundy back more than 400 years, when Marc Le Flayve lived in Cisse, not far from Beaune. Nearly two centuries later, in 1717, his descendent Claude Leflaive took up residence in Puligny and married a girl from the village. Claude became one of the first vigneron on record in Puligny, and his house on the Place du Monument became the family's headquarters for 10 generations, all linked to the vineyards surrounding Puligny-Montrachet. The domaine is now under the direction of Anne-Claude Leflaive, nominated the No. 1 White Winemaker of the Year by Decanter Magazine.

Anne-Claude has taken a passionate interest in the long-term health of the vineyards, and she strongly believes that the elimination of chemical sprays and fertilizers is a necessary step in achieving this goal. No inorganic fertilizers or herbicides have been used since 1989, and in 1990 Anne-Claude began biodynamic treatment of 1 hectare (2.47 acres) of vineyards. The aim of her experiment was to stimulate the vines to develop their own resistance to disease and at the same time to maximize the activity of beneficial microflora in the soil.

Since autumn of 1997, Domaine Leflaive has been run entirely according to biodynamic principles. A labor-intensive and demanding process, it requires the application of special herbal preparations, compost and silica at precise times, as determined by lunar and planetary cycles. Over the years, biodynamics has proven to invigorate the microbial life of the soil and has arrested the spread of fan-leaf virus at Domaine Leflaive. The health of the vines is evident in the brilliance of their foliage and their resistance to mildew. In addition, the wines have gained balance and structure, with higher sugar levels while retaining acidity.

Eric Remy, Domaine Leflaive Cellermaster, was born in Beaune. He followed the scientific option in College and then continued studies on Accounting and Management. In 1982 he began working during his school break in the vineyards of Philippe Bouzereau in Meursault where he continued until 1993. He then stayed in this position as full time employee while studying

viticulture and enology at the same time. He also worked for 12 months at Domaine André Brunet in Meursault.

From 1996 to 2003 he was Chef de Cave at the Château Genot Boulanger in Meursault, a domaine with 27 hectares from Mercurey to Chambolle-Musigny. He began working at the Domaine Leflaive's cellars in 2003 under the tutelage of Pierre Morey.

Remy is married and has six children, 5 boys and 1 girl. Amongst his interest are: renewable energy, health foods, biodynamic food gardens, draft horses and rugby.

I'm sorry for any confusion or inconvenience this has casued. That said, this is going to be a great event. I hope to see you there.

Sincerely,

Chris Ankner
President