



THE WINE AND FOOD SOCIETY OF NEW YORK

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February 7, 2022

An Evening with Château de Pommard at the River Club
Tuesday, March 8, 2022 6:30 P.M.
Members \$275 • Guests \$325
Event #1289

Dear Member:

Please join longtime members of the River Club, John and Patti Heller, and Wine Committee Co-Chair, Cathleen Burke, for a special dinner and vertical tasting of Chateau Pommard's Clos Marey-Monge, plus much, much more.

About Château de Pommard

Founded in 1726 by Vivant Micault, secretary to King Louis XV, Château de Pommard remains one of the most iconic and visited wine estates in Burgundy. Clos Marey-Monge, at the heart of the domain, has been producing one of the greatest expressions of Pinot Noir for more than two millennia. The 20-hectare clay and limestone rich terroir make it the largest and most interesting *monopole* vineyard in the Côte d'Or. In July 2015, UNESCO declared the Clos a world heritage protected *climat* of Burgundy. The Carabello-Baum family of San Francisco purchased the domain in 2014 and became just the fifth family to guide the estate in almost 300 years. Since 2017, the Clos is farmed both organically and biodynamically.

Pommard is renowned for producing the most powerful red wines of the Côte de Beaune district. According to Jancis Robinson, wines from Pommard are "Darker in color and deeper in flavour with more tannic structure, than neighboring Volnay."

Our tasting will include four vintages of Château de Pommard Clos Marey-Monge Monopole, preceded by a Grand Cru Champagne and a fabulous 1er Cru Chassagne Montrachet made by Famille Carabello-Baum. Vintages in the line-up include some of the very top-rated Burgundy vintages of the last fifteen years.

About the Speaker

Nicole Muscari, Northeast Wine Advisor for Château de Pommard, will guide us through tasting these acclaimed wines. Nicole holds the WSET Advanced Certificate and is a French Wine Scholar through the Wine Scholar Guild.

About The River Club and Chef Vincent Raith

This not-to-be-missed evening will be held in the River Suite at the River Club. The River Suite overlooks the East River. Founded in 1931, The River Club is a storied private club on the East side. It has enjoyed a legacy of members who have been leaders in their fields.

Champagne Reception

Champagne De Sousa
"Caudalies" Grand Cru NV

Dinner Menu

FIRST COURSE
Roasted Root Vegetable Soup
with Shaved Truffle

Famille Carabello-Baum
Chassagne-Montrachet
Premier Cru "Morgeot" 2017

SECOND COURSE
Wild Mushroom Risotto
Red Onion Soubise and
Parmesan Cheese

Château de Pommard Clos
Marey-Monge Monopole 2019
and
Château de Pommard Clos
Marey-Monge Monopole 2015

THIRD COURSE
Choice of
Braised Short Rib
Spicy Polenta Fries, Haricot
Verts, Corn, Red Wine Sauce
or
Seared Organic Salmon
Saffron Potato and Sautéed
Spinach
or

Chef Vincent Raith has created a four-course menu to pair with these incredible wines. Chef Vincent is a native of France. He has worked in Michelin star or rated restaurants in Paris including Le Mercure Gallant, Restaurant Le Grand Louvre and The Raphael Hotel. Most recently he was Executive Chef at the Carlyle Hotel. Chef Raith earned his Culinary Degree from the J. Ferrandi Culinary School.

The Society wishes to thank John & Patti Heller for providing us with access to the club, Cathleen Burke for organizing this historic tasting dinner, and Nicole Muscari for sharing the wines of Château de Pommard with us. We also wish to thank Ashleigh Burns and her team at the River Club for their assistance with the planning process and Chef Vincent Raith for creating a menu to pair perfectly with the wine selections.

Reservations for this event can be made online at www.wfsny.org or by contacting Rose at rose@wfsny.org or 908-719-0550.

Sincerely,

Bob Coven
President

Date: March 8, 2022

Time: Reception – 6:30pm; Dinner – 7:00pm

Location: 447 East 52nd Street, New York, NY

Dress: Business attire - Men are required to wear a jacket and tie

Contribution: Members \$275 ~ Guests \$325 - A \$10 discount is applied when paying via Zelle or by check.

French Lentils Ragout
Artichoke “Barigoule”, Celery
and Baby Carrot

*Château de Pommard Clos
Marey-Monge Monopole 2012
and*

*Château de Pommard Clos
Marey-Monge Monopole 2008*

DESSERT

Warm Chocolate Lava Cake
Vanilla Ice Cream
and Berry Coulis