TASTINGS & EVENTS
ENJOY – DISCOVER – LEARN
A PACKED AND EXCITING PROGRAMME
OCTOBER – DECEMBER 2015

thewinesociety.com/tastings
GUIDE TO TASTINGS AN OVERVIEW OF EACH TASTING AND EVENT

BOOKING INFORMATION
FOR ALL EVENTS

To purchase tickets please telephone us on 01438 740222 or visit thewinesociety.com/tastings

Within The Society’s Tastings & Events programme there is a whole range of wine-tasting opportunities where together we can discover more about the fascinating world of wine.

Tickets are usually despatched with your invoice. We reserve the right to cancel or postpone any function if insufficient tickets are sold, in which case any purchase will be refunded.

Dress code: unless stated otherwise, all events are ‘smart casual’.

Late cancellation for all tastings
If there is a need to cancel tickets purchased for a tasting or event, refunds will only be given if we are notified at least 14 days before a wine dinner or at least seven days before all other events. Refunds will only be given after this time if we are able to re-sell your tickets.

We offer a 10% discount on the standard price of wines tasted to all members attending and who place an order before 9pm the following evening. In some rare and exceptional circumstances (for instance, where wines are either in low stock or unavailable), we will be unable to offer this discount. Should this be the case, members will be made aware at the tasting.

For the most up-to-date information about our events, including the wines that will be tasted on the day and the names of the growers joining us, please visit the new Tastings & Events homepage at thewinesociety.com/tastings.
THE CAPE CRUSADERS – WINES OF SOUTH AFRICA

In the last few years, South Africa has truly established itself as one of the world’s most dynamic, exciting and creative wine-producing countries. Its rich winemaking heritage, combined with a passionate and innovative new generation taking hold of the reins, has resulted in a wide selection of unique and delicious wines.

The dazzling range of climate and geology ensures that there is a wealth of wine styles on offer. Today, in addition to the traditional Cape offerings of chenin blanc and pinotage, there are impressive Bordeaux blends, spicy syrahs, cool-climate sauvignons and numerous innovative blends (many taking advantage of the country’s enviable acreage of old, low-yielding vines.)

This informal walk-around tasting gives us the opportunity to discover new and exclusive wines both from producers with whom we have enjoyed a longstanding relationship and from those whose wines are newer to our range.
BORDEAUX UNDER ONE ROOF

Bordeaux is a vast region with wines which range from lesser-known appellations to the crus classés, showing enormous diversity in character and style.

Now more than ever, the wines of Bordeaux cover almost the complete price spectrum. From approachable, petits châteaux through wines in some of the more innovative areas such as Castillon Côtes de Bordeaux, up to the lofty heights of the classed growths, the wines of the region offer something for every wine drinker.

Join us for an evening as we celebrate the best of Bordeaux in the illustrious company of the representatives of over 20 châteaux, who between them will present more than 40 wines selected from key communes across the region. Please note that whilst a few dry white and sweet wines will be included, the majority of the wines shown will be reds.

A fascinating and unique evening awaits.

INFORMAL, WALK-AROUND TASTINGS

RELAXED, FUN AND VERY ENJOYABLE

LONDON
The Great Hall
One Great George Street
Westminster
SW1P 3AA

Monday 19th October
From: 5.30pm to 8.30pm
Tickets: £35
ref TG151019

MANCHESTER
The Banqueting Room
Manchester Town Hall
Albert Square
M2 5RT

Tuesday 20th October
From: 5.30pm to 8.30pm
Tickets: £29
ref TG151020
WINES OF SPAIN

Spain is one of the most exciting wine-growing countries in the world. Neatly blending tradition with innovation, long-established regions and producers are making their best wines ever, and dynamic new producers are rising swiftly to the top.

At this tasting, we will be familiarising ourselves with a host of characterful wines made from indigenous varieties. Cool-climate whites from Catalunya and Galicia will be complemented by richly flavoured reds from Rioja, Navarra and Ribero del Duero, not to mention a few sherries. Each has its own individual expression stemming from grape variety, soil type, climate and winemaking, and together they paint a picture of the diverse landscape of Spanish wine.

Wines from esteemed estates including La Rioja Alta, Muga, Tomàs Cusí and Bohórquez will be featured, and we are delighted that a number of winemakers and winery representatives are making the trip to discuss their wines with members and guests.

To order tickets thewinesociety.com/tastings 01438 740222
PUTTING ON AN EXHIBITION

The Society’s flagship Exhibition range is sourced from some of the world’s finest growers in the greatest wine-producing regions on the planet. Twenty of these wines will be available to enjoy in this informal walk-around tasting.

Exhibition wines are from more closely defined geographic areas than our ‘Society’s’ range, and reflect the typicity of their region or commune. Our buyers work incredibly hard on this range of wines: they are heavily involved in the selection and sometimes in the blending processes, all to provide members with flagship bottles which they can purchase with confidence.

Perennial favourites such as The Society’s Pauillac (made by Lafite-Rothschild), Mendoza Malbec (from Catena Zapata), Pouilly-Fuissé (Joseph Burrier) and Grüner Veltliner (Willi Bründlmayer) will be on show at what promises to be an unmissable exhibition of wine.

CANTERBURY
The Clagett Auditorium
International Study Centre
Canterbury Cathedral
The Precints
CT1 2EH
Monday 2nd November
From: 6.30pm to 8.30pm
Tickets: £26
ref TG151102

CAMBRIDGE
The Large Hall
The Guildhall
Guildhall Street
CB2 3QJ
Tuesday 3rd November
From: 6.30pm to 8.30pm
Tickets: £26
ref TG151103

LINCOLN
The Brayford Suite
ALIVE Conferences
22 Newland
LN1 1XD
Wednesday 4th November
From: 6.30pm to 8.30pm
Tickets: £26
ref TG151104

LONDON
The Great Hall
One Great George Street
Westminster
SW1P 3AA
Monday 23rd November
From: 6.00pm to 8.30pm
Tickets: £29
ref TG151123

BOURNEMOUTH
The De Vere Suite
The Royal Bath Hotel
Bath Road
Dorset
BH1 2EW
Tuesday 24th November
From: 6.30pm to 8.30pm
Tickets: £26
ref TG151124
A CHRISTMAS RECIPE

Christmas is a time for celebration and no celebration is complete without the following ingredients: friends and family, delicious food, seasonal cheer and some well-chosen wines.

Here at The Wine Society we understand how important that last ingredient is, and we aim to list wines suited to all manner of eventualities throughout the festive season. Whether you’re looking for celebratory bubbles to get any gathering off with a bang, light whites for aperitifs to the ideal red or indeed white for the Christmas turkey, we believe we have you covered!

With this in mind, we have put together a selection of 20 different wines at this informal walk-around tasting that would grace any festive occasion, however formal, informal or gastronomic.

We hope you can join us to sample them and enjoy an evening of festive cheer!

NEWCASTLE
Collingwood Room
Royal Station Hotel
Neville Street
NE1 5DH
Monday 9th November
From: 6.30pm to 8.30pm
Tickets: £26
ref TG151109

SOUTHAMPTON
The Solent Suite
O2 Guildhall Southampton
West Marlands Road
Civic Centre
SO14 7LP
Monday 7th December
From: 6.30pm to 8.30pm
Tickets: £26
ref TG151207

YORK
The Great Hall
Merchant Taylors’ Hall
Aldwark
YO1 7BX
Tuesday 10th November
From: 6.30pm to 8.30pm
Tickets: £26
ref TG151110

LONDON
The Thomas Lord Suite
Marylebone Cricket Club
Lord’s Cricket Ground
St. John’s Wood
NW8 8QN
Monday 30th November
From: 6.00pm to 8.30pm
Tickets: £29
ref TG151130

BATH
The Banqueting Room
The Guildhall
High Street
BA1 1LZ
Tuesday 8th December
From: 6.30pm to 8.30pm
Tickets: £26
ref TG151208

To order tickets thewinesociety.com/tastings 01438 740222
A LAND OF OPPORTUNITY – WINES OF PORTUGAL

The past 20 years have seen huge advances in the quality of Portugal’s non-fortified wines. Across the country forward-thinking producers are making wines which are modern in style, yet retain the unique Portuguese character that makes them so individual.

The Wine Society was founded on casks of Portuguese wine in 1874 and we have maintained close relationships with its winemakers since, winning awards in recent years for our range. This informal walk-around tasting provides the perfect opportunity to try a snapshot of the quality, character and value we see in Portugal today.

This is one of our biggest tastings of the year, with approximately 40 wines being shown. The line-up will include elegant reds from the steeply terraced slopes of the Douro Valley, the modern, eminently drinkable wines of the centre and a selection of fortified wines from our port and Madeira ranges.

We hope you can join us.

INFORMAL, WALK-AROUND TASTINGS

Relaxed, fun and very enjoyable

LONDON

The Thomas Lord Suite
Marylebone Cricket Club
Lord’s Cricket Ground
St. John’s Wood
NW8 8QN

Monday 16th November
From: 5.30pm to 8.30pm
Tickets: £34
ref TG151116

EDINBURGH

The Assembly Rooms
George Street
EH2 2LR

Tuesday 17th November
From: 5.30pm to 8.30pm
Tickets: £29
ref TG151117
MARCELO PAPA – A CHILEAN MASTERCLASS

Concha y Toro is the Penfolds of Chile, simultaneously producing some of the country's greatest wines in limited quantities (including Don Melchor and Carmín de Peumo) as well as large volumes of high-quality brands such as Casillero del Diablo. Quality continues to rise and with vineyard holdings from Limari in the north to Bío Bío in the south, Concha y Toro are also at the forefront of an increased interest in regional differences and terroir.

We are therefore delighted to be able to welcome Marcelo Papa, the head winemaker of Maycas del Limarí and Marques de Casa Concha among others, for a tutored tasting.

Marcelo joined Viña Concha y Toro in 1998 and was quickly promoted to chief winemaker of the Puente Alto cellar in 1999, working alongside the celebrated Ignacio Recabarren.

Marcelo's knowledge and passion for the wines of Chile make him an engaging speaker and this tasting, in which we will explore the many wines of the Concha y Toro portfolio as well as the varied terroir that Chile offers, is sure to be an occasion to remember.

LONDON

The Benjamin Franklin Room
RSA House
8 John Adam Street
WC2N 6EZ
Tuesday 20th October
From: 6.30pm to 8.30pm
Tickets: £85
ref TG151020A

To order tickets thewinesociety.com/tastings 01438 740222
THE FABULOUS WORLD OF FIZZ: REGIONAL TUTORED TASTINGS

Champagne, crémant, prosecco or cava? How’s a person to choose?

Add to this conundrum the myriad terms to be seen on a bottle of sparkling wine – brut, demi-sec, méthode ancestrale, méthode traditionnelle… no wonder so many of us are hesitant to fully explore the world of fizz.

This informal seated tutored tasting aims to change all that, as we spend a very enjoyable evening getting to grips with the rudiments of sparkling wine.

Exploring the differences in the methods of production whilst sipping a range of eight different sparkling wines and Champagnes, we will learn about how different grape varieties and techniques affect the final flavour in the glass.

This is a fun and informative workshop designed for those who would like to explore the fabulous world of fizz.

OXFORD
Main Hall
Oxford Town Hall
St Aldates
OX1 1BX

Thursday 12th November
From: 6.30pm to 8.30pm
Tickets: £50
ref TG151112

PORTSMOUTH
The Lord Mayor’s Banqueting Room
Portsmouth Guildhall
PO1 2AB

Wednesday 25th November
From: 6.30pm to 8.30pm
Tickets: £50
ref TG151125
DAUMAS
GASSAC AT
MEDLAR

Often described as the ‘first growth of the Languedoc’, Mas de Daumas Gassac is unique amongst the wines of the region.

Utilising the cabernet sauvignon grape and the late, celebrated Bordeaux Professor Emile Peynaud’s oenological knowhow, the Guibert family produce reds with a style arguably more akin to the great wines of Bordeaux or the Loire than the Languedoc. It would be folly to overlook their whites as well, whose intensity, fullness of style and character are most impressive.

We are therefore delighted to be joined for the evening by winemaker Samuel Guibert for a dinner in which we will explore the wines and history of this unique estate.

Our venue for this exciting event is the Medlar restaurant in Chelsea. Their reputation for producing largely French-based cuisine to an extremely high standard is well deserved, and chef Joe Mercer Nairne will produce a menu to complement the wines. A must-attend for all lovers of French wine and food.

Left: Samuel Guibert
Right: Medlar restaurant

LONDON

Medlar Restaurant
438 Kings Road
Chelsea
SW10 0LJ

Tuesday 13th October
Tickets: £145
ref TG151013A

Aperitif: 7pm to 7.30pm
Dinner: 7.30pm to c10.30pm

To order tickets thewinesociety.com/tastings 01438 740222
VENUES AND MENUS

When the Tastings Team made a plea to members to write in with suggestions of local restaurants or venues that they felt would work for a Society function, we received an overwhelming response, leading to our now-popular series of ‘Venues and Menus’ events.

The latest in this series takes us to two idyllic country-house hotels: the Grade II listed Tylney Hall Hotel in Hook, and Wolfscastle Country Hotel in Pembrokeshire.

Both hotels’ award-winning restaurants pride themselves on producing classical dishes with a modern twist. From innovative combinations of ingredients, with some simpler classics too, the menus for both Tylney Hall and Wolfcastle Country Hotel are all based on fresh, locally sourced, seasonal produce.

The wines served with the meal will take us on a vinous tour of the vineyards of Europe, including the classic regions of Germany, France, Spain, Italy and Portugal. Each of the wines will be picked to match the four-course meal to perfection whilst showing the very best of the different regions and styles they represent.

HAVERFORDWEST
Wolfscastle Country Hotel
Wolf’s Castle
Pembrokeshire
SA62 5LZ
Thursday 22nd October
Tickets: £90
ref TG151022A
Aperitif: 7pm to 7.30pm
Dinner: 7.30pm to c10.30pm

HOOK
Tylney Hall Hotel
Ridge Lane
Rotherwick
Hampshire
RG27 9AZ
Thursday 26th November
Tickets: £115
ref TG151126
Aperitif: 7pm to 7.30pm
Dinner: 7.30pm to c10.30pm
CHAMPAGNE AND FISH & CHIPS: AN EVENING WITH BOIZEL

Perhaps better known in France, Boizel is a comparatively hidden gem in The Society’s Champagne list. Established in Epernay in 1834, the house is currently run by Evelyne Roques-Boizel and her son Florent, who represent the fifth and sixth generations at the helm.

Delicate, light and balanced are all adjectives that describe Boizel’s house style. Their full and fruity rosé is also worth looking out for, the secret being the addition of red wine from very ripe pinot noir to the final blend.

With access to a range of styles therefore, we are delighted to host a Champagne dinner to explore the wines’ oft-unsung aptitude for food. To that end, Florent will be guiding us through a range of wines, including some more mature vintages.

Fish and chips is an indulgent and triumphant match with Champagne, and at this special event we will celebrate the pairing courtesy of The Fish and Chip Shop. Run by Des McDonald, formerly head chef at The Ivy, they will be serving a number of other seafood-based treats to go with Boizel’s fine wines.

With such a pedigree on both sides, an exciting night of food and wine matching awaits!

Top: Boizel Champagne
Bottom: The Fish and Chip Shop

LONDON
The Fish & Chip Shop
Dashwood House,
69 Old Broad Street,
EC2M 1QS
Wednesday 4th November
Tickets: £135
ref TG151104A

Aperitif: 7pm to 7.30pm
Dinner: 7.30pm to c10.30pm

To order tickets thewinesociety.com/tastings 01438 740222
FESTIVE DINNER WITH GIOVANNI MANETTI OF TENUTA FONTODI

Chianti’s standard-bearer, also renowned for its Supertuscan Flaccianello and the sangiovese-cabernet favourite Vigna del Sorbo, Tenuta Fontodi is one of Italy’s finest estates.

Fontodi’s exceptional vineyards are centred on the conca d’ora (golden shell), an amphitheatre of sun-soaked vineyards to the southwest of the village of Panzano. The grapes are all organically grown, as is increasingly the case with neighbouring growers in Panzano, thanks to the pioneering Manettis’ powers of persuasion. Fontodi was the first to be certified organic.

Run by Giovanni Manetti since 1980, the property continues to improve and adopt modern techniques while still remaining true to history. This balance of the best of tradition and technology is reflected in a portfolio of stylish wines that unmistakably reflect their sense of place. They have invested much time, effort and money in making the estate one of the most highly regarded of all Chianti Classico producers.

We are therefore delighted to welcome Giovanni as our special guest for our annual Festive Dinner. This event is all the more special as he has kindly opened up his cellars for us, selecting a number of older wines for us to enjoy throughout the evening – including mature vintages of Flaccianello – alongside an Italian-inspired meal prepared by the team at Merchant Taylors’ Hall. A memorable night of fine wine and food awaits!

LONDON

Merchant Taylors’ Hall
30 Threadneedle Street
EC2R 8JB

Tuesday 15th December
Tickets £175

ref TG151215

Aperitif: 7pm to 7.30pm
Dinner: 7.30pm to 10.30pm

Dress code: Jacket and tie
LUNCH AT THE WINE SOCIETY

A warm welcome and a cool glass of fizz awaits you in The Cellar Showroom, where we will learn a little about the 141-year history of The Society.

A walking tour of the cellars follows, including a chance to look inside our most recently constructed eco-friendly fourth warehouse, one of the tallest in Europe and which alone holds more than two million bottles of wine.

After the tour we will move upstairs to our newly refurbished Members’ Room where a four-course lunch, freshly prepared using seasonal ingredients and designed to complement a tasting of five wines, including a fine and rare example from The Society’s archives, will gently take us through to the early afternoon. At the end of lunch a member of The Society’s Tasting Team will give a short talk on the wines and, just for fun, take a vote to discover the favourite wine of the day. In a nutshell, far more than your average lunch!

STEVENAGE
The Wine Society
Gunnels Wood Road

Thursday 8th October
ref TG151008

Thursday 22nd October
ref TG151022

Thursday 19th November
ref TG151119

Thursday 10th December
ref TG151210

Aperitif: Noon to 12.30pm
Tour: 12.30pm to c.1.15pm
Lunch: 1.15pm to c3pm
Tickets: £49

To order tickets thewinesociety.com/tastings 01438 740222
DEFINING FINE WINE – A TUTORED TASTING WITH FINE WINE EDITOR JANET WYNNE EVANS

What makes a wine ‘fine’? It would undoubtedly have to be of excellent quality, but is rarity a prerequisite? Should demand outstrip supply? And should a fine wine, by its very definition, have great ‘investment potential’?

Taken as a whole, these criteria would put the world of fine wine out of the reach of many of us. However, here at The Society, we champion a more democratic view, believing that any of our members can enjoy and appreciate fine wine.

In contrast to the more traditional view, we define fine wine as ‘wines which display an enhanced character and complexity compared with the everyday wines of a particular region.’ It is not our way to be sniffy about labels nor do we forget The Society’s original ‘objects’, which include championing wines that may be less well known but warrant our members’ attention.

So join us for an evening exploring The Society’s world of fine wine under the expert guidance of Janet Wynne Evans as we taste our way through a selection of nine wines, taking in well-known properties, more esoteric examples and several points in between.

Along the way, we will endeavour to debate and define what makes wine ‘fine’, free from the constraints of accepted wisdom and vinous snootiness. A relaxed and enjoyable evening awaits!

STEVENAGE
The Wine Society
Gunnels Wood Road
Friday 9th October
Tickets: £45
ref TG151009

Aperitif: 7pm to 7.30pm
Tasting: 7.30pm to c9.30pm
PIEDMONT WORKSHOP
WITH SEBASTIAN PAYNE MW

In a country of staggering vinous diversity, Italy’s Piedmont region spans a range of grape varieties and wines, encompassing fruity simple and delightful bottles to some of the world’s most celebrated wines.

On the red side, dolcetto, barbera and nebbiolo grapes produce a number of well-regarded wines, not least the 100% nebbiolo reds from Barolo. The reputation of the whites – both dry and sweet – is also growing.

Society buyer Sebastian Payne MW has been buying Italian wines for many years and counts Piedmont amongst his favourite regions. Over the course of this workshop, he will present ten wines which for him represent the variety and quality of wines from this fascinating region, including mature bottles of Mauro Mascarello’s famous Barolo Monprivato, and the rare ‘Fausto’ Timorasso Vigne Marina Coppi 2012.

STEVENAGE
The Wine Society
Gunnels Wood Road
Saturday 17th October
From: 11am to 1pm
Tickets: £45
ref TG151017

To order tickets thewinesociety.com/tastings 01438 740222
**GROWER CHAMPAGNE WITH PIERRE MANSOUR**

There are nearly 20,000 growers in Champagne owning 88% of the vineyards and although many of them are happy to sell their grapes to the large Champagne houses and co-operatives there are a growing number that are taking the plunge and making the wines themselves.

These hand-crafted Champagnes show character, finesse and elegance, and have helped to showcase the notions of terroir and the differing styles that can be made possible throughout this magnificent region; notions often absent in the large-volume output of more famous producers.

Taking us through the world of grower Champagne is Wine Society buyer for Champagne Pierre Mansour, who will include a range of eight wines spanning top growers such as Bérèche, Marguet and Chartogne-Taillot.
PORT MASTERCLASS WITH DAVID GUIMARAENS

David Guimaraens is technical director and head winemaker of The Fladgate Partnership, and is regarded as one of the most gifted winemakers in the port industry. David heads the group’s extensive wine inventories and leads the team responsible for winemaking in the group’s wineries, including the Taylor Fladgate, Fonseca and Croft estates.

We are therefore delighted to welcome David to Stevenage to host a port masterclass which will surely be an unmissable evening for anyone keen to learn more about this classic region. Accompanied by a selection of light ‘tapas’ style dishes, we will also explore the fascinating subject of food and port matching.

MUGA VERTICAL TASTING AND SUPPER WITH JORGE MUGA

Muga, the most traditional of Rioja’s bodegas, with not a stainless steel tank in sight, is based in the old railway quarter of Haro, capital of Rioja Alta. Founded in 1932 by Isaac Muga Marínez and his wife Auro Caño, both from winemaking families, it is run today by their three sons.

Winemaker Jorge Muga leads from the front with his meticulous attention to detail in all areas of production. He is one of the region’s most gifted winemakers, responsible for an ever-growing number of delicious, fine and long-lived wines, and we are delighted to welcome him to Stevenage.

Jorge will guide us through a number of vintages of Muga’s excellent reserva and their flagship Prado Enea gran reserva. This will be followed with a light supper at which further wines will be served.

STEWANAGE

The Wine Society
Gunnels Wood Road

Thursday 5th November
Tickets: £50
ref TG151105

Aperitif: 7pm
Tasting: 7.30pm to c9.30pm

STEVENAGE

The Wine Society
Gunnels Wood Road

Friday 13th November
Tickets: £75
ref TG151113

Tasting: 7pm to 8pm
Supper: 8pm to c10.30pm
CHRISTMAS FOOD AND WINE MATCHING

Whilst most of us have fairly fixed ideas as to what constitutes the perfect Christmas feast, choosing the perfect wines to complement and enhance our seasonal favourites can present more of a challenge.

Which wines will stand up to the richness of a Christmas pudding? What should you serve with the Boxing Day ham, or indeed the leftover turkey curry? Do any wines work well with sprouts? This fun and informative workshop aims to take the headaches out of these Christmas culinary conundrums whilst exploring the principles behind successful food and wine matching.

A selection of wines will each be paired with a variety of festive flavours, and with plenty of time for questions and discussion, this workshop is guaranteed to get us all in the mood for Christmas.
SAUTERNES DINNER

With its complex layers of exotic flavours, coupled with the certain ‘je ne sais quoi’ that comes from the grapes' interaction with botrytis, Sauternes is deemed by many to be the finest wine, sweet or otherwise, in the world.

We are therefore delighted to be joined by Sauternes expert Bill Blatch for this special Sauternes dinner. With over 40 years’ experience in Bordeaux, Bill has built up a reputation as one of the most knowledgeable individuals on the region and its wines. A witty and at times irreverent presenter, Bill will be our expert guide as we explore the extraordinary aptitude of these wines for food matching.

Whilst most definitely sweet and unctuous, Sauternes doesn’t just partner puddings to perfection. The best balance an incredible richness with refreshingly racy acidity, making these wines much more accommodating across the board than might at first be presumed.

Taking the cue from classic partnerships such as Sauternes and foie gras or blue cheese, dishes that are creamy, salty, or even spicy make a heavenly match with the sweet wines of Bordeaux.

With a selection of Sauternes paired to perfection with a specially chosen four-course meal, this is an excellent opportunity to explore the world of sweet and savoury.

STEVENAGE

The Wine Society
Gunnels Wood Road

Thursday 3rd December
Tickets: £85
ref TG151203

Aperitif: 7pm
Dinner: 7.30pm to c10.30pm

To order tickets thewinesociety.com/tastings 01438 740222
10 YEARS IN MONTREUIL – L’AUBERGE DU MOULINEL

We continue our celebration of favourite restaurants in and around Montreuil with a return visit to Alain Lévy’s Auberge du Moulinel in Saint-Josse. Well regarded for its traditional food extremely well executed, the restaurant is a firm favourite amongst members.

Alain was trained at Michelin-starred restaurants such as Au Crocodile in Strasbourg and Le Sébastopol in Lille. He and his wife look forward to welcoming us once more to their restaurant in Saint-Josse.

Accompanying the meal will be a selection of wines from The Society’s range including at least one wine from the 2005 vintage to celebrate our anniversary.

A complimentary return coach service from Montreuil will be provided for those who require it.

SAINT-JOSSE
116 Chausée de l’Avant Pays
62170 Saint-Josse
Friday 30th October
Tickets: £99
ref TG151030

Aperitif: 7pm to 7.30pm
Dinner: 7.30pm to c10.30pm

10 YEARS IN MONTREUIL – L’ANECDOTE

Born just eleven days after La Grenouillère opened with his father at the stove, Alexandre Gauthier is the son and natural heir of Michelin-starred chef Roland.

Happily, the young Alexandre didn’t want to be an engine driver. He has quickly won a star of his own, for thrilling combinations of exquisitely balanced ingredients. He’s pretty balanced himself – witness the informality of Froggy’s Tavern, just off Place de Gaulle.

Replacing Le Jéroboam, next to the Hermitage hotel, Anecdote is Alexandre’s homage to his father, its inaugural menu inspired by La Grenouillère’s bill of fare on 15th March 1979, when it opened under Roland.

On this, our first visit to the restaurant, we shall be continuing our celebration of the 10th anniversary of our arrival in Montreuil with a specially designed menu and wines picked from The Society’s cellars, including a bottle from the appropriately superb 2005 vintage.

MONTREUIL-SUR-MER
Restaurant l’Anecdote,
1 Rue des Juifs,
62170 Montreuil-sur-Mer
Friday 20th November
Tickets: £99
ref TG151120

Aperitif: 7pm to 7.30pm
Dinner: 7.30pm to c10.30pm
10TH ANNIVERSARY FESTIVE CHEER

What better to conclude our 10th anniversary celebrations in Montreuil than with a festive French dinner? We cordially invite you to come and dine in style with fellow Society members at the Hôtel Hermitage in Montreuil.

After a Champagne aperitif, we shall enjoy a five-course meal prepared by François Granderie (formerly of Le Jéroboam and now running his own restaurant, Le Bistronome) and team.

Accompanying the meal will be a selection of wines picked specially from The Society’s cellars to be perfectly à point this Christmas. As with all our Montreuil events this anniversary year, we shall of course be including wine from the feted 2005 vintage.

This annual dinner is one of the most popular events in our tasting calendar, and with this being our anniversary year there’s all the more reason to book early and look forward to a splendid evening of fine food and wine.

These dinners in Montreuil offer the perfect opportunity to stop by The Society’s showroom in Montreuil where 200 wines are kept in stock for on-the-spot purchases. Should you wish to buy more than one case of any wine, benefiting from French rates of duty, we recommend pre-ordering. Please allow enough time for your pre-order to be available for collection (at least two weeks) and contact Member Services on 01438 740222 to organise. Visit thewinesociety.com/Montreuil for more information on opening times, payment and directions to the showroom.

To order tickets thewinesociety.com/tastings 01438 740222
### OCTOBER

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