



INTERNATIONAL WINE & FOOD SOCIETY

(A Division of International Wine & Food Society)

119 Creative Industrial Estate, Sitaram Mill Compound, N.M. Joshi Marg,
Lower Parel (East) Mumbai 400 011
Tel: 91 22 66669111 Fax: 66669100
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September 28, 2011

The Rise of Fine Rosé

Provence and the French Riviera. The ultimate pleasure zone. Immortalised by Cezanne, Van Gogh, Matisse and Renoir. Where Romanesque and Renaissance coexist with Belle Époque and Corbusier, in Arles, Avignon, Marseille and St. Tropez.

To quote Andrew Jefford “In France, more rosé is drunk than white. The combination of wealthy vineyard proprietors in Provence and their yacht-owning clientele has made fine rosé a reality.”

This is not about force or concentration. It’s an exercise in finesse, in delicacy and in discretion. This is fencing, not wrestling. The reward is the perfection of disposition, not accumulation : striking physical prettiness of colour, flavour allied to mousseline textures, and a graceful lingering finish.

Your Managing Committee has invited Nihal Kaviratne to host this event. He has selected five masters of the pink to show. The Garrus from Ch. D’Esclans, which Jancis Robinson rates as the best pink in the world. Only 160 cases produced a year, and wholesaling at GBP 685 a case in the UK. The La Secret de Leoube, tongue-caressingly sensual and impressively complex. The crisper and more incisive Ch. Minuty. The bright raspberry warmth of the Coeur de Grain from Ch. De Selle of Dom. Ott. With the pale silver-pink, lively orange and strawberry elegance of the Billecart-Salmon to get us started.

In keeping with our plans to find unusual venues, this lunch time event will be held at the Bombay Paperie, made available courtesy Neeta Premchand, who started it to showcase and keep alive the ancient tradition of making thin, strong paper by hand. It is located in the Sonawala Building, a heritage award site at 59 Bombay Samachar Marg, opp. The Bombay Stock Exchange. According to well known historian Sharada Dwivedi, it was built by the East India Company, and has a wide staircase up which ladies and large gentlemen were carried in palanquins.



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Shyama Kaviratne, Rahul Akerkar, and The Moveable Feast team are busy crafting a spread based on Provencal cuisine. Herbs, olive oil, tomatoes, crushed garlic, ratatouille, loup with rouille mayonnaise, tapanade, courgette flowers stuffed with onions, sardines, anchovies, fruits de mer, and sausages of every variety. Not to mention the famous goats cheeses of Provence : Banon (wrapped in chestnut leaves), and Picodon, with its nutty flavour. Rich chocolate gateaux (Valrhona), almond sweets (Calissons) and Nougat from Montelimar, to finish.

1200-1500 on Sunday 6 November. Self service, so be on time not to miss anything. Contact Norma to reserve your places at Rs. 5000 per member and Rs. 6000 per guest. Write two cheques : Rs. 2500 per member or guest, in favour of St. Jude India ChildCare Centres (for which you will get an 80G receipt) and Rs. 2500 per member or Rs. 3500 per guest in favour of International Wine and Food Society. Reservations will be open to members immediately and to guests on 17th October 2011. Places will be reserved only on receipt of payment.

Warm regards,

Ajit Singh
President

President Emeritus :Nihal Kaviratne
President :Ajit Singh
Vice President :Arun Mansukhani
Hon. Treasurer :Jai Hiremath
Hon. Secretary :Sanjay Menon
Committee Member :Dara Mehta
Committee Member :Aishwarya Nair