## Three Main Grapes Thursday 3<sup>rd</sup> March Fine Wine Event - The Benson Cup

This year's Benson Cup returns to the same format as last year, but by popular request all wines will come from France. It should prove a good fun challenge in identifying very fine wines from traditional grape varieties whilst at the same time representing the educational experience that several have requested. Moreover this is an exceptional chance to taste some fine and rare wines.

There will be three main red grape varieties - Cabernet Sauvignon, Merlot and Syrah. The wines will be served in three flights of three wines; one Cabernet Sauvignon, one Merlot and one Syrah. Your challenge will be to identify which wine is which. Sounds easy doesn't it? Last year's winners Jackie Saville and Michael Daiches, will be defending their title and hope to retain the magnificent cup donated by Jeffrey Benson -our new Chairman- for this event.

The wines chosen are all representative of their grape varieties and are all top range classic wines in very good years but the vintages will only be revealed to participants on the night. Our wines are as follows:

## <u>Syrah</u>

## Côte Rôtie, Clusel Roch Hermitage La Chapelle, Jaboulet Ainé Cornas Les Chaillots, Domaine Thierry Allemand

Cabernet Sauvignon:	<u>Merlot</u>
Château Langoa Barton	Château Gazin
Château Duhart-Milon	Château Tertre Roteboeuf
Le Petit Mouton de Mouton Rothschil	d Château Magdelaine

After the blind tasting, all will be revealed and Jeffrey will take us through the wines whilst we quench our thirst with a glass of wine, though sadly not as extravagant as the tasting wines!

Venue:	The Lansdowne Club, 9 Fitzmaurice Place	
Nearest Tube:	Green Park Mobility Rating - 1 Lift access	
Time:	7.00pm	
Dress:	Jacket and Tie for gentlemen; smart for ladies	
Price p/person:	erson: £70.00 Members and Joint Members	
Guests £73.00 but only if room		
Organiser:	Carole Goldberg Tel: 020 8421 5957	
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