CHAMBERTIN VERTICAL THURSDAY 2ND DECEMBER A FINE AND RARE TASTING OF ALL 9 GRAND CRUS

Although there is evidence of viticulture in the region pre-dating the Romans, Burgundy really came into its own in the Middle Ages when the powerful Dukes of Burgundy established their own vineyards. During the Regency era in England, Chambertin was <u>the</u> drink of the nobility and fashionable rakes about town and therefore had a certain romance to it.

There are 9 Grand Cru Chambertin vineyards and the list reads like a Burgundy lover's mouth-watering dream! However all 9 have different styles ranging from the lightest, Charmes or Chapelle, to the real heavyweights of Mazis, Clos-de-Bèze and Le Chambertin. But as with all top Burgundies it is the grower that counts and dictates the style.

Tonight's event has taken the organiser 18 months to put together. All 9 wines are from top growers with one from the greatest Burgundy producer, Armand Rousseau, which retails at £5-600 a bottle. These are:

2001 Mazis-Chambertin, Bernard Maume

2000 Le Chambertin, Frédérique Esmonin

1999 Charmes-Chambertin, Louis Jadot

1999 Chapelle-Chambertin, Pierre Damoy

1999 Latricières-Chambertin, Simon Bize

1998 Gevrey-Chambertin, Bruno Clair

1996 Griotte-Chambertin, Domaine des Chezeaux

1996 Ruchottes-Chambertin, Mugneret-Gibourg

And the "icing on the cake"

1995 Chambertin-Clos de Bèze, Armand Rousseau

Priority will be given to members/joint members if the event is oversubscribed and guests accommodated only if room.

Venue: The Lansdowne Club, 9 Fitzmaurice Place – just off Berkeley Square

Nearest Tube: Green Park Mobility Rating - 1 Lift access

Time: 7.00pm

Dress: Jacket and Tie for gentlemen; smart for ladies

Price: £79.00 Members/Joint Members

Guests £84.00 but only if room

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