

Jesus College Wine Committee

The Wine Committee met in the Cranmer Room on Tuesday 1 March 2016 at 7.00 pm, to taste wines for the Commemoration of Benefactors.

Present were: [REDACTED]

Minutes

Action

1 Apologies

2 Minutes and matter arising

2.1 The minutes of the meeting held on 25 November 2015 were accepted as a correct record.

2.2 [REDACTED] said that wines at auction had made the anticipated sale prices. The 1961 Château Fonbadet, Pauillac had sold as a bin end at £25, but there had been no purchaser for the 1970 Château Lassalle, Médoc, offered at £10.

3 Offers to supply wine

3.1 Offers had been received from Edward Taylor (an OJM) and Rafael Moneo (La Mejorada). It was agreed that both should supply bottles, with a price list, and the committee would arrange to taste these, possibly to coincide with a tasting when [REDACTED] will be in College (15-29 May). That might also be an occasion on which committee members could bring wines for tasting.

3.2 The Acting Steward tabled offers from three merchants to show wines at a 6.00 pm meeting in Jesus College, concentrating on wines between £8 and £12 purchase price, and from New World, French regions, South Africa, South America and Spain. He hoped this might be more convenient for Committee members than the normal 12.00 noon showings. Based on the selections each proposed, the Committee decided to invite TJ wines to show on the following dates (in order of preference): 24th March, 6th April, or 7th April.

4 Wine glasses

4.1 The Manciple had provided a price list and two sample glasses for committee members to consider. It was agreed that the glasses, which were competitively priced, provided a better opportunity for enjoying wine than the everyday glasses the college uses. Because of the restricted size of the Hall tables, it is not sensible to use larger glasses except on the two tables on the

dais, which are wider. The committee resolved to purchase four dozen 'Chef & Sommelier' types 1 and 2.

5 Tasting of wines for the Commemoration of Benefactors

5.1 For the Terrine of Pork the committee had a marginal preference for F376 Puligny-Montrachet Reuchaux Domaine Yves Boyer-Martenot 2009 over F 403 Chassagne-Montrachet 1er Cru Chenevottes, Domaine Bernard Moreau 2006.

5.2 For the Fillet of Rainbow Trout, the committee chose WL 816 Sancerre, Domain Balland 2010, rather than WL 810 Montlouis Sec, Rémus, Domaine de la Taille aux Loups 2010.

5.3 For the Marinated Rump of Lamb, A697 Château la Commanderie de Mazeyers Pomerol 2004 was preferred to A609 Margaux 2005.

5.4 To go with Lemon Polenta Cake, the committee preferred the younger Chateau Liot Sauternes 2009, E192, to the 2007, E170.

5.5 It was decided that both the Sauternes and the Pomerol would be offered to accompany the savoury course, Smoked Haddock Rarebit Beignets.

5.6 The Head Chef and Manciple joined the Committee after the tasting to discuss the wines and food.

[REDACTED]

7 Date of next meeting

7.00 pm Tuesday 17th May to taste wines for the Rustat Feast. The Acting Steward will circulate committee members when dates for other tastings are confirmed (3.1 & 3.2 above)

All