

Jesus College Wine Committee

The Wine Committee met in the Cranmer Room on Wednesday 25 November 2015 at 7.00 pm, to taste wines for the Audit Dinner.

Present were: [REDACTED]
[REDACTED]

Minutes

Action

1 Apologies

[REDACTED]

2 Minutes and matter arising

2.1 The minutes of the meeting held on 21 May 2015 were accepted as a correct record.

2.2 In response to a question from the Chair, [REDACTED] said that [REDACTED] had made his annual update of wine stocks with recommendations as to drinking dates.

3 Accounts, stock and consumption

3.1 Accounts and a short report prepared by the Bursar had been circulated with the agenda, and were received. He recommended maintaining the budget for purchases during 2015-16 at the same level as 2014-15.

3.2 The Acting Steward tabled stock and consumption information. The excess stock of white burgundy had been reduced, so that our quantities were now more balanced.

4 Sale of aged bottles

4.1 The Bursar had obtained quotations from Cheffins, which were tabled, of the likely price at auction for thirteen clarets, mostly of only one or two bottles each, ranging in vintage from 1891 to 1985, which were considered by [REDACTED] to be past their drinking date. [REDACTED] believed the quotations, which were available to the committee, to be reasonable, and they ranged from £500 to £10 a bottle. The committee tasted a 1970 Château Figeac, Saint Emilion and found it was past its best, though still drinkable. The Acting Steward was instructed to offer as bin ends two single bottles (a 1970 Château Lassalle, Médoc, at £10, and a 1961 Château Fonbadet, Pauillac at £25) and send the remaining ten clarets to auction.

4.2 Six white burgundies ranging in vintage from 2004 to 2008 could also be auctioned, though the estimated value of these did not exceed £18 and in some instances might be less than £10. Based on their experience, committee members believed most of these would be perfectly drinkable. The Acting Steward was

[REDACTED]

authorised to offer them to the Fellowship as Bin Ends, at a 10% discount on the Open List price, with the usual *caveat emptor*.

5 Purchases of wine *en primeur*

██████████ had drawn the attention of the Acting Steward to an article in the Oxford Gazette, which had been circulated to the committee. The committee noted that Jesus College had only once purchased wines for investment purposes (albeit rather successfully), and re-affirmed its view that this was not its intention in future.

6 Terms of Reference and Standing Orders

Council's recently approved Terms of Reference and Standing Orders had been circulated. Committee members agreed with ██████████ that the rotation of members of the Wine Committee was not necessarily recommendable, since reliable tasting depended so much on experience. It was, however, important to add younger members to the committee, provided they could spare the time to attend lunchtime tastings. Members of the committee agreed to discuss the matter informally with colleagues, with a view to proposing two new members in Michaelmas 2016.

All

7 Tasting of wines for the Audit Feast

7.1 With one dissenting view, the committee preferred, for the pressing of goose and smoked pigeon, the Carmel Road Pinot Noir Monterey County to the recently purchased Primitivo di Manduria Riserva DOC 'Anniversario 62'. The latter would make a splendid wine around which to build a future Italian guest night.

7.2 For the poached fillet of Turbot, the committee unanimously chose the 2010 Saint Aubin 1^{er} Cru Les Murgers des Dents de Chien, Domaine Gérard Thomas et Filles rather than the 2010 Chablis 1^{er} Cru Montée de Tonnerre, Domaine Louis Michel.

7.3 For the roast venison, the committee unanimously chose the 2007 Châteauneuf-du-Pape Château de Beaucastel over the 2007 Barolo 'Tortoniano' Michele Chiarlo DOCG, which should keep for a few more years.

7.4 Château Filhot, 2^e Cru Sauternes 2006 was chosen for dessert in preference to the 2005 Château Suduiraut.

7.5 The Committee tasted the 2005 Château Léoville Barton, St Julien, to go with cheese. It had been marked by ██████████ for drinking in 2015. This had a superb bouquet, but was still very tannic. Many were optimistic that it would develop well and soften over the next five to ten years; all agreed that if it remained disappointing it would auction well. The Acting Steward will select another claret to serve with the cheese course.

8 Other business

8.1 The committee discussed the idea that at a future meeting members might each bring a bottle purchased from a merchant or outlet not normally patronised by the college, and offer it for tasting, perhaps blind.

8.2 [REDACTED] suggested that an exchange tasting could be arranged with the Arts Club in London.

9 Dates of next meetings

7.00 pm Tuesday 1 March 2016 to taste wines to accompany the menu for the Commemoration Dinner, and 7.00 pm Tuesday 17 May to taste wines for the Rustat Feast, both to be in the Cranmer Room.

All