

## Jesus College Wine Committee

A meeting of the Wine Committee was held on Tuesday 19 November 2019 at 7.15 p.m. following a tasting of white burgundy from Earle Wines.

Present were: [REDACTED]  
[REDACTED]

---

### Minutes

### Action

#### 1 Apologies

#### 2 Professor Waring

The committee marked the recent death of Professor Waring, remembering his long service as Fellows' Steward and as member and chair of the Wine committee.

#### 3 Minutes

The minutes of the meeting held on 14 May 2019 were agreed as a correct record.

#### 4 Matters arising

4.1 The Fellows' Steward reported that Jesus College branded gin, made by the Cambridge distillery company, would shortly be available for sale.

4.2 The Fellows' Steward reported that the wine stock management system had not yet gone live, owing to difficulties in matching the purchasing with the Accounts Department. The Manciple was working to rectify the issue.

4.3 The committee considered two potential glasses for use at High Table. It was agreed to defer purchase until after the end of the Kitchen Project, ensuring that any new glassware is dishwasher proof.

#### 5 Christmas Sale of bin-ends

The Fellows' Steward circulated a list of wines of which the College held stocks of a dozen bottles or less. It was agreed that it would be advantageous to dispose of most of these before the beginning of the kitchen project. It was further agreed that some of the older wines and fortified wines should be offered for sale first to the Fellowship at market price, and then sold on the open market if they attracted no takers. The Fellows' Steward undertook to liaise further with the Cellarman further about the sale.

#### 6 Tasting of wines for the Audit Feast

6.1 For the first course of partridge and braised puy lentils the committee opted for the 2017 Göttelmann Red Slate Riesling.

6.2 To accompany the seabass, the committee chose the 2016 Domaine Boyer-Martenot Meursault Cuvée Fernand Boyer.

6.3 To accompany the pork / quinoa, beetroot and blue cheese wellington, the committee chose the Chianti Classico Gran Selezione Castello Fonterutoli 2012. [REDACTED] observed that the Meursault from the previous course would go equally well with the vegetarian option.

6.4 The committee opted for the Château Climens, 1er Cru Classé, Barsac (2009) over the 2010 Sauternes to accompany the desert, thinking that it matched the raisins in the ice-cream very well.

#### **7 Purchase of small qualities of fine wines.**

During dinner, the committee discussed the question of whether small quantities of fine wines for the use of Fellows' private dinners should be purchased. The Fellows' Steward reminded the members of the committee that there were often small stocks of fine wines left over from feasts, which did not appear on the open list, but which would normally be available for purchase upon application.

#### **8 Date of next meeting**

TBC