

**Jesus College Wine Committee**

The Wine Committee met in the Cranmer Room on Thursday 12th April 2018 at 7.00 pm.

Present were:

[REDACTED]  
[REDACTED]  
[REDACTED]

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**Minutes**

**Action**

**1 Apologies**

[REDACTED]

**2 Minutes**

The minutes of the meeting held on 6th March 2018 were accepted as a correct record subject to one amendment and one addition:

- Rewording on Minute 4.1 to read: "4.1 The Committee discussed ad hoc requests sometimes received from Fellows to buy small quantities of wines from the "closed list" (also known as the "Reserve List") should be handled. It was agreed that wines from this list should be available for purchase by Fellows for use in College and for College-related reasons and only in reasonable volumes, at the discretion of the Fellows' Wine Steward."
- Adding a new Minute 6.2 to read: "6.2 [REDACTED] kindly presented a wine she had secured from an independent family vineyard for blind tasting by the Committee. It was universally appreciated as a most enjoyable wine, with good structure and length. The wine was revealed as Fílimeí l'Astore Masseria, produced Puglia from the Negroamaro grape. At around £5 per bottle, the Committee found it to be exceptionally good value for the quality and, thanking [REDACTED] suggested the Acting Fellows' Wine Steward explore whether some could be purchased by the College."

[REDACTED]

[REDACTED]  
[REDACTED]

**3 Matters arising**

3.1 In view of the large number of wines to be tasted at this meeting the Acting Fellows' Wine Steward reported that the rolling programme of Wine Committee tastings of stock where drinkability is in doubt due to the age of the wine would be suspended this

[REDACTED]

meeting. The Committee agreed it would resume at the next meeting [Minute 3(v) of the last meeting.]

3.2 After a further discussion of the matter of ad hoc requests sometimes received from Fellows to buy small quantities of wines from the “closed list” (also known as the “Reserve List”) it was agreed that the Acting Fellows’ Wine Steward would ask the President to add guidance concerning the possibility of Fellows buying wines from the Reserve (or “Closed”) list in the guide circulated to new Fellows on their admission to the Fellowship. Similarly, a reminder of the guidance should be added the next time a “bins ends” and Open List offer was circulated to the Society.

3.3 The Acting Fellows’ Wine Steward reminded members of the Committee that they were warmly invited to attend the tasting arranged with Russell Mellor & Company Limited of possible Portuguese and New World wines for high table and ports for resupply of the College Port (to be labelled as such) in Upper Hall from 5.30pm on the 13<sup>th</sup> April 2018. [Minute 3(iv) of the last meeting.]

3.4 Given that the short period of time since the last Wine Committee meeting on the 6<sup>th</sup> March 2018, it was agreed that other matters arising from that meeting would be deferred until the next meeting.

#### **4 Potential Wine Purchases**

4.1 The Committee noted that the Acting Fellows’ Wine Steward had re-registered the College with The Wine Society as potential suppliers (necessary given the retirement of the former Cellarman) and opened an account with Farr Vintners in order to facilitate the sourcing of a new types of wines in the future.

4.2 The Committee tasted the Cloudy Bay Sauvignon Blanc 2017, earlier proposed by a number of members for consideration as a wine the College might purchase. While the Committee appreciated this wine as a good example of its style, it concluded that at a price £20 per bottle (duty paid) it was not particularly good value for money and so we would pass on ordering this vintage.

#### **5 Tasting of wines for the Rustat Feast 25<sup>th</sup> May 2018**

5.1 The Committee tasted five courses of the proposed menu for the Rustat Feast, paired with the following wines: WH843 St Peray, Roussanne Domaine du Tunnel Stéphane Robert 2010; RZ877 Marlborough Petit Clos, Clos Henri Pinot Noir 2016; F425 Sancerre Grande Cuvée Domaine Jean Paul Balland 2015; D229 Grüner Veltliner Selection Moser 2012; F424 Chablis Premier Cru Vieilles Vignes Domaine Robin 2016; F421 Montagny Bonneveaux 1er Cru, Olivier Leflaive 2014; RI760 Barolo ‘Tortoniano’ Michele Chiarlo DOCG 2007; A641 Château d’Armailhac 5ème Cru Classé,

Pauillac 2010; D221 Graacher Himmelreich Auslese, J.J Prüm 2010; E172 Château Coutet 1e Cru Sauternes 2007.

The Committee decided to recommend wine pairings for the Benefactors' Dinner menu as follows:

- *Warm salad of Creedy carver duck Lyonnaise*  
WH843 St Peray, Roussanne Domaine du Tunnel Stéphane Robert, 2010
- *Burwash manor asparagus spear*  
F425 Sancerre Grande Cuvée Domaine Jean Paul Balland 2015
- *Cider poached Fillet of Turbot*  
F424 Chablis Premier Cru Vieilles Vignes Domaine Robin 2016
- *Rack, shoulder and faggot of Langley Chase mutton*  
RI760 Barolo 'Tortoniano' Michele Chiarlo DOCG 2007
- Lemon and vanilla rice pudding soufflé  
D221 Graacher Himmelreich Auslese, J.J Prüm 2010
- Cheese course  
A641 Château d'Armailhac 5ème Cru Classé, Pauillac 2010

5.2 After tasting the D229 Grüner Veltliner Selection Moser 2012, the Committee noted that while this was drinking well at the moment, it should be used within the next year.

## **6 Any Other Business**

The Acting Wine Steward thanked members of the Committee for their valuable assistance in attending recent tastings held by wine merchants at Jesus and elsewhere in Cambridge and for their recommendations of suitable wine for purchase.

## **6 Date of next meeting**

To be decided by circulation.