

Jesus College Wine Committee

The Wine Committee met in the Alcock Room on Tuesday 6th March 2018 at 7.00 pm.

Present were:

[REDACTED]
[REDACTED]
[REDACTED]

Minutes

Action

1 Apologies

[REDACTED]

2 Minutes

The minutes of the meeting held on 15th November 2017 were accepted as a correct record.

3 Matters arising

3.1

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

[REDACTED]

3.2 The Bursar confirmed that the Buildings Committee Working Group had noted the letter from the Acting Fellows' Wine Steward and included the Wine Committee's recommendation that the College should make provision for a purpose-built, underground wine cellar in the proposed new kitchen development in its plans. [Minute 3(ii) of the last meeting.]

3.3 The Acting Fellows' Wine Steward reported that arrangements had been made to offer Sauternes (in addition to port and claret) in the Combination Room after high table on Friday and Sunday evenings. The Committee recommended that Sauternes also be offered on Tuesday evenings (in addition to port and claret) in view of the fact that graduate students were invited to high table that evening (with the result that numbers were generally larger) and that diners did not normally retire to the Combination Room. [Minute 3(iv) of the last meeting.]

[REDACTED]

3.4 The Acting Fellows' Wine Steward reported the he had arranged with Russell Mellor & Company Limited to offer a tasting 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 13th April 2018. Members of the Committee were warmly invited to attend, and apologies offered to those for which the date,

being out of term, was inconvenient. The Acting Fellows' Wine Steward indicated that he intended to arrange for later in the year, some further tasting of wines, primarily from the New World and Eastern-Europe, following up on the Committee's suggestion that this might provide the opportunities to add some interesting wines offering quality combined with good value to our cellar. [Minute 3(v) of the last meeting.]

3.5 Following the decision that it would be useful at each meeting if the Committee tasted one or two older wines from the cellar for drinkability where this was in doubt, the Committee tasted the Rolly Gassmann Edelzwicker Terroir des Châteaux Forts 2004 and the Gewürztraminer Goldert Grand Cru Vendange Tardive, Zind-Humbrecht 2005. The consensus was that the Rolly Gassmann was drinking well, while the Gewürztraminer was respectable as a dessert wine but needed to be drunk soon and that consideration might be given to putting the latter on the open list with the suggestion that it be enjoyed within one year. [Minute 4(i) of the last meeting.]

3.6 The Acting Fellows' Wine Steward reported that suitable wines with a value of less than £12 per bottle had been transferred to the Open List. A Christmas List of wines for Fellows to purchase, including bin end wines, had also been prepared and circulated. Almost all the wines on the Christmas list had been purchased. [Minute 4(i) of the last meeting.]

3.7 The Acting Fellows' Wine Steward reported that he had discussed the need to upgrade the spreadsheet system currently used for managing our wine stocks with Manciple. It was agreed that, in the first instance, the Manciple would to explore what suitable "off-the-shelf" software might be available. It was agreed that using a system already available, rather than entirely coding our own, would certainly be preferable, even if some customisation might be necessary.

suggested that the possible student summer project discussed at the last meeting might focus on systematically laying out the comparative strengths and weaknesses of the commercially available software, including drawing on the experience of other colleges. He kindly agreed to work with the Acting Wine Steward to develop such a project proposal for consideration. [Minute 4(ii) of the last meeting.]

4 Valuation of Wine Stocks and Pricing of Wine for Made Available for Sale to Fellows and Staff and Functions

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.

4.2 In pricing small quantities of wines for sales to Fellows from the Reserve of “closed” list, the Committee noted that wines were valued in stock at the purchase price plus 10% uplift per annum compounded (“carried value”). In some cases, this was below the market price and in other cases above it. It was agreed that for wines valued over £40 per bottle, an estimated market price, which could be obtained by searching offers on the Internet, should be added to the stock spreadsheet as a guide. If the market price was below the carried value, the selling price should be set at the market price. If the market price was above the carried value, the selling price should be set at halfway between the carried value and the market price.

4.3. In respect of the pricing of wines to be added to the Open List and special lists (such as the Christmas list) it was agreed that the selling price should be set at a modest discount to the carrying cost and a limit on the number of bottles each Fellow or staff member could purchase be noted next to each wine offered. In this case the selling price and the bottle limit would be set by the Fellows’ Wine Steward.

4.4 It was noted that in some instances, upper limits on the wine budget set for particular functions meant that suitable wines could not be used because their carry value was above the limit. This could lead to the nonsensical result that wines for which we had no other suitable use would simply languish in stock. In these cases, it was agreed that the Fellows’ Wine Steward should use discretion to over-ride the limits on which wines could be allocated.

5 Tasting of wines for the Benefactors’ Dinner

5.1 The Committee tasted four courses of the proposed menu for the Benefactors’ Dinner, paired with the following wines: F412 Givry Blanc ‘Champ Pourrot’ Domain Ragot 2013; WF896 Pinot Gris Salzhof, Vincent Stoeffler 2016; WC882 Puertas Antiguas Viognier 2014; WI927 Vermentino di Gallura Terra E Mare Bianco DOCG 2015; H331 Crozes Hermitage Domaine Graillet 2008; RP825 Quinta de Chocapalha Tinto 2010; Graacher Himmelreich Auslese, J.J Prüm 2010; E171 Château de Rayne Vigneau 1er cru Sauternes 2007.

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

- First Course, Ballotine of smoked Dingley dell ham-hock: WA721 Rolly Gassmann Edelzwicker Terroir des Châteaux Forts 2004
- Fish Course, Seared Diver scallop, crab and squid cannelloni, wild rocket and bois boudrin: WI927 Vermentino di Gallura Terra E Mare Bianco DOCG 2015

- Main Course, Loin of Denham estate venison, horseradish and potato rosti, confit of fennel, carrot and a walnut and rosemary crumble: RP825 Quinta de Chocapalha Tinto 2010
- Dessert Course, Ginger and butterscotch cheesecake, mango sorbet, and espresso gel: E171Château de Rayne Vigneau 1er cru Sauternes 2007.

5.2 The Head Chef and the Manciple joined the meeting at the conclusion of the meeting. The Committee conveyed its suggestions for the wine for the Benefactors' Dinner and thanked Head Chef and the kitchen staff for the excellent menu and food.

6 Any Other Business

6.1 The Acting Fellows' 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.

6.2 [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 Filímeí 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.

6 Date of next meeting

7.00 pm Thursday 12th April in the Cranmer Room to taste wines to accompany the menu for the Rustat Feast on Friday 25th May.

All