

Jesus College Wine Committee

The Wine Committee met in the Cranmer Room on Wednesday 15th November 2017 at 7.00 pm.

Present were: [REDACTED]
[REDACTED]
[REDACTED]

Minutes

Action

1 Apologies

2 Minutes

The minutes of the meeting held on 16th May 2017 were accepted as a correct record.

3 Matters arising

3.1 [REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

[REDACTED]

3.2 The Committee was advised that a new supplier (Cambridge Wine Merchants) of the Montana Lindauer Special Reserve Brut Cuvee (widely used for College functions) had been identified with the assistance of [REDACTED] and that replenishment orders had been placed. The arrangement should ensure security of supply in the future. [Minute 3(iii) of the last meeting.]

3.3 Following a discussion of the adequacy of current wine storage arrangements it was agreed that, while these were adequate in the short-term, it would be desirable to plan for improved storage facilities and consolidation of our wine holdings in the future. It was agreed that the Acting Fellows' Wine Steward would write to the Buildings Committee Working Group to communicate the Wine Committee's recommendation that the College should make provision for a purpose-built, underground wine cellar in the proposed new kitchen development if possible.

[REDACTED]

3.4 The balance of wine holdings across varieties was briefly discussed. The Acting Fellows' Wine Steward reported that we had relatively large stocks of Sauternes [mainly left over from feasts and seldom used at dinners otherwise], port [although this was usually long-lived] and white burgundy. It was agreed that the Acting Fellows' Wine Steward would look to offer Sauternes in the Combination Room after high table on a regular basis starting next term.

3.5 The Committee discussed whether the current range of tastings and offer made by Wine Merchants to the College was adequate. It was noted that the current merchant offers tended to be dominated by wines from France, Italy and Germany. The quality and availability of wines from the New World and Eastern Europe had improved significantly and some other Colleges had found that consideration of a broader range of sources had enabled them to improve both the variety and value-for-money of wines purchased. It was agreed that the Acting Fellows' Wine Steward would consult with our new Manciple to seek suggestions for merchants who would be prepared to offer a range of wines sourced from a broader set of geographies.

4 Review of our current wine holdings

4.1 Following a discussion of our current wine holdings based on data from the Cellars & Storeman highlighting low value wines, bin ends, and pre-1990 stock, it was agreed that the Acting Fellows' Wine Steward would, using appropriate discretion:

- Transfer suitable wines with a value of less than £12 per bottle to the Open List
- Update the Christmas List made available for Fellows to purchase to include bin end wines
- Arrange for a rolling programme of tastings at future meetings of the Wine Committee to sample pre-1990 cellar stock where we have significant numbers of bottles with the view to ensure that they were still suitable for consumption
- Add to the agenda for the next meeting consideration of whether we could use the very old wines we have in stock either for special occasions or to be put up for auction.

4.2 The adequacy of our current databases for effective management of wine stocks was discussed. It was pointed out that the current system is cumbersome to use and involves manual re-inputting of data in different spreadsheets and software that opens the way for errors. It was also noted that the current market value of wines is not recorded, nor is the ratio of stocks to annual usage. It was agreed that it would be desirable to improve the stock management system.

_____ kindly agreed to work with the Acting Wine Steward to explore the possibility of developing a student summer project to produce improved stock management system. It was agreed that they would prepare a proposal for discussion with the Bursar. _____

5 Tasting of wines for the Audit Feast

5.1 The Committee tasted four courses of the proposed menu for the Audit Feast, paired with the following wines: Ataraxia Pinot Noir 2014; WH861Chateauneuf du Pape Blanc, L'Insolente, 2013; Tempranillo Valle de Uco, Mendoza, 2011; Vermentino di Gallura Terra E Mare Bianco DOCG, 2015; Chateau Ormes de Pez, St Estephe 2010; H328 Chateauneuf du Pape, Domaine Grand Veneur 2007; Chateau Filhot Sauternes 2009; Tokaji Late Harvest, 2014; Quinta do Vesuvio Port, 1992.

The Committee decided to recommend wine pairings for the feast menu as follows:

- First Course, Five bird terrine: RR859 Ataraxia Pinot Noir 2014
- Fish Course: Cuttlefish: WH861Chateauneuf du Pape Blanc, L'Insolente, 2013.
- Main Course, Venison: H328 Chateauneuf du Pape, Domaine Grand Veneur 2007
- Dessert Course, St Clements: E191 Chateau Filhot Sauternes 2009
- Cheese Course: Choice of K085 Quinta do Vesuvio 1992 or A645 Ormes de Pez Saint Estephe 2010.

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

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

7.00 pm Tuesday 6th March in the Cranmer Room to taste wines to accompany the menu for the Commemoration of Benefactors Dinner on Friday 16th March.

All