

*Mr. Robert Rosenberg*

# A WINE TOUR OF THE GREAT ESTATES

TUESDAY, OCTOBER 19<sup>TH</sup>, 2021

**THE VINTAGE ROOM** | CRYSTAL SYMPHONY

HEAD SOMMELIER | *BORIS ALETIC*

EXECUTIVE CHEF | *MANFRED SCHALLER*

EXECUTIVE PASTRY CHEF | *MICHAEL PINTO*

## THE MENU

### PAN SEARED SEA SCALLOP\*

Sweet Pea Purée & Vanilla Champagne Sabayon

### BROILED DOVER SOLE

Cherry Tomato, Basil Beurre Blanc

### PORCINI MUSHROOM RISOTTO

### GRILLED WAGYU FILET MIGNON\* & BRAISED SHORT RIB

Potato Mousseline, Vegetable Bouquet, Sauce Bordelaise

### SELECTION OF ARTISANAL CHEESES\*

Apricot Chutney, Walnut Bread

Brie, Taleggio, Manchego & Stilton

### CHOCOLATE SAVARIN WITH RASPBERRY SHERBET

### OUR HOMEMADE VINTAGE ROOM CHOCOLATE PRALINES

## WINE SELECTIONS

### CHAMPAGNE

Louis Roederer, Brut Millesime, Reims, Champagne, France 2012

### WHITE WINES

Riesling, "Wachstum Bodenstein," Weingut Prager, Smaragd, Wachau, Austria 2012

Meursault, Olivier Leflaive, Côte de Beaune, Burgundy, France 2015

### RED WINES

Barolo, Vigna Elena Riserva, Ravera, Elvio Cogno, Piedmont, Italy 2012

Cabernet Sauvignon, La Sirena, Heidi Barrett, Napa Valley 2012

Château Figeac, Premier Grand Cru Classe "B", St. Emilion, Bordeaux 2013

### DESSERT WINE

Trockenbeerenauslese, Weingut Kracher, Cuvée N°6, Burgenland, Austria 2009

\*United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions.



## CHAMPAGNE

### Louise Roederer, Brut Millesime, Reims, Champagne France 2012

The Roederer Champagne house was founded in 1776. When he inherited the Champagne House in 1833, the great entrepreneur Louis Roederer took a visionary approach to enriching his vines, aiming to master every stage of the wine's creation. He created the wine's unique style, character, and taste. In the mid-nineteenth century, Louis Roederer acquired some of Champagne's grand cru vineyards—an approach that contrasted sharply with contemporary practices. While other Houses bought their grapes, Louis Roederer nurtured his vineyards, familiarized himself with the specific characteristics of each parcel. Louis Roederer's guiding principle was that all great wine depends on the quality of the soil, a passion for tradition, and vision of the future; the fame and reputation of the House of Louis Roederer was firmly established.

Roederer quickly set about expanding the business and conquering the markets of Germany, Hungary, Sweden and, in particular, Russia. Roederer's success was prolific and in 1872, under Louis Roederer II's management, distribution reached 2.5 million bottles, accounting for 1/10th of the world's champagne production. The first Cuvée de Prestige of Champagne was created in 1876 by Louis Roederer to satisfy demand of Tsar Alexander II and it is called Cristal, referring to the aspect of the bottle.

For many years Jean-Claude Rouzaud was in charge of Roederer's development. Initially Technical Manager, then Production Manager, he was named Managing Director in 1979, and his appointment ushered in the period of development which characterized his quarter-century at the helm of this prestigious firm. His son Frédéric Rouzaud, who succeeded him in January 2006, intends to pursue this development programme, both in Champagne and in other wine regions, as is born out by the recent acquisition by Roederer of Château Pichon-Longueville Comtesse de Lalande, in Pauillac.

Roederer owns 214 hectares of vines judiciously spread over the slopes of the Montagne de Reims (60 ha), the Vallée de la Marne (55 ha) and the Côte des Blancs (75 ha), with a purity index of 98% on the vineyard classification scale. These vines provide two thirds of the fruit the firm needs. To produce consistent quality year after year and ensure continuity of the house style, Roederer holds a large stock of reserve wines (800 000 litres, or half a year's production) from the finest vintages, which enable it to produce excellent Champagnes year after year. Since the year 2000, Louis Roederer has been trying out biodynamic viticulture (organic, with planetary movements taken into account) on 12 hectares of its vineyards... It is the first major Champagne firm to do so.

**Grapes:** Pinot Noir 70%, Chardonnay 30%

**Tasting notes:** Aromas of citrus fruit, green orchard fruit, combined with smoky and mineral aromas followed by toasted almonds. Wine is energetic, with chalkiness initially and gently coating on the palate. It is rich with full-bodied mouthfeel. The finish is long and persistent.





## WHITE WINE

### **Riesling, "Wachstum Bodenstein," Weingut Prager, Smaragd, Wachau, Austria 2012**

The Wachau is a UNESCO world heritage site and region of natural beauty, and lies in the Danube valley between the towns of Melk and Krems. With 1,290ha under vine, the Wachau is one of the smallest wine regions of Austria, but source of the country's best white wines. Outstanding volcanic soils and micro- climates give wines that are mineral, powerful and delicately flavoured.

The Grüner- Veltliner and Riesling grape varieties dominate the area though you may also encounter Neuburger, Sauvignon Blanc and Müller- Thurgau.

Bavarian monasteries constructed terraces held in place by dry stone walls during the middle Ages to prevent erosion and facilitate wine cultivation. A unique geology and human intervention has resulted in a spectacular and unique cultural landscape. The climate also play a dramatic role. Two major climatic influences collide and complement one another here, the cold and damp continental climate air from the west meets warm and arid Pannonia from the east.

Tradition and innovation are both strong points at Weingut Prager. Using the traditional knowledge that has been handed down over generations and the new opportunities created by the present, Toni Bodenstein works to uncover the secrets of terroir, to find out everything that lends itself to exploration, and to get a sense of what remains inscrutable. His passion is to make outstanding wines that mirror the unique qualities of the vineyards from which they come.

The winery itself was founded in 1715 and is best known for its single-vineyard bottlings of Riesling and Grüner Veltliner. Prager helped establish the Vinea Wachau Nobilis Districtus association in 1983 and served as chairman until 1988. During this time, Weingut Prager already owned some of the top crus of the Wachau region, including the vineyards Achleiten and Steinrigl. The estate now owns 16.5 hectares (40 acres) in some of the region's best vineyards and produces eight single-vineyard Rieslings and seven single-vineyard Grüner Veltliners at the Federspeil and Smaragd levels.

**Grape:** Riesling 100%

**Tasting notes:** Smaragd Riesling offers yellow fruits, white flowers, ripe red apples and apricots, sweet-fruity with refreshing minerals on the nose. Palate is quite dry and forceful with a good acidity and very long finish.



## WHITE WINE

### **Meursault, Olivier Leflaive, Cote de Beaune, Burgundy, France 2015**

In 1982, Monsieur Olivier Leflaive became co-manager of Burgundy's Domaine Leflaive, along with his uncle Vincent, and later with his cousin Anne-Claude. In 1984 while at the helm of the great Puligny-Montrachet estate, Olivier decided to create his own company. Olivier Leflaive Frères, was an opportunity to buy grapes and make wine. It was an enterprise distinct from Domaine Leflaive, with no animosity or bad blood. The goal of Olivier Leflaive, quite simply, is to produce great wines. Olivier had the experience to know that there are no secrets to this approach: everything starts in the vines with good grapes.

Running the business to such exacting standards means sustainable, detail-oriented oversight in the vines. Today, the estate covers some 17 hectares, and is the result of carefully-managed acquisitions over the years.

Although the quality of the harvest is key, Olivier and his team will tell you that vinification and ageing also play a major role in bringing out the essence of each appellation. Franck Grux and Philippe Grillet, the domaine's technical team, make it their daily task to ensure the wines show respect for terroir. As such, the estate's approach is to treat each cuvée individually.

The work of the team reflects the company's family spirit. A solid core of people have been part of this adventure for many years, which ensures a rigorous approach and constant quest for improvement. Olivier Leflaive's vocation is not just about making good wine. It is also about bringing a human face to the world of wine and breathing fresh life into it. Visitors are always quick to share stories of his generosity and convivial spirit. It's a breath of fresh air, the human side of fine wine. Maintaining a deeply personal relationship with his clients, taking the time to share the richness, diversity, and sensitivity of the world of wine – these are not afterthoughts, but some of Olivier Leflaive's deep-rooted values.

Meursault is a large appellation spread over the hillside of the Côte de Beaune. The soil varies by location, rich and deep at the bottom of the hillside, then rich in limestone on the slope. (It's a especially important region for the winery, as it is home to chief winemaker Franck Grux.) This particular cuvée is composed from fruit from about 15 complementary plots, yielding a characteristically rich, round, elegant wine.

Sustainably-grown Chardonnay is harvested by hand in small lots. Upon arrival at the winery, fruit is immediately pressed in a gentle pneumatic press. The wine goes through primary and secondary fermentation in French oak barrels (roughly 20% new), then matures on fine lees for 12 months. The wine rests in bottle for a spell prior to release.

**Grape:** Chardonnay 100%

**Tasting notes:** Vibrant and toasty with smoke, vanilla and clove notes followed by peach, apple and lemon flavors. Wines possess good structure, acidity and balance with some minerality. On the palate fruit are ripe, wine is round and fat but still have good acidity and balance. Finish is long and wine will continue to linger for long time.





## RED WINE

### **Barolo, Vigna Elena Riserva, Ravera, Elvio Cogno, Piedmont, Italy 2012**

The first dry Nebbiolo was created in the 19th century on the initiative of Count Camillo Benso of Cavour the statesman who is renowned as the father of Italian unification (first prime minister of Italy). Around 1850 he employed the French enologist Louis Oudart to develop a dry red wine with good keeping properties, based on the Bordeaux model for his own winery in Grinazane near Alba and for that of Marquise Giuletta Faletti von Barolo, a French woman by birth. The result of Oudart's endeavors, a dry, full-bodied red wine which was given the name Barolo enjoyed a privileged position from the beginning of its career. A successful politician with contacts in the royal house of Savoy and the aristocracy in the royal court in Turin, Cavour was well placed to launch his new wine. By the 1896 it was one of the Italy's best wines Barolo became Savoy's family best ambassador, representing Piedmont in all Royal courts in Europe.

The Elvio Cogno Winery produces the principle wines of the Langhe. The winery owns about fifteen hectares of vineyard property in Novello, one of eleven townships in the province of Cuneo in which Barolo DOCG production is allowed.

The hills are world-renowned for their history, culture, and beauty, and they were recently recognized by UNESCO as a World Heritage. In the footsteps of its founder Elvio Cogno, today Nadia Cogno and Valter Fissore direct the winery with four generations of winemakers and vine growers, dedicated to obtaining excellence that begins with the unique terroir to create wines that are famous throughout the world for their elegance, texture, and balance. With four Barolo labels and eleven and a half hectares of vineyards in Ravera, Cogno is the most important producer of the Menzione Geografica Aggiuntiva (MeGA) "Ravera." Ravera is the most well-known cru, or zone of vineyards, of Novello. It is recognized for producing wines that are able to withstand time while maintaining their aromas and freshness intact.

**Grape:** Nebbiolo 100%

**Tasting notes:** Brilliant garnet-red in color with orange highlights. Firm, elegant and potent on the nose, it has scents of dog rose, mint and tobacco, scents which meld in the course of time into spices, coffee, licorice, truffle, leather and minerals. A full-bodied, rounded bouquet of great structure and balance, redolent of plum jam and withered brambles. The persistent chocolaty aftertaste is harmonious and enticing.



## RED WINE

THE  
VINTAGE  
ROOM

### **Cabernet Sauvignon, La Sirena, Heidi Barrett, Napa Valley 2012**

Heidi Peterson Barrett is one of the world's most renowned and respected winemakers. Since the 1980s, she has created some of the Napa Valley's most famous wines, including Screaming Eagle, Dalla Valle, Grace Family, Paradigm, and many others. She started her own brand, La Sirena, in 1994, and began her collaboration brand, Barrett & Barrett, with her husband, Bo Barrett of Chateau Montelena, in 2010.

Her career took off in the late 80s when she began working for Dalla Valle as an "independent winemaker". She began to develop a tiny project called Screaming Eagle shortly afterwards, and from there, things escalated quickly. With 5 perfect 100-point scores for her wines in the span of just a few years, Heidi skyrocketed to international fame, setting a world record for the highest price ever paid for a single bottle of wine (\$500,000 for a 6L of 1992 Screaming Eagle at the Napa Valley Wine Auction in 2000). Today, Heidi maintains a stable of ultra-premium client wineries, including Paradigm, Lamborn, Amuse Bouche, Au Sommet, Fantesca, and Kenzo, as well as her own brands La Sirena and Barrett & Barrett. She and Bo live among their vineyards in Calistoga. In her free time, she enjoys scuba diving, flying her helicopter, making art, and gardening.

La Sirena makes around 2,000 cases of 6 different wines each year: Cabernet Sauvignon, Pirate TreasuRed, Le Barrettagé, Grenache, Art Bus, and Moscato Azul. All the wines are small production lots made with great care and the highest quality in mind. Based in Heidi's hometown of Calistoga, these wines are near and dear to her heart - literally. Heidi's home vineyards provide much of the Cabernet Sauvignon and Syrah she uses in her wines. Heidi loves having her own brand because she gets to make whatever she wants - creating, experimenting, and being free to explore and express herself through her work, while also giving her fans the delicious wines they have come to expect from her.

The highly touted 2012 vintage produced some incredible wines of perfect ripeness, depth, harmony, and age ability. There is only 457 cases, and 90 Magnum bottles of 2012 vintage produced. Wine is realized in 2015 after aging 22 months in new French oak barrels.

**Grape:** Cabernet Sauvignon 86%, Merlot 8%, Petit Verdot 4% and Cabernet Franc 2%.

**Tasting notes:** Deep blackberry jam color with enticing pure clean aromas of ripe Cabernet Sauvignon fruit. The lush open aromas are of black cherry, dark fruits, blackberry, and dark plums layered with sweet and spicy toasty French oak, cedar and mocha. Explosive flavors wow the palate with matching flavors and aromas. This is a big lush mouthful of Cab with medium silky tannins and a symphony of balance.





## RED WINE

### **Chateau Figeac, Premier Grand Cru Classé B, St. Emilion, Bordeaux, France 2013**

Chateau Figeac was constructed in 1780. By that time, the vineyards of Figeac had grown to a massive 200 hectares. Figeac had one of the largest Bordeaux vineyards in the entire appellation. Over the years, numerous owners have bought and sold different parcels and plots. This is the explanation as to why so many different chateaux in the region have Figeac in their name. Portions of the land were also purchased by neighboring Pomerol producers like Chateau La Conseillante. One of the largest sections of Figeac was sold to the Ducasse family who used the land for Chateau Cheval Blanc.

By the time Figeac was purchased by the Chevrement family, the precursors to the Manoncourt family in 1892. Thierry Manoncourt took over managing the property starting in 1946. His first year at the estate was on a trial basis.

In 1947, Thierry Manoncourt took control of the property and never looked back. He was the first in his family to live at the estate. Born in Paris, Thierry Manoncourt earned a degree in agronomy. He was one of the founders of the Bordeaux Grand Crus Union. He was president of the Jurade of Saint Emilion from 1964 to 1987. Thierry Manoncourt was as traditional as he was innovative. When he completely renovated the cellars and wine making facilities. The wine of Chateau Figeac went through a period of making wine not up to the quality of its terror over the past several decades. It can be argued that Figeac was not up to par since the great 1964.

Today, The 42 hectare vineyard of Chateau Figeac is planted to 35% Cabernet Franc, 35% Cabernet Sauvignon and 30% Merlot. The increase in the Cabernet Sauvignon marks a change in the vineyard. Those plantings make Figeac one of the most unique vineyards in the Right Bank.

The preponderance of both types of Cabernet in the vineyard and in the wine can often make Figeac a difficult wine to taste En Primeur. Figeac often needs a few extra months for the blend to really come together and show its potential. The oldest vines belonging to Chateau Figeac are now close to 100 years of age! On average, they are 45 years of age. Interestingly, many of the estates vines were personally planted by Thierry Manoncourt with some help from Madame Marie France Manoncourt.

This terroir is uncommon in the Right Bank with its gravel, quartz, iron, clay and sand soils.

Figeac is situated in the graves region of Saint Emilion, which takes its name as you might guess, from the gravel in the soil. There are 5 gravel hillsides in this area, and 3 of those hills are at Figeac. The vineyard, located close to Chateau Cheval Blanc and Pomerol, with its gravelly terroir explains in part, why Figeac is able to produce such an elegant wine.

**Grapes:** Cabernet Sauvignon 50%, Merlot 30% and Cabernet Franc 20%

**Tasting notes:** Second Vintage of famous consultant Michelle Rolland. Notes of truffle, earth, coffee bean, licorice and spicy berry notes opened to a silky, round, supple textured, elegant wine, filled with ripe, sweet, plums, ripe cherries and black raspberries.



## DESSERT WINE

### **Trockenbeerenauslese, Weingut Kracher, Cuvee N°6, Burgenland, Austria 2009**

Aolis Kracher was a pioneer in his own right, and was quick to recognise the potential of the region long before many of his peers. He produced prized sweet wines from noble rotten grapes well before it was widely practised. Most of all, he treasured his vineyards, and was almost always found between the rows of vines, even during his later years. He knew his every vine, and knew what every site needed; a profound wisdom still drawn on today by the generations that follow him.

He created a new style of dessert wine, in which the fruit character, finesse and balance of the wine was far more important than just mere sweetness. The 1991 vintage brought Kracher his first international acclaim, and shortly afterwards, his name would become synonymous with cult sweet wines, especially in America. He was relentlessly eager for the innovative, and created a number of delicatessen products that would feature his sweet wines, from blue cheese to wine jelly, grappa, vinegar and even chocolate. He developed lasting friendships from China to California, and was tireless in his efforts as an ambassador to promote Austrian specialties.

Gerhard became Director and Chief Winemaker of the winery's after his father's untimely death in 2007. Despite Gerhard's relatively short time as Director and head winemaker of the company, he has continued to showcase the family's legacy that his father, Alois Kracher, Jr., and grandfather, Alois Kracher, Sr., built and has truly made a name for himself in the international wine market. Just two years after taking the company's reins, Gerhard was named Sweet Winemaker of the Year in 2009 by the International Wine Challenge in London.

**Grapes:** Welschriesling 80% and Chardonnay 20%

**Tasting notes:** Pale amber color. Delicate smoked oak aromas, with spice and orange flavours. The palate displays juicy tropical fruit characters, combined with vibrant acidity. Highly lively style, with an aftertaste of ripe apricot and plum.





## A WINE TOUR OF THE GREAT ESTATES

Tuesday, October 19, 2021

The Vintage Room • Crystal Symphony

Bermuda, en Route to New York City, New York

Head Sommelier **Boris Aletic**

Executive Chef **Manfred Schaller**

Executive Pastry Chef **Michael Pinto**

### GUESTS

*Mr. Craig Gilkes*

*Mr. Richard Fall*

*Mr. Robert Rosenberg*

*Mrs. Megan Redding*

*Mr. Christopher Redding*

*Mr. Jon Jacques*

*Mr. Pierre Jacques*

*Ms. Karen Upham*

