



# The ASSOCIATION of WINE CELLARMEN

Please address correspondence to: **The Secretary, AWC,**  
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## No. 10/2021

[www.winecellarmen.com](http://www.winecellarmen.com)

### **OUR ANNUAL CHALLENGE**

#### **MONDAY 4th OCTOBER 2021 at The BOOT & FLOGGER, SE1**

It was a bitter disappointment to have to postpone our celebratory Champagne return to live tastings. We hope the reasons were related to anxieties surrounding the pandemic combined with rather short notice of the event during peak holiday time. It is our intention to feature the bubbles in 2022, so, for those who had booked, please have patience; things should have bedded down by next year, so more members will feel happier to travel.

Therefore, our return to The Boot will now be in October with the 2021 renewal of our popular **Annual Blind Tasting** where we try to unlock your taste buds enough for you to run away with the Chairman's cup and a bottle of Bubbly.

The format remains the same with ten wines selected to represent ten facets. As usual you will be guided towards ten correct answers in the form of Call-My-Bluff. Three options will be promoted for each of the categories. Pausing after each category, you are asked to nominate one of the three, then select the vintage and retail price of your choice – again from three nominated options. Although there is a measure of education at this tasting with a chance to hone your tasting technique, it is primarily a fun evening.

We hope that the 2020 winner, Simon Stoye, will try to retain his title as top-taster. The member with the highest score will receive the Chairman's cup and a bottle of bubbles; the two runners-up will win a bottle each. Following the results, a buffet will be available along with unveiled samples of the ten wines. If you haven't tried this challenge in the past, give it a go.

Tickets are available on application – Members £39, guests £44.

The tasting will be held on **MONDAY 4th OCTOBER 2021**, at **The BOOT & FLOGGER, 10/20 REDCROSS WAY, LONDON, SE1 1TA**. We shall aim to start proceedings at around 6.30pm.

### **DIARY DATES for FUTURE TASTINGS**

Tuesday 12th October 2021

**Annual General Meeting and Social** at The Boot & Flogger

Wednesday 10th November 2021 **\*note change of date\***

**A Celebration of AWC's 55th Anniversary** at The Boot & Flogger

Friday 10th December 2021

**Christmas Social & Dinner** at The Boot & Flogger

Tuesday 21st December 2021

**Wines You Will Serve on Christmas Day** - Zoom Event

**Members held the fourteenth tasting and chat on August 24th, thanks to Andrew Caldwell and Zoom.**

**The theme was wine from the Loire.**

As recommendations, those not partaking in August may wish to seek out the following

*John Badley – N/V SAUMUR SPARKLING BRUT, Bouvet-Ladubay* 12.5% Crémant de Loire is the go-to Champagne alternative, usually having a high proportion of Chardonnay. Even better is this sparkler from Bouvet Ladubay. Their expertise lies in bringing out the floral notes of Chenin Blanc. This fizz has a classic zesty freshness that mingles with soft honeysuckle and apple aromas. A full-bodied and lightly toasty wine it is rich in the mouth and rounded with the crisp green acidity playing a good supporting role. This bottle also shows some bottle maturity, giving a complex aftertaste with lower acidity than expected. £10 from a private source, but available at same price through Majestic (£13 for single bottle).

*Les Charles – 2013 COTEAUX D'ANCENIS, Domaine des Genaudieres*, 12.5%. Coteaux d'Ancenis has been an AOC since 2011. Situated between Nantes and Angers the Domaine is near the village of Ancenis. This Cabernet Franc was de-stemmed then fermented in stainless steel, with malolactic fermentation completed in December 2013. Wine was aged for 9 months before bottling. Advisory notes suggested a 3 to 5 year drinking window, and I wish I had taken the advice, as this bottle seemed past its best. Expected raspberry and blackcurrant flavours had diminished. Could be the vintage – 2013 was lousy throughout France. Still, only cost me €3.60 in the Loire.

*Ken Claydon – 2019 POUILLY FUME, LES TROIS TOURELLES, Domaine Bailly* 13.5%. Between Tracy-sur-Loire, Pouilly-sur-Loire and St Andelain, Domaine Bailly is a family concern spanning six generations. Farming 18 hectares of vines aged from 10 to 40 years, the wines spend six months maturing on fine lees. This gives a dry and fruity white wine with white flowers aroma, typical of Pouilly Fume. Gooseberry and citrus flavours, but not tasting as good as expected, especially at £13.00 (on offer) through Sainsbury's.

*John Davis – 1984 POUILLY FUME, DOMAINE D'ÈVE, Dagueneau*. Jean-Claude Dagueneau was a key figure of the Pouilly Fumé appellation. As father of the famed Didier Dagueneau, one the world's greatest producers of Sauvignon Blanc wine, it was he who taught his rebellious ex-motorcycle side-car racer and winemaking perfectionist son the importance of terroir and the perils of over-production. Evelyne, the wife of Jean-Claude had this "Domaine d'Eve" dedicated to her. The estate's 4 ha vineyards benefit from flintstone terroir which is only found on the higher lying vineyards of the Pouilly Fumé appellation, around the Butte de St Andelain, near the village of Laurent, the highest habitation of the region. This Silex flint soil is part of the silica family and in Pouilly Fumé dates from around 100 million years ago.

Trail-blazer Dagueneau experimented with new oak barrel aging (30% for this vintage) for 10 months.

As our Zoom events have proved successful social gatherings for members, we hope to extend these as extra events – probably four times a year. Further details will be advised later this year.

*If you can recommend a suitable venue in Central London for future tastings, please let us know. Whilst we are happy to use The Boot & Flogger, we know from experience that we must have an alternative. Any venue needs to seat 25-35, preferably not charge corkage, and ideally serve a buffet in lieu of corkage/room hire. Email: [Associationofwinecellarmen@outlook.com](mailto:Associationofwinecellarmen@outlook.com)*

## Reply Slip

**Annual Blind Tasting, Monday 4th October from 6.30pm, at The Boot & Flogger, 10/20 Redcross Way, London, SE1 1TA.**

**Members' name(s)** .....

No. members at £39.....

No. guests at £44..... (please give names)

Total: .....

Please send this slip and your cheque to N G M Seymour, 30a Trewint Street, London, SW18 4HB. Alternatively, send a bank transfer request payable to:-

**Sort Code: 309135 a/c No: 01253444 a/c Name: AWC**

**Reference: The first 6 letters of your surname, followed by the first 3 letters of your first name, then: BLI021**

If using this method, please advise Nick Seymour by separate email of your transaction at **[nick.seymour@outlook.com](mailto:nick.seymour@outlook.com)**.

Those having a standing order arrangement in place with our Treasurer are asked to confirm your attendance by emailing **[nick.seymour@outlook.com](mailto:nick.seymour@outlook.com)**.

**Slips and/or email booking confirmations must be received by Wednesday 29th September.**

\*Membership prices only apply to those who have paid the current year's subscription.

### **Contacting the Association**

Email: [Associationofwinecellarmen@outlook.com](mailto:Associationofwinecellarmen@outlook.com)

Chair - Nick Seymour: 020 8947 5082, e-mail: [nick.seymour@outlook.com](mailto:nick.seymour@outlook.com)

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*Comments can be posted on the Association of Wine Cellarmen Facebook page.*

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