

Noir Dinner

Tuesday 29th March 2022

Farewell, good bye, adios to 2021 and what a way to go with a wonderful evening at Noir with 11 members, 1 new member and 11 guests. Unfortunately, Athina was not able to join us after all the difficult work she put in to organise the event. Easy for me though as everything was organised to a 'T'.

Noir in Richmond was an excellent choice even though we had been there before it was great to be able to dine there again. Noir, with its moody atmosphere, excellent food and well-placed seating. Athina had arranged that we would have the restaurant exclusively to ourselves. There was plenty of chatter around the tables, members moving from table to table and sharing stories from the last 12 months.



Upon arrival we were served a selection of canapes, and for something different Jenny chose to serve a 2012 Gewurztraminer. The wine went beautifully with the buttery pate and the cheesy gougeres and was an excellent choice with the oyster.

Wine note:

Domaine Zind-Humbrecht 'Hengst' Gewurtztraminer 2012

Medium sweet with enough acidity to balance out the viscous texture on the palate. Aromas of honey, lychee, peach and apricot

The spanner crab and prawn tortellini were delicious. It was served with a roast carrot, lemon and harissa beurre blanc. The harissa gave the sauce just a hint of warmth. Jenny served 2 chardonnays and we had to taste and determine which was which. Jenny was thrilled that the chardonnays which were 2012 had met if not exceeded her expectations.

Wine note:

1. Bindi Wine Growers "Composition" Chardonnay 2012

A well-balanced wine of fruit peach, nectarine, grapefruit and acidity. The oak sat nicely in the wine without dominating. It has aged well.

2. Tyrells Vat '47' Chardonnay 2010 Still in great shape. Melon, apricot and a hint of cashew. The oak was sitting nicely in the wine although a bit more dominant than in the Bindi

Both these delightful wines show that Australian Chardonnay can age well if made correctly.

Next was the classic and signature dish of Noir – Roast Breast and Confit Leg of Duck with an interesting twist of smoked cinnamon in the lentils. Delicious to say the least. Jenny had two exceptional wines for 2010 – one old world and one new world and again we had to determine which was which.

Wine note:

1. *Domaine Confuron-Cote-Idot Chambolle-Musigny 1er 'Derriere la Grange 2010*

Relatively dark garnet. Huge wafts of red berry fruits, forest floor, and hint of tobacco. Medium bodied, well integrated oak. Really good wine aging well.

2. *Bindi Wine Growers 'Block 5' Pinot Noir 2010*

This is lovely, looking just right for its age. Fading berry fruits, savoury notes of forest floor and mushroom. Not sure how much more development time it has. It was hard to tell this wine apart from the burgundy.

With 22 diners, the Chef was able to present our dessert to everyone without a drama. 22 Souffles was an achievement. Jenny chose not to serve a wine with the dessert as she felt that it stood on its own.



Menu

Canapes

Freshly Shucked Oysters, Champagne & Lime Granita

Chicken Liver Pate, Brioche, Port and Fig Chutney

Gougeres & Comte Custard

Domaine Zind-Humbrecht 'Hengst' Gewurtztraminer 2012

Entrée

Spanner Crab & Prawn Tortellini, Roast Carrot, Lemon & Harissa Beurre Blanc

Bindi Wine Growers 'Composition' Chardonnay 2012

Tyrells Vat '47' Chardonnay 2010

Main

Roast Breast & Confit Duck Leg, Sarladaise Potatoes, Lentils & Smoked Cinnamon

Domaine Confuron-Cotetidot Chambolle-Musigny 1er 'Derriere la Grange 2010

Bindi Wine Growers 'Block 5' Pinot Noir 2010

Dessert

Raspberry & White Chocolate Souffle, Coconut Sorbet