



*The Ladies Wine and Food Society of Melbourne (Inc.)*  
REG. No. A0022942F

Christmas Dinner

29<sup>th</sup> November, 2023

**Matteos**

Food Master: Julee Andersen

Wine Master: Jenny Pullar

Our Christmas 2023 celebration was out of the ordinary as there were presentations to be made. More on this to follow. Our dinner was conducted at Matteo's a long-time favourite of the LW&FS. We had 25 Members and Guests who enjoyed a delicious menu which was designed just for us. With Jenny as Wine master, we were delighted with the wine selection expertly chosen by her just for the occasion.

To start off proceedings, we had our arrival drinks in the courtyard which allowed members to socialise casually. We were served *Eggplant & tahini baba ghanoush 'cigars'* and *'Steak & Chips': beef tartare, roesti potato.*

With the canapés we were served from our cellar

***Veuve Fourney & fils Cuvée Rose 1er Cru Brut NV.***

*Hand harvested, fruit from stalk-stripped Pinot Noir is blended with Chardonnay, the Pinot reveals its delicate nose: red fruits and black fruits, whereas in the mouth it stays fresh.*

*The 'cigars' were a hit enjoyed by all.*



Once seated in the Venetian Room, Jenny and I conducted the formalities.

Katherine de Pury, received a Life Membership for her distinguished service to the Society. Katherine possibly our oldest member at 91years of age, has been a member of the Society for 27 years. She served on the committee for many years in various positions, Wine Master for 8 years, Treasurer for 2 years, President for 3 years and Cellar Master for 12 years. Unfortunately, Katherine was unable to attend our Christmas Dinner.

Pauline Baxter received a Life Membership for her distinguished service to the Society. Pauline has been a member of the Society for 42 years, during which time she served on the committee in various capacities; Treasurer for 5 years, Secretary for 5 years, roving roles for 3 years, Food Master for 3 years and President for 3 years.

Jenny had the honour of presenting two certificates of meritorious service awards to Diana Holuigue and Mary Cunnington for their service to the Society.



Di has been a member for 45 years during which time she has served on the committee in several roles most notably as Food Master for 9 years and 3 years as President.

Mary has been a member for 44 years during which time she served on the committee in several roles; Wine Master for 4 years, President for 3 years and FWFS Councillor.

Pauline, Mary and Di each received a certificate and a beautiful bouquet of flowers.

Refer to The Summer 2023/2024 Presidents Newsletter for the full biographies

With these wonderful formalities over but not forgotten we were served our entrée.

*Hiromasu kingfish crudo, yuzu cured scallop, whipped cod roe, bottarga.*

Absolutely delicious with exceptionally fresh ingredients.

With the entree Jenny chose to serve from our cellar:

*2012 Pikes 'Traditionale' Riesling and from Matteo's wine list  
Tenuta Maccan Pinot Grigio delle Veneziae 2021*

***Pikes 'Traditionale' Riesling 2012:*** Amazing 11 year old Clare Valley riesling from a great vintage. Aromas of citrus lemon and kafir lime with only slight petroleum notes. Elegant, balanced medium bodied palate with citrusy crisp acid and silky mouthfeel that complimented the Kingfish crudo beautifully.

***Tenuta Maccan Pinot Grigio delle Veneziae 2021:*** A lovely, ripe style of Pinot Grigio balanced with a fresh acidity. Aromas of ripe peaches, apples & pears, the palate had a slightly creamy texture.

There was much discussion as Jenny had set a task for us.

*The task set for the entree was around food and wine matching. The wines were masked so the Ladies were first asked to discuss what wine varieties they were looking at. Everyone picked the Riesling but the Pinot Grigio proved more challenging. They were then asked to discuss which wine they thought paired better with the entree and why? They were also asked to discuss what other wines they might consider to serve with the entree. To assist with this task I broke down the Kingfish Crudo into components and provided some general food and wine matching rules. These notes are attached at the end of this report along with some notes on Riesling and Pinot Grigio. There wasn't one overall preference but a slight leaning to the Riesling as the preferred match. Jenny*

Following entrée, the main course was served with duck as the highlight. Who doesn't enjoy duck for Christmas.



*Roasted duck breast, duck leg 'cotechino' sausage, sweetcorn polenta, semi-dried muscat grapes.*

There was a concern that the duck had not been rendered correctly. The Chef discussed this with us and the duck was presented exactly as planned

To complement the duck Jenny served the following wines from our cellar:

*2007 Domaine de la Pousse d'Or Volnay 1er Cru 'Clos des 60 Ouvrees'*

*2010 Domaine de Montille Volnay 1er Crus 'Les Mitans'*

**2007 La Pousse d'Or Volnay 1er Crus Clos des 60 Ouvrees:** I was initially concerned that this wine would be past its prime but with some air it opened up to reveal a beautiful, classic Volnay. Aromas of violets, cherries, dark berry fruits and spice. The palate soft, silky and complex.

**2010 Domaine de Montille Volnay 1er Crus 'Les Mitans':** Another classic Volnay very aromatic showing violets, cherry, red and dark berries and a touch of plum. The palate light, silky and complex. Drinking perfectly.

Both these wines were decanted at around 6.30ish and consumed around 8.30.

The task was to discuss the wines from different producers in the same commune of Cote de Beaune. The Ladies were asked if they were looking at wines from Pommard or Volnay.

They then had to look closer at the wines to discuss what vintage they thought each wine was from 2007 or 2010. To assist with this, notes on the 2 communes and the 2 vintages were provided, these will also be attached to the report.

It was a slight majority that picked they were Volnays. The overall consensus was that it was hard to pick the vintage differences except to say that the 2010 Volnay was a slightly more complex and complete wine. A challenging task. Jenny

Jenny and I chose the cheese plate as our final dish. During the trail dinner we thought that a Sauterne would round off and finish the dinner. And what better way than Christmasy fruit and nut loaf and delicious wine. We were served two delicious cheeses with complementary sides.

Gorgonzola Dolcelatte DOP [Italy]

Les Combes Fleuries Seignemartin Comte AOP [France]

Poached quince, lavosh, fruit & nut loaf

**Chateau Daisy-Daene 2me Crus Barsac Sauterne 2001:** A bouquet of honey, marmalade, almond and pineapple. Lovely sweet complex palate with citric acidity to balance the sweetness.



## KINGFISH CRUDO WINE PAIRING

**What does Raw Kingfish taste like?** Kingfish are firm in texture and have slightly oily flesh that tastes pleasant with a **deep umami flavour**.

**What Do Scallops Taste Like?** The muscle that opens and shuts the shells, the adductor muscle, is creamy white with a firm texture, and is light yet succulent at the same time. They are not overly-fishy tasting, with a **briny, slightly sweet flavour**.

**Crudo**, literally means “raw,” and encompasses **fish, shellfish, or beef**. Unlike Sashimi where the fish is slightly dipped in soy sauce to finish off the dish, Crudo is topped with olive oil, citrus, or some type of vinaigrette to enhance the dish.

**Yuzu** is very sour and tastes like **a mix between a tangy lemon, bitter grapefruit and sweet orange**. Its tart flavour profile is underscored with hints of floral and herbal notes. Compared to other more common citrus varieties, yuzu has a powerful aroma, giving off a zesty, honeysuckle-like fragrance when ripe.

**Bottarga** made from mullet roe is **subtly salty, with hints of the fishiness you'd taste in caviar or uni**. The bottarga made from tuna roe has a more pronounced salinity and more aggressive dried fish flavour, with a definite mineral edge.

**Whipped cod roe** has a creamy and intense briny, salty flavour.

### Some general rules:

Food has more impact on the way a wine will taste than the other way around. In particular, it is more likely to have a negative impact.

Food high in citrus acid tends to make a wine taste sweeter. High acid food can make wine taste less acidic take care when pairing with low acid wines.

The two structural components in the dish are salt and acidity. They both make the wine taste softer. As such, salty food or those with high acidity will make a wine taste:

- . Less bitter, astringent and acidic

- . More fruity and sweet

Acidity in wine should be higher than the acidity in the paired food, food with abundant salt and/or acidity is easy to pair with wine.

Umami- Dishes high in umami should be paired with wines that are more fruity than tannic as the umami in the food will emphasise the bitterness of the tannins. High levels of umami in a dish can be balanced by the addition of acid or salt.

Red wines and some oaked white wines contain higher levels of tannin which interact with fish oils on your palate. In most cases this interaction can leave a metallic aftertaste in your mouth.

## **Riesling**

Riesling starts with intense aromas that rise from the glass (even when the wine is ice cold). This aromatic wine offers primary fruit aromas of orchard fruits like nectarine, apricot, honey-crisp apple, and pear. Besides fruit, you'll often smell things like honeycomb, jasmine, or lime peel, along with a striking aroma that smells similar to petrol or petroleum wax (a natural compound called TDN). On the palate, Riesling has high acidity. Bottle age enables the acidity to soften and the development of complex toasty and honey characters.

For dry Rieslings, avoid sweeter foods or your wine will end up tasting like vinegar because your taste buds quickly become used to the sweeter taste of the food.

For sweeter Rieslings, avoid pairing them with acidic foods or it will quickly taste like a dessert wine.

Dry Riesling is not an ideal wine for cheese. It's just too acidic. Sweeter Rieslings however can pair with blue or green cheese, although Ports and dessert wines with even higher sugar levels are usually better compliments.

Sweet Riesling pairs with almost any cuisine that has a sweet element to it. Mostly those foods come from Asia but as was illustrated above, any honey, molasses or sugar based sauces are likely a good compliment for sweeter Rieslings.

## **Pinot Gris / Pinot Grigio**

There are few lines more blurred than that between pinot gris and pinot grigio.

The short explanation of their difference is that gris is based on the French Alsace style, riper and richer, with more alcohol and sometimes a little sweetness; grigio is based on the Italian model, lighter and simpler with less alcohol. The primary fruit flavours in Pinot Grigio are lime, lemon, pear, white nectarine and apple. Depending on where the grapes are grown, Pinot Grigio can take on faint honeyed notes, floral aromas like honeysuckle, and a saline-like minerality.

Pinot Grigio doesn't have a strikingly unique flavour the way Moscato, Riesling or Sauvignon Blanc do, but it does offer a refreshing acidity and a weighty feeling on the middle of your tongue.

## RED BURGUNDY

**Côte de Nuits and Côte de Beaune are called Côte d'Or together.** Côte d'Or means *Golden Slope*. The Côte de Nuits and Côte de Beaune are historically considered the most important regions in Burgundy.

The **Côte d'Or** is a limestone escarpment in Burgundy, France. It stretches from Dijon in the north to the river Dheune to the south, overlooking the valley of the Saône to the east.

The east-facing slope of the Côte d'Or is home to Burgundy wines such as Gevrey-Chambertin, Clos de Vougeot, Meursault and Montrachet. The northern half, the Côte de Nuits, produces red wine almost exclusively. To the south, the Côte de Beaune produces a mix of white wine and red wine.

### **Côte de Beaune red Burgundy Wine Characters:**

The Côte de Beaune is the southern half of the escarpment of the Côte d'Or, named after the important town and wine centre of Beaune. The greatest white wines of Burgundy and some very fine reds are grown on this stretch. The nose is straightforward (small red fruits and notes of animal, humus and underbrush), and precludes a round and seductive palate with just the right degree of acidity to ensure some keeping potential. Its texture is firm without severity, flavourful and captivating.

## RED BURGUNDY COMMUNES of COTE de BEAUNE

**Volnay wine** is produced in the commune of Volnay in Côte de Beaune of Burgundy, and in some vineyards in the commune of Meursault. The *Appellation d'origine contrôlée* (AOC) Volnay is only used for red wine with pinot noir as the main grape variety. There are no Grand Cru vineyards within Volnay, but several highly regarded Premier Cru vineyards.

Three principal villages of the Côte de Beaune are particularly well-loved – Meursault, Pommard and Volnay. Volnay nestles between the other two, producing famous, silky-smooth wines.

**The style of Volnay wine is typically light and aromatic, and elegant and silky rather than powerful, with considerably less tannin than the Pommard wines from the neighbouring village. You'll often hear them described as 'feminine'.**

**Pommard wine** is produced in the commune of Pommard in Côte de Beaune of Burgundy. The *Appellation d'origine contrôlée* (AOC) Pommard is only used for red wine with Pinot noir as the main grape variety. There are no Grand Cru vineyards within Pommard, but several highly regarded Premier Cru vineyards.

**Pommard wines are typically among the most powerful and tannic of the Côte de Beaune wines, providing a clear contrast to the light and elegant Volnay wines from the neighbouring village.**

## VINTAGES

**2010:** The 2010 vintage for Burgundy was very good and there should be a wide range of wines drinking well now. **Despite the climatic difficulties encountered, this was a superb vintage for the red wines of Burgundy. Showcasing a true delicacy and purity of fruit, with dominant cherry and raspberry character and a fresh finish.**

A harsh winter saw heavy frosts damage vines and conditions failed to improve much in both spring and early summer. A cool, damp June made flowering difficult and concerns around rot and mildew raised their ugly heads.

The unseasonable weather continued throughout August, and rot and disease continued to test producers. Happily, September saw temperatures finally heat up, but some vineyards – particularly in Santenay and the Côte de Beaune – were badly hit by hail. There was also the occasional late summer storm to contend with, but damage was kept, thankfully, to a minimal although some vineyards struggled with uneven ripening.

The harvest took place in balmy weather over September and October. However, careful sorting was necessary, as various grapes had suffered during the growing season from hail, rot and disease. Despite the myriad problems, the cooler-than-average temperatures proved the saving grace of the vintage preserving the acidity, fruit and aromatic character in the grapes. The heavily reduced yields also helped concentrate the flavours. **The resulting wines were elegant, with the racy acidity and precision typical of a cooler vintage.** Show stopping wines came from the Côte de Nuits, but great examples also came from producers in Côte de Beaune, Pommard and Volnay.

**2007:** For Burgundy, the 2007 vintage had some highlights.

The growing season got off to a fine start with a spectacularly warm April, but then conditions abruptly changed. Cool, damp weather set in for the duration of the summer and the endless dank days allowed both mildew and grey rot to take hold. The white wine appellations of Chassagne-Montrachet, Montrachet and Saint-Aubin also suffered from intense hailstorms, which massively cut yields. Producers had to exercise constant vigilance until conditions eventually changed late August when the sun finally emerged to dry out the vines. The warm weather continued into September ushering the grapes to phenolic ripeness, while benevolent winds dried out the grapes and freed them from rot. This late boon of good weather ultimately rescued the vintage from potential disaster.

The harvest was generally successful, although careful sorting was essential, however, the resulting wines were a mixed bag. **In general, the wines favoured plush fruit over weight and structure, and it was arguably more a year for whites than reds. The reds tended to be fresh, with bright forest fruit and aromatics, with some even exhibiting a mineral streak. However, the biggest drawback was some did lack a touch of depth along with the capacity for long-term aging.**

Some excellent wines, particularly grand crus, emerged from Gevrey-Chambertins and Morey-St-Denis in the Côte de Nuits, and some shining examples were also made from various appellations in the Côte de Beaune, particularly from Santenay, Volnay, Pommard and Beaune