

AXA Millesimes

Chateau Pichon-Baron is the Bordeaux version of a fairytale chateau. Naggingly familiar in its appearance, Pichon Baron was built in 1851 and has long been recognized as one of France's most important chateaux. With its reflection in the pool before it, Pichon Baron is the epitome of beauty and grandeur. The Second Growth Chateau Pichon Longueville Baron produces rich, full bodied, spicy, concentrated and elegant Bordeaux wine. Chateau Suduiraut Premier Cru Classé is part of the Sauternes appellation in Gironde, in the region of Graves and whose winery is located in Preignac, adjacent to Château d'Yquem. With 92 hectares, most of which are planted with Semillon and Sauvignon Blanc vines, Château Suduiraut is one of the biggest estates in this appellation. The vineyard stands in a single plot around the

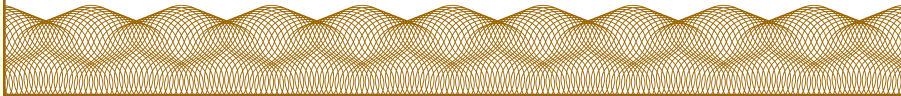


château and is planted in very deep gravel soils, giving the wine all its nobility and character. Old vines, low yields, regular, painstaking preparation work all season long, and strict grape selection during the harvests all lead to magnificently concentrated grapes, sweetened by the noble rot. The same attention to detail is brought to the winery where these grapes are gradually transformed into a golden nectar.

The Wine  
and Food  
Society  
NEW YORK

Congratulations to Geri Perna for her recognition from the International Wine & Food Society for her years of service to the New York Branch. The IW&FS Certificate of Appreciation is testament to how valuable she was to our success. Geri served as the New York Branch's executive assistant for over 30 years. Geri orchestrated the many tasks like a consummate conductor, organizing of all our events, greeting everyone and making sure they were seated with grace and style. She was the face of the Society for decades. She managed all

of our requests with ease and friendliness. We applaud Geri this evening as the IW&FS honors her service.



*Here's to the corkscrew - a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly.*

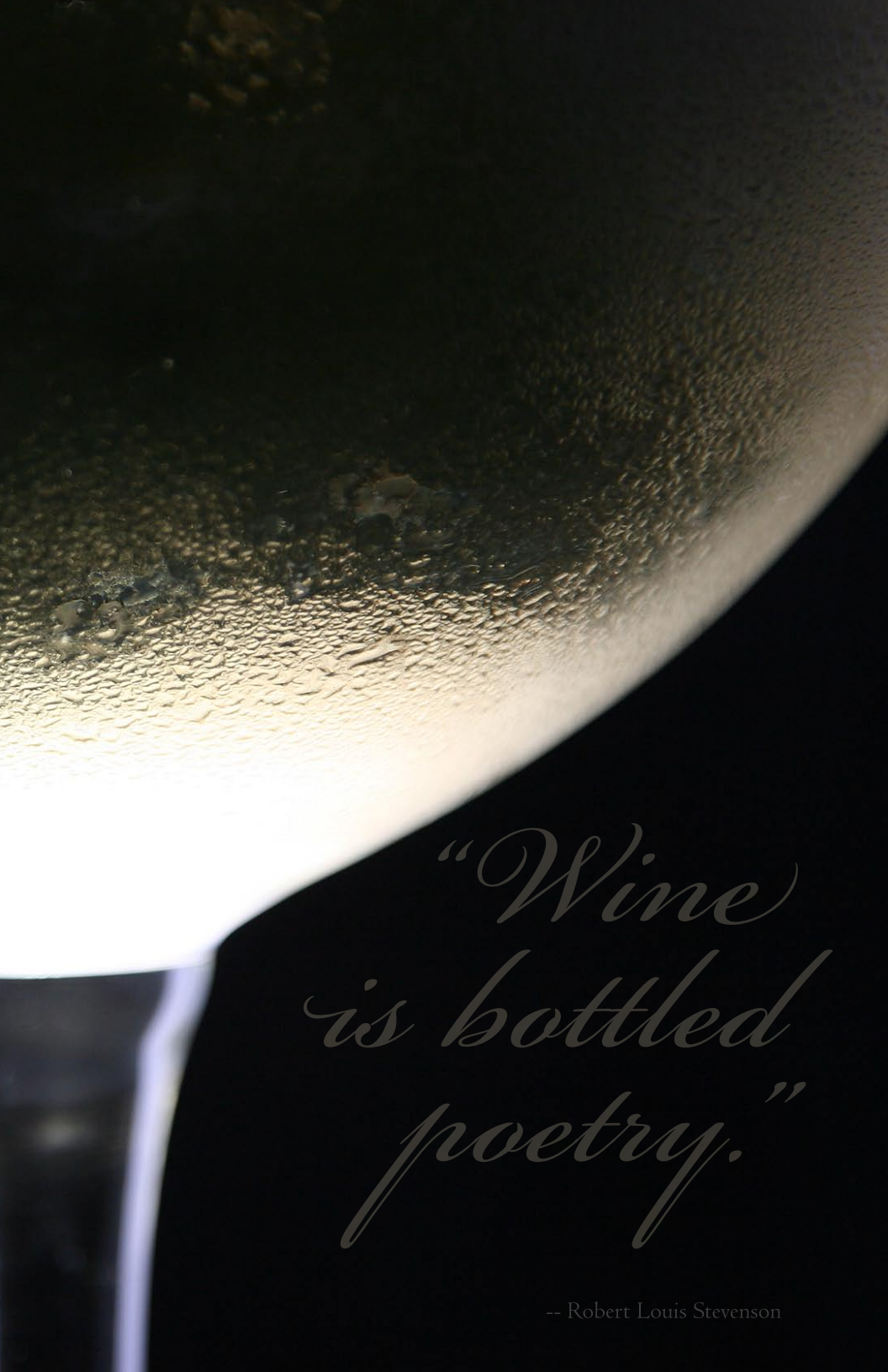
W.E.P. French (From the wine list of Commander's Palace in New Orleans, LA courtesy of John McDonald, Dallas, TX)

Gala  
Dinner at  
Bouley

January 24, 2012

*"One not only drinks  
the wine, one smells it,  
observes it, tastes it,  
sips it and...  
one talks about it."  
- King Edward, VII*

THE WINE  
& FOOD SOCIETY  
NEW YORK



*“Wine  
is bottled  
poetry.”*

-- Robert Louis Stevenson

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Gregory Hurst

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# Menu

*Menu specially created by Chef David Bouley*

*Chef's Selection of Reception Canapés*

*Toasts for reds*

*Chateau Pibran & Les Tourelles de Longueville 2008*

*Toasts for whites*

*S de Suduiraut 2009 & Castelnau de Suduiraut 2007*

*First Course*

*Chatham Day Boat Lobster with Fresh Scottish Langoustine*

*Chateau Suduiraut 1999 and 1997*

*Second Course*

*Forager's Treasure of Wild Mushrooms with Dry Aged Grass-Fed Steak Tartare*

*Chateau Pichon Longueville Baron 2003 and 2002*

*Third Course*

*New York State Organic Squab Baked "En Cocotte"  
with Pine Tree Needles, Chestnuts and Cherries*

*Chateau Pichon Longueville Baron 2001 and 2000*

*Fourth Course*

*Organic Colorado Rack of Lamb, Zucchini-Mint Puree, Langres-Aligote Potato*

*Chateau Pichon Longueville Baron 1990 from the cellar of the W&FSNY*

*Fifth Course*

*Chef's Selection of Domestic and Imported Artisanal Cheese*

*Chateau Suduiraut 2006 and 1989*

*Sixth Course*

*Tree Ripened Golden Hawaiian Pineapple Soufflé  
With a Pistachio Melting Core, 10 Exotic Flavor Sorbet*



*We extend our thanks to Chef David Bouley and Director of Private Dining, Danielle Falcolne. We want to express our appreciation to Jean Rene Matignon and Pierre Montegut for their involvement and for the generous support from Christian Seely, Managing Director, and Nancy Rugus, Director of Americas for AXA Millesimes. The Society thanks Angela Grande and Guiding Graphics for our gala program and Event Chair, Gregory Hurst for arranging and executing this special evening.*

*“A bottle of wine begs  
to be shared;  
I have never met a  
miserly wine lover.”*

Clifton Paul Fadiman



**JEAN-RENE MATIGNON**  
Technical Director at Château Pichon-Longueville  
Jean-René Matignon was born in the Anjou region and grew up in a family of winemakers. His great-grandfather was a cooper.

In 1982, with a Vocational Training Certificate in Oenology for Montpellier Agricultural Highschool and a Business Training Certificate to his name, he left for Canada. He spent a year at a winery in British Columbia, where he perfected his knowledge of English. Upon his return to France in 1983, he joined the Angers Chamber of Agriculture.

In 1985, he became the cellar master and vineyard supervisor at Château Pichon-Longueville. He has been the Technical Director since 1987. With his team, he devotes all his skills and painstaking efforts to producing a great Pauillac wine.



**PIERRE MONTÉGUT**

Born in 1965 in Bourg Saint-Maurice (Les Arcs), in the heart of the mountains of the Savoie region, Pierre has studied both at l'ENITA (Bordeaux) and at the Institut d'Oenologie de Bordeaux (Talence). His first work experience included the vinification of red wine at

Château Potensac (Médoc) in 1988 then at Château Léoville Las Cases (Saint-Julien) from 1989 to 1990.

Pierre then moved further North, to Vouvray, where he worked as Technical Director at Clos Baudoin Poniatovski (18 ha) from 1992 to 1995 and then at Domaine Lafourcade (36 ha) from 1995 to 1998 where he acquired his great knowledge of sweet wines with the vinification of the famous Quarts de Chaume and Bonnezeaux. His first experience with red wines was then revived when Pierre Montégut decided to take on a larger property, and Château de Gueyze in Buzet, seemed to be the right choice for him. He managed this 80 hectare property from 1998 to July 2004.

Technical Director of Château Suduiraut (92 ha) since the 2004 harvest, Pierre Montégut continues to inject his enthusiasm for sweet wines into a great historic Sauternes property.