

THE WINE AND FOOD SOCIETY OF NEW YORK

14 O'Brien Court
Bedminster, NJ 07921
Phone: 908-719-0550
Email: rose@wfsny.org
www.wfsny.org

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The Wine
and Food
Society, inc.
NEW YORK

Château Pontet-Canet, Pym Rae and Tesseron Cognac Dinner at the Iconic Bar Boulud with Noé Tesseron

Thursday, September 26, 2024
Reception 6:30 PM; Dinner 7:15 PM
Members \$350.00 • Guests \$425.00
Event #1327

Dear Member:

Please join Events Chair Gunnar Pritsch in welcoming Noé Tesseron, one of the owners of Pauillac favorite Château Pontet-Canet and Napa Valley Estate Pym Rae at Bar Boulud, Chef Daniel Boulud's acclaimed French bistro across from Manhattan's Lincoln Center. Not only will Noé be presenting five different wines -- the evening will also be 'bookended' with Tesseron cocktails and Cognacs.

About Château Pontet-Canet

Chateau Pontet Canet is a fifth-growth Pauillac estate that has earned a reputation well beyond its historical classification and has embraced biodynamics across its 81 hectares. The push for biodynamics started in 2004. All the fermentation is with indigenous yeast (a rarity in Bordeaux). In addition to wood vats for fermentation, amphorae made of gravel and limestone are used to limit the amount of new oak used and allow the fruit's quality to show fully. Sorting is by hand, and all punching-down is done manually to avoid over-extraction. In the vineyard (mostly gravel on limestone bedrock), Cabernet accounts for 62%, Merlot 32%, Cab Franc 4%, and Petit Verdot 2% of plantings. We will enjoy the 2006, 2009 and the legendary 2010 vintages on this auspicious occasion.



About Pym Rae

In 2016, the Tesseron family purchased the former estate of actor Robin Williams in Napa Valley. The actor christened the vineyard with the middle names of his children "PYM" and "RAE". Due to this touching story and out of respect for the previous owner, the Tesseron family have chosen to continue this name for the domain's wine. The vineyards are located in the Mount Veeder region. Veeder is the coolest of Napa Valley's Mountain AVAs. Therefore, the Cabernets tend to be very high in tannin and acidity and are capable of great age. This is one of Napa Valley's largest AVAs yet is one of the least planted due in large part to the extreme cragginess of the terrain. The few locations genial enough to host vineyards tend to be rather small in size, so Mount Veeder



Menu

RECEPTION

Chef's selection of passed canapés
Tesseron Cognac Sidecar
and
Tesseron Cognac French Mule

FIRST COURSE

Coq au Vin
red wine braised chicken, bacon
lardons, mushrooms, pearl onions
2006 Château Pontet-Canet

ENTRÉE

Duo of Beef
celery root, roasted carrots, pearl
onions, truffle bordelaise
*2009 & 2010 Château Pontet-
Canet*

CHEESE COURSE

Blakesville Creamery Afterglow,
Murray's 18 Month Aged Comte,
Bleu d'Auvergne
*2016 & 2021 Tesseron Estate
Napa Valley Pym Rae*

DESSERT

Roasted Fig Tiramisu
lady finger biscuit, fig-espresso
compote, tiramisu cream
*Tesseron Cognac Lot n°53 XO
Perfection*

is mostly home to small-scale artisan operations. Mount Veeder’s soils are a complex jumble of substrates (Franciscan Mélange), with only the rare pocket of volcanic material. We will have both the inaugural vintage and the current release.

About Tesseron Cognacs

Tesseron Cognacs are made from the two most prestigious appellations in the Cognac region – Grand Champagne and Petite Champagne, where the Maison owns about 40 hectares. Tesseron is one of the last Cognac houses to still use the three Charentais grape varieties: Ugni Blanc, Folle Blanche and Colombard. Ugni Blanc is the main variety used in all the blends. It forms the backbone of all great Cognac.

We will start the evening with two Tesseron Cognac-based cocktails – a Sidecar and a French Mule (for those interested in mixing these at home, the recipes can be found [here](#) and [here](#)). As we move to the dessert and subsequent digestif, Noé will share two true treasures from the Cognac house. Tesseron Cognac Lot N° 53 XO Perfection is a blend of their most sublime stocks of Grande Champagne Cognac. It has a sumptuous topaz



color with a bouquet of plums, figs, and chocolate on the palate. This Cognac borders on perfection (hence, the name), due to its finesse and complexity. The digestif will be the extremely rare – and VERY EXPENSIVE – Tesseron Cognac Lot N°29 Exception, the jewel of the Tesseron collection of Cognacs. For those interested, Parker rated these two Cognacs 98 and 100 points.

About Bar Boulud

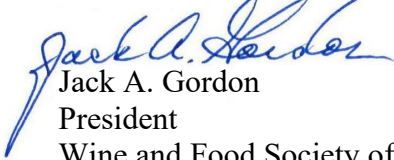
Daniel Boulud, needs no introduction: A native of Lyon, France, he is today considered one of America’s leading culinary authorities and one of the most revered French chefs in New York, the city he has called home since 1982. Bar Boulud’s Executive Chef Daniel Guzman, who prepared the great meal we will have with the Tesserons’ wines and Cognacs, worked under the mentorship of Daniel Boulud at Restaurant Daniel before he was promoted to Executive Chef at Bar Boulud.

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The Society thanks Events Chair Gunnar Pritsch for organizing this event, Noé Tesseron for sharing his family’s wines and Cognacs with us, Executive Chef Daniel Guzman for creating the perfect menu, Event Coordinator Yulia Florinskaya and the entire Bar Boulud team for hosting this wonderful dinner. This is a “not to be missed event.” Since there are space limitations (seating is limited to 40 members and guests), we urge you to log in to get a seat at the table, or contact Rose at rose@wfsny.org or [908-719-0550](tel:908-719-0550).

DIGESTIF *Tesseron Cognac Lot n°29 Exception*

In wine, food and friendship,


Jack A. Gordon
President
Wine and Food Society of NY

Date: Thursday, September 26, 2024

Time: Reception 6:30 PM SHARP; Dinner 7:15 PM

Location: Bar Boulud, 1900 Broadway (across from Lincoln Center)

Dress: Business Casual with name tag

Contribution: \$350 members; \$425 guests (there will be a 4% surcharge if paying by credit card, so please use Zelle or pay by check to reserve your seat(s)).

Note: Your attendance at this event constitutes your consent to the use of your name and likeness on the Society's social media and website.