

THE WINE AND FOOD SOCIETY OF NEW YORK



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January 12, 2026

A Trinity of Perfection: Vérité Dinner at Le Jardinier

Wednesday, February 11, 2026
Members \$295 • Guests \$345
Reception 6:00pm; Dinner 6:45pm
Event # 1343

Dear Member:

Please join Events Committee Co-Chairs Ian Harris and Gunnar Pritsch and me for an extraordinary evening exploring one of California's most acclaimed wine estates. We will gather at the Michelin-starred Le Jardinier in their private dining room, Sereine, for a both a vertical and a horizontal tasting of Vérité's celebrated trilogy of Bordeaux-inspired blends. All at a price that can't be beat. (Indeed, several of the wines we'll be enjoying retail for more than the price of this event!)

The Event

Elyse Kudo, National Sales Manager and VP of Spire Collection, will guide us through nine exceptional wines paired with a four-course menu curated by Le Jardinier Executive Chef Andrew Ayala. The evening will begin with Champagne Henriot Brut Millésimé 2015, continue with Vérité's limited production Diamant Sauvignon Blanc 2024, then vertical and horizontal samplings of Vérité's flagship trio, and conclude with Château Lassègue 2020 from Saint-Émilion. This progression of Vérités—from mature expressions to the acclaimed 2019s—will reveal the remarkable evolution and cellaring potential of these modern classics.

About Vérité

The story of Vérité begins with a legendary challenge. In 1997, when Jess Jackson of Jackson Family Wines asked renowned French vigneron Pierre Seillan if he could make a Merlot as good as Pétrus in Sonoma County, Seillan's response was audacious: "Why not better?" This conversation sparked the creation of Vérité (French for "truth"), established in 1998 with a singular mission: to craft world-class wines without compromise.



Our very own Gunnar Pritsch at the winery.

Champagne Reception

Passed Canapés

Cured Hiramasa

Prosciutto and Cantaloupe

Burrata Bruschetta

**2015 Champagne Henriot
Brut Millesime**

First Course

Noix de Saint-Jacques

Scallops with honeynut
squash, corn and piquillo
fricassée

**2024 Vérité Diamant
Sauvignon Blanc**

Second Course

Magret de Canard

Duck breast with spices,
plums, arugula and yuzu coulis

2008 Vérité La Muse

2013 Vérité La Joie

2015 Vérité Le Desir

Third Course

Wagy u Bavette

Wagy u beef sirloin with
pickled ramps, black garlic and
onion soubise

2019 Vérité La Muse

2019 Vérité La Joie

2019 Vérité Le Desir

Menu continued on next page

Importantly, while often grouped with Napa's cult wines, Vérité is actually located in Sonoma County—a critical distinction, as their fame comes from proving that Sonoma's diverse terroir can produce Bordeaux blends that rival the finest wines of Napa and France.



Seillan's revolutionary approach relies on his "micro-cru philosophy"—sourcing from more than 50 small, distinct vineyard blocks across four Sonoma appellations: Alexander Valley, Bennett Valley, Chalk Hill, and Knights Valley. Each parcel is harvested and fermented

separately, then aged in custom French oak barrels, providing hundreds of unique components for blending. This methodology, which Seillan calls *droit du cru* ("right of the soil"), mirrors the practices of top Bordeaux châteaux and allows each vineyard site to express its intrinsic character with clarity and precision.

Since 1998, Vérité has garnered unprecedented acclaim, achieving seventeen 100-point scores from *Robert Parker's Wine Advocate*. For example, in reviewing the 2013 La Muse, Parker declared it "amazingly like a great vintage of Pétrus"—the ultimate validation of Seillan's original vision. Today, Vérité is led by Barbara Banke (Jackson's widow), her daughter Julia Jackson, and Seillan's daughter Hélène, who serves as assistant winemaker.

The Vérité Trinity

Vérité produces three distinctive blends each vintage, representing the three major Bordeaux styles:

La Muse – Merlot-dominant, inspired by Pomerol. Elegant, velvety, and graceful, La Muse embodies the feminine side of Bordeaux varieties.

La Joie – Cabernet Sauvignon-dominant, inspired by Pauillac. Powerful, structured, and bold, La Joie ("The Joy") represents what Jess Jackson called "the happy, macho Cabernet Sauvignon."

Le Désir – Cabernet Franc-dominant, inspired by Saint-Émilion. The most aromatic and complex of the three, Le Désir ("The Desire") is described as seductive, with high-toned aromatics and an iron-graphite core.

Beyond the trilogy, we will taste Diamant, Vérité's limited production Sauvignon Blanc blend that demonstrates Seillan's precision extends beyond red wines, as well as Château Lassègue, a Saint-Émilion Grand Cru Classé acquired in 2003 and co-owned by the Jackson and Seillan families.

Cheese Course

Compte and Petit Basque

Walnut raisin bread

2020 Château Lassègue

Dessert

Le Jardinier Dark Chocolate

Ice Cream

Plant-based and vegan

About Le Jardinier

Created by Michelin-starred Chef Alain Verzeroli and The Bastion Collection, Le Jardinier is a culinary sanctuary in the heart of Midtown Manhattan, known for its refined, vegetable-forward French cuisine. We will dine in Sereine, the restaurant's elegant private dining room—a chicly appointed double-height space designed by award-winning architect Joseph Dirand. With an open kitchen, impeccable service, and a serene, botanical-inspired ambiance, it provides the perfect setting for this exceptional evening.

This is an extremely rare opportunity to taste these highly allocated wines, which are typically available only through the winery's mailing list. The three 2019 Vérité wines alone—which received a combined 299 out of 300 possible points from critics—represent an extraordinary tasting of California winemaking at its pinnacle.

The Society sincerely thanks Elyse Kudo of Spire Collection; Ian Harris and Gunnar Pritsch for organizing this event; Executive Chef Andrew Ayala and the team at Le Jardinier; Alessandro Fagorzi, Director of Restaurants for The Bastion Collection; and our retail partner, K&L Wine Merchants, for curating this unforgettable evening.

Please make your reservation online at www.wfsny.org or by contacting Rose at rose@wfsny.org or 908-719-0550. This event is limited to 28 members. If not sold out by January 22, guests will be welcome in waiting list order.

In wine, food and friendship,



Jack A. Gordon
President

Date: Wednesday, February 11, 2026

Time: 6:00PM to 10:00PM

Location: Le Jardinier (in The Sereine Room), 610 Lexington Ave (@ 53rd St.)

Dress: Business casual with name tag

Contribution: \$295 members; \$345 guests (there will be a 4% surcharge if paying by credit card, so please use Zelle or send a check to reserve your seat(s)). Zelle payments can be made using rose@wfsny.org or 917-733-8289.

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