

More London wine dinners

17 Sep 2008 by Jancis Robinson

Following in the wake of Howard Ripley and Café Anglais, whose forthcoming London wine dinners we announced [here](#) last week, Berry Bros and Bordeaux Index are also organising some high- flown wine evenings. Economic meltdown, be damned. Below are the details, mostly supplied by the merchants but I have commented and edited where necessary.

BERRY BROS

These are two evening tasting events for up to 12 people in the Long Room of the Berry Bros town house in Pickering Place, just behind the shop at No 3 St James' Street. [Berry Bros seem to own virtually all of the south east corner of St James' Street – JR]. Food is served during the evening but the emphasis is apparently on tasting the wines rather than on a formal dinner.

Bordeaux First Growth Trio Monday 6 Oct, 7.00 for 7.30pm

£ 895 a ticket

A look at the three great consecutive vintages of **1988, 1989 and 1990** as interpreted by three of the First Growth chateaux: **Ch Lafite- Rothschild, Ch Haut-Brion and Ch Margaux.**

Jasper Morris MW will present the wines in three flights, a château at a time, enabling participants to discover both the character and quality of each vintage as well as the styles of these leaders in the communes of Pauillac, Margaux and Pessac- Léognan.

1988 produced wines that were very fine and classic, the 1989s were phenomenally rich and concentrated, while 1990 combined the best elements of both and was rightly hailed as one of the finest years Bordeaux has seen.

The evening will also include:

An aperitif of **Ruinart Rosé 1990 Champagne**

A light supper prepared by Berrys head chef to accompany the tasting

A suitably indulgent Sauternes – **Ch d'Yquem 1962** - as a finale.

A tour around Le Montrachet

**Tuesday 28 Oct, 7.00 for 7.30pm
£995 a ticket**

Guests will be welcomed with a glass of **Krug Grande Cuvée** before settling down to compare and contrast some of Burgundy's greatest white wines, in and around Le Montrachet.

Alongside the first course, a trio of grand crus from Domaine Leflaive's 2002 vintage will be served. The second flight, with accompanying dish, will be Le Montrachet 1999 from three of the greatest producers, Ramonet, Lafon and Domaine de la Romanée Conti.

With the final course, to round off the evening, a glass of 1978 Grands Echézéaux, Grand Cru, Domaine de la Romanée- Conti.

2002 Bienvenues- Bâtard- Montrachet, Grand Cru, Domaine Leflaive

2002 Bâtard- Montrachet, Grand Cru, Domaine Leflaive

2002 Chevalier- Montrachet, Grand Cru, Domaine Leflaive

1999 Montrachet, Grand Cru, Domaine Ramonet

1999 Montrachet, Grand Cru, Domaine des Comtes Lafon

1999 Montrachet, Grand Cru, Domaine de la Romanée- Conti

1978 Grands Echézéaux, Grand Cru, Domaine de la Romanée- Conti

BORDEAUX INDEX

Château Margaux dinner

In similar format to Bordeaux Index's Cheval Blanc dinner last year, the fine wine trader will be taking over The Square in Mayfair to host a Château Margaux dinner with their general manager Paul Pontallier.

Wednesday 29 Oct

£750 per head.

Wines to be served will be:

Krug Grande Cuvée

**Pavillon Blanc du Ch Margaux 2004
Pavillon Rouge du Ch Margaux 2001
Ch Margaux 2001
Ch Margaux 1996
Ch Margaux 1990
Ch Margaux 1985
Ch Margaux 1983 (en magnum)
Ch d'Yquem 2001**