

# u3a ST AUSTELL WINE APPRECIATION GROUP

## OCTOBER 2023 NEWSLETTER



Dear Wine Group Members

A quick short “Pre-October” newsletter just for a few updates.

### **Review of Wadebridge Wines, A Tour Along the Loire Valley**

Sebastien Emery was everything I thought he would be, and more! His extensive knowledge of the wines, each having their own story was not only interesting but full of facts. Every one of the 6 wines he presented was an unknown to us, albeit very similar to some more commonplace wines we are familiar with.

Starting off in the East, not too far from the Atlantic, spreading West to Orleans and many places in-between along the 300sq kilometres of the Loire Valley, we were treated to delights on the nose and palate. Orders have now been amalgamated and placed with him, at a discount of 10% off the prices

shown. Do visit their shop in Wadebrige, which has over 1200 wines, spirits and deli items. In addition, Christmas hampers at the appropriate time of year.



1. **Assadet Menetou Salon 2022 13%, £17.95.** Situated next to Sancerre and having similar terroir, made of 100% Sauvignon Blanc, no oak and grown as organic. Menetou village produces 40,000 hectare litres pa.
2. **Vinconniere Muscade sur Lie – Clisson 2018 13.5%. £22.00**  
Muscadet made in Clisson must remain sur Lie for a minimum of 24 months, this wine had had 36 months and is considered the “Grand Cru” of Muscadet. Superb match for seafood, do not serve too cold.
3. **Haut Fresne Gamay d’Ancenis Rose 2022 13% £11.95** A rose made from Gamay grapes, this had quite a bright pink colour, fruity nose (raspberry, strawberry) and dry on the palate. From the Anjou appellation. Great as aperitif or with charcuterie.



4. **Cheverny Rouge Domaine Daridan 2019 13/5% £14.95** A lighter style red 80% Pinot Noir, 20% Gamay (as Loire winemakers prefer). From Orleans in Northern Loire. Sandy soil, chalky texture with a specific regional style and plenty of acidity.
5. **Langlois Saumur Chamigny Rouge 2019 13% £14.50** An earthy red from Cabernet Franc grapes with bursts of dark blackberries and a delicate nose of red fruits.
6. **Bonnezeaux La Petite Croix £19.95** A dessert wine from Cote de Lyon using Chenin Blanc grapes. 60g sugar so not very high, using late harvest grapes with only naturally occurring sugars (noble rot). A Premier Cru of dessert wines. Light but unctuous, sweet but not cloying, absolutely delicious. Also good with blue cheese.



Suffice to say, I have invited him back next year, theme to be decided as I know he will give us another wonderful evening...not to mention that accent!!

### **A reminder of the forthcoming events to book for...**

Just to make you aware that you should receive an email from Sue confirming your place(s) at any event once you have notified her of payment. If this confirmation is not forthcoming and to avoid disappointment, please check she has received your original mail.

**November 16<sup>th</sup>** a visit to Old Chapel Cellars, Truro for a tasting “**Wines for Christmas Gatherings**” – what to drink/serve when the family or friends come over, or for formal dinner parties and large drinks parties. A mix of fizz, red white and dessert wines. Another lovely cosy venue for what has been most interesting and varied tastings in the past, again with delicious bites.

**Price pp £30** with nibbles to accompany. Minibus cost £13.50pp maximum by bus 16 but venue can take 20 as above. Pay online, confirm to Sue Osbrink and await her final confirmation as numbers on the bus limited.

[Last booking date October 16th](#)

**December 15<sup>th</sup> Wine Group Christmas evening** - Arts Centre. 6.45pm to 9.45pm. Cost for wines and room booking £14pp. [Book by November 20<sup>th</sup>](#)

**Here is a message from “Santa’s little helpers” ...**

“Hello members

We merry six are putting together an Evening of Christmas delights for this year’s Wine Appreciation group Christmas Event. We will be having a theme of **Wines from Europe**.

The usual smorgasbord of finger food always goes down well, and upon booking, a list of food items will be sent to you for you to pick a favourite food to make and bring along.

There will be some Christmas entertainment and a few fun things for your enjoyment. Please, if you so wish, wear something Christmassy, a jumper, earrings, antlers, hat or flashing brooch, anything you like.

We very much hope you can join us on the 15<sup>th</sup> to celebrate Christmas with some excellent wines, great food and fun.

Santa’s Little Helpers”

I would like to thank these 6 ladies for volunteering what always appears an easy evening, but in fact involves a lot of thought, planning, buying and admin, to ensure it runs smoothly. So HUGE thanks to Sue S, Sue O, Elaine N, Elaine B, Karen and Lucinda. You stars!

Please email Sue as below confirming your payment, and she will send you the list of Christmas party food, from which you can choose. So please do **book now**, so that the group can start planning within the budget and according to numbers to purchase the wines.

[susanosbrink@gmail.com](mailto:susanosbrink@gmail.com)

**PAYMENTS TO THE WINE GROUP ACCOUNT PAY INTO ACCOUNT NO 23132587 SORT CODE 20-30-47 “Wine Community” (Barclays bank). Include the reference number given for each event, with the xxxx being your membership number(s)**

For 2024 current plans in the pipeline are:

- Another evening from Carol Avery at the Yacht Club in Pentewan, covering Volcanic Wines, a new and unusual but interesting topic.
- I have been in discussion with “Cornish Wine Tasting” about coming to present tasting, topic to be finalised, but they will present premium wines.
- A possible tasting at the new wine shop in Fowey called Johns. Watch this space.
- A return visit from Wadebridge Wines, a visit to Ellis Wharton and Old Chapel Cellars
- A trip to (please let me know your preference, majority will choose) Polgoon Vineyard, Penzance or Knightor Winery (and possible lunch)
- A Call my Bluff type evening organised by 3 of our members – again, many thanks to them for volunteering.

It is fantastic that members are volunteering to take charge of an event, this is what the u3a is about, and it is so encouraging.

We need to have volunteers please to take charge of food on one evening each at the Arts Centre. You will be given a budget to purchase cheeses, biscuits, bread and grapes. You will take home the previous month tablecloths (to wash if necessary), bread baskets, cheese platters and knives, to bring to the meeting and layout the food. This has been quite a lot for me to do as well as getting tables and chairs laid out, and talk to the speaker, so help will be much appreciated. It will only need a few to offer to do one month and we will have the year at the Arts Centre covered. Thank you.

### **Wine Tasting Review from Jenny Skipp**

“We tried this wine last night with our meal at one of our favourites places we stayed in the past - the Swan Hotel at Bibury in the Cotswolds A great wine for an unusually hot evening in September. To me, it was peachy and creamy, and very crisp and fresh, and went perfectly with my fish meal. Mick

had a steak, but shared this wine as it just wasn't the evening for reds. He found it bold enough to accompany his meal, and we would both buy it again."

Thank you so much Jenny and Mick for sending this in.

Piedmont's Gavi di Gavi whites are made from the Cortese grape, known for its good acidity and fresh green fruit flavours. As such, it makes the perfect food-friendly white for spring or summer drinking, and should appeal to those who like their whites unoaked, crisp but with a good depth of fruit flavour.



Regards Amanda