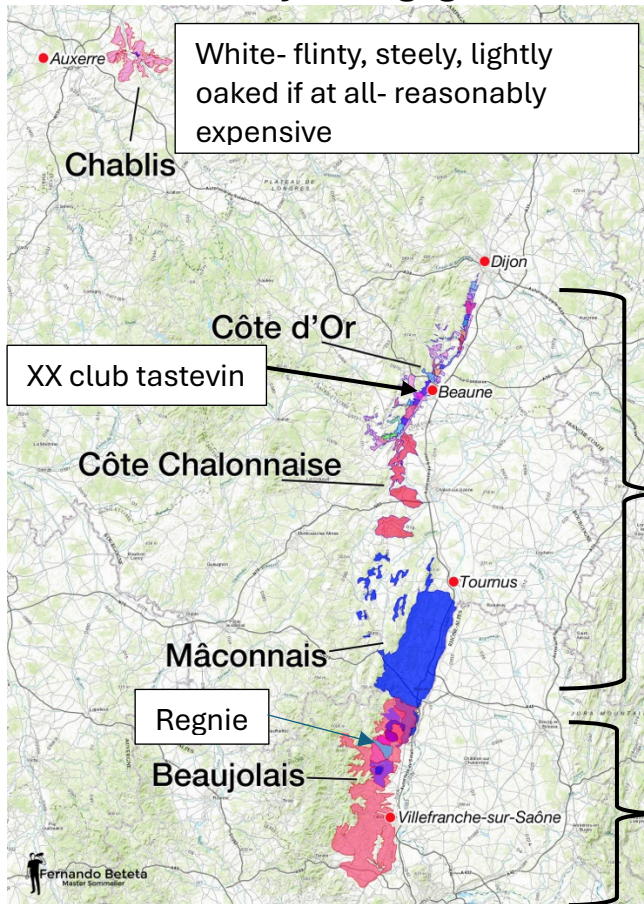


## THE TWENTY CLUB SESSION 116 MEETING 4 WINE NOTES

### The Wine Society- Bourgogne



The wines of Bourgogne / Burgundy- do they also include Chablis to the North and Beaujolais to the South? Depends on who's saying. Jancis Robinson- 'no'. Hachette Guide des Vins- 'yes'. Elsewhere- variable. Does it matter?

Small appellations and often very small vineyards. Reds from pinot noir, whites from chardonnay (small amounts of gamay, **aligoté**, sauvignon and melon). usually quite dear. Region wide AOC includes **Bourgogne Aligoté**.

90% red from gamay- tiny amounts of white. 10 Cru- the newest of which is Regine. These vary in style quite dramatically from deep and reasonably powerful Morgon and Moulin-a-Vent to light and fruity Regnie and Fleurie. Whole bunches fermented intracellularly- light tannin and colour and fruity flavours- cherries, red berries.

**Red- The Wine Society's Generation Series Regnie 2022 Gamay, 13.5% £12.50 Drink now- 2025** 'An absolute stonker from the ever-reliable Wine Society, this easy-drinking red from the newest Beaujolais cru boasts intense fruit and a long, satisfying finish featuring raspberry, cherry and a vanilla hint. Best enjoyed young.' Daily Express. '...light and silky, with pleasing freshness and depth.' The Times (sorry). I've had this and in a moment of sheer bliss rated it a 4.5 on Vivino- a touch generous? But why not it is fresh, fruity and joyous and well worth 13 of my hard-earned English pounds (yes, yes I'm a psychiatrist and I have no idea of the meaning of the phrase 'hard work...') Think cherry ice cream with blackberries covered in raspberry sauce. Could be slightly chilled if you are into that sort of thing, which I'm not. Probably good for people that don't really like wine as well as for those that do. Because hardly any tannins. I think it is good value.

**White- The Wine Society's Generation Series Bourgogne Aligoté 2022. Aligoté 12% £18 Drink now- 2028** 'Sylvain Pataille's meursault taste-alike is crammed with complex, golden, nutty, tangy, minerally oomph.' The Times. Not Chardonnay! Almost all the white wine in Burgundy is chardonnay- not this. Aligoté is usually grown at the top and bottom of the slopes and can be grubbed up to replace with more profitable Chard. Traditionally a rather sharp and light 'carafe wine' which is also grown in Eastern Europe on account of cold tolerance. So why bother? Well...Sylvain Pataille is a bit of a fanatic

and makes wines on the 14ha he rents over several small plots. He was a founder of the Aligoteurs, and if you'd really like to buy some of his other Aligoté elsewhere- then that will be £26-31, or £67. I'm hoping this will please. The theory of this wine is that with global warming Aligoté will get richer and fuller, less sharp and apparently this is what happened in 2022.

## **Kir**

Aligoté is also the original wine for blanc-cassis- white wine and crème de cassis, Kir. But why 'Kir'? Enter Pere Felix Kir<sup>1</sup> stage left, Catholic priest, resistance fighter, politician and complete lad. Born 1876 Alsace. Serves in WWI. Moves to Dijon. Likes blanc-cassis, a lot. WWII. June 1940- Mayor of Dijon runs away. Kir takes up the job. When a German colonel arrives at the Marie- *'I'm not going to talk to anyone who's less than a general- and you should have knocked before you came in.'* He then convinced the Germans to use the Dijon synagogue as a store house (so it couldn't be burnt down) and hid the artefacts. Meanwhile he began to turn up at Longvic prison camp with notes telling the guards to release prisoners as they were needed *'for infrastructure projects'* in all about five thousand. When people noticed his first death sentence was commuted to prison, then to house arrest. Imprisoned again in '43 for aiding those fleeing to England, sentenced to death- and then released once more. *'What shall we do with this meddling priest?'* Tricky to execute the popular Catholic priest and Mayor- so the Germans decided to get French fascists to do it. Shot twice from a volley of five fired by Alec Cordier, and knowing there was one left, rather than waiting for the coup-de-grace he got to his feet. The assassin fled and Kir was spirited away. 11.09.1944- he met the column about to liberate Dijon, picked up a machine gun and sat on the lead tank. Which annoyed de Gaulle. And so: blanc-cassis became Kir. Subsequently both the Mayor and Member of the national parliament. And he continued to describe the people who came to kill him as *'facist fuckers'*.

**Dessert Wine- Don Zoilo 15-year-old Pedro Ximenes, Williams and Humbert 18% £9.50/half** *'A half-bottle for less than a tenner? A no-brainer. With 380g/L residual sugar, it's a dessert in itself - try pairing with vanilla ice cream. Glass- and mouth-coating, it's deep in colour and rich, with plump curranty fruit, figs and toffee. The acidity keeps it fresh, despite the whack of sugar. 94/100'* Decanter  
From William and Humbert's huge bodega, the largest wine cellar in Europe. A bit Christmassy- sorry. Great with vanilla ice cream or with sweet things / mince pies, Christmas pudding, but mostly icecream.

## **Port- Graham's Natura Reserve Port 20% £15.50**

*'New from the Symingtons' organically certified vineyards, and the kind of fantastic-value fortified that Graham's and The Wine Society, does so well. Rich and smooth, warm and spicy, this is über-drinkable - and at this price, not just for Christmas.'*  
Trent Crimm The Independent. One of the many ports from the Symington family who own; Graham's, Dow's, Warre's, Quinto do Vesuvio, Smith Woodhouse, Gould Campbell, Quarles Harris and Cockburn's and over 1000 hectares of vines. So they

---

<sup>1</sup> The Religious Resistance. We Have Ways of Making You Talk. Podcast 20 June 2023

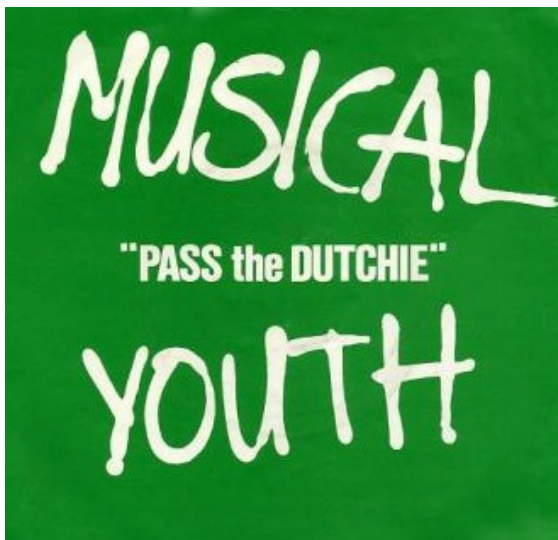
won't run out. Perfect with cheese especially stilton, but why not with a casserole?  
Organic and environmentally friendly. Dark, sweet, luscious and smooth.

### **Badly Behaved Clerics**

Well.... *'it started with Bishop Henry Bathurst who was Bishop of Norwich from 1805 to 1837. He reached the age of 93, and, in his later years tended to "nod off" at dinner, leading to an annoying "traffic jam" of Port Decanters building up at his right elbow! The other Bishops referred to simply perpetrated the story.'* Such confusion – as Lewis Bagot was the Bishop of Norwich from 1783 to 1790. He looks a bit glum. Unlike this newsreel footage of Kir.



Sagacious advice along much the same lines...



*I say  
Pass the Dutchie 'pon the left hand side  
Pass the Dutchie 'pon the left hand side  
It a go bun (give me the music, make me jump  
and prance)  
It a go dung, ya know? (Give me the music,  
make me rockin' at the dance)*

I think the sentiment is much the same.