

# BEAUREGARD

café & provisions

June 24 2019



Our Bailliage Members were hosted on Monday evening at a new café in Brentwood Bay, now an upscale neighbourhood and sailing destination, known for its coastal, bucolic charm. It was once a holiday cottage mecca for many Victorians living south, just 25 km away.

Our hosts, Doug Mutch and Chef de Cuisine Alain Léger treated us to a wonderful evening with a theme of “La Tour de France”, served family-style.

One wine was chosen from our cellar and others were ably selected by Larry Arnold who introduced them as each course was served. The menu is included at the end of this report.

Our “Tour” started in Champagne with *Baron-Fuenté Grand Reserve Brut* with a trilogy of luscious fresh oysters, smoked salmon and cheese gougers.



The “Tour” continued into the Dordogne where a new- to-many, *Époque Collection Monbazillac*, beautifully complemented Chef’s selection of olives and cornichons, and a silky Chicken Liver Parfait topped with a glaze of Apple Jelly.

Moving on to the most northerly outpost of Burgundy, where, possibly my favourite course of the evening, the Wild Mushroom Risotto was perfectly paired with *Marcel Giraudon Bourgogne Chitry Rouge*. A little further on past Chablis to Ventoux, part of the Cote du Rhone, Chef Alain’s succulent, slow cooked lamb and savoury ratatouille paired well with *Pesquie edition 1912M Ventoux Rouge*. Next stop was Bordeaux where *Chateau Larroque Bordeaux Superieur 2015* awaited us and an impressive selection of French cheese, baguette and chia seed breads.

Finally, we just had to return to the Dordogne to finish with another luscious splash of *Époque Collection Terroir Monbazillac* as it also paired perfectly with Chef Alain’s Cheesecake “Caves of Combalou”. In France, cheeses from the Combalou region are ripened in caves. Adding a seasonal touch to the cheesecake, Chef Alain had macerated local strawberries with a shredded mint and floral garnish as a colourful contrast.





An additional dessert wine, not on the menu, was a surprise and also served to show the contrast between it, a Sauternes and the *Monbazillac*, particularly as both were made from the same grapes, with the same production methodology, yet becoming quite different wines. The Sauternes having a much higher price point but with no noticeable difference in quality. However, the *Chateau Lafleur Mallet Sauternes 2010* was still enjoyable, and in fact was served at a World Chainé Day Dinner by the Bailliage de Chongqing in China. But Larry made his point with regard to the relative and better value of the *Monbazillac*. As this was a L'Ordre Mondial event, the menu included an informative narrative on vineyard development in France.

## MENU

### **BARON-FUENTÉ GRANDE RÉSERVE BRUT NV.**

B.C. Oysters, trilogy of Mignonettes; Smoked Salmon, Pickled Cucumber.

### **ÉPOQUE COLLECTION TERROIR MONBAZILLAC 2015.**

Chicken Liver Parfait, Apple Jelly.

### **MARCEL GIRAUDON BOURGOGNE CHITRY ROUGE 2013** awaits us.

Wild Mushroom Risotto, Crème Fraiche.

### **PESQUIÉ EDITION 1912M VENTOUX ROUGE 2016.**

Slow Cooked Leg of Lamb, Accoutrements.

### **CHATEAU LARROQUE BORDEAUX SUPERIOR 2015**

Selection of French Cheese, Chia Seed Bread, Seasonal Greens.

### **ÉPOQUE COLLECTION TERROIR MONBAZILLAC 2015.**

Cheesecake "Caves of Combalou" with Macerated Strawberries

## **A Brief History of Wine Making in France.**

Around 600 B.C. the Greeks were the first to grow wine grapes in France, planting near Marseille. Within one hundred years, viticulture had spread to Provence and Languedoc. By Julius Caesar's conquest of Gaul (France), three hundred years later in the 50's B.C., vineyards had reached the Rhone Valley and Lyon. Vineyards in Bordeaux appeared just over 100 years later around 70 A.D.

In 92 A.D. French viticulture underwent a drastic attack when the Roman Emperor Domitian restricted all new planting and ordered the uprooting of half of all grape vines in Rome's Provinces which at that time included France. Two hundred and fifty years later Emperor Marcus Aurelius Probus repealed Domitian's edict and viticulture was allowed to thrive. In the 3rd Century A.D. vineyards appeared in the Loire Valley and Jura. Vines were cultivated in Ile de France, Champagne and Moselle by the 4th Century A.D.

The end of the Roman Empire around 476 A.D. was the dawn of a new era for French vineyards which survived under the control and security of the clergy. With the Christian Church's need of sacramental wine

and the fear aroused by the monks during the barbarian invasions, monasteries and abbeys became the caretakers of the vineyards and the wine-making tradition in France.

By the 12<sup>th</sup> Century A.D. the then world's "super powers" in Europe were France and England. The wine trade between Bordeaux and England increased dramatically following the marriage of the heir to the Duchy of Aquitaine, Eleanor of Aquitaine, and Henry Plantagenet, who became King Henry II of England.

Today, France's vineyards cover 787,000 hectares. Each year France disputes the title of world biggest wine producer with Italy and Spain. According to the OIV's (International Organisation of Vine and Wine) most recent assessment, France is the second biggest wine producer after Italy.

The appellation system is based on the AOP (Appellation d'Origine Protégée), IGP (Indication Géographique Protégée) and Vins de France (generic wines). The main wine producing regions are Bordeaux, Burgundy, Languedoc, Champagne, the Loire Valley, Alsace, Rhône, Provence and Corsica.