



**CHAMPAGNE & BUBBLES EXTRAVAGANZA
SEPTEMBER 11TH 2022**

The almost heart-stopping news on the morning before our most popular event was that we might not have any oysters...sacré bleu! Pas d'huîtres? C'est impossible!

But relief was at hand and 30 dozen duly arrived and were pronounced "perfect" by our venue host and



oyster aficionado, Dr. Jack Littlepage, whose wry educational comments on timing of when and why one might not want to eat oysters was a tidbit of information not related to red or other coloured tides, and well worth an ask if one does not know.....I say no more.....

The core menu was again outstanding, and Maître Rotisseur, Castro Boateng, and his team provided a stunning array of dishes that were enjoyed throughout the afternoon.

Our largest attendance in several years, saw over 50 members and guests, glasses of "Bubbles" in hand, enjoy the bracing atmosphere from several decks and the ocean-side garden.



Some grazed at the charcuterie and cheese table, while others found it difficult to leave the station with the pâté de foie gras, Steak Tartare and marinated octopus salad, the latter being my special favourite of the day.



Chefs worked in Jack's spacious kitchen, attended to the BBQ and servers delivered tray after tray of hot and cold canapés throughout the event. (The full menu and wine list follows this report).



Each year there is a concerted effort to bring the Members wines to enjoy that may have particular characteristics, be new to them, or more recently, to demonstrate the excellence that has developed outside of the Champagne region in producing wines that are "méthode champenoise", also known as the "traditional method". This year from France there were two Champagnes and a Crémant. From France's House of Roederer, in California, came their "méthode champenoise" from the Anderson Valley.

The fifth wine, another "traditional method" offering, was truly unique in country of origin, being the Canary Islands, and in how vines are planted, in this case, in holes bored through ancient lava rock.

Part of the afternoon's fun is provided by draws for bottles of wines, each hidden inside unusual bags bearing somewhat droll sayings.



A winner this year was our youngest Bailliage member, Jonathan Mantell, who is soon to celebrate his 20th birthday. Wines were also presented to Chef Castro and Jack Littlepage, while Ruby Littlepage received a floral arrangement. There is no doubt that a large part of the success of this event is due to the generosity of Jack and Ruby in making their lovely home available for the event, which many have reported that this year it was "the best ever"!

Gail Gabel
Bailli Regional



La Chaine des Rotisseurs Bailliage de Victoria

Champagne & Bubbles Extravaganza 2022

Our traditional offerings

Out Landish Black Pearl Oysters on the half shell
Hot Sauce, Mignonette, Lemons, Horseradish

Acadian Caviar

Pate de Foie Gras de Marcel

Steak Tartare au Mantell
Crostini

Canapes

Scallop Ceviche

Candied Jalapeno, Citrus & Herbs, Curry Vanilla Dressing Served In Pipette

Tuna Tartare & "Mango Ravioli"

Sweet Soy Caviar, Cucumber, Pickle Ginger Relish
Crispy Sushi Rice Seaweed Salad,

Wasabi & Honey Aioli

Herbed Poached Prawns Skewer

Pickled Vegetable

Sweet Fried Plantain

Bacon & Jerk Mustard Jam, Preserved Pepper

Harissa Chicken Skewer, Jerkup Sauce

African Fish & Chip

Charcuterie & Fromage

Selection of Local & International Cheese, array of Cured & Smoked Meats, Chutney, Pickled Vegetables, Crispy Bread, Olives,
Spiced Nuts

BBQ Station

Roasted Lamb rack

Harissa Marinated Flank Steak

Smoked Eggplant Puree

Chimichurri

Cioppino

Mussels, Clams, Local Fish, Spiced Tomato stew, Grilled Baguettes

Grilled Octopus Salad

Smoked Tomato Concasse, Cucumber, Fennel, Radish, Chard Lemon Dressing

Emily's Dessert Platters

BAILLIAGE DE VICTORIA, CHAMPAGNE EXTRAVAGANZA

CARTE DU VIN

SEPTEMBER 11, 2022

DOMAINE VENDANGE - CREMANT DE SAVOIE GRANDE RESERVE

90 Points, Gismondi on Wine: "This crémant blends Jacquère (45%), Altesse (30%), Chardonnay (25%) from 25 year-old vines, with vinification in stainless over 9 months, prior to a secondary ferment in bottle for a minimum of one year on lees. On the palate are flavours of subtle quince, yellow apple, elderflower blossoms, and lemon pith. The subtle dosage and happy 12.5% makes it very drinkable now.

LANZAROTE MALVASIA VOLCANICA - LOS BERMEJOS SECO

A surprising find from an unusual corner of the world: Lanzarote, Islas Canarias, Spain. Light gold with a green tint, this Malvasia has a floral aroma mingled with mango, citrus, and mineral notes. Crisp on the palate with good fruit, nuances of dried herbs, and a minerality that leads to a medium-long finish. Excellent with light appetizers, shellfish, seafood, and cheeses.

ROEDERER BRUT - ANDERSON VALLEY

An offering from the "other" Roederer estate, but made by the same wine makers. 60% Chardonnay 40% Pinot Noir, a deep and complex nose of apple, with crisp and elegant flavours of pear, spice and hazelnut. It is fresh and lightly fruity. The wine is aged for two years-plus sur latte and was finished with a dosage of twelve grams per litre. Interestingly, comments have been made that this wine is preferred to the "sister" made in France, due to the higher fruit quality available in North America.

LA CHAPELLE ECRIN PREMIER CRU BRUT 92 POINTS

This wine is a blend dominated by 50% Pinot Noir with four years of aging which conveys an attractive maturity while preserving the bright white fruits and acidity. These two elements add up to a rich wine that has a fine texture and delicious finishing acidity. The nose is fresh, rich with initial sensations of white fruits (apple, pear) and is an ideal choice throughout a meal.

DELAMOTTE BRUT NV

Delamotte is one of the oldest wineries in Champagne. Established in Le Mesnil-sur-Oger, it is the "little sister" property to the legendary Champagne Salon. They share viticultural teams, as well as terroir. Delamotte Brut is a blend of a 55% Chardonnay, 35% Pinot Noir from south-facing slopes on the Montagne de Reims, and 10% Pinot Meunier from the Val de la Marne. Chardonnay sets the framework, Pinot Noir brings fruitiness and richness, and Pinot Meunier introduces aromatic charm. Following 30 to 36 months maturation sur lie after secondary fermentation, the wine receives a light dosage. They combine in a wine of subtle power, appealing freshness, a softness with a precise, fresh fruit finish.