

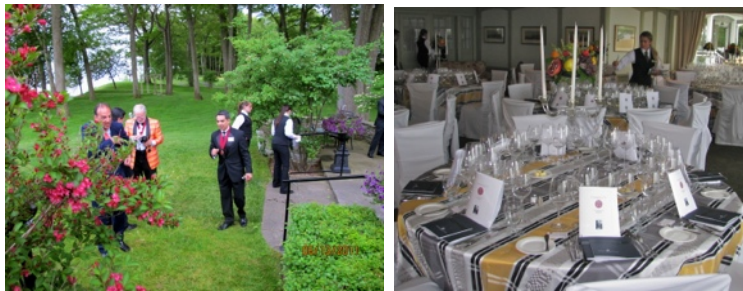


The International Wine & Food Society

Toronto Branch

IW&FS, THC & M. Chapoutier Monday, March 26th, 2012

MONTHLY HEADS UP



**Philippe Dandurand Wines Ltd.
&
Michel Chapoutier
The Toronto Hunt**

**Monday, March 26th, 2012.
Time: 6:30-10:30PM
Members \$139
Guests \$159
- Space is limited - FCFS**

The Chapoutier family can trace their history in the Rhône region back to 1808, but it was in 1879 that Polydor Chapoutier bought his first vineyards and started the actual business. In the mid-20th century Max Chapoutier led the business, until his retirement in 1977, after which his sons Michel Chapoutier and Marc Chapoutier took over. Some years later, during the 1980s, quality improved, under Michel Chapoutier's leadership over the vineyards and winemaking facilities. By the late 1980s, Chapoutier had started to receive considerable international attention for the wines' quality

Michel Chapoutier is one of the most highly respected winemakers in all of France. Since taking over his family firm in 1990 at age 26, he has transformed M. Chapoutier winery into its eminent role in the Rhône Valley.

Michel embodies both the modern and the traditional, working at expanding operations and experimenting with cutting edge winemaking techniques, while crusading for biodynamic wine-growing. He pruned vineyards and reduced yields from 35 or more hectoliters per hectare to 25 hectoliters per hectare, and embraced biodynamic techniques in his estate vineyards, harvesting grapes by hand and using only natural yeasts to produce unfiltered wines to

ensure that soils are alive and a true expression of the terroir.

Since 1996, Braille has been present on all M. Chapoutier labels as an homage to Maurice Monier de La Sizeranne, owner of the plot of the Hermitage, la Sizeranne, and also the inventor of the first version of abbreviated Braille.

Join us as we talk with this charismatic and fascinating winemaker M.Chapoutier, about biodynamics, and his obvious joie de vivre. You might even hear the twinkle in his eye.

Additional Information, see

The Toronto Hunt

1355 Kingston Road, Toronto, Ontario
M1N 1R1 (416) 691-2174

<http://www.torontohunt.com/guests/questinfo.html>

[MAP](#)

To register on line click on the link below:

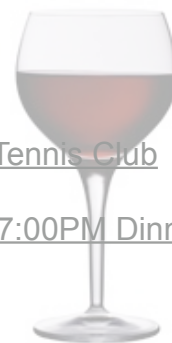
[To Register & Pay <<Click here>>](#)

IW&FS 2012 Planned Program

Please Join us for dinner to experience the beauty that is Australian Wines.

Please put the following dates aside for exciting IW&FS Events.

Monday, April 16 th , 2012	Time: 6:30 P.M. - 11:00 P.M.	Toronto Lawn Tennis Club
Monday, May 14/28 st , 2012	Time: 6:30 P.M. - 11:00 P.M.	**
Monday, June 18 th , 2012	Time: 5:00 P.M. AGM - 6:00PM	Reception - 7:00PM Dinner



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The Toronto Hunt

M. Chapoutier Wine Dinner, Monday March 26th 2012 6:30 PM



Reception

Belleruche Blanc 2010

Belleruche Blanc 2009 is pale yellow and limpid in colour. Aromas of green apple, hawthorn and white blossoms, citrus and exotic fruits. Fresh and well-balanced on the palate, with a lot of fatness and length.

Seared Dry Scallops

Double Smoked Bacon
 Spearhead of asparagus salad and shiitake mushrooms

Dinner

Méal blanc 2009 (1st Course)

Chante-Alouette, Hermitage Blanc 2009 is brilliant and green gold in colour. Complex and subtle on the nose, with aromas of quince, walnut, honey, ginger, acacia and a hint of linden-tree. On the palate it starts off with a frank attack, without aggressiveness, finishing with a hint of almond, very elegant and good length.

Ahi Tuna Crudo

Rare tuna salad and grilled pineapple
 Avocado puree
 Sesame lavash
 Aromatic greens
 Lemon Meyer dressing



IW&FS 2012 Planned Program

Le Méal, 2008 (2nd Course)

Le Méal is deep garnet red with purple lights in colour during its youth. On the nose you will find ripe fruits, and smoky aromas. Powerful tannins on the palate along with velvety, blackberry jam flavours.



Rock Cornish game Hen calamansi

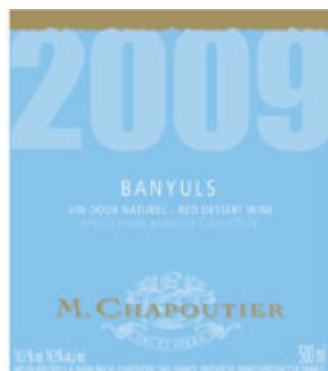
Parsnip root puree
Swiss chard Timbale

Le Pavillon, Ermitage 2008&2009 (Main Course)

Le Pavillon Ermitage 2008&2009 is deep garnet red with purple lights in colour. Tarry and smoky, raspberry, walnut, and liquorice aromas. A complex, strong attack, velvety and balanced, long finish with flavours of liquorice, tobacco, and cocoa on the palate.

Stuffed Dry Age Alberta Beef Tenderloin & duck Foie Gras

Roasted Shallot and truffle veal reduction
Portebellini Mash tower
Charred Vegetables



Banyuls 2009 (Dessert)

Banyuls 2009 is deep garnet in colour. Aromas of dried fruits, crystallized orange peel and black pepper. On the palate, rich with layers of dried plum, baking spices and dark chocolate flavors. Chapoutier Banyuls is naturally sweet, shows full fruit and wonderful character and is universally perfect with fruit and/or chocolate desserts.

Glazed Kahlua Sabayon and Decadent fudge Gateaux

Melba sauce and delicate berries