

A Food Pairing, Featuring Vintage French Red Wines from the Bordeaux and Rhône Regions



Date: Tuesday, November 4
Time: 5:30pm
Location: Tellico Village Yacht Club
Main Dining Room
Price: \$200* per person
***Pricing is INCLUSIVE of all tax, tips,
registration and transaction fees.**

You are invited to a special evening to enjoy upscale Vintage Bordeaux & Rhone wine tasting with a tapas dinner pairing, led by a certified Sommelier, with the opportunity to purchase additional bottles from the collection, sponsored by the Tellico Village Yacht Club. As a courtesy to AWS-SMC, the Yacht Club is offering our membership the exclusive opportunity to register for this event 1 week prior to it being offered to the broader Tellico Village Community. There are only 24 seats, so it will sell out quickly.

Background:

- These wines were procured by a life-long investor and maintained in a controlled environment. They were procured solely for his personal use.
- The wines were passed on to his daughter who does not have the same affinity for wine and would prefer the collection go to those who better appreciate the quality of these wines.
- These are high-end Bordeaux & Rhone style wines that are extremely difficult to procure on the open market.

Please Note the Following:

- This is a non-AWS-SMC sponsored event.
 - AWS-SMC is not responsible for the pricing or quality of the wines being offered for sale.
- These wines are well-aged (1986-1990).
- The available wines are being sold at the low end of retail.
 - On average, the Vivino price for these wines exceeds \$350 per bottle.
 - Restaurant prices would exceed \$600.
 - The average bottle price is \$162.
 - There is no additional tax or delivery fee being charged.
 - Bottle resale pricing has been determined by a private individual. Please perform your own research.
- The bottles have been examined for degradation and three bottles with slight concerns were removed from the collection.
- Those at the tasting will be given the first option to purchase bottles from this collection.
- Details of each bottle (vintage, varietal, price, etc. of available bottles) can be found in the excel document attached to the email.

Tapas Style Wine Pairing Menu

Chateau Nenin, Pomerol, 1988

Profile: Right Bank Merlot-dominant, earthy plum, truffle, tobacco.

Tapas: Wild mushroom croquetas or duck rilette on toast.

Chateau Leoville Barton, Saint-Julien, 1988

Profile: Structured, cedar, cassis, graphite; elegant, slightly austere.

Tapas: Beef carpaccio with shaved parmesan and arugula.

Chateau Gruaud Larose, Saint-Julien, 1989

Profile: Riper vintage, dark fruit, spice, leather notes.

Tapas: Lamb skewers with rosemary.

Chateau Montrose, Saint-Estèphe, 1988

Profile: Powerful, earthy, structured, gamey tones with age.

Tapas: Venison tartare with smoked paprika aioli.

Chateau Duhart-Milon, Pauillac, 1990

Profile: Classic Pauillac, cassis, cedar, plush concentration.

Tapas: Mini beef Wellington.

Chateau Duhart-Milon, Pauillac, 1988

Profile: Restrained vintage, earthy, graphite, herbal.

Tapas: Charcoal-grilled quail with thyme.

Chateau de Beaucastel, Châteauneuf-du-Pape, 1989

Profile: Legendary vintage, Grenache/Mourvèdre richness, spice.

Tapas: Braised short rib with olive tapenade.

Chateau de Beaucastel, Châteauneuf-du-Pape, 1986

Profile: Mature, dried fruit, leather, herbs.

Tapas: Aged Manchego with membrillo (quince paste).

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