

La Confrérie des
Chevaliers du Sacavin
D'Anjou



A Short History of the
Commanderie de Grande-Bretagne
1969-2019

**Grands Commandeurs de Grand Bretagne
de la Confrérie des Chevaliers du Sacavin d'Anjou**

1970 – 1971	M. Robert Cointreau
1971 - 1988	Colonel Hector Mackenzie
1988 - 1995	Christopher Wilkinson
1995 - 2011	Derek Sheen
2011 -	Geoffrey Wheal

HISTORY OF SACAVIN

The Commanderie de Grand Bretagne de la Confrérie des Chevaliers du Sacavin d'Anjou was formed in 1969 as part of an international expansion of the Commanderie. This booklet gives a brief history of the Commanderie, its origins and a synopsis of the Induction Ceremony at Chapitres.

Introduction

In order to allay any fears that members or guests may have concerning the nature of “Sacavin” or possible dark practices to be indulged therein, our past Délégué-Angevin Michel Leterne offered the following clarification as follows:-

1. Sacavin

It behoves us to clear up any ambiguity over the meaning of “sacavin” in the title of our Confrérie des Chevaliers du Sacavin d'Anjou. It is true that “sacavin” can mean “a drunkard”, but it can also mean “a container in which wine can be carried”: it was the name for a container in which vineyard workers carried wine for their sustenance at work. The barrel, which is suspended from the collarettes worn by all Members of Sacavin, is modelled on these containers.

2. The Induction Ceremony in Angers

This Ceremony, presided over by the Grand Maître, is conducted by a Master of Ceremonies (Le Chef du Protocole), with the Grand Conseil in attendance. The officers wear a chestnut and yellow coloured velvet robe and a quadricorn hat, all in the style of François Rabelais. They wear a white shirt, a white bow tie and white gloves. The ribbon of the collarette is coloured blue and red which are the colours of Angers.

The Grand Maître's robe is decorated with ermine and he/she wields a ceremonial vine root with which new Chevaliers are "dubbed". The Chef du Protocole carries a sycamore staff sculpted with grapes and vine leaves. The procession of the "platform party" is accompanied by a march from Aida played on medieval trumpets. Halberdiers guard the Officers with their halberds.

Postulant Chevaliers strike a barrel three times to request admission to the Confrérie and their CV is read out. With a hanap of Anjou wine in his/her right hand a Postulant Chevalier, with a portrait of Rabelais looking on, must read the oath :-

Je jure devant notre Maître Rabelais, que quand mon verre sera plein je le viderai, et quand il sera vide je le pleindrai.

He/she then tastes his/her wine, after which he/she is dubbed by the Grand Maître, who recites the following welcome to the new Chevalier :

Au nom de Noë, pere de la Vigne de Bacchus, dieu du vin de St-Vincent, patron des Vignerons, et devant notre Maître Vénéré Rabelais, je vous fais Chevalier de notre Ordre bien aimé du Sacavin et je vous donne l'accolade.

The Members of the Grand Conseil and the body of Chevaliers applaud and greet the new Chevalier(s) with the chant

"Optimé, optimé, ils sont bien parlé, ils sont des nôtres."

The Development of Viniculture

The trade of “vigneron” is one of the world’s most ancient – wine having originated through the discovery of wild vines in the Caucasus Mountains 10,000 years ago – and developed in the Fertile Crescent of the Middle East and thence to Egypt, Greece and Italy. The Romans brought viniculture to many parts of their empire, including Gaul [France] where, for logistical reasons, it developed, where suitable, along many of the great French rivers. This included the River Loire and its tributaries.

In the Middle Ages the stability of monastic life enabled the Church to become a central source of knowledge and practice of viniculture, which was expanded by gifts of land by the local population as an insurance for the life hereafter.

With the decline of the Church’s influence in viniculture in the Renaissance period and the great political, religious and cultural changes thereafter, viniculture passed into secure ownership as evidenced by the longevity of many established wineries along the Loire, Rhone and Gironde rivers and their tributaries.

French Wine Orders, Formation and Fortune

The first Wine Orders were established in the later Middle Ages by Vignerons grouping together in established localities to pool their knowledge and maintain standards of quality and control. The Confrérie des Chevaliers du Sacavin d’Anjou was one of the earliest.

With a unique procedure for the induction of new members, each Order evolved its own constitution according to its needs. Officers of each Order wore distinctive insignia of office and their costume – usually robes – reflected formal dress of their region as typified even today by the Officers of Sacavin.

With the advance of oenology [the study of wines] as a science in the 19th Century and the political changes in France in the late 18th and 19th centuries formal knowledge of oenology passed to scientists with the consequent decline of many Wine Orders. This was exacerbated in the late 19th Century by the blight of phylloxera. However, there are today some seventy -five formal Wine Orders in France, including Sacavin.

The Inspiration of François Rabelais



François Rabelais, born in the Middle Loire Region in 1495, was one of the founders of Sacavin and a model of the great humanists of the French Renaissance. He was a teacher, an author, a doctor and a priest whose philosophy was based on the enjoyment of life, food and wine – although, not necessarily in that strict order! At the Plantagenet fortress town of Chinon, he is commemorated by a large bronze statue overlooking the river La Vienne, a tributary of the Lower Loire. His philosophy provides the inspiration for the Confrérie today.

The motto of the Confrérie is a quotation from Rabelais and is as stated in the description of the Induction Ceremony conducted in Angers – “*Quand mon verre sera plein, je le viderai et quand il sera vide, je le pleinderai*” [“when my glass is full I will drink it and when my glass is empty I will fill it”]. (See also Appendix 2).

Sacavin Revivals and the Château du Montreuil-Bellay



In 1904 a few dedicated connoisseurs decided to revive the Sacavin Order in its medieval splendour. This was under the auspices of Baron Georges du Grandmason at his residence – the Château du Montreuil-Bellay, a few kilometres south of Saumur, when a special cuvée “Reservée aux Sacavins” was served at the formal dinner. The Baron was appointed “Prieur” of the Order and M. Gasnier Fresne became the first Grand Maître. The château is an entrancing example of the Renaissance period, set within the curtain walls, bastions and the entrance gateway of the original 11th century fortress. The inaugural Chapitre was held in the “donjon” of the original fortress. A plaque with a group of wine production artefacts is still there to commemorate the event. Inductees in the early 20th century, having been liberally plied with wine, were required to climb the circular staircase to the ground floor backwards, without touching any wall and carrying a large wine vessel filled to the brim! Induction into the Order was automatic if this feat was accomplished without any spillage! (There is no record as to the fate of the unfortunates who spilled their wine). In 1998, the Commanderie had the honour of being escorted around the Château by the late Madame du Thuy, the Baron’s grand daughter.

M. Gasnier Fresne and the Rallye Aérien

The progress of the Confrérie was interrupted by the two World Wars and the economic difficulties between those wars. After the Second World War, in 1947, the Confrérie was revived at the first International Rallye Aérien des Vins, Fleurs et Châteaux d'Anjou by its President, M. Gasnier Fresne who was re-installed as the first Grand Maître. This aviation connection ran for many years after the formation of the Commanderie. Our Officers Laura and Leslie Garner can recall flying their own light aircraft from England to the Rallye. Their brief description of the Rallye of 1971 is included in Appendix 6. M. Gasnier Fresne retired at the age of 95 but was then appointed "Perpetual Grand Maître".

The Marquis de Contades

M. Gasnier Fresne was succeeded by the Marquis de Contades. Through his connections he was able to attract into the Order many eminent persons of various professions and nationalities including, in 1951, M. Vincent Auriol, who was the then President of France and in 1968 our own Prince Charles, whose induction took place at the great Plantagenet religious house of Fontevraud near Saumur. It was during the Marquis's Presidency that "la petite Sacavin", a small doll created by Eugène-Louis Bréhéret appeared – made by the Marion Company at St. Lambert-du-Lattay – the "Pays du bon vin". The "baptism" of this doll was the occasion for a grand celebration at which copious amounts of Loire wine were consumed!

The Hôpital de St. Jean

The Induction Chapitres of the Confrérie are held in the Hôpital de St. Jean at Angers. The first Ceremony was held there thanks to the good offices of the Mayor of Angers. Wishing to expiate the murder of Thomas à Becket, the Hôpital, was built in around 1180 by Henry II Plantagenet, King of England and Earl of Anjou.

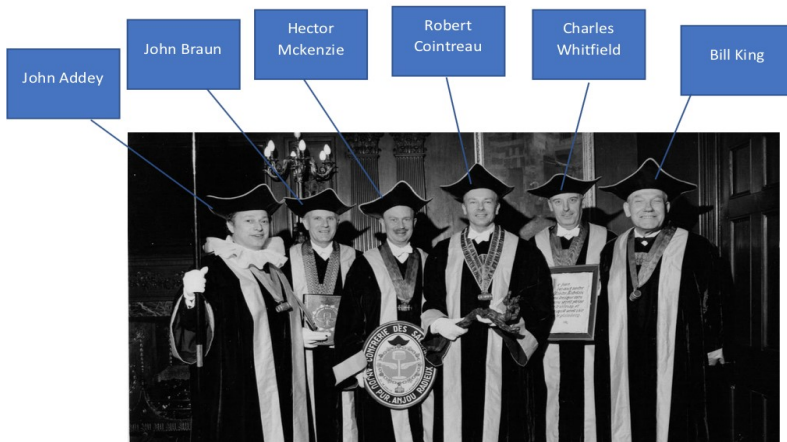
The Sénéchal of Anjou was commissioned to found a large hospital, for the poor and sick, to be dedicated to Saint Jean the Evangelist in the district of La Doutre, in Angers, on land given by the Abbey of Ronceray. Dug out of the shale, the cellars, which form the end of the enclosure of the Hôpital St, Jean, were intended for the storage of fruits, vegetables and the products of the many vines of the hospital. A spring, flowing over the walls and joined in two main pipes, served as a water supply.

Today the caves house a wine museum dedicated to the Confrérie. A tablet of Anjou Slate at the entrance to the building carried the inscription "*Cy sont sacrés les illustres Chevaliers de Noble Ordre du Sacavin*". There is a special affinity within the Commanderie because of this long connection between England and Anjou.

Inauguration of the British Commanderie

At an Invitation Dinner at the Waldorf Hotel, Aldwych, London on 28th March 1969, the then Grand Maître of the Confrérie, the Marquis de Contades, deputed M. Robert Cointreau to form a British Commanderie. Robert then asked John Addey, who was handling the Cointreau PR Account, to put together a team to carry out the necessary work. John also handled the Whitbreads Account and in its subsidiary, Stowells of Chelsea, found Charles Whitfield (whose former Headmaster had been George Wilks). Another of John Addey's Accounts was the Advertising Standards Authority, whose secretary, John Braun, was enlisted to help.

John Addey and John Braun were both inducted into the Confrérie in Angers at the Chapitre of the Baptême du Petit Sacavin on 20th September 1969. The following day, whilst waiting on Angers station for the train to Paris, they discussed the framework and procedures for a British Commanderie. Among the decisions taken was the need to improve on the musical accompaniment – out of tune trumpeters at the Chapitre had done scant justice to the procession with their rendering of the Triumphal March from Verdi's Aida!



The Commanderie was duly inaugurated at Whitbread's Chiswell Street City Cellars on 25th November 1969 when M. Robert Cointreau, having himself been appointed as Grand Commandeur, in turn appointed Colonel Hector Mackenzie as *Sénéchal*, John Addey as *Chef du Protocole*, Charles Whitfield as *Trésorier*, John Braun as *Chancelier*, John Howell as *Ecuyer*, Anthony Chaplin as *Chef des Beaux Arts*, Gerald Asher as *Chef de Cuisine* and Bill King as *Historiographe*. In honour of the Inaugural Appointments, Cointreau and Dalmore Whisky are served today as a “digestif” at our own Chapitres.

Much had to be done before the first Induction Chapitre could be held but that early foundation ensured that the Commanderie flourishes today. John Addey rounded up some of his wine-wise and moneyed contacts, Charles Whitfield ensured the practical help of his employers, who supplied the barrel and opened up trade channels for wine supplies, whilst John Braun drafted the Constitution (approved in France), visited the Angers Office to scour the files for existing British Chevaliers and persuaded his sister to make a set of gowns and Rabelais quadricorn caps.

John also asked the composer, Leonard Salzedo, a fellow Member of the Savage Club, to compose the fanfares and march for the exclusive use of the Commanderie, and enlisted the support of some fellow Members of the Solicitors' Wine Society. In 1980, John Braun started the "Sacavin Courier" which is currently continued under the careful editorship of John Ingram our Chancellor.

Robert Cointreau as Grand Maître d'Anjou

Upon Robert Cointreau's promotion to Grand Maître d'Anjou, the Commanderie presented him with a silver gilt Chain of Office to be worn at Official Functions. This was designed and executed by Chevalier Percy Hennel, a leading London Silversmith.

The Grand Maître d'Anjou Succession

The succession of Grand Maîtres has been as follows.

1947- 1968	Pierre Gasnier de Fresne
1968 - 1975	Le Maquis de Contades
1975 - 1981	Robert Cointreau
1981 - 1984	Eugene Louis Brécheret
1984 - 1990	Guy Sorgniard
1990 - 1996	Pierre Gâté
1996 - 1997	Camille Besnier
1997 - 2000	Maurice Escher
2000 - 2017	Pierre Aguilas
2017	Laure Pertus

We have been delighted and honoured by the presence of Camille Besnier, and Maurice Escher at our Chapitres. Pierre Aguilas attended our Chapitre de St-André in 2005 having also hosted the Centenary Celebrations in Angers in 2004.

The British Commanderie Flourishes

The Inaugural Induction Chapitre of the British Commanderie was appropriately held at Vintners' Hall in the City of London on 24th February 1970 when fourteen Chevaliers were inducted. These included Leonard Salzedo who took over as Chef des Beaux Arts and William Lacy who became Chef de Cuisine. The evening was much enhanced by the trumpeters, led by John Wilbraham, another Member of the Savage Club, and then the finest trumpeter in the country.

From that first Induction, the Commanderie has grown to its present roll of around one hundred Members with ranks of Commandeur, Officers and Chevaliers. From time to time, and by dint of service to the Commanderie, promotions within the Membership are made by the Grand Commandeur. Members today represent a wide variety of trades and professions bound in friendship, the history, culture and beauty of the Loire Valley and an appreciation of the wines of Anjou and other Loire Appellations.

Officers Duties

The Grand Commandeur is nominated by the Grand Conseil in Angers in consultation with the incumbent Grand Commandeur de Grand Bretagne, who then, each spring at the Annual General Meeting, oversees the election by the Commanderie of Committee Members, all of whom have titles reflecting their specific duties. The *Sénéchal* deputises for the *Grand Commandeur* whilst the *Délégué General* is expected to advise generally and deputise for any other officer. The *Echanson* (*Cup Bearer*) assists the *Délégué General* and also acts as our “*Cellier*”. The *Chancelier* is the Secretary to the Commanderie whilst the *Trésorier* controls and

informs on financial matters. The *Chef du Protocole* oversees the running of Chapitres and the Annual General Meetings whilst the *Chef de Cuisine* is responsible for venues, catering and, in conjunction with the *Enchanson*, the selection of wines for these functions. The *Chef des Expéditions* researches and organises our itinerary for the biennial visit to the Loire Valley wine regions. The two *Halberdiers* provide the ceremonial guard for the Grand Commandeur besides executing additional administrative tasks to ensure that our functions proceed smoothly.

The Chapitre in Great Britain

A synopsis of the Induction Ceremony is included in Appendix 2 at the end of this Booklet. The Grand Commandeur opens each Chapitre by naming it and calling upon the trumpeters to play the fanfare which calls the assembly to order. He then proceeds with the Induction of the Candidates. During the Induction a silver hanap – an old French word meaning “large drinking vessel” – is used. This was made in silver and gilt by goldsmith Richard Geere for the Commanderie in the distinctive shape of the wine glass of Anjou. It is part spun and has a part hammer finish. The weight is approximately 22 ozs (622 grams) and a simple inscription is engraved on the base which can be seen as the hanap is raised for drinking. This reads “Commanderie de Grand Bretagne de la Confrérie des Chevaliers du Sacavin d’Anjou 1969-1979”. The hanap was presented at the Decennial Dinner at Vintners’ Hall in 1979 and is illustrated on the crest or emblem on the co of this booklet.

The emblem also incorporates the medieval quadricorn hat worn by our Officers on Ceremonial Occasions, whilst the wings on the stem of the hanap signify the 1947 revival of the Order. This Emblem is also incorporated on to the Commandeur’s neck chain and miniature wine barrel.

The words “ANJOU PUR ANJOU RADIEUX” included on the perimeter of the emblem refer to the quality of Anjou wines. On induction each Chevalier is presented with a Certificate of Membership and a Collarette in the order’s colours complete with a wooden miniature wine cask at the base.

A name for each Chapitre is selected by the Committee on the basis of its location or on current events. Many Chapitres have been exceptional occasions, such as the City of London Induction Dinner at the Guildhall in 1976 – the first Chapitre there by a wine order, with the ceremony conducted in the Gothic Crypt and followed by the Chapitre Dinner in the Elizabethan Banqueting Hall with its musicians’ gallery. The Chapitre du Grand Rassemblement was held in May 1982 at Castle Howard in Yorkshire – the “chateau” designed by Vanbrugh in the 18th Century – where after dinner, the Chatelaine regaled the Membership with tales of the resident ghost!

Chapitres, with the exception of the Yorkshire visit, have been held in London at London Clubs, City Livery Halls or high class hotels or restaurants in the West End. Currently there has been a preference for Livery Halls which provide a great and appropriate ambience for our ceremonial. After an interval of some years and to celebrate the Millenium in 2000, a special Chapitre was held at our true home, Vintners’ Hall. We returned there in 2009 - where we have since remained.

Functions and Fellowship

The Commanderie has also enjoyed more informal events, particularly in winter months, such as Wine Tastings, Suppers and Lectures besides semi-official visits to Anjou to meet our counterparts and visit events such as the Salon des Vins Fair at Anjou. A Summer Event is normally planned for non-Loire visit years. This has often taken the form of a substantial cold buffet in pleasant surroundings such as at the home of a Chevalier or in barns or gardens followed by a wine tasting.

A particularly memorable successful “workshop weekend” was held at Wivenhoe, Essex, in 2000. Members of Sacavin, in full costume, arrived there from the Essex Creeks in small open boats to be met by the Deputy Warden of the Cinque Port of Sandwich, his two

Assistants and the Commodore of the Colne Yacht Club, also in their official dress. This honour of Deputy Warden was awarded to Brightlingsea for the town’s assistance in providing military personnel to Sandwich, Kent, which, in the Middle Ages was subjected to attack by French forces! (See also Appendix 5)

In the past, thanks to Members’ connections, the Commanderie has been able to visit, and enjoy the hospitality generously proffered at, venues such as the House of Lords, Blenheim Palace and the late Colonel MacKenzie’s home, the House of Roskeen, in the Scottish Highlands,

In the 1990s, the Annual General Meetings were held in the “Bleeding Heart Restaurant” off Hatton Garden, London. This was an intriguing venue, taking its name from the yard where it is located which, according to the history books, was named after a 17th Century beauty, Lady Elizabeth Hatton, who was found murdered there. In recent years these Meetings have been held at the Queen’s Club, West Kensington, which provides excellent facilities for the Event. The Club is, of course, associated with tennis and other racket sports.

Everyone who has participated in Sacavin Meetings has enjoyed the unique Induction Ceremony with its ancient language and costume, our Formal Dinners and in particular, the sense of bonhomie and fellowship amongst the like-minded Chevaliers and their guests which, it is hoped, will continue for many more years.

The Grand Commandeur Succession

Colonel Hector MacKenzie, who succeeded Robert Cointreau as Grand Commandeur in 1971, had had a distinguished war record and was a member of the Scottish family that owned the Dalmore

Distillery at Invergordon. Hector's was a somewhat autocratic rule but he brought with him the strong connection with France and Cointreau, which helped to cement a good relationship with Angers.

Sadly in 1988 he died "in harness" but his widow, Daphne, continued to support Sacavin, enjoying our biennial visits to France. Small parties of Sacavin visited the Dalmore Distillery during a long weekend both in 1986 and 2014 and still talk about the Mackenzie hospitality.

Hector Mackenzie was succeeded by Christopher Wilkinson in 1989. Christopher was a Wine Merchant, a wine man through and through, and will also be remembered for his hospitality and avuncular good humour. A member of Sacavin for some years, as was his father, he had served with distinction as Chancelier and Sénéchal and with his wife, Hilary, had hosted a Summer Wine Tasting and Lunch at their delightful thatched cottage garden at Towersey, near Thame. Ultimately, Christopher and Hilary moved to the Isle of Man and, of course, this greatly restricted his participation in Sacavin events with the result that, in 1995, he passed the leadership to Derek Sheen.

Derek Sheen was inducted in Angers in 1973. He rendered outstanding service to the Commanderie in a variety of offices including Chancelier (1983), Sénéchal (1989) - when his predecessor, Chris Wilkinson, while still Grand Commandeur, became domiciled in the Isle of Man - and Grand Commandeur (1995 – 2011), although in 2004, Derek did restrict himself to a ceremonial and ambassadorial role. He has also been a driving force behind the link with the Confrérie in Angers. The Commanderie today is indebted to Derek for his service over the last 30 years.

In 2004 the executive work of the Management Committee was chaired by the then Sénéchal, Commandeur Geoffrey Wheal, who was subsequently appointed as Grand Commandeur in 2011, mirroring the succession within Sacavin of Derek Sheen.

The Commanderie is indebted for the long service and advice given by various other members over the years and would mention

- Commandeur Michel Leterne who was appointed as Délégué Angevin in 2004. This was a new office created to assist with liaison between our Grand Commandeur and the Grand Conseil in Angers. This has resulted in enhanced co-operation between the Confrérie in Angers and the Commanderie. The Commanderie is now very pleased to host many members of the Confrerie at our Chapitres in London and at our Farewell Dinners at the conclusion of our biennial visits to the Loire. Michel's role is now carried out by Véronique Jerosme with whom a similar friendship has become established. During the 2018 Loire visit, Véronique and her husband, Alain, hosted a magnificent outdoor lunch in the grounds of their lovely home.
- Commandeur Owen stepped down from the Management Committee in 2008 having served since 1985 and who had been Chef du Protocole for 12 years.
- Commandeur Michel Forster stepped down in 2009 having served as Trésorier for 9 years and remained on the Management Committee as Délégué Général for a further 2 years.
- Commandeur Raymond Harris, our Honorary Auditor, stepped down in 2009 having performed this function for the previous 13 years. Before taking on this role he had also served on the Management Committee.

- Commandeur Ernest Lee, our late Chef des Expéditions and his wife Chevalier Krystyna Lee for their unstinted and meticulous research and preparations for the biennial visits to the vineyards of The Loire. Ernest's invention and perfection of the concept of the "light lunch" will always be remembered with affection. This role is now undertaken with the same enthusiasm and efficiency by Commandeur John Foley and his wife Chevalier Marie Foley
- Commandeur Audrey Thompson, our late Echanson, who with her husband Commandeur Julian Thompson are remembered with great affection for the warmth and "joie de vivre" they brought to our events, and the wonderful job of procuring wine from France and cellaring it before Audrey proceeded to describe its qualities at our functions.
- Commandeur Des Holland who stepped down from the Management Committee in 2017 having acted as Chef de Cuisine since 2005 and Echanson since 2008. His Wine Challenges were a very popular event and we are indebted to him and Sue for the garden parties held at their home at Creek Cottage.
- Commandeur John Ingram for the preparation and publishing of "The Courier", the taking and issuing of the Minutes for all Committee Meetings, the issuing of "Calling Letters", and much incidental work associated with the role of Chancellor, since 2004.
- Commandeur Ray Lindley who stepped down from the Management Committee in 2017 having acted as Trésorier since 2009.
- Commandeur Alastair Bellingham who stepped down from the Management Committee in 2017 having served as Chef du Protocole since 2008

- Commandeur John Whitcutt who stepped down from the Management Committee in 2012 having served as Ecuyer for 6 years during which time he and his wife Chevalier Diane produced the “History of Sacavin 1969 – 2004 and its Addendum in 2009.
- Officier Jane Berger for the invaluable liaison work, wine purchasing and other works she has carried out over the years in France.
- Commandeur Richard Ridler who has organised visits to Bristol, visiting the SS Britain and Avery’s Wine Cellars, Hereford for wine and cider tasting and Somerset for wine, beers and cheese tasting.
- Chevalier Philip Wood who has been the Hon. Auditor since 2009 and who has now joined the Management Committee in the role of Trésorier.

APPENDIX 1

The Constitution

1. The British Branch of the Confrérie des Chevaliers du Sacavin d’Anjou shall be known as the Commanderie de Grand Bretagne de la Confrérie des Chevaliers du Sacavin d’Anjou (hereinafter referred to as “the British Commanderie”).
2. The object of the British Commanderie is to promote the appreciation and knowledge of the wines and culture of Anjou.
3. The British Commanderie is a non-profit making body and its Constitution is authorised by the Grand Council of the Order in France (hereinafter referred to as the Grand Council).
4. Members of the British Commanderie may be recruited from the United Kingdom, and Officers may be appointed from France.
5. The Commandeur (President) shall be appointed by the Grand Council and he shall appoint the original Officers of the British Commanderie for an initial period of three years. Thereafter Officers shall be elected at each Annual General Meeting by the members of the British Commanderie and are eligible for re-election.
6. The Officers of the British Commanderie shall be as follows

Commandeur	(President)
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Sénéchal	(Vice President)
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Délegué – General	(Deputy)
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Ecuyer	(Assistant Deputy)
Chancelier	(Secretary)
Trésorier	(Treasurer)
Chef du Protocole	(Master of Ceremonies)
Chef des Beaux-Arts	(Master of Entertainment)
Chef de Cuisine	(Master of Catering)
Chef de Historiographe	(Recorder)

and such other titles as may be decided upon from time to time and approved by the Grand Council.

7. The British Commanderie shall be managed by a Committee of Management consisting of the Officers. The Committee of Management has power to co-opt up to three other Members.
8. Persons who are in sympathy with the aims and objects of the British Commanderie may be invited to join upon written application to be proposed and seconded by Members of the British Commanderie. Acceptance of each application shall be at the discretion of the Committee of Management and subject to the approval of the Grand Council.
9. Candidates shall be inducted at special chapters to be held in accordance with ceremonial ritual laid down by and with the consent of the Grand Council any of whose Members may attend such chapters as of right.
10. Upon induction every new member shall be presented with a collarette ribbon with a Sacavin Barrel and a Certificate. The name of each new Member shall be enrolled in the Membership Book.

11. Such entrance fees as the Committee of Management may determine shall be payable by a candidate upon induction into the British Commanderie.
12. The Committee of Management shall be empowered to levy annual subscriptions at whatever rate shall be deemed to be appropriate.
13. After the expiration of three years from the inauguration of the Commanderie, a General Meeting shall be held once in every year and at such Annual General Meeting, Officers and Members of the Committee shall be elected in accordance with Article 5. A General and Financial Report shall be presented. Notice of not less than three weeks shall be given of such Meeting.
14. Other General Meetings, including Ceremonies of Induction may be held from time to time as the Committee of Management may decide with appropriate authorisation of the Grand Council.
15. The Chancellor (Secretary) shall keep a Register of Members of the British Commanderie and shall keep Minutes of the Proceedings of the Committee of Management and of General Meetings.
16. The Trésorier (Treasurer) shall keep the Accounts of the British Commanderie and shall make up the Annual Statement of Accounts to 31st December in each year.
17. A Member of the British Commanderie shall be appointed Auditor who shall audit the Annual Statement of Accounts.

18. The funds of the British Commanderie shall be kept by the Treasurer who shall be empowered to open and operate a Bank Account in its name.
19. Every Member shall communicate from time to time to the Secretary his address and any notices required to be sent or given to Members shall be deemed to have been duly sent or given if sent to such address.

1971

APPENDIX 2

The British Commanderie's Induction Ceremony

Generally, a Member Chevalier introduces those who wish to become a ***Chevalier of Anjou***. It is preferable for an Inductee to attend an event before they apply for Membership. The Inductee is asked to complete an Application Form, submit the Admission Fee and prepare a brief descriptive note about him/herself which should include his/her background, attainments and interest in French wines, particularly those of Anjou and the Loire Region.

The Management Committee considers the application and then, if membership is offered, suggests that the applicant attends the next Induction Ceremony, which forms part of the Annual Chapitre. This is usually held in November in London. After the Committee Meeting the Chancellor writes to the Inductee, inviting him/her to attend the next Chapitre.

The Admission Fee includes the subscription for the remaining part of the current year and the first full Membership Subscription becomes due on 1st January of the next year and annually thereafter. Payment is by Bank Standing Order.

The Chef de Protocole is the “Master of Ceremonies” for the Induction Ceremony which takes the following procedure:-

- The Officers walk in procession accompanied by a March played by the trumpeters.
- The Grand Commandeur welcomes everyone and opens the proceedings.
- The Inductee(s) are called forward and are guided through the following procedure.
 - Strike the barrel top three times with the flogger to request entry
 -

- Listen to the Citation (based on information previously provided by the Inductee and read by the Inductee's Proposer.)
- Answer the question posed by the Chef du Protocole.
- Accept a hanap of wine from the Enchanson.
- Read the Oath in old French – dependent upon the total number of inductees the Oath may be taken in groups.

OATH

“Je jure, devant notre Maître, Rabelais, que lorsque
mon verre sera plein, je le viderai, et
lorsqu’il sera vide, je le pleinderai.”

(“I swear before our Master, Rabelais, that when my
glass is full I will drink it and when my glass
is empty, I will fill it).

- Listen while all Chevaliers sing the welcoming
“Optimé”, (see music below)

“Optimé, optimé, ils sont fort bien parlé, ils sont des nôtres”

(“He is the best, he is one of us”)

Optime



- Stand in front of the Grand Commandeur for welcoming (in old French) and dubbing.
 - Receive collarette from Sénéchal.
 - Sign the Chancellor's Golden Book
 - Receive Certificate from the Chancellor
- The Grand Commandeur closes the Ceremony and the Officiers leave the proceedings in procession escorting the new Chevaliers.
- The new Chevaliers join the Grand Commandeur and Officiers for photographs

After the Ceremony the new Chevaliers are requested to wait to enter the dining room with the Grand Commandeur. Arrangements are made for any guest of the new Chevalier to be escorted to the dining room before the Grand Commandeur's entrance.

APPENDIX 3

British Chapitres

Event	Venue	Date
Inaugural Induction Dinner	Vintners' Hall	24.02.70
Café Royal Induction Dinner	Café Royal	19.09.70
Plantagenet Induction Dinner	Vintners' Hall	23.09.71
Law Induction Dinner	Saddlers' Hall	14.03.72
Corps Diplomatique Dinner	Vintners' Hall	03.05.73
Grand Cuisine Induction Dinner	Vintners' Hall	09.05.74
Vintage 1974 Induction Dinner	Saddlers' Hall	29.10.74
"La Musique" Induction Dinner	Vintners' Hall	02.04.75
E.E.C. Induction Dinner	Café Royal	15.10.75
Spring Induction Dinner	Vintners' Hall	17.03.76
The City of London Induction Dinner	The Guildhall, London	07.10.76
Chapitre de la Bonne Table	Vintners' Hall	17.03.77
"Food from France" Special Chapitre	Hyde Park Hotel	06.09.77
Chapitre du Printemps	Vintners' Hall	14.03.78
Chapitre de L'Automne	Vintners' Hall	19.10.78
Chapitre de Rabelais	The Inn on the Park	20.03.79
Canonbury House Chapitre	Canonbury House	17.09.79
Chapitre du Dixième Anniversaire	Vintners' Hall	06.11.79
Chapitre du Retour Heureux	Café Royal	07.05.80
Chapitre de la Boucherie	Butchers' Hall	12.11.81
Chapitre du Grand Rassemblement	Castle Howard	15.05.82
Chapitre du Roi d'Ecosse	Café Royal	10.11.82
Chapitre de Chanson	Café Royal	08.11.83
Chapitre des Jolies Dames	Café Royal	29.11.84
Chapitre des Angevins	Dorchester Hotel	19.11.85
Chapitre d'Or	Dorchester Hotel	17.11.86
Chapitre de Rabelais	Dorchester Hotel	09.11.87

Chapitre de la Demi Lune	Green Park Hotel	14.11.88
Food from France”	Hilton Hotel	12.04.89
Special Chapitre (2)		
Chapitre de la Bastille	Cumberland Hotel	13.11.89
Chapitre des Arts	The Arts Club	05.11.90
Chapitre Vingt-et-Un	Hotel Inter-Continental	04.11.91
Chapitre du Marché Commun	Naval & Military Club	16.11.92
Chapitre de Bacchus	Saville Club	08.11.93
Chapitre des Deux Anniversaires	Butchers’ Hall	29.10.94
Chapitre de Quatre Vingt Quinze	Butchers’ Hall	04.11.95
Chapitre “Boeuf” Ecossais	Butchers’ Hall	16.11.96
Chapitre des Noces d’Or Royale	Butchers’ Hall	15.11.97
Chapitre de la Régence	Royal College of Pathologists	14.11.98
Chapitre des Ferroniers	Ironmongers’ Hall	20.11.99
Chapitre du Millénaire	Vintners’ Hall	23.11.00
Chapitre de l’Empereur	Café Royal	24.11.01
Chapitre du Jubilé	Bakers’ Hall	21.11.02
Chapitre des Boulangiers	Bakers’ Hall	27.11.03
Chapitre de l’Entente Cordiale	Bakers’ Hall	25.11.04
Chapitre de St. André	Armourers’ Hall	30.11.05
Chapitre de St. George et le Dragon	Armourers’ Hall	29.11.06
Chapitre de l’Enchanson	Vintners’ Hall	20.11.07
Chapitre des Frères Noirs	Apothecaries’ Hall	18.11.08
Chapitre du Singe	Vintners’ Hall	24.11.09
Chapitre Robert Cointreau	Vintners’ Hall	23.11.10
Chapitre Hector Mackenzie	Vintners’ Hall	22.11.11
Chapitre Jubilé Royal	Vintners’ Hall	20.11.12
Chapitre Prince Georges	Vintners’ Hall	19.11.13
Chapitre Royaume-Uni	Vintners’ Hall	18.11.14
Chapitre Princesse Charlotte	Vintners’ Hall	18.11.15
Chapitre de la Reine Elizabeth	Vintners’ Hall	15.11.16
Chapitre Pierre Aguilas	Vintners’ Hall	14.11.17

APPENDIX 4

British Commanderie's Excursions to France

Every two years the British Commanderie organises a visit of about one week to a wine growing region of the Loire. Originally this was in September/October during the Vendage. However in recent years it was considered that visits at this time interfered with the very busy time experienced by the Vignerons and so the time of the visits was moved to May. Visits to vineyards, wine-tastings, "light lunches" and excursions to places of historical interest take up most of each day, with the evenings spent dining at first rate restaurants in the convivial company of other Chevaliers. Combined with this is a rendezvous with French Confréries, for lunch, dinner or even attendance at one of the Chapitres in Angers.

There follows a list of the more recent of such visits.

1981	Nicky Kyriakides & Chris Wilkinson	Saumur	Hôtel Budan
1983	Nicky Kyriakides & Derek Sheen	Angers	Hôtel d'Anjou
1985	Nicky Kyriakides & Derek Sheen	Angers Tours	Hôtel d'Anjou Novotel Sud
1987	Nicky Kyriakides & George Wilks	Angers	Hôtel d'Anjou
1989	Nicky Kyriakides	Angers	Hôtel d'Anjou
1991	Nicky Kyriakides & Derek Sheen	Alsace	Hôtel Park

1993	Various	Angers	Hôtel d'Anjou
1995	Pat Calmels & Roy Clements	Saumur	Le Clos des Bénédictins
1997	Roy Clements	Saumur	Le Clos des Bénédictins
1999	Audrey & Julian Thompson	Saumur	Le Clos des Bénédictins
2001	Ernest and Krystyna Lee	Angers Sancerre	Hôtel Ibis Hôtel Panoramic
2003	Ernest and Krystyna Lee	Ancenis	Hôtel du Val de Loire
2004	Ernest and Krystyna Lee	Angers	Hôtel Ibis
2006	Ernest and Krystyna Lee	Burgundy	Château de Salon-la-Rue
2008	Ernest and Krystyna Lee	Saumur Angers	Domaine de la Blairie Hôtel Ibis
2010	Ernest and Krystyna Lee	Sancerre	Hôtel Panoramic
2012	John & Marie Foley	Azay-Le- Rideau	Le Grand Monarque
2014	John & Marie Foley	Loire - Atlantique	Villa St-Antoine
2016	John & Marie Foley	Touraine	Hôtel Les Trois Châteaux
2018	John & Marie Foley	Juigné- sur-Loire	Hotel Loire et Sens

APPENDIX 5

British Commanderie's Summer Home Excursions

In the years between the bi-annual visits to the Loire Region of France, the Commanderie arranges weekends away to enjoy the company of Sacavin Friends and to explore the availability and flavours of wines and drinks available in Great Britain.

In recent years these visits have included :-

2004	Summer Luncheon at Creek Cottage	Des and Sue Holland and Owen Collins
2005	Weekend in Wiltshire	Alistair and Julia Bellingham
2007	Weekend in Bristol	Richard Ridler
2009	Weekend in Sussex	Alistair Bellingham
2011	Summer Luncheon at Creek Cottage	Des and Sue Holland
2011	Dalmore & The Scottish Highlands	Des Holland
2013	Hereford Cider Visit	Richard Ridler
2015	Wine, Cheese and Beer on the Mendips	Richard Ridler
2017	Wine, Culture and Fish and Chips around Aldeburgh	Sidney Price

APPENDIX 6

RALLYE AERIEN INTERNATIONAL DES Vins, Fleurs et Châteaux d'Anjou"

**Contributed
By
Officiers Laura and Leslie Garner**

“THE GRAND RALLYE AERIEN INTERNATIONAL DES Vins, Fleurs et Châteaux d'Anjou” was usually held in the Spring. It was combined with the International Rally for Light Aircraft and was a competition. We took turns as pilot and we took off from our own strip close to Sutton Bridge, Lincolnshire and flew via Biggin Hill or Southend for Customs’ clearance before continuing to Angers. We had hardly any navigational instruments in our Auster and followed railway lines, and rivers.

On the way to Angers we landed at various small landing areas or small aerodromes in order to arrive as closely to the allotted arrival time. The attached rules set out all these arrangements. We had to fly over three Châteaux which had displayed signs which we had to note and write down on our Entry Forms. This was rather dangerous as several competing aircraft would all be flying over the Châteaux all trying to see the signs whilst keeping out of the way of other aircraft. Pilots had to take part in this Rallye for three years before being dubbed “Chevaliers” at the caves in Angers. The members of the Aero Club were most helpful in taking us to and from the aerodrome into Angers where we were allocated Hotels and taken to the Confrérie for the evening. The following day there was usually an outdoor lunch – with wine – so we usually stayed another night before flying again!

Several years later we heard about the Commanderie de Grand Bretagne de la Confrérie des Chevaliers du Sacavin d'Anjou and we were pleased to be able to join as we were included in the Gold Book at Angers.

We do not think that there can be any connection now between the French Confrérie and the Angers Flying Club (if there is still one) but it is an important part of the “History of Sacavin”.



1976

Laura and Leslie Garner

XXIV^{eme}

GRAND RALLYE AERIEN INTERNATIONAL

DES

Vins, Fleurs et Châteaux d'Anjou

12-13 JUIN 1971

ORGANISÉ PAR

L'AERO-CLUB DE L'OUEST DE LA FRANCE

AVEC LE CONCOURS

DE LA VILLE D'ANGERS
DU CONSEIL INTERPROFESSIONNEL DES VINS D'ANJOU ET DE SAUMUR
DE LA FÉDÉRATION DES SYNDICATS VITICOLES DE L'ANJOU
DE LA CONFRÉRIE DES CHEVALIERS DU SACAVIN
DU COMITÉ DÉPARTEMENTAL DU TOURISME
SOCIÉTÉ KLEBER-COLOMBES.
M. H. GAINARD, Horticulteur
C^{ie} LA FONCIÈRE, Assurances T.I.A.R.D.
C^{ie} AIR FRANCE
LIQUEURS COINTREAU

En hommage à notre regretté Président Fondateur M. P. Gasnier du Fresne.
Rappelons qu'il fut en 1947 le promoteur de ce Rallye Aérien qui, chaque année
et sans interruption, a remporté un immense succès.

RULES

In application of the SPORTING CODE of the INTERNATIONAL AERONAUTICAL FEDERATION, and of the SPORTING COMMISSION of the NATIONAL AERONAUTICAL FEDERATION, and under the control of the SPORTING COMMITTEE of the AERO-CLUB DE L'OUEST

Article I. — The XXIVth international aerial rallye of wines flowers and chateaux of ANJOU is organized on the 12th and 13th of June 1971 on the aerodrome of ANGERS-AVRILLE.

Art. II. — Every pilot of tourism possessing a sporting licence for the year of 1971 is allowed to compete he must pilot a plane of tourism provided with a licence of navigability (in availability & equipped with a V H F with frequency Tour).

Art. III. — Each plane competing for the rallye must have its identity papers complete, and be insured « civil responsibility » available in FRANCE.

Art. IV. — Each plane will receive a **number** of order which will be given on the way-bill. This number shall have to be painted in black, on a clear background, and placed on the left hand side it shall be 30 centimeters high, and the letters shall have to be 5 centimeters high. The competitor without any number will not be classified.

Art. V. — The organizing committee declines all responsibility for the accidents, damages which might occur by the mistakes of the competitors or even suffered with themselves their passengers of their crafts. The participant are responsible of the non-observation of the given rules.

Art. VI. — The participants shall have to send their registration on the application form, carefully completed signed, and sent back to the head of the organization before June the 4nd.

Art. VII. — The fees allowing to spend a complete stay amount to **180 frs** for each participant.

It is compulsory to paint the sun with the application form.

Art. VIII. — A way - bill used too as an acknowledgment of receipt of their engagement will be sent to each competitor, giving them their number of order, and the precise hour of arrival to the aerodrome of ANGERS-AVRILLE (FRENCH hour).

Art. X. — Each competitor shall have to assert on his application-form the number of kilometers he thinks he is able to cover, as will as the aerodrome of départure.

The number of intermediary stop distant from 100 km minimum, is determined by his choice on the day of the test, but he is forbidden to land twice on the same aerodrome, especially as well as on his usual air-basse.

Landing on the aerodrome of ANGERS-AVRILLE does not give special marks for stop.

At the end the trial, a number of marks will be attributed to each competitor according to the following-rule :

$$\frac{(DE - IDD - DEI + 100 n) \times P}{10 W}$$

in wich :

DD : declared distance.

DE : effected distance.

n : number of stops distant from 100 km (at least) .

P : maximum weight allowed when takings-off.

W : nominal power of the motor.

The responsables will not take in account of the number of kilometers effected besides those declared.

Art. XI. — On account of the lass of time due to the operations of clearance, the foreign competitors will be given 100 marks of bonification, for a single passage of frontier, during the test.

Art. XII. — The reckoning forescen in the Xth article being based on the maximym weight allowed in takink-off as well as this indicated on the navigability form, an out right penalty of 70 marks will be substracted for each place non occupied.

Article XIII. — The checking will take place on the aerodrome of ANGERS-AVRILLE where the hour of arrival for the competitors wil vary between 14 h. 30 & 17 h. 30 (French hour) the hour arrival within the minute will be timed at the moment when the competitor shall overstep (facing the wind) the line materialized by a line on the ground, & placed beyond the landing-strip. The passage will effect itself at 50 m/ground.

Then the competitor will be obliged to go once round the landing-strip before landing.

Minutes of advance shall be penalized by 10 marks.

Minutes of delay shall be penalized by 20 marks.

Minutes of delay shall be penalized by 20 marks. The official timing will be

Art. XV. — The competitors welcome on their landing in ANGERS will be taken to the Hangar where the federation of the viticultural syndicates shall test them on the tasting of wine of ANJOU.

They will be able to have marks, from 1 to 100, for this test.

Art. XVI. — The winner of the aerial rallye will be the man who will totalize as many marks as possible. In case of 2 persons with the same number of marks the winner will be the one whose flight-time will be the shortest.

Art. XVII. — The competitor shall have to take in account of all the prescriptions mentioned on the way-bill, constituting a schedule to the following rules.

N. B. — The competitors, engaged, & just wishing to rejoin ANGERS-AVRILLE as tourists will be welcome, as well as the competitors wishing to have a good record in the rallye.

They are required by safety device, to take in account of as much as possible the hour of arrival on their way bill.

The perfect organization depending on the discipline of the competitor, & the passengers, no engagement will be kept if it is not accompanied with the amount of the sum fixed for the rights.

The organizers wishing each one to go on being satisfied with the welcome of ANJOU, will be able to refuse the belated engagements.

LIST of REWARDS

1 - Prix Gasnier du Fresne - Aé.C.O. et Sacavin	1.000 F
2 - Prix « Klébert-Colombes »	800 F
3 - Prix Cointreau	400 F
4 - Prix Compagnie « La Foncière »	300 F
5 - Prix Compagnie « La Foncière »	300 F
6 - Prix Constructions Chalonnaises - M. Bernier	250 F
7 - Prix Aéro-Club de l'Ouest.....	200 F
8 - Prix Banque Nationale de Paris	150 F
9 - Prix Défense Artisanale et Commerciale de France	100 F
10 - Prix Aé.C.O.	100 F
11 - Prix Aé.C.O.	100 F
Price assurance ROY to the most represented	200 F

The Price of the committee of Tourism (500 frs) will be granted to the 1st foreigner classified.

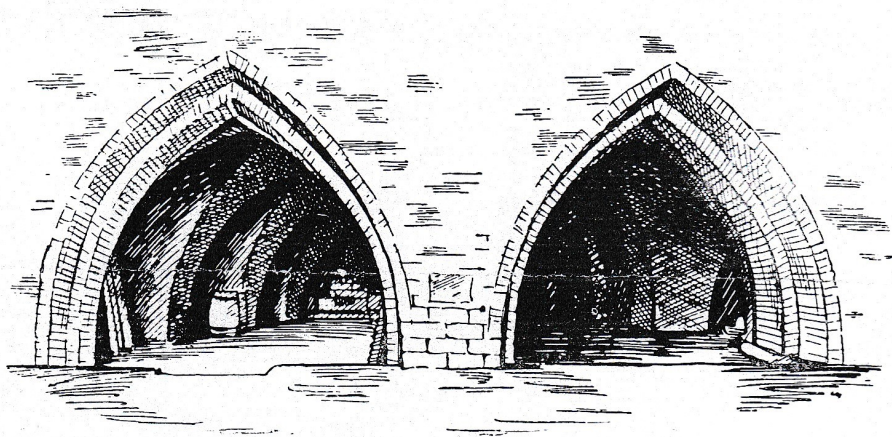
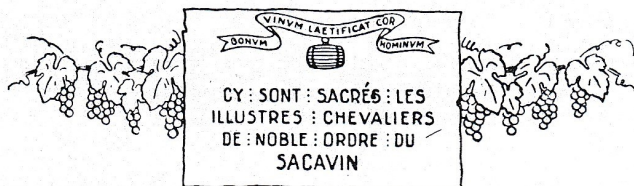


Gathering of Pilots of tourism
for the

**XXIV th INTERNATIONAL AERIAL RALLYE
OF WINES, FLOWERS
AND CHATEAUX OF ANJOU**



CONFRÉRIE DES CHEVALIERS DU SACAVIN



Dans ces illustres Caves seront intronisés le 12 Juin, par le Grand Maître
le Marquis de Contades, le 1^{er} Français et le 1^{er} Etranger du Rallye, ainsi
que les concurrents qui y participent pour la troisième fois.

“ Ils seront des Nôtres ”

The Management Committee : 2018 - 2019

Grand Commandeur	Geoffrey Wheal
Enchanson	Felicity Bellamy
Délégué-Général	Richard Ridler
Ecuyer	Jane Berger
Chef du Protocole	Robert Aitken-Sykes
Trésorier	Philip Wood
Chancelier	John Ingram
Chef des Expéditions	John Foley
Chef de Cuisine	Duncan Burnett
Délégué Angevine	Véronique Jérosme
First Halberdier	John Muggleton
Second Halberdier	Max Brittain
Adjoint	Sid Price

Footnote

This History has been updated from the previous works prepared by the late Commandeur George Wilks and by Commandeur John Whitcutt and Chevalier Diane Whitcutt. Thanks must also be given to other Members of the Commanderie who have provided additional information.

R J Ridler

September 2018

