

SACAVIN



COURIER

COMMANDERIE DE GRANDE BRETAGNE
DE LA CONFRERIE DES CHEVALIERS DU SACAVIN D'ANJOU

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This Courier is a little late, and thereby rather longer. There is sad news of one of the most original and talented Chevalier, Commandeur, and the Chef des Beaux Arts. He illuminated our Chapitres and left us priceless fanfare scores which are played at induction ceremonies, reminding us of Leonard Salzedo. His obituary was in the Times. Commandeur John Braun, who knew him well, writes below:-

Leonard Salzedo

Leonard Salzedo, who died on the 6th May, had already composed the music for many of his seventeen ballets, including the internationally acclaimed Witch Boy, when we first met in 1961. He set three of my poems as Songs of the Lebanon and later asked to write the words for the cantata, "Paeon to the Sun", for the first Harrogate Festival. We went on to collaborate in ten more works. It was therefore with great confidence that I proposed to John Addey and Charles Whitfield that we should induct Leonard into the recently formed British Commanderie of the Confrerie des Sacavins d'Anjou as Chef des Beaux Arts. His skill as a composer for brass instruments ensured that the March and Fanfares that he wrote for us far outshone the imperfectly played War March of the Priests from Verdi's Aida which they used in Anjou. Another of his fanfares became known to millions as the herald to Open University programmes. More recent Chevaliers may not be aware of the contribution made by Leonard during his period of office in the Commanderie. Let me therefore recall some of the most outstanding occasions.

In 1971, the Plantagenet Induction Dinner was remarkable for two things - the carefully researched and informative historical survey of the links binding England and France, given by our then Grand Commandeur, Robert Cointreau, and the musical arrangements of some old French tunes by Leonard Salzedo, played by the leading trumpeter of the day, John Wilbraham, and his colleagues.

The Seminar "Wine to the Mouth, Music to the Ear" was held in March 1987. Leonard's contribution was a scholarly review of the 'sound that is music', assisted by a piano, a cassette recorder, stereo speakers, empty wine bottles and musical examples from Johann Strauss II, Rossini, Mussorgsky and Mozart. I recall his telling sentence, "As a composer I create music, and I think we all know what music is but, in fact, no satisfactory definition of music has even been found".

More recently, when the Commanderie celebrated its Silver Jubilee in October 1994 with La Chapitre des deux Anniversaires, the evening was greatly enhanced by Alison Young, the mezzo soprano, singing Leonard's setting of Ronsard's poem, "La Terre les eaux va beuvant".

Leonard's modesty hid a great talent and the British musical scene is diminished by his loss. Our deepest sympathy goes out to his widow, Pat, who contributed so much herself to the Commanderie as Chef d'Historiographie, and to their daughters Susie and Caroline. JCB



Pat has been good enough to write to Derek Sheen. She says:-

"As well as sending a personal "thank you" to you and Hazel, I really must write to you in your official role as the 'Head' of the British Sacavin to tell you - and to ask you to pass on to the Committee - my heartfelt gratitude that Sacavin was so well represented at our Celebration of Leonard's life. It was so good to see your friendly and familiar faces to wish him a final farewell, and to be with him and us. Please also thank Robert and Frank for coming along as well. I did appreciate it as it is a long way for you all to come.

Thank you, too, for the lovely things you said about Leonard and his contribution to the Commanderie and so many of the events. It was always something he did with great joy.

Thank you most especially for Sacavin's very generous donation to Leonard's Memorial Fund, it was so kind and thoughtful of you.

Now I must go on, cherishing his memory in my heart. I am bearing up pretty well, I feel, but I do have some bad moments.

God bless you all for your kind words and support. It does make it that much easier.

With my very best wishes

Pat

Sad news has come from France as well. **Maurice Escher**, The Grand Maître in Angers has died. Maurice took the reins when poor health forced Camille Besnier's untimely retirement. Those who met him in France and at his visits to our Chapitres will remember his genial manner, his interest in the British Commanderie and the way he helped to strengthen the Confrerie. He has fought a long illness. He will be missed.



Before the Wivenhoe weekend

The Weekend proper was to open on the Friday evening. A body of Chevaliers were determined to make the most of any opportunity for adventure, put before them. So they were eager when Owen Collins proposed, for those who had the time and the courage, a journey by sea, a greeting and welcome from distinguished and historical persons, and a light lunch.

Not far from Wivenhoe, is the Cinque Port Liberty of Brightlingsea. The plan was to embark at Thorrington in one of the many little known creeks of which there are many. This particular inlet boasted of a tide mill. So a convoy of cars arrived early at Thorrington early in the morning. They admired the mill, and the charming tideways that lay before them. The chauffeurs took the cars back to Wivenhoe, then returned. They watched eagerly for their vessels.

As the hour appointed passed, some anxiety was seen, when a message arrived that the boats were waiting for the party elsewhere. Cars parked nearby were called into service and the party climbed into them and sped, (safely) through the Essex lanes, stopping only to wait for a family of Shelducks out for their morning stroll. One of the party tried to shepherd the birds to safety, (or should it be duckherd?). But that task was taken over by a passing policeman.

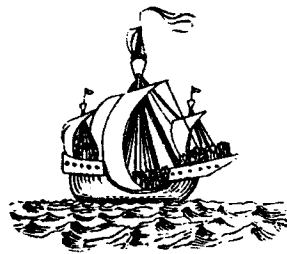
So on to charming St Osyth and to the quay where two stout boats awaited. One of the party murmured while embarking, "a good nautical french farce". In good spirits the lines were cast off and the boats headed down the Colne to Brightlingsea.

It was an enchanting journey for those who were new to the Essex coast and for those who were familiar with the swatchways which pattern the reedbeds and rivers, always changing as the tides ebb and flow.

As the convoy approached the jetty of the Colne Yacht Club a welcoming party was seen in their grand robes, hats and a banner. The Deputy of the Cinque Port Liberty of Brightlingsea, with his Lady Deputy and Officers of the Liberty awaited the party's arrival. The Commodore of the Yacht Club no less, took the lines and, after some hurried enrobing, the officers of the Commanderie stepped onto the jetty to be welcomed to Brightlingsea. The two groups processed up the jetty to the clubhouse.

There followed a sociable and friendly buffet lunch as the two parties mixed, The Deputy and The Grand Commandeur spoke warmly of this arcane meeting and the ensuing explanations of each organisation, both arising from medieval roots. The Sacavin party enjoyed the whole day. They returned to Wivenhoe, to prepare for the Weekend - a fine way to start what turned out to be a fine weekend. **PFB**

(Since then, cordial letters have been exchanged)



The Proper Wivenhoe Weekend

Courier is indebted for Laura Gamer's account of the Wivenhoe event. We were expecting some of Leslie's jokes. Leslie we are disappointed. Taking on these journalistic exercises can be arduous. There is a need to get to the front, hear what is going on, take notes, pick up the necessary brochures, and note the names involved. Thank you Laura

What could have been better than a beautiful weekend in June and a delightful setting for a get-together of forty-seven Chevaliers and friends. Unfortunately, Leslie and I could not manage to arrive in time for the boat trip on Friday morning. We heard several versions of it but could not believe

that it could have been "dead calm", choppy" and "force 8" all on the same trip! However, one thing was agreed by all - the lunch was excellent!

One of the objectives was to help Chevaliers focus on the Commanderie's aims and objectives.

The first serious meeting was on Friday evening when we all gathered before dinner to discuss matters concerning the Confrerie. Derek Sheen opened the proceedings, welcoming us all and hoping that we would be forthcoming with ideas and Robert Wills had prepared some headings as a guide to topics for discussion. We talked about venues, subscriptions, visits to France, the Courier and even the idea of our own label wine. More of this later. It was agreed that people might talk during the weekend and come to a feed back session later in the weekend.

Saturday dawned brightly. We were delighted to see Beth Chatto's famous garden. This was the right time in the garden. Everything looked at its best under those conditions and there was plenty of time to wander round the borders admiring the colour combinations and the plant associations. The nursery proved tempting and I am afraid several of our party succumbed!

At lunch time we boarded the coach again and were taken to the premises of Lay & Wheeler Ltd. in Colchester, a prestigious and well known business. The serious business of the day started when Alex Scarfe welcomed us warmly and introduced Simon Larkin who would conduct the tutorial tasting of six varied wines; the whites were the Brauneberger Riesling Kabinett, a New Zealand Sauvignon Blanc and an Australian Semillon Chardonnay. The three reds were Reserve du Mas, a Lagrein Aus Gries and a 1998 Cabernet Sauvignon Merlot. It was most interesting to hear Simon giving us a great deal of information about the producers and the areas without blinding us with science. After the tasting we were invited to a reception with a sparkling South African Madeba Valley Brut. An excellent lunch followed complemented by a Spanish Sauvignon Blanc and an Australian Semillon. Lay and Wheeler were thanked for a superb lunch and for a model of a tasting session. After time to peruse the wine for sale we returned to the hotel with time to explore Colchester if we desired.

Saturday evening was spent in a light-hearted mood and we were challenged to a 'Call My Bluff' wine tasting which turned out to be great fun as three experts tried to confuse and beguile with their descriptions, accurate or fictional.

Musical interludes, songs of wines, gave us a break from trying to find out who was telling the truth! We especially enjoyed the 'home-grown' Brightlingsea talent which was a surprise to all of us, and of course, "Good old George!" A buffet meal with our wine experts and the musicians completed the evening.

Time was passing all too quickly and Sunday morning began with a feedback session following the discussion of the first night. Robert skilfully summarised the results and the following proposals were agreed by most members.

- The Management Committee should investigate contacts in other UK wine and food societies with the possibility of getting together on some occasion.
- A list of members offering accommodation for events would be useful.
- Further attempts should be made to trace Chevaliers whose names are in the Golden Book but who have lost touch.
- Website - this could be of value but more research is needed.
- Visits to other wine growing areas in addition to the Loire might be of interest.
- The attendance at the Angers Chapitre might be on the last night of our trip possibly using another hotel in Angers for that night.
- Subscriptions must be realistic but events should be self-supporting as far as possible.
- It would be a good idea to contact wine writers with a view to publicity.
- A broadsheet could be made available to wine producers in the Loire who might pass it on to their UK buyers. Also we would like to see the French publications.
- It might be worth contacting Universities' wine societies to try to get younger members.
- We still do not get to know the names of British people inducted in France. Ask again!
- Our own wine label was not thought to be feasible due to minimum sales numbers which would be required.
- Alternative venues in or outside London are worth considering.
- The Courier is much appreciated but it would be helpful if members would send in their experiences, travellers' tales etc.

- A membership list will be sent out with the Courier.

Derek Sheen brought the workshop to a close and said how useful the discussion had been. He also thanked Owen and Brenda warmly for their organising of the weekend which had been so imaginative and so enjoyable. A great success.

But it was by no means over as there was one more visit to come and we all set off for Carter's Vineyards at Boxted.

Actually it is far more than just another vineyard. Mary Mudd, the proprietor, provided us with some excellent wines to taste and took us to see the interesting 'Scott Henry', New Zealand system of wine trellising and explained the difficulties facing wine production in the East Anglian area especially as she relied on wind generation and solar panels for electricity. The setting of the property overlooking the lake with a view of Constable country was a delight as was the wine-tasting, the wine-tasting and the lunch provided from locally grown produce. LMG



Now Robert Wills' Loire travels. He has enjoyed a rest and suffered a promotion. It is time he was back to work. We have all congratulated him for his well deserved move to Sénéchal. Perhaps this restful position may encourage him to continue to write for our pleasure and to help us know more about "Anjou, pur, Anjou radieux". I have a feeling with his energy he might even bring more erudition to our knowledge

Encouraged by comments received on my earlier articles and with the continuing benevolence of the Editor, let us continue to explore the wine region of Anjou, first classified as an AOC in 1936. For many years the reputation of this area rested primarily on the quality of its white and particularly its rosé wines. The main grape variety used for Rosé was the Grolleau or Gros Lot and this produced a light, pink, sugary wine. Granted its own AOC in 1957, Rosé d'Anjou was for many years exported in great quantities. In the 60s and 70s it was remarked that French cafés sold fifteen barrels of Anjou sweet rosé for every barrel of dry! Indeed, rosé then accounted for some 58% of Anjou wine production.

Rosé made from the Cabernet-Sauvignon and Cabernet-Franc grapes was granted its Cabernet d'Anjou AOC in 1964; tile-red in colour this was a more medium-dry, fragrant and better structured wine. However, as people's taste for moelleux wines continued to decline a new appellation, Rosé de Loire, was created in 1974. Made by a direct press of the harvest and a brief maceration of grapes destined for red wine, this is a more floral, crisper and fruitier wine. With the Cabernet-Sauvignon and Cabernet-Franc grape varieties accounting for at

least 30% of the blend, the wine should not contain more than 3g of residual sugar per litre compared with the 10g minimum of sugar per litre allowed for Cabernet d'Anjou.

Sales of rosé have continued to fall however, and as a consequence growers have changed to the vinifying of red wines and it is now reds that account for more than 25% of overall Anjou production.

Rosé does not pretend to be more than an all purpose wine and a grower making rosé will make it sweeter or drier, still or sparkling to suit current taste. His art lies mainly in deciding how long the skins should be left in contact at fermentation, to give the desired colour and richness of flavour to his wine. Nevertheless rosé wine is still appreciated for its freshness and the enjoyment it gives as a young fruity wine and despite its current down-market image, what could be better to accompany a summer picnic, than a bottle or two of well chosen, chilled rosé? A particular favourite of mine is a Rosé de Loire made by the Vignerons du Saumur.

Surprisingly, California has been making red wine in quantity for longer than Anjou. In 1955 red wine

accounted for just 1% of the region's output, but now, Anjou-Villages, granted its AOC in 1987 is now recognised as the regions most prestigious red. Limited to 56 communes, basically in the Layon, Savennières, Coteaux de la Loire and the Coteaux de l'Aubance, it is a wine claimed to be as good as Champigny.

It does not taste like Champigny however, because although the grape varieties used are the same, it is often made from the producer's oldest vines and this, plus the differing soils give the wine a more robust, chunkier feel. Try a red from the Domaine des Rochelles, by Hubert Lebreton for a lovely example of a 'serious' Anjou-Village red. Chevaliers who attended the Chapitre du Ban Des Vendanges in Angers last year, will no doubt recall the Anjou-Villages Brissac, winner of a Médaille d'Or, one of the six wines we were served that evening.

The administrative centre of the Anjou region is of course Angers. Situated on the banks of the Maine, a small tributary to the north of the Loire, it became known as the 'Athens of the West' during the 15th and 16th centuries and today it is a fine city, dominated by its chateau fortress and the 12th century Cathedral of St Maurice. Chevaliers of the Commanderie have visited it many times during the past thirty years to renew old friendships with the Officers of the Confrerie, participate in the Chapitre and to dine and wine in the magnificent setting of the ancient Hospice Saint-Jean, built in 1175 for Henry II of England.

Angers was once a great port and when William the Conqueror sailed for Hastings, one of his vessels came from Angers, loaded with wine for his soldiers! Nowadays the city of course is famous for its tapestries, notably the wonderful 14th century 'Tapestry of the Apocalypse' housed in the Galerie de L'Apocalypse, in a wing of the fortress running along its south wall, rebuilt after world war 2. The work, woven in Paris, was based on a richly illuminated manuscript of the Revelation of St. John, presented by Charles V to his brother Louis 1, Duke of Anjou. During the French Revolution it was cut up into pieces and discarded, but in 1848, Canon Joubert, the keeper of the treasury of Angers Cathedral bought for 300 Francs, as many pieces as he could find and over a period of 14 years, organised the careful restoration of 76 of the original 84 scenes. Even in this shortened form, the tapestry is still some 350 feet long and 15 feet high!

When in 1937, a painter and engraver called Jean Lurcat saw the Tapestry of the Apocalypse, he resolved to create a modern work, 'Le Chant du Monde'. It was designed to be some 400 feet long and weaving commenced at Aubusson in 1957, but stopped in 1966, when Lurcat's death brought the project to an end. Ten panels, around 260 feet long are on display in the museum installed in the Hospice Saint-Jean. Lurcat was aged 65 when weaving started on his tapestry and in 1964, towards the end of his life, he is reported to have said 'My work has started late, so had old age chafing at its heels. In a way you could see it as an inventory of my whole life'.

After such visual delights, we should perhaps call at the distillery of Liqueurs Giffard in Avrillé, a suburb of Angers. I well remember a morning visit Sacavin made here in 1987 to sample their fine assortment of liqueurs of strawberries, cherries, peaches, almonds, pears, raspberries and blackcurrants. Lunch that day was a particularly noisy affair!

Just south of Angers, across the Loire, is Brissac and the tallest chateau in France, with its 7 floors and 200 rooms. A local story has it that on a visit after the war, the Mayoress of Angers slipped unobserved into the moat, whilst leaning forward to admire an angle of this lovely building. She apparently clung to part of the drawbridge, until her absence was remarked upon after several hours. Unabashed, she went quickly home, changed, and was at her place later that day at a reception the town was giving to some distinguished visitors. We visited the chateau vineyard at the Domaine de Bablut-Famille Daviau last year, on our trip to the Loire and can also vouchsafe the potency of their wines!

Our journey along the Loire, now takes us in the direction of Saumur. The long Authion valley to the south-east of Angers once marshland, river banks are lined with fields of flowers and corn and there are a number of pretty villages with their little windmills and tufa, creamy stone houses. And its the lime-stone soils of the Saumur region that give character to the wines produced here, even though they come from the same grape varieties as are grown on the schisty soils of Anjou. The vineyards form a crescent south of the Loire and until the World War 2, Chenin was the number one variety grown here. But it is now the Cabernet Franc that has become the image of Saumur.

Granted its AOC in 1957, Saumur-Champigny was then, a typically ordinary Loire red wine, until it

was more or less reinvented by Paul Filiatreau in 1978. Fermenting the wine in stainless steel vats instead of old barrels and stored in aluminium lined chais within his tuffeau caves, his wine was fresh, clean, intensely fruity with a lovely raspberry flavour and, relatively low in alcohol, as easy drinking as Beaujolais. It quickly became the rage of the Paris wine bars. Fortunately over the succeeding years, Filiatreau has striven to remain the market leader, faithfully following a policy of rigour in his vineyards, insistence on low yields and always aiming to harvest at perfect ripeness. Visitors to the area can not fail to see his beautifully situated 6 hectare Le Grande Vignolle vineyard on the hillside above the Loire road, at Turquant, near Montsoreau. It is an astonishing complex of ancient troglodyte cellars, a mansion, a 16th century dovecot, plus an excellent restaurant in one of his elegantly facaded 18th century cave-houses. And the wines continue to be very, very good.

The success enjoyed by Champigny, has inevitably resulted in over production and poor quality control by some producers. But it seems the authorities are determined to maintain an improvement both in taste and quality and poor producers always run the risk of losing their right to its AOC. Champigny can be drunk young, but with its high tannin content it will age for up to 5 years or so. Wines made by the Foucault brothers at the Clos. Rougeard, Chacés, are regarded as outstanding and these will certainly age for 10 years and upward.

The area around Saumur is one of my favourite areas of France, with its gorgeous scenery, delightful cuisine and a splendid selection of wines. Saumur itself, on the south bank of the Loire at the confluence of the river Thouet, was for many years the intellectual and religious centre of Protestant Europe and then in the mid 18th century, it became the unchallenged equestrian capital of France, when the École de Cavalerie was established here. The black uniforms of its riding instructors gave the name to the Cadre Noir and in 1972, the École Nationale d'Équitation was founded around this elite group, to study and teach the most elaborate form of dressage. Today, 400 horses, 5 olympic size indoor riding schools, modern stable blocks and a sophisticated veterinary hospital, make this riding school unique in Europe.

Although the various movements are spectacular in appearance, the desired aim is to achieve a perfect restrictive than those for mousseaux. Crémant must age for 12 months on its lees and in general the wines have a more creamier fizz, a firmer structure, a more subtle flavour and have a long and toasty

gracefulness and lightness of execution. The Cadre Noir gives regular 45 minute equestrian displays between April to September.

In June 1940, the German army overran France and the officers and 800 cadets of the Cavalry School, gallantly posted themselves along the 25Km stretch of the left bank of the river, between Montsoreau and Gennes, to prevent the enemy from crossing the Loire. Armed only with training rifles, this small group resisted the Germans for 3 days. After the war, General Weygand C-in-C of the French Army decorated the School with the Ordre de l'Armée.

No matter how you approach Saumur, it is the 14th century château that you see first, dominating the town from its limestone outcrop. Ending its day as a prison and a military storehouse, it was bought by the city in 1906 in a grave state of disrepair and restoration work is still in progress. It currently houses the fascinating Musée du Cheval, tracing the history of horses and riding from prehistory to the modern day. One's other immediate impression of Saumur is its grey slate roofs. Legend has it that it was Saint Lézin, Bishop of Angers in the 8th century who first used slate for roofing. The slate quarries of Trélazé, worked from the 15th century, still produce 90% of the slate used in France.

But enough of this rambling. The other great wine of the area around Saumur is its sparkling mousseux. This region produces more sparkling wine than any region in France apart from Champagne. There are two basic reasons. One is that Saumur shares with Champagne, similar chalky soils and hundreds of miles of underground limestone. Perfect for the necessary secondary fermentation to take place in bottle. The second is due to the irregular quality of wine-growing this far north. Many Loire growths vary widely from year to year because of the weather. A wet autumn can mean unripe grapes giving a very acidic wine and the comparative failures of Saumur wines that are fruity but acidic, are ideal for turning into sparkling wines using the méthode champenoise. Most Saumur sparkling wines are mousseaux, (ie bubbly as distinct from pétillant or slightly sparkling), usually brut, occasionally off-dry, they tend to be pungent, fruity and full. The best is Crémant de la Loire and the laws governing its production are more

finish. The top producers are well known to Sacavin. In 1987 we visited the 10 miles of cellars of Ackerman-Lawrence at Gennes, founded here in 1811. Our guide that day was M. Claude Brunel,

who claimed to be a distant relative of the famous Isambard Brunel! At Hilaire-St-Florent are the cellars of Bouvet-Ladubay founded in 1851 and winner of 130 medals over the past 25 years. The house has no vines of its own, but buys its must from growers in the Saumur. A 1998 Saumur Brut A.C. from this house was our Vin d'Honneur at the Sacavin welcoming dinner at the Les Clos des Benedictines in September last year. Anjou mousseux gained its AOC in 1957, Saumur mousseux in 1976 and Crémant de Loire in 1975 (revised in 1994). Chenin of course, is still grown extensively and wines from the chalky soils around Saumur are, in good years, vinified as Coteaux de Saumur. Given its small production, this off-dry to sweet white wine can be difficult to track down.

Finally a legend about St.Martin, that much loved and respected saint in the world of wine. It is said that St.Martin, when Bishop of Angers, went to visit the Abbaye de Bourgueil. Tying his donkey outside, when he came out it had gone.

Tired and hot, the donkey had succeeded in finding its way to the monastery's vineyard, where the grapes were so refreshing that by the time the monks caught him, he had levelled the vines down to knee height.

The monks of course were pretty upset but there was nothing much they could do. To their great surprise, they later found that the remaining grapes grew much bigger than normal and gave the same amount of wine as from the whole vine, whilst the quality of wine had greatly improved. Recognising a sign when they saw one, they put their shaven heads together and resolved that in future they would continue to prune their vines to a certain height. Or so legend has it.

There is a modern sequel to the story. An Anjou vigneron, finding he had some vines that refused to yield and remembering the legend thought, "Why do I not use my goat as St Martin's donkey" Sure enough, the goat worked so well that the wine from the vines was the finest he ever had. A year or two later, a visitor to the vineyard heard the story and asked if he could take a picture of this treasured animal. "Alas he is no more" said the vigneron. "Last year our grapes were the best ever, but one day, St Martin, (for that was his name), chewed through his rope and ate a whole row of vines, grapes and all". "So" said the visitor. The vigneron sighed. "So, two Sundays ago we had St.Martin for dinner". RRW

Our traveller is still abroad. A further episode of his stroll around the Loire region. Watch this space!



Finally, some notes from the Chancellor

Congratulations

To Délégué Général Fay Landau who was awarded the MBE in the Queen's Birthday Honours List for services to the Solicitors' Benevolent Association. No doubt a well earned honour.

The Chapitre 2000

Our Chapitre for this year we visit The Vintners' Hall on Thursday November 23 2000. This is our thirtieth anniversary and this will be our millenium effort. We would be glad to hear from Chevaliers who are not active, those who do not pay subscriptions so do they do not hear of our events. But once a Chevalier always a Chevalier and we would be glad to send details to them to the Chancelliers address. We hope to make this Chapitre one to remember. Please make up your parties or just come. Calling letters will come out in late September.

"I enjoyed that"

One of the suggestions that come from the Wivenhoe deliberations was that Chevaliers might share good experiences. A particularly good hotel, restaurant, a wine, holidays. We would be glad to publish them in Courier. We hope this may become a regular feature. Courier is mailed twice a year. The dates are loose. Generally Spring (following the AGM) and Autumn (following the Chapitre). Perhaps the best way is to send them when you have the experience, and it will be included in the next issue. A few words, the address and/or a telephone number. The address below.

An own-label wine

You will have the possibility of the Commanderie arrange an own-label wine. It would probably be a dry white Loire wine. There are problems and one is the numbers that must be ordered to make the project viable. Would you please find time to complete the slip below and send it to the Chancellor.



Peter Bouch, Chancellor 6 Mill Paddock Abingdon Oxon OX14 5EU - (01235) 520143



An Own label wine

Name

Were such a wine available how many cases would you take in a twelve month period? ----- cases

This is a broad straw poll. No obligation is intended. Please return the slip to the address above.