



## Commanderie de Grande-Bretagne de la Confrérie des Chevaliers du Sacavin d'Anjou

### Spring Luncheon & AGM at the Brasserie Blanc on Saturday 9 April 2022

1 March 2022

Fellow Sacavins,

You are invited to join us for the Sacavin Spring Luncheon, to be held at a new venue, Brasserie Blanc, 9 Belvedere Road, Southbank, London SE1 8PY, owned by Raymond Blanc, and, just 5 minutes from Waterloo Station. As usual the Luncheon will be preceded by our Annual General Meeting, at which you will learn of our plans for the next year or so, with the opportunity also to contribute ideas of your own. The date for this is Saturday 9 April,.

The wines, to accompany the menu are, of course, from the Loire. With some astute purchasing last year, a small reduction in the cost of the ticket price has been achieved. The wines have been specifically chosen to match the menu. For those who choose a vegetarian option this may not necessarily be the case. The ticket price is £71 pp. The accompanying booking form gives instructions for registering for this event. If you would like to bring guests, they are most welcome, it is a good way for them to meet us and get to know how Sacavin works. Although space is limited, the Restaurant has a bar area where coffee and other drinks are available. Guests are also invited to attend the AGM but without active participation.

The following AGM papers are attached (i) AGM Agenda (ii) Minutes of the 2020 AGM held via zoom on 27 March 2021 (iii) Trésorier's Report and Audited Accounts (iv) Report of the Management Committee. We ask you to study them even if you are unable to be present. However if, as we hope, you are joining us, please bring the papers with you.

The closing date is Friday 25 March but your early booking with our Trésorier, Philip Wood, would, of course, be appreciated. We look forward to your company.

Yours sincerely,

The Management Committee.

#### **Vin d'honneur**

*Lidl Cremant de Loire Brut, NV*

#### **Lunch Menu**

##### **Fish Soup**

*Domaine des Géraudières, La Coulée d'Or, Muscadet Coteaux de la Loire, 2018*

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##### **Duck Leg Cassoulet**

*Slow-cooked Barbury duck leg, haricot beans, smoked lardons and chorizo*

*Aguilas-Domaine Gaudard, Les Vauguérins, 2018, AOC Anjou*

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##### **Baked Apple and Calvados crumble**

##### **Vanilla Ice Cream**

*Les Rochelles, AOC Coteaux de l'Aubance, 2018*

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##### **Coffee**

## **Our Wines**

### **Lidl Cremant de Loire Brut, NV**

This wine was presented at one of our Zoom tastings. Made by the traditional method for sparkling wine from a blend of Chenin Blanc and Chardonnay grapes (15%). Crisp, smooth and appetising, it has honied and gently floral characters. Not too dry, this nicely balanced bubbly should be delicious served as an aperitif.

### **Domaine des Génaudières, La Coulée d'Or, Muscadet Coteaux de la Loire, 2018**

A Muscadet sur Lie from the Athimon family vineyard at Ancennis. A complex nose of citrus and white fruits contribute to this elegant, fresh, dry wine from the Melon de Bourgogne grape.

### **Aguilas-Domaine Gaudard, Les Vauguérins, 2018, AOC Anjou**

Antoine Aguilas has succeeded his father Pierre at the family domaine. This wine is a blend of Cabernet Franc and Cabernet Sauvignon (25%). The deep colour of the wine is accompanied by red fruit flavours with floral notes.

### **Les Rochelles, AOC Coteaux de l'Aubance, 2018**

Chenin Blanc has produced this dessert wine from the Lebreton family. It has a complex nose of dried fruits with notes of citrus, tobacco and mild spices. It is smooth, generous and aromatic to the taste.

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