



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

**Le Chapitre Bonne Santé
Wednesday 17th November 2021
At Vintners' Hall, City of London**

10th September 2021

Dear Fellow Sacavins,

We have very great pleasure in inviting you to our Chapitre Bonne Santé on Wednesday 17th November at Vintners' Hall. We have named this Chapitre to mark a celebration of return of a life of relative normality after Covid-19, for all Sacavin members and their families. Be assured that Vintners' Hall have comprehensive Covid-19 safety measures installed, including improved ventilation, hand sanitisers and enhanced safety procedures in reception areas.

The dress code is black tie and collarettes, and doors open at 6.00pm. Vin d'honneur is served upstairs in the Drawing Room, where the Induction Ceremony is at 6.30pm. Please be in your place at this time. There will be a further opportunity to refill your glass and to mingle with friends before we enter the Livery Hall for Dinner at 7.15pm. Carriages are at 10.30pm.

Sacavin is contributing to the ticket price as this is our first major event in almost two years.

*Vin d'honneur
Langlois-Chateau, Cremant de Loire, Rose*

Menu

CHARRED MACKEREL

Puy lentils, chorizo, pickled kohlrabi, lemon and marjoram dressing

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*Domaine de Genaudieres, Champtoceaux, Muscadet Coteaux de Loire,
2016*

~*~

LAKE DISTRICT LAMB RUMP

*Roast garlic mashed potatoes, heritage beetroots, cavolo nero, rosemary
jus*

~*~

Petit Clocher, Anjou Villages, 2016

~*~

CHEESE BOARD

a selection of English cheeses

~*~

CLEMENTINE TART

Roast maple plum, clotted cream.

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Lebreton, Coteaux de l'Aubance

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COFFEE & CHOCOLATES

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Choice of Cointreau or Dalmore 15-year-old Single Malt

The ticket price is £118 per person.

A booking form is enclosed.

We would appreciate your replies by **2nd October** in order to secure our booking at Vintners' Hall.

Guests are most welcome, but priority is given to members, candidates for induction and their partners. After 2nd October places are allocated in order of receipt.

We should be able to accommodate everyone, and guests are welcome, but priority is given to members, candidates for induction, and their partners. After 2nd October places are allocated to guests and members alike in order of receipt.

Do join us for a memorable evening of Sacavin camaraderie and let us share Sacavin friendship with you all.

A few notes regarding the wines for the Chapitre.

Vin d'honneur: Langlois-Château, Crémant de Loire, Rosé Brut

This sparkling rosé is from a blend of Cabernet Franc (minimum 50%) and Pinot Noir from vineyards at Montreuil-Bellay and Puy Notre Dame. The grapes were hand-harvested and it is made by the Methode Traditionelle. Its freshness, fine bubbles and exceptional fruitiness make it an excellent aperitif wine.

Domaine des Genaudières, Champtoceaux, Muscadet Coteaux de la Loire, 2016

The Athimon family has been at this domaine, with its striking views over the Loire, since 1635. The wine is from the Melon de Bourgogne grape. Champtoceaux is the newest of the Muscadet cru communal which indicate the better quality and longer lasting Muscadets. Expect a wine with notes of apple and a rounded texture which will go well with mackerel.

Domaine du Petit Clocher, Anjou Villages, 2016

The Denis family created this estate at Cléré sur Layon in 1920 and here they produce a good range of Loire wines and walnut oil. We drank their Anjou Blanc at the 2019 Chapitre. This wine is a blend of 60% Cabernet Sauvignon and 40% Cabernet Franc. It should keep for seven to ten years. From my recollection, of tasting it in 2019, it certainly improves with age.

Domaine les Rochelles, Coteaux d'Aubance, 2018

This wine is produced by the Lebreton family who are another long established family of Loire vigneron. They have 60 hectares of vineyard in Brissac and Coteaux d'Aubance. The wine is from the Chenin Blanc grape and will keep up to twenty years. A smooth, generous wine with an aromatic finish.

Cointreau or 15 year old Dalmore Single Malt Whisky

To celebrate the memory of our first two Grandes Commandeurs, Robert Cointreau and Hector Mackenzie

NB: There are a few rooms available at Vintners Hall, prices per night are: Single room - £78, Twin room - £102, and Double room - £102. All rooms are non en suite. Those interested should contact Lloyd Sterling at lloyd.sterling@vintnershall.co.uk.

DATES FOR YOUR DIARIES

13 th October	Zoom Wine Tasting
17 th November	Chapitre Bonne Santé
8 th December	Zoom Wine Tasting
19 th January 2022	Comparative Wine Tasting Dinner at the National Liberal Club
9 th April 2022	Spring Luncheon and AGM
16 th -21 st May	Sancerre Trip

Yours sincerely,

The Management Committee