

Tasting and Dinner – Wines of Eastern Europe and Eastern Mediterranean Thursday 4th October 2018 at 6.30pm prompt

Welcome to the first event of the 2018-19 season. Eastern Europe and the Eastern Mediterranean are home to some of the most exciting winemaking areas of the world. They have rich traditions of wine production yet remain largely undiscovered by the rest of the world. Now we see more progressive producers coming to the fore, with enchanting and unique wines well worth exploring. This selection of wines is only the tip of the iceberg but showcases just how many different styles there are waiting to be enjoyed. We are grateful to Nick and Margaret Robinson for choosing and organising the wines for the evening from a range of suppliers. We hope that members enjoy this interesting range of wines from several countries including Croatia, Turkey, Slovenia, Greece, Lebanon, Moldova and Bulgaria.

The tasting will be preceded by the AGM at 5.30pm, to which you are invited. (Please see the agenda on the last page of this newsletter). The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event remains at £29, with a reduction of £10 if no wine is to be consumed. There is free car parking on campus. **Please note that as this is the first dinner of the new college year, tonight's dinner is limited to 80 diners only and will be on a strictly first-come-first-served basis. There will not therefore be a closing date for bookings, so please submit your booking early.** Those not wishing to stay for the dinner can register **just** for the tasting (people attending the tasting are not counted in the 80 diners). The menu for the dinner, which will follow at 7.45 pm, is as follows:

Starter:

Goat's cheese mousse, compressed pear, candied walnuts, port reduction (V)

Main Course - Choice of (to be ordered in advance):

Grilled cod fillet, curried parsnip, spinach, mussels, toasted almonds

or

Pan-fried chicken breast, dauphinoise potato, braised pea, pancetta crisp

or

Mushroom, artichoke & caramelised shallot tart, sautéed new potatoes,
balsamic dressing (V)

Dessert - Choice of (to be ordered in advance):

Bitter orange crème brûlée

or

Fresh fruit salad

or

A selection of cheeses with savoury biscuits

Filter or de-caFFEinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.



**Tasting and Dinner – “Committee Favourites”
Thursday 1st November 2018 at 6.30pm prompt**

Welcome to the second event of the 2018-19 season. Have you ever wondered what wines your Committee are particularly proud of discovering? Now is your chance to find out. Six members of the Committee have chosen a ‘favourite’ wine to present at this evening’s tasting, and a seventh has selected two favourite table wines to go with dinner. The tasting wines, including a mystery wine, will cover a range of grapes, styles, countries and suppliers, all at affordable prices.

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman’s Park Campus). The cost of the event is £29.00, with a reduction of £10.00 if no wine is to be consumed. There is free car parking on campus. **Please note tonight’s dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. Please submit your booking early.** For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the 96 diners). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 7.45 pm, is as follows:

Starter:

Butternut squash fritter, chilli jam (V)

- or -

Home smoked salmon, dill mayonnaise, blinis, and watercress salad

Main Course - Choice of (to be ordered in advance):

Blade of beef, horseradish mash, Diane sauce

- or -

Pan fried fillet of sea bass, braised wild rice, crab and chilli velouté

- or -

Gnocchi, mushroom and tarragon cream (V)

Dessert - Choice of (to be ordered in advance):

Lemon and lime meringue roulade

- or -

A selection of cheese and savoury biscuits

- or -

Fresh fruit salad

Filter or de-caffeinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

**Tasting – Languedoc and Roussillon – Thursday 6th December, 2018 @
7:15pm**

Dr. John Freeland trained as a physicist then spent his career in the computer industry. Travels on behalf of HP took him to many wine regions of the world. He has been a judge for the International Wine and Spirit Competition for more than 20 years. John spent 2012 writing a dissertation on the Vins Doux Naturels of Languedoc Roussillon, for which he was awarded a WSET Honours Diploma. In 2013 he gained the French Wine Society Sud de France Master-Level certificate. A recent visit to the area has enabled him to bring his knowledge up to date and to assemble a varied and exciting collection of wines for this tasting. We look forward to you joining us at this event and

The venue: The Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **£19** per head, including all wine, and food from the Phoenix's new buffet menu.

Booking options – either complete the booking form below and post with your cheque, OR e-mail the form to Lucy Crouch AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703. Please put your surname and Event 3 in the BACS reference (e.g. Crouch Event 3). Whichever method you choose, the booking and payment must arrive by the date shown in the booking form below. Receipt of the booking and payment will be acknowledged – please add your email address.

Note, no late bookings can be accepted. The event starts at 7.15pm prompt.

UNIVERSITY OF LEICESTER WINE CLUB**Languedoc and Roussillon - Thursday 6th December, 2018**

Please reserve _____ place at the tasting at £19 per person

Name:

Department:

E-mail Address / Telephone Number for Acknowledgement:

or

Value of order:

Please either post this form with your cheque to Lucy Crouch, University Wine Club, 34 Gooding Avenue, Leicester LE3 1BQ, OR e-mail the completed form AND make a BACS payment, as detailed above. NOT LATER THAN noon on Monday 26th November, 2018

Wine Club Web address: <http://www.le.ac.uk/scr/wine/index.html>

E-mail address (Lucy Crouch): lucy.crouch1@outlook.com

“Rosé tinted glasses” – Thursday 17th January, 2019 @ 7:15pm

Rosé may be the oldest known type of wine, as it is the most straightforward to make with the skin contact method but do you really know which ones to try? Whether it’s a BBQ, family party or an alfresco drink with friends, there’s always a blush to suit the occasion. The sales of rosé, in particular from Provence, have seen production hit record levels – in 2007 the region exported 5m litres, last year it was almost 30m. With this in mind, we want to investigate which ones tickle your taste buds. Is it the big-names from the South of France or some of the newer countries and regions to enter the rosé market. For many, rosé has meant one of two things – pale and summery, or dark and sickly but there is a huge change in the category now, as more styles come in such as Malbec and Pinot Noir varieties. Are the very light versions more style over substance with little regard to the aroma and taste? Join us to take a journey from the lightest to the darkest blushes to test drinkability, value for money and that special something to make it stand out from the crowd!

The venue: The Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **£19** per head, including all wine, and food from the Phoenix’s new buffet menu.

Booking options – either complete the booking form below and post with your cheque, OR e-mail the form to Lucy Crouch AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703. Please put your surname and Event 4 in the BACS reference (e.g. Crouch Event 4). Whichever method you choose, the booking and payment must arrive by the date shown in the booking form below. Receipt of the booking and payment will be acknowledged – please add your email address.

Note, no late bookings can be accepted. The event starts at 7.15pm prompt.

UNIVERSITY OF LEICESTER WINE CLUB

“Rosé tinted glasses” – Thursday 17th January, 2019 @ 7:15pm

Please reserve _____ place at the tasting at £19 per person

Name:

Department:

E-mail Address / Telephone Number for Acknowledgement:

or

Value of order:

Please either post this form with your cheque to Lucy Crouch, University Wine Club, 34 Gooding Avenue, Leicester LE3 1BQ, OR e-mail the completed form AND make a BACS payment, as detailed above. NOT LATER THAN noon on Friday 4th January, 2019

Wine Club Web address: <http://www.le.ac.uk/scr/wine/index.html>

E-mail address (Lucy Crouch): lucy.crouch1@outlook.com

Tasting and Dinner – “Farewell to Europe”
Wednesday 13th February, 2019 at 6.30pm prompt

Welcome to the fifth event of the 2018-19 season. This evening's wines have been selected by Richard and Gill Green. With the United Kingdom about to leave the EU – supposedly - we thought it would be appropriate to taste a few European wines before the meal and then try a couple of English wines with the meal. This evening's tasting wines have, therefore, been selected from six different European countries. We have also tried to select a variety of grape varieties. It may be that after tasting the European wines you will say thank goodness we are leaving if that is the European standard or you may just say what a shame. Likewise, with the English wines, which may, or may not be to your taste. The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event is £29.00, with a reduction of £10.00 if no wine is to be consumed. There is free car parking on campus. **Please note tonight's dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. The closing date for all bookings will be Friday 1st February, 2019, so please submit your booking early.** For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the 96 diners). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 7.45 pm, is as follows:

Starter:

Smoked chicken salad, tomato tapenade, croute, baby gem, pine nuts and a tarragon dressing

- or -

Tempura artichoke, port poached raisins, artichoke puree and dressed leaves (V)

Main Course - Choice of (to be ordered in advance):

Apricot and garlic stuffed lamb breast, roasted cauliflower, buttered kale and sweet potato puree

- or -

Sous vide cod loin, red wine poached salsify, caramelised leeks, saffron new potatoes, lime and coriander emulsion

-or-

Celeriac and thyme brik paste parcel, salsa Verdi, almond sable biscuit (V)

Dessert - Choice of (to be ordered in advance):

Sticky toffee pudding, toffee sauce and clotted cream

-or-

A selection of cheese and savoury biscuits

-or-

Fresh fruit salad

Filter or de-caffeinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

Tasting: West Coast of America

Thursday 28th March 2019 at 7.15pm at the Phoenix

Tonight's wines will be presented by Dai Davies and Juliet Bailey. Wine is produced in every US state and three of these, California, Oregon and Washington are on the west coast. California is by far the biggest producer of wine in the States and much is aimed at the cheaper end of the market. However, elegance and subtlety also exist. California's star grape varieties are cabernet sauvignon and zinfandel, with good support from pinot noir and chardonnay. Oregon is best known for pinot noir and aromatic whites while Washington is becoming recognised globally for the production of fine cabernet, merlot, riesling and chardonnay. This tasting will showcase some of these wines. We look forward to you joining us at this event.

The venue: The Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **£19** per head, including all wine, and food from the Phoenix's new buffet menu.

Booking options – either complete the booking form below and post with your cheque OR e-mail the form to Lucy Crouch AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703. Please put your surname and Event 6 in the BACS reference (e.g. Crouch Event 6). Whichever method you choose, the booking and payment must arrive by the date shown in the booking form below. Receipt of the booking and payment will be acknowledged via email, so please add your email address. The event starts at 7.15pm prompt. NB: Late bookings cannot be accepted.

UNIVERSITY OF LEICESTER WINE CLUB

West Coast of America - Thursday 28th March 2019

Please reserve ___ place/s at the tasting at £19 per person

Name:

Department:

E-mail Address / Telephone Number for Acknowledgement:

or

Value of order:

Please either post this form with your cheque to Lucy Crouch, University Wine Club, C/O 60 Link Road, Anstey, Leicester, LE7 7BW OR e-mail the completed form AND make a BACS payment, as detailed above, NO LATER THAN noon on Monday 18th March 2019

Wine Club Web address: <http://www.le.ac.uk/scr/wine/index.html>

E-mail address (Lucy Crouch): lucy.crouch1@outlook.com



**Tasting and Dinner – “Supermarket Wines”
Thursday 2nd May 2019 at 6.30pm prompt**

Welcome to the seventh event of the 2018-19 season which features wines from the main supermarkets, selected by Jo Holland, Jane Welch and Odette White. These retailers continue to offer a huge variety of wines from all over the world. The aisles are stocked with a range of wines to suit every one's pocket and taste and are so accessible. You will find something for any occasion and as we look forward to hopefully another glorious summer for entertaining, enjoy the wines and food chosen for this evening.

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event is £29.00, with a reduction of £10.00 if no wine is to be consumed. There is free car parking on campus. **Please note tonight's dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. Bookings will close on 23rd April, so please submit/post your booking early.** For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the 90 diners). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 7.45 pm, is as follows:

Starter:

Parma ham, chorizo and warm new potato salad

- or -

Sesame panko halloumi, harissa and lime aioli, coriander (V)

Main Course - Choice of (to be ordered in advance):

Confit duck leg, pak choi, oriental dressing, sweet potato puree

- or -

Pan fried brill, parsnip puree, smoked bacon and crab croquette, cider braised baby onion, crispy sage

- or -

Chargrilled artichoke, Moroccan polenta, hummus, smoked feta and pomegranate, reduced chicory, dressed baby leaves (V) (GF)

Dessert - Choice of (to be ordered in advance):

Rhubarb crème brûlée with shortbread biscuit

or

A selection of cheese and savoury biscuits

or

Fresh fruit salad

Filter or de-cafeinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

Piedmont wines - Thursday 30th May, 2019 @ 7:15pm

Beautiful Piedmont, bordering the Alps in the north and the west is an Italian region famous for its wines, but also its food. The town of Bra is home of the Slow Food movement, founded by Carlo Petrini in the 1980s. We will be focussing on its wines made from grapes with such wonderful names as Nebbiolo that derives its name from the fog, nebbia, for which this hilly region is renowned for but also Dolcetto, Barbera and others. The wines will be presented by Erol Gaillard and we look forward to seeing you at this event and to share these lovely wines with you.

The venue: The Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **£19** per head, including all wine, and food from the Phoenix's new buffet menu.

Booking options – either complete the booking form below and post with your cheque, OR e-mail the form to Lucy Crouch AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703. Please put your surname and Event 8 in the BACS reference (e.g. Crouch Event 8). Whichever method you choose, the booking and payment must arrive by the date shown in the booking form below. Receipt of the booking and payment will be acknowledged – please add your email address.

Note, no late bookings can be accepted. The event starts at 7.15pm prompt.

UNIVERSITY OF LEICESTER WINE CLUB**Piedmont wines - Thursday 30th May, 2019 @ 7:15pm**

Please reserve _____ place at the tasting at £19 per person

Name:

Department:

E-mail Address / Telephone Number for Acknowledgement:

or

Value of order:

Please either post this form with your cheque to Lucy Crouch, University Wine Club, C/O 60 Link Road, Anstey, Leicester, LE7 7BW, OR e-mail the completed form AND make a BACS payment, as detailed above. NOT LATER THAN noon on Thursday 23rd May, 2019

Wine Club Web address: <http://www.le.ac.uk/scr/wine/index.html>

E-mail address (Lucy Crouch): lucy.crouch1@outlook.com

**Tasting and Dinner – “Wine Styles”
Thursday 20th June 2019 at 6.30pm prompt**

Welcome to the ninth and final event of the 2018-19 season, wines for this evening's event have been chosen by Lucy Crouch. Wine has a lot to do with style, ahead of each harvest; winemakers have to decide which direction they are going to take in order to produce their preferred drink. Tonight we will be tasting wines from a variety of wine styles. As all wines will be a mystery you will have to decide out of three descriptions which wine you are tasting from that particular style, sounds easy? Let's see how you fair, Happy drinking and Salut!

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event is £29.00, with a reduction of £10.00 if no wine is to be consumed. There is free car parking on campus. **Please note tonight's dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. Closing date for bookings will be Friday 14th June at noon, so please submit your booking early.** For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the 96 diners). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 7.45 pm, is as follows:

Starter:

Ham Hock Terrine, raisin chutney, sour dough, dressed leaves

or

Waldorf and stilton salad, roasted walnuts halves, citrus dressing and butter leaves

Main Course - Choice of (to be ordered in advance):

Crispy Lamb shoulder crushed minted new potatoes, crispy kale, redcurrant jus

or

Herb crusted Salmon, tomato salsa, roasted new potatoes, white wine sauce

or

Wild Mushroom risotto

Dessert - Choice of (to be ordered in advance):

Mixed Berry Eton mess

or

Cheese and Biscuits

or

Fresh fruit platter

Filter or de-caffeinated coffee or tea with petits fours

The choices of main course and dessert to be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.