



Doug Govan and the team at the Victory Hotel invite you to the

Victory Hotel Burgundy Club Dinner No. 3 and No.4

Dinner No. 3

Wednesday 29th August, 7pm ~ 10.30pm

Dinner No. 4

Thursday 30th August, 7pm ~ 10.30pm

First in, best dressed!

To book & reserve your place, please RSVP by Thursday 24th August

victory@victoryhotel.com.au

and let us know which night you would like to attend

For menu and wines see following pages...

Victory Hotel Burgundy Club
Dinner No. 3

Wednesday 29th August 2012

Smoked oyster, gazpacho shot, celery cress
2010 Domaine Leflaive Mâcon-Verzé Villages White

Confit ocean trout, creamed leeks, salmon roe
2002 Domaine Michel Laroche Chablis - Réserve de l'Obédience Grand Cru White
2005 Domaine Michel Laroche Chablis - Réserve de l'Obédience Grand Cru White

Milk poached quail breast with cauliflower risotto and gruyere
2006 Domaine/Maison Bouchard Père et Fils Corton-Charlemagne Grand Cru White
2006 Domaine Chandon de Briailles Corton-Charlemagne Grand Cru White

Slow cooked pork belly with house made blood pudding, apple tart tartin, granny smith remoulade, jus
2007 Maison Dujac Fils et Père Chambolle-Musigny Villages Red
2007 Maison Louis Jadot Chambolle-Musigny "Les Fuées 1er Cru Red

Coorong Angus beef fillet with farro, roasted onions, soubise, foie gras, jus
2008 Domaine Dujac Morey St.-Denis "1er" 1er Cru Red
2008 Domaine Dujac Clos de la Roche Grand Cru Red

Hard cheeses and petit fours
2009 Domaines Georges Mugneret-Gibourg Villages Red

\$165-00 per head

Burgundy Dinner No. 3 Wednesday 29th August 2012

A bit about the wines...

(normal price / Burgundy Club price)

2010 Domaine Leflaive Mâcon-Verzé Villages White - \$60.00 / \$48.00

“The 2010 vintage is rich, powerful and well-balanced, with a plenty of liveliness and mineral notes. Forward, and fine textured. Apple, pineapple, and a little peach on the nose, with some hints of flint. This had subtle floral and citrus aromas. Medium length, impressive freshness and concentration for a wine at this price.”

The Wine Emporium

2002 Domaine Michel Laroche Chablis - Réserve de l'Obéissance Grand Cru White - \$260.00 / \$200.00

“...huge length, there is terrific underlying material, very much Côte d'Or in style and as such...”

Allen Meadows – Burghound

2005 Domaine Michel Laroche Chablis - Réserve de l'Obéissance Grand Cru White - \$260.00 / \$200.00

“...hints of vanilla and oak spice that can also be found on the big, rich, robust and powerful flavors. This is a big wine with serious density and punch as it's both palate staining and mouth coating that also has ample amounts of dry extract. There's no doubting the quality of the raw materials...”

Allen Meadows - Burghound

2006 Domaine/Maison Bouchard Père et Fils Corton-Charlemagne Grand Cru White - \$390.00 / \$310.00

“A reserved, indeed even reluctant nose of fresh and stony green fruit and citrus aromas that offer real depth leads to precise, minerally and exceptionally powerful full-bodied flavors that possess huge amounts of dry extract on the hugely long finish. This is still sorting itself out but the quality of the raw materials is impeccable and it possesses impressive potential, which will require at least a decade to realize. One of the finest examples from this appellation in the 2006 vintage.”

Allen Meadows – Burghound

2006 Domaine Chandon de Briailles Corton-Charlemagne Grand Cru White - \$355.00 / \$285.00

“As it always is, this is certainly more elegant and also very fresh with green apple and subtle wood spice aromas preceding detailed and wonderfully intense flavors that are built on a firm base of minerality while being supported by an equally firm acid spine. This is definitely dryer than the Corton and a bit more age worthy as well.”

Allen Meadows - Burghound

2007 Maison Dujac Fils et Père Chambolle-Musigny Villages Red - \$110.00 / \$85.00

“...there was some real substance here.”

Jancis Robinson

2007 Maison Louis Jadot Chambolle-Musigny “Les Fuées 1er Cru Red - \$210.00 / \$165.00

“Really nice balance of acidity and tannin that grabs your attention without being fierce.

Juicy and very fresh though still a little tight. Delicious.”

Jancis Robinson

2008 Domaine Dujac Morey St.-Denis “1er” 1er Cru Red - \$240.00 / \$190.00

“This offers a step up in both ripeness and complexity with a deft touch of wood setting off dark berry fruit and earth notes that introduce nicely concentrated flavors that possess good volume on the supple, round but tautly muscled and firm finish that displays just enough rusticity to be noticeable.”

Allen Meadows - Burghound

2008 Domaine Dujac Clos de la Roche Grand Cru Red - \$380.00 / \$305.00

“Very complete on the nose. Round and luscious with a fine backbone and no shortage of fine tannins at the moment.

Very fine with a solidity underneath.”

Jancis Robinson

2009 Domaines Georges Mugneret-Gibourg Villages Red - \$165.00 / \$130.00

“Noticeable wood sets off otherwise very ripe red and blue pinot fruit aromas that complement well the equally ripe and admirably concentrated medium-bodied flavors blessed with ample amounts of dry extract that buffer well the moderately firm tannic spine. Excellent quality.”

Allen Meadows - Burghound

Victory Hotel Burgundy Club
Dinner No. 4

Thursday 30th August 2012

Smoked oyster, gazpacho shot, celery cress

2010 Domaine Leflaive Mâcon-Verzé Villages White

Tuna tartare, pea & tendril salad, pea puree and fried capers

2002 Domaine Michel Laroche Chablis - Réserve de l'Obédience Grand Cru White

2005 Domaine Michel Laroche Chablis - Les Clos Grand Cru White

Butter poached lobster medallion, charred corn, corn puree, jamon

2006 Maison Louis Latour Puligny-Montrachet "Hameau de Blagny" 1er Cru White

2006 Domaine/Maison Louis Jadot Puligny-Montrachet "Les Pucelles" 1er Cru White

Seared duck breast, confit leg pie, creamed leek, wilted greens

2007 Domaine Pousse d'Or Volnay "Caillerets - Clos des Soixante Ouvrées" 1er Cru Red

2007 Maison Bouchard Père et Fils Volnay "Clos des Chênes" 1er Cru Red

Roasted lamb rack, butternut pumpkin, cherry toms, sugar snaps, Persian fetta, olives, thyme jus

2008 Domaine Armand Rousseau Gevrey-Chambertin Villages Red

2008 Domaine Armand Rousseau Charmes-Chambertin Grand Cru Red

Hard cheeses and petit fours

2009 Domaine Jean Grivot Vosne-Romanée Villages Red

\$155-00 per head

Burgundy Dinner No. 4 Thursday 30th August 2012

A bit about the wines...

(normal price / Burgundy Club price)

2010 Domaine Leflaive Mâcon-Verzé Villages White - \$60.00 / \$48.00

“The 2010 vintage is rich, powerful and well-balanced, with a plenty of liveliness and mineral notes. Forward, and fine textured. Apple, pineapple, and a little peach on the nose, with some hints of flint. This had subtle floral and citrus aromas. Medium length, impressive freshness and concentration for a wine at this price.”

The Wine Emporium

2002 Domaine Michel Laroche Chablis - Réserve de l'Obéissance Grand Cru White - \$260.00 / \$200.00

“...huge length, there is terrific underlying material, very much Côte d'Or in style and as such...”

Allen Meadows – Burghound

2005 Domaine Michel Laroche Chablis – Les Clos Grand Cru White - \$270.00 / \$215.00

“A discreet if not invisible note of wood highlights the pretty white flower, spice and slightly exotic fruit aromas that dissolve into strikingly powerful and ultra-intense and muscular flavors blessed with admirable dry extract levels, all wrapped in a mineral-infused and wonderfully long finish. This is very promising.”

Allen Meadows – Burghound

2006 Maison Louis Latour Puligny-Montrachet “Hameau de Blagny” 1er Cru White - \$120.00 / \$95.00

“A discreet lashing of wood frames slightly riper aromas of peach, pear and apricot but a touch of mango that complements the very rich, lush and opulent medium plus-bodied flavors blessed with ample amounts of dry extract and excellent length.”

Allen Meadows – Burghound

2006 Domaine/Maison Louis Jadot Puligny-Montrachet “Les Pucelles” 1er Cru White - \$340.00 / \$270.00

“Maison Louis Jadot practices a traditional oak vinification to yield a full-flavoured yet graceful wine of exceptional balance and breed, with complex, distinctive aromas typical of Puligny.”

Vivino

2007 Domaine Pousse d'Or Volnay “Caillerets - Clos des Soixante Ouvrées” 1er Cru Red - \$250.00 / \$200.00

“This wine has good balance – enough fruit for the acidity and so on. Sleek and well-polished and thoroughly satisfying.

Long with great balance.”

Jancis Robinson

2007 Maison Bouchard Père et Fils Volnay “Clos des Chênes” 1er Cru Red - \$155.00 / \$125.00

“Perfect integration of the of the oak treatment adds to the depth of the expressive, ripe, complex and densely fruited nose that offers up notes of red and blue pinot fruit as well as perfumed floral aromas that slide gracefully into rich, full and relatively powerful medium plus weight flavors that possess excellent mid-palate concentration with ample sap that really coats the palate and buffers the firm tannins on the wonderfully intense finish.” Outstanding

Allen Meadows – Burghound

2008 Domaine Armand Rousseau Gevrey-Chambertin Villages Red - \$170.00 / \$135.00

“A very fresh and very Gevrey nose of red berry fruit, earth and underbrush leads to supple, round and vibrant middle weight flavors that possess good precision and underlying tension.”

Allen Meadows – Burghound

2008 Domaine Armand Rousseau Charmes-Chambertin Grand Cru Red - \$275.00 / \$220.00

“An ultra-fresh and very pinot nose is nuanced by hints of Gevrey-style earth and a hint of forest floor that also is reflected by the cool, detailed and pliant middle weight flavors that possess good depth.”

Allen Meadows – Burghound

2009 Domaine Jean Grivot Vosne-Romanée Villages Red - \$165.00 / \$130.00

A very Vosne nose is both seductive and highly spiced as are the very suave, round and fleshy middle weight flavors that culminate in a detailed, intense and mineral-inflected finish that, despite the richness of the mid-palate, is actually linear in shape at the present. This is really quite a nice villages and worth considering.

Allen Meadows – Burghound