



# Chaîne des Rôtisseurs

## Bailliage de Grande Bretagne

# Newsletter

Winter 2010

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## 50th Anniversary Grand Chapitre

Blue skies and warm sunshine greeted confrères from about 20 countries to this special anniversary, which was celebrated in style in Stratford-upon-Avon over a weekend of culture and camaraderie.

Events got off to a great start as guests joined the young sommelières and judges from the third annual Concours International des Jeunes Sommelières at dinner in the Welcombe Hotel, to celebrate the results of the competition. This year's winner was home country candidate, Yohann Jusselin.

The next day saw a group visiting Warwick Castle, whilst others toured Shakespeare's birthplace, Anne Hathaway's Cottage, Mary Arden's Farm and Shakespeare's tomb in Holy Trinity Church. In the late afternoon a drive through parkland and lakes, designed by 'Capability' Brown in 1769, brought inductees

*Continued on page 3...*

to the beautiful Compton Verney House and Gallery for a very memorable ceremony held in the Adam Hall. Marie Jones, Membre du Conseil d'Administration and Bailli Délégué Honoraire de Grand Bretagne, acted as the Inducting Officer. The whole ceremony was skillfully orchestrated by Chancelier Charles Pritchard.



Charles Pritchard

## International Young Sommelier



Competitors and judges

In a two-day event held in Stratford-upon-Avon, 11 of the world's best young sommelières came together to compete for the title of Best Young Sommelier. This is the only international competition dedicated to encouraging the art of sommellerie and the matching of food and wine. To enter, each competitor must have won their national competition.

The prestigious judging panel of five Master Sommelières from the Chaîne des Rôtisseurs came from four nations and included Isa Bal, European Sommelier of the Year, Dimitri Mesnard, who had previously run the Hotel du Vin Wine School, plus Nigel Wilkinson, Joao Pires and chaired by Bryan Dawes.



'Traditional equipment' at Hook Norton Brewery

The event itself started with a visit to Hook Norton Brewery. In this family-owned establishment, beer is made in small batches using traditional equipment, allowing a range of 16 different beers to be brewed. After a tour, the competitors were taken through a beer and food matching tutorial presented by fifth-generation owner and Managing Director, James Clarke.

*Continued on page 8...*

### *Stop Press*

The venue and dates for this year's Grand Chapitre are announced

See page 12 for more details

## Camaraderie on Camera

Send your favourite picture to Dan DuFon, editor@chaîne.co.uk



Max and Anne Schaefflein



Elena Escribano and Amable Prieto Montero



Matthew Dobbs and Jonathon Kent



George Parkes and Rob MacGregor



Rachel McGuinness and Philipp Mosimann



Michelle Radford and friend



Klaus Tritschler and George Parkes



Alison Bonnet and Laila Hamman



David and Andrea Levene

## Dear Members and Friends



As we welcome in the New Year we can look back on a very successful 50th year for Chaîne GB, with a wonderful Grand Chapitre in Stratford-upon-Avon where we were able to share the camaraderie of members from nearly 20 nations around the globe. I am really encouraged by the increasing involvement of many members in activities of the Chaîne at regional level, in helping with our two annual competitions, in the Grand Chapitre and in this newsletter.

This both helps ease the workload on the few and brings more innovative ideas to all our activities. Keep this up - ask what you can do to help.

In addition, last September we hosted our first international competition for the young sommeliers - and what fun it proved to be! It was made doubly rewarding as our candidate turned out to be the winner on this occasion - congratulations Yohann!

Our thanks to Champagnes Piper-Heidsieck and Charles Heidsieck for their support of the competition.

To help with your personal planning, we will in future publish the dates of the Grand Chapitres two years in advance. This year from 8 to 10 October we are in Hampshire, and in 2011 we will be in Edinburgh from 24 to 26 June. Put the dates in your diaries now.

Last year we had nearly 70 events throughout the country where members and overseas visitors were able to enjoy the camaraderie of the Chaîne. I try to get to as many regional events as is practical, however, if I do miss meeting you at one of your events, then I hope to see you at our next Grand Chapitre in October.

Vive la Chaîne!

Philip Evins, Bailli Délégué

## 50th Anniversary Grand Chapitre (continued from page 1)



We moved on to the highlight of the weekend, the Gala Dinner prepared by Maître Rôtisseur Simon Haigh, at the Mallory Court Hotel. Guests arrived at a room stunningly decorated in red and gold and were then treated to Michelin-starred cooking at its best, together with impeccable service under the direction of Maître Hôtelier Mark Chambers.

During the evening, the winners' certificates for the national Young Commis Chefs and Young Sommeliers competitions were presented by Uwe Hanneck, CEO of BSH UK (owners of Gaggenau), and Nick Blair, Wine Director of Pernod Ricard UK, our two competition partners. It was a proud moment for all GB members as Marie Jones and Philip Evins, Bailli Délégué, cut the anniversary cake at the end of the evening; the Bailliage can look forward with confidence to the next 50 years.

Many members stayed through Sunday to take advantage of the golf and spa facilities at the Welcombe Hotel, or took a trip to Charlecote House before going on to enjoy a farewell lunch at Baraset Barn. In this most relaxed atmosphere members said their adieu before going their separate ways until next year.



Induction at Compton Verney House



Santé du Chef: Claes Andersen, Marie Jones, Maître Rôtisseur Simon Haigh, Executive Chef Mallory Court Hotel, and Philip Evins



Stunning room decoration at Mallory Court



Marie Jones and Philip Evins cut the anniversary cake



Nick Blair, Wine Director Pernod Ricard UK, Yohann Joussetin and Uwe Hanneck, CEO BSH UK

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## Regional Bailliage Events

### Cotswolds enjoy Thornbury Castle and The Old Bell

At previous occasions Cotswolds Bailliage have dined at Thornbury Castle, however, luncheon was booked in August and a fine day enabled guests to turn up early and wander around in order to appreciate the wonderful venue with its vineyard, gardens, high walls and views over the Severn into Gloucestershire and Wales.

The beautifully restored Tudor Hall provided the opportunity to visit this 14th-century castle and General Manager and Chaîne Member, Brian Jarvis, ably assisted by Restaurant Manager Marco Mallace and Head Chef Lee Heptinstall, organised a gastronomic experience, based, whenever possible, on local produce.

The Saint Bonnet 2005 Bordeaux with the roast rump of lamb was particularly enjoyed!



Thornbury Castle

Cotswolds also had a delightful luncheon at The Old Bell in Malmesbury in September. Following canapés and prosecco, then crab and crayfish ravioli with Eden Vale Riesling, the diners settled into a magnificent honey-glazed belly of pork and an '05 Chateau Maupery Bordeaux! The dessert wine, Juyacon ch Julys 2006, was also much appreciated with the crème brûlée.

John Blain



Maître d' Vincenzo Mele, Daniel Henry, Vincent Lalandre, Sam Grant, Hayley Barhan, Head Chef Tom Rains and Rob MacGregor at The Old Bell

### London at Le Beaujolais and Texture

At the end of October, London Bailliage had a very French Diner Amical at Le Beaujolais. This is a private dining club started as a Free French Officers Club in 1940, until Jean-Yves Darcel and his associate Michel bought it ten years ago.

The charming basement dining room is in true Gallic style and has a real feel of a French tavern. The food is traditional French cooking with no frills. Jean-Yves, the chef, trained as a charcutiere and makes all his own terrines, which we had the opportunity to try. The star of the evening was a superb cheese board with over 25 different French cheeses.

For the Christmas lunch last year, London went to the Texture Restaurant & Champagne Bar, which has been formed by a collaboration between a very talented top Icelandic chef, Agnur Sverrisson, and Xavier Rousset, a French-born, award-winning sommelier. After working together at Le Manoir aux Quat' Saisons, Xavier and Agnur joined forces to launch this exquisite offering in Portman Street.

This is a very chic restaurant where we had a delicious, interesting and unusual menu in beautiful surroundings. The menu was chosen by Agnur and the wines by Xavier. Many of the members present remarked on how good the wines were. It was an excellent start to the festive season!

Barbara Maw



Rebecca Linley and Peter Scrafton at Texture

### Anglia at Anton's

In September, members and friends of Anglia Bailliage made their first visit to Anton's Restaurant at Great Hallingbury Manor, Hertfordshire, where renowned professional Chaîne member Anton Edelman is chef patron. The manor, an elegant boutique hotel, is situated in the picturesque village of Great Hallingbury, close to Bishops Stortford and Stansted Airport.

The menu was varied and delicious. The meal began with a crayfish and new potato salad, followed by a main course of veal escalope in Parmesan crust, fried quails' eggs, sesame spinach and polenta nuggets. A selection of Italian cheeses preceded a mouth-watering pineapple tatin with Malibu froth.

At the end of the meal, Anton came to chat with members, while coffee and petit fours made a fitting end to a very enjoyable lunch.

Dennis Woodward-Smith

### Wessex visit Limewood

Wessex Bailliage held their final event for 2009 at the spectacular Limewood Hotel, Lyndhurst, in the New Forest. Formerly Parkhill, Limewood, which opened at the end of November, has been transformed by Robin Hutson, a former founding partner in the Hotel du Vin Group, and Michelin-starred New Forest chef Alex Aiken of Le Poussin fame, into a luxury 29-room hotel with restaurants and is said to be the most significant hotel to open outside London in a decade.

Justin Pinchbeck, the Hotel Director, welcomed members to Champagne and canapés on arrival. The dinner then began with boudin of New Forest pheasant with chanterelles, accompanied by Côte du Rhone, Domaine de la Becassonne, André Brunel, Rhone Valley, France 2008. This was followed by seared halibut with chicken wings and a butter sauce, an unusual combination that worked well.

The wine served with this was a 2006 Chardonnay from Martinborough Vineyards in New Zealand.

The main course was Dexter beef, slow cooked, rare and braised with chicory and horseradish. The wine that matched this course superbly was Finca Perdriel del 'Centensario', Norton Mendoza, Argentina 2004. To round off the meal, a dessert of hazelnut parfait, compote of fruits and cinnamon syrup was served with Jurancon 'Symphonie de Novembre', Domaine Cauhape, Southwest France 2004.

This fabulous seasonal menu was put together by Maître Rôtisseur Alex Aitken and the wines were selected by Head Sommelier Daniel Britz. A great finish to our year. Justin and his team can be justly proud of their achievement.

Christine Wallage



David Mather and Françoise Murat



Verna DuFon and Sheila Douglas

### Yorkshire - The Brigantes celebrate their day



With the official recognition of the Yorkshire flag last year and the met office predicting a 'barbecue summer', the Yorkshire Bailliage decided to reinstate their celebrated Summer Barbecue. The event was held in the Deer Park at Swinton Castle on the weekend of Yorkshire Day, with over a hundred members, families and friends enjoying a superb luncheon.

Andy Annat of Blazing Barbecues Ripon, twice national barbecue champion, and rôtisseur to the Queen at her 80th birthday celebrations, was ably assisted by Jeremy Fowler. They delivered the most succulent prime Angus beef, piquant spare ribs and sizzling sausages. Diners were treated to an array of desserts, and the Ripley ice-cream van also dispensed free helpings throughout the afternoon.

An appreciated innovation - possibly copied from the Aussies - was bring your own wine. Obviously there were some OMDG members present, as an empty magnum of Rioja Gran Reserva and a reboam of Chevrey Gambertin were spotted on the tables at the end of the afternoon!

There was great interest in the rôtisseurs' mobile equipment, the mechanisation of which would have confounded those original 13th-century guildsmen. But as the Yorkshire Bailli was heard to remark, 'You just can't find the serfs these days!'

Ron Nixon

### Thames Valley at Le Raj

Thames Valley hosted its biannual lunch at Le Raj in November. The Le Raj brigade prepared a ten-course lunch comprising of traditional and sophisticated Bangladeshi cuisine, complemented by Laurent Perrier Champagne, Las Moras white and red wines, and Kingfisher beer.

Bailli Vic Laws complimented Maître Rôtisseur Enam Ali, the owner of Le Raj, on staging the British Curry Awards - the Oscars of the curry industry - and receiving

the honour of MBE this year from the Queen.

Vic also raised a toast in memory of Keith Perry, the Vice Conseiller Gastronomique, Thames Valley, who died of cancer in March 2009. In the toast he congratulated the staff of Le Raj for making it a restaurant worthy of Chaîne membership and of being the only Bangladeshi restaurant in the world to be a Chaîne member.

Vic Laws



## Regional Bailliage Events

### Wessex South African barbecue

When is a barbecue not a barbecue? When it's a Braai! In August, Janet and Royden Roche kindly hosted a Braaioles in their beautiful garden, giving an interesting insight into South African food.

A selection of canapés were served, which included Kudu Biltong, a dried game (antelope) that has been used by African tribes as a food source for centuries, Kudu Pate, which is again made from game, and Droe Wors, a dried sausage, again originating from olden times.

The main course was expertly barbecued by chefs Alfred and Colin. It consisted of Boerewors, which literally translates as 'farmer's sausage and sosaties', which is marinated lamb with dried fruit on a skewer.

Janet made Boboetie, which in 1954 was declared the national dish of South Africa and originated from the Dutch East India Company colonies in Batavia. It consists of minced lamb sweetened with apricot jam and raisins.

These dishes were served with a butternut squash and red pepper salad, Phuto, a type of porridge (maize meal) served with tomato and onion sauce, and a spinach salad.



South African chefs Alfred and Colin

The two desserts that followed were Koeksusters, from the Dutch word Koekje, a sweet, plaited pastry, that was deep fried and tasted like a very syrupy doughnut, and Malva pudding which translates as 'marshmallow pudding', although it is not marshmallow at all but a doughy dessert with a sherried cream.

A range of South African wines were served to complement the menu.

Everyone enjoyed the very different taste of South African cuisine and with the weather remaining kind to us throughout the afternoon, all the guests were very appreciative of Janet and Royden's hospitality.

Christine Wallage

### Chaîne blazon for Hotel Terravina

At an informal lunch in the heart of the New Forest, four members got together to celebrate the presentation of a Chaîne blazon to Echanson Gerard Basset and his wife Dame Maître Hôtelier Nina. It was presented to them for their Hotel Terravina by Bailli Délégué Philip Evins, accompanied by his wife, Vice Chancelier Janet.

Gerard said that he was proud to be able to display the prestigious blazon and hoped that it would invite questions about the Chaîne from guests.



Nina Basset, Philip Evins, Gerard Basset and Janet Evins

### Bailliage d'Ecosse celebrate with a bang

There is one event in the Scottish calendar where the main focus is not food nor even drink. This is the meeting held at the Royal Overseas League, whose Princes Street building offers a prime viewing platform for the annual Fireworks Concert held to mark the end of the Edinburgh Festival.

On 6 September 2009, more than 200,000 spectators listened to some of Handel's most popular works performed in the gardens by the Scottish Chamber Orchestra, while watching a 45-minute display involving more than 100,000 fireworks, four tonnes of explosives, plus the famous waterfall cascading from the ramparts of Edinburgh Castle. At the Royal Overseas League, Chaîne members and guests, including Bailli Délégué Philip Evins, savoured an excellent meal before enjoying the pyrotechnics from the roof.

Bill Bruce



John Stewart, Liz Bruce and Marcus Stewart



### A New Chancelier

In December, Charles Pritchard stepped down from the role of Chancelier, handing over the reins to Philip Douglas.

Philip Evins, Bailli Délégué, paid tribute to Charles's contribution to the Chaîne: 'In the middle of 2007 Charles agreed to become Chancelier when I took over the position of BD and agreed to help me in this key role for two years. He has done that with great distinction, being one of the original champions of the new website and its centralised database, as well as being instrumental in improving many of our processes. In addition, he has added his good counsel on many topics. Bravo Charles! On behalf of all the members I would like to express our thanks and wish him well, as he will now be able to devote more time to his family and farm.'

Philip Douglas is a civil engineer by profession and has spent most of his working life travelling the world, moving from project to project in places ranging from Asia to the Caribbean.

In 1991 Philip was posted to Kuwait - four days after the allied liberation following the first Gulf War. It was at the latter stages of the reconstruction works that Philip and his wife Sheila 'discovered' the Chaîne and joined the Bailliage de Kouwait.

In 1997, Philip and Sheila finally put down roots in Scotland and over the next decade spent much time rueing the lack of local Chaîne representation and, as a last resort, set about resurrecting the Bailliage d'Ecosse. In 2007 the plans became reality and with Sheila as Bailli and Philip as Vice Conseiller Gastronomique, the Chaîne was reborn north of the border.

Since then, Philip and Sheila have been avid supporters and travelled to Hungary, France and New York to represent Scotland at Grand Chaptres, as well as visiting many of the UK's regional events. Philip yearns for a time when 'We can travel the world, just going from Chapitre to Chapitre!'



New Chancelier Philip Douglas



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Winner Yohann Jouselin with Philip Evins (left) and Maître Hôteleur Mark Jones (right), General Manager at the Hotel du Vin, Winchester

Competitors and judges were treated to a superb Champagne masterclass conducted by Christian Holthausen of Champagnes Piper-Heidsieck and Charles Heidsieck. They are the Chaîne's international partners for this prestigious competition. The first day concluded with a duck dinner with matching Champagnes at the 400-year-old Kings Head in Aston Cantlow.

After a full day of tests on Friday, run to the methods used by the Court of Master Sommeliers, the title was scooped by the GB national competition winner, 25-year-old Yohann Jouselin from the Hotel du Vin in Winchester. Starting out by learning at his uncle's Loire vineyard, through hospitality school and then tutelage initially under Gerard Basset in the Hotel du Vin, Yohann has progressed to gaining his Master Sommelier qualification at the end of last year.

Chairman of the judges, Bryan Dawes, said, 'The overall standard was high, but there was a clear winner.'

In last year's international finals in Vienna, Laura Rhys from GB came second. Philip Evins, head of the Chaîne in Britain, said: 'I am naturally delighted that the winner came from Britain this year. The win reflects both the many hours of study put in by Yohann and the broad knowledge gained by sommeliers in this country because of the wide range of wines available, in both the restaurant trade and to consumers. My sincere congratulations to Yohann. He is a young man with a bright future in the hospitality industry. This competition allows young sommeliers to test themselves against their peers globally and also to gain knowledge and friendships through the experience.'

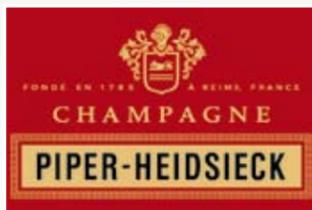
Second place was taken by Bruno Murciano from Spain, currently working for Bibendum Wines in London, and third place by Samuil Angelov of Finland.



Christian Holthausen of Champagnes Piper-Heidsieck and Charles Heidsieck



Klaus Tritschler, Claes Andersen, James Clarke, Philip Evins and Marie Jones



Partners of the Chaîne's International Young Sommeliers Competition



Simone Ferracci and Bruno Murciano

## Profile - Yohann Jouselin

### A journey to becoming the best young sommelier in the world

#### The beginning

'My interest in wine began when I was 14 and the summers were split between an uncle who had a vineyard in Saumur and another with a restaurant in Doué la Fontaine,' says Yohann Jouselin. He went first to the Ecole du Vin followed by the Ecole d'Hospitalité in Angers. 'My first competition was at the Salon des Vins du Loire for the Young Sommelier of the Loire and I was surprised by coming in eighth. I found that I enjoyed the challenge of the competitions and this encouraged me to go further.'

He then moved to England to be able to experience a wider set of wines and started under the tutelage of Echanson Gerard Basset at the Hotel du Vin in Winchester. This was followed by stints in the Hotel du Vin in Brighton and Gordon Ramsay in Chelsea, before returning to the Hotel du Vin group as they provided him the time and the encouragement to study. He worked as number two in Tunbridge Wells under Maître Sommelier Dimitri Mesnard before returning to Winchester as Head Sommelier in 2006.

#### A typical day

Yohann describes an average day for a sommelier: 'My typical day is to start with new deliveries at 10am, meeting with suppliers at 10.30, service preparation at 11, do a blind tasting at 11.30 - this will be two reds, two whites and two spirits chosen by an assistant or the visiting supplier. Then from 12pm its lunch service until 3pm. I get in another tasting towards the end of lunch.

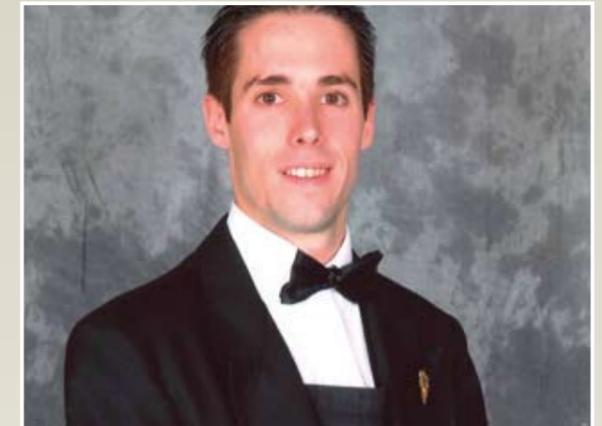
'Then we update the wine list. This is done every day in order to avoid disappointment if a wine is finished. Our list has a total of 850 different wines and every month we change about 60 to 80 of the wines from about 25 main suppliers, plus another 20 specialist suppliers in addition.

#### Prize-winning trip to Champagne

Laura Rhys, Head Sommeliers at Echanson Gerard Basset's Hotel Terravina in the New Forest, was the personal guest of Head Winemaker Régis Camus of Charles and Piper Heidsieck in Champagne. This was part of her prize for winning the UK Sommelier of the Year title in 2009. Laura was the winner of the Chaîne's UK Young Sommeliers Competition in 2008.



Laura Rhys with Régis Camus



Yohann Jouselin, GB winner of the International Young Sommeliers Competition

'Next I squeeze in a couple of hours of study before dinner service in the evening. At 11.30pm one final tasting before again, a couple of hours' study. And finally, to bed!'

#### The role of sommelier

Yohann believes that what is important is to see what the guest has chosen to eat and try to suggest something that matches the food and comes within their budget. He always recommends three or four wines. He tries every dish himself in the kitchen in order that he can best match it with wine. Some people prefer to stick to wines they know, whereas others are interested to experiment with something new.

'Everything has to be perfect down to the smallest detail for the full enjoyment of the wine - the match with the food, the temperature, the appropriate glass and presentation. One of the team has the job of continuously cleaning and polishing the glasses and silver.

'It's really fun when guests are uncertain. I say, leave it with me and I will find something to suit your dinner. I usually carafe the selected wine and serve it without telling them what it is. I may select, for example, a wine from Slovenia, Portugal, Greece, England, Austria or a lesser-known area of Spain. Then it's great to find that they love the selected wine after just a couple of minutes, and when you tell them what it is, they are usually very surprised by the unexpectedly high quality. You can be sure that on their next visit they will let you choose the wine for their dinner again and widen their experience a little more.'

In 2009, Yohann won both the UK and the International Young Sommeliers competitions, and also gained his Master Sommelier qualification.

## The Next Generation

Anne Schaefflein (29), Maître Hôte, talks to other younger members, to find out what they enjoy about the Chaîne.

Lucy Cunningham (33) and her fiancé, James Brown (36), joined the London City Bailliage of the Chaîne just two years ago. Lucy is a GP and James a vascular surgeon. To escape the pressures of their busy lives, they both enjoy sailing together, and Lucy pursues her classical music. Over the next few months they will both be caught up in job moves to Yorkshire and organising their autumn wedding.

Lucy and James, like myself, are counted as the 'younger generation' of the Chaîne. It was great to hear that Lucy's father, also a member, introduced her by inviting both of them along to the Grand Chapitre in London back in 2008. After initial hesitation, as most guests were so many years senior to them, and being slightly apprehensive about not being knowledgeable enough about food and wine, they enjoyed the event very much. After a few more dinners they were hooked. 'We've had such a good time, that we decided to join,' reflects Lucy, who admits being very passionate about 'wining and dining'.

The couple love to host dinner parties at home, and would hope to see more informal events, like after work wine tastings, which are less pricey, so their friends might be encouraged to give it a try, and maybe to join the Chaîne as well.

'We enjoy sitting next to professional members, and learn new things like the Confrérie du Sabre D'Or, but it is also about networking, meeting new people, and trying out other places to wine and dine,' Lucy elaborates, and adds that she hopes

this article in the Newsletter will encourage new, as well as younger, membership.

When speaking to Lucy, it was more like a passionate exchange with a like-minded friend. We would both like to have more smaller, informal events.

'There used to be 15 or more of us, and we would try to go to the monthly "winemaker dinners" at our local Italian restaurant in London. It was food cooked to match the wine, and the winemaker would talk - a little bit like OMGD dinners. We could never wait for the next one!' Lucy remembers. She goes on to say: 'Even as non-professional members, we both personally feel that some smaller, more easily accessible events would be easier for us to attend, and we'd be able to get more involved within the Chaîne.'

I could not agree more, and hope that we will be joined by others like us and that you will hear from us - the 'new generation' - in subsequent editions of the Newsletter. We love tradition, variety, conversation, good food and wine - and look forward to these things for many years to come.

Vive la Chaîne!



## OMGD Champagne masterclass and dinner

Mayfair's Chesterfield Hotel was the venue for the year's final event when OMGD members, together with London City members, were treated to a wonderful selection of Champagnes from the houses of Piper-Heidsieck and Charles Heidsieck for this masterclass, which was hosted by the vineyard's International House Communications Director, Christian Holthausen.

The many wines included the Piper-Heidsieck Rare 1999 - Decanter Sparkling Wine of the Year 2009 Trophy Winner - and Charles Heidsieck Blanc des Millénaires 1995 - International Wine Challenge, Sparkling Wine of the Year 2009 Trophy Winner.

The two Champagne houses were united in 1988 and have since benefited from the expertise of a single winemaker, the celebrated Régis Camus, awarded the coveted Sparkling Winemaker of the Year Trophy in 2004, 2007, 2008 and 2009.

When dinner was served, the ability to match different styles of Champagnes with different foods proved an eye-opener to many. Thanks went to Deputy General Manager Nick Davies and his team for a very well orchestrated evening, which, as it was close to Christmas, included carols sung by the Farm Street Church Choir.



Piper-Heidsieck Rare 1999



Christian Holthausen

It's not without good cause that Champagne is the drink of choice for celebrations - a wonderful evening, enjoyed by all. Santé!

## Calling all International Travellers...

Wessex members sample lobster in Naples, Florida

In November 2009, Philip and Janet Evins together with Norman and Christine Wallage from the Bailliage de Wessex attended the first event of the Chaîne season in Naples, Florida. They were accompanied by Linda and Derek Haynes of Bonita Springs Bailliage, Florida. Linda and Derek have previously attended Wessex events and everyone was made very welcome by Naples Bailli Sandi Moran and fellow members.

Guests arrived for the Downeast Lobster Bake held at Colliers Reserve Boathouse on the Cocohatchee River. In the reception hall on arrival was a very impressive 3 foot tall ice carving of the Chaîne logo that had been crafted by one of the chefs.

After a Champagne reception and canapés, dinner commenced with New England clam chowder. Following this, all guests were covered in large white sheets (bibs!), prior to being served whole Maine lobster, roasted free-range chicken, black mussels and grilled bratwurst, new potatoes and sweetcorn. The lobsters were amazing - we had never seen so many at one time!

The evening culminated with a dessert of blueberry and rhubarb pie, maple ice cream and candied walnuts.

Christine Wallage



Whole Maine lobster bake



Friends at the Downeast Lobster Bake

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# Grand Chapitre, 8-10 October 2010



Four Seasons Hampshire Hotel



The infinity pool and spa



Garigette strawberries with white chocolate mousse



Pennyhill Park Hotel, Bagshot

## Young Commis Chefs

The weekend after the 50th Grand Chapitre, Robert Helyer, winner of our National Young Commis Chefs Competition, travelled to New York to compete in the international finals. Although not placed, he said: 'This has been an absolutely great experience. I have learned such a lot and made new friends.' He has also made a career move to join the Limewood Hotel team in the New Forest.

Philip Evins says: 'We are delighted that Gaggenau continue to support this competition through their partnership and our thanks particularly to Helen Shaw for her creative involvement in it.'

This year our Grand Chapitre will be based at the Four Seasons Hampshire Hotel. Originally an 18th-century manor house, the hotel is set in 350 acres of parkland in the village of Dogmersfield in north Hampshire, just minutes from the M3 motorway. The original house now contains major public rooms; it was then extended in the same Georgian style to accommodate 200 bedrooms to the best modern standards. The old stables have been converted to a great spa and pool facility. Guests may arrive early and take advantage of this or the many other activities on site.

The weekend starts with dinner on Friday evening in the Balmoral Room at the elegant Pennyhill Park Hotel in Bagshot, under the baton of Executive Chef Steve Hubbert and his team.

Saturday options will include a Jane Austen trip which will feature her house, museum and church, led by the Vice Chairman of the Jane Austen Society; or a guided trip to Winchester, the ancient capital of England, to visit the cathedral, Peninsula Barracks and the Gurkha Museum, the Great Hall and Winchester College, with the opportunity to take lunch in one of the city's renowned pubs, such as the Wykeham Arms. Alternatively, you can enjoy one of the outdoor activities at the Four Seasons.

The Gala Dinner will be held in the ballroom of the Four Seasons with a superb menu provided by Executive Chef Cyrille Pannier; this will be preceded by an induction ceremony in the Mandeville Room.

Sunday morning sees an exciting trip to Farnborough Airport, for a hands-on experience of flight simulators at the country's major facility for training and checking pilots' abilities. This will be followed by lunch in the Skyline lounge atop the high-tech Aviator Hotel.



Philipp Mosimann and Louise & Robert Helyer

## GAGGENAU

Proud partner of Chaîne GB's Young Commis Chefs Competition

## Diary Dates

### YOUNG PROFESSIONALS COMPETITIONS 2010

Make a note of these dates in your diary. Sponsor a young competitor - recommend a candidate to your Bailli.

### Young Commis Chefs Competition

#### National Finals

Thursday 3 June, London

#### International Finals

Friday 17 September

Helsinki, Finland



### Young Sommeliers Competition

#### National Finals

Thursday 27 May, London

#### International Finals

Friday 22 October

Santander, Spain



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