

DELAWARE VALLEY Jewels of the Rhône

By Percy Nikora, *Vice Chargé de Presse*

DELAWARE VALLEY MONDIALE MEMBERS EAGERLY awaited the Ides of March, when they would gather at Cochon in south Philadelphia to enjoy a selection of Rhône wines chosen by Vice Echanson Nina Sygnecki. Dinner began with escargot-sorrel soup with duck prosciutto, complemented by Domaine de Régusse Aligoté 2007, which offered fruit and hazelnut aromas, citrus notes, vibrant acidity, and a well-rounded finish.

Quail with sautéed foie gras was married with two wines: Domaine Mayran Lirac 2006—a biodynamically farmed blend comprised of 50% Grenache, 20% Syrah, 20% Cinsault, and 10% Mourvedre—and J.L. Chave Crozes-Hermitage Blanc Sybele 2007—an equal combination of Marsanne and Roussane from sixty-year-old vines grown by a father and son whose family wine-producing traditions date back to the fifteenth century.

The third course of lamb prepared three ways was classically paired with E. Guigal Côte-Rôtie Brune et Blonde 2003, which possessed cassis and dried herb aromas, black fruit flavors with racy tannins, and an oak backbone. Domaine le Soustet Châteauneuf-du-Pape 2005 from a tiny, 1.5-hectare property was matched with the cheese course, while cherry-almond *clafouti* was enhanced by Trimbach Eau-de-Vie de Framboise Grande Reserve, fashioned by a family who has produced wine and spirits in the Alsace region since 1626. We thanked the husband-and-wife team of Chef Gene Giuffi and Proprietor Amy Giuffi for this opportunity to appreciate the jewels of the Rhône. ☒



Chef Gene Giuffi, Proprietor Amy Giuffi, Bailli Bruce Holberg, Vice Conseiller Gastronomique Brian Thorne, Vice Culinare et des Professionnels National Pierre Rausch and Vice Chargée de Missions Helen Baum.

HONOLULU Bustin' Out the Cellar



(Left) Elton Nichols and Echanson Provincial David Gochros.

(Below left) Tina Doty and Bailli Garrett Saikley. (Below right) Chevalier Robert Shohan and Terri Shohan.



By Judith Kellogg, *Hawaii/Pacific Islands Chargée de Presse Provinciale*

WHAT DOES ANY SELF-RESPECTING MONDIALE CONTINGENT do when, in moving its cellar, it finds a treasure trove of luscious wines from past events? Why, it throws a grand party and enjoys them! On March 10, Honolulu Mondiale members were treated to such a celebration at the penthouse of gracious hosts Chevalier Robert Shohan and Terri Shohan. Chef Rôtisseur Alan Takasaki, owner and executive chef of Le Bistro, created a French-style feast to savor with the wines.

The evening's favorite were nine Bordeaux vintages: Château Gruaud-Larose 1986, Château Beycheville 1988, Château Calon-Ségur 1988, Château Pavie-Decesse 1989, Château Pontet-Canet 1989, Château Léoville-Barton 1990, and three 1996 selections—the youngest representatives. We also sampled six Rhônes produced between 1989 and 2003, two red Burgundies from 1996, and six French whites. One lovely California wine—Château Montelena Cabernet Sauvignon 1989—joined the French bounty. An assortment of delicious dessert wines rounded out the amazing offerings.

Echanson Provincial David Gochros kept busy all evening, decanting wine and fielding questions. As the Hawaii/Alaska market manager for Rémy Cointreau and a professional wine and spirits educator, he shared his extensive knowledge of viticulture. Five members were inducted into the Mondiale, and a few lucky confrères took advantage of the rare wines for purchase, the proceeds of which will help replenish our relocated cellar. Bailli Garrett Saikley organized yet another inspired affair for the Honolulu Mondiale. ☒