

## A NIGHT TO REMEMBER

### Report on the CHWC Annual Dinner - 23rd June 2025

The Charles Hastings Wine Club Annual Dinner was this year held at the historic Racquet Club in Liverpool. On 23rd June, 40 places were set for an evening of fine dining, delicious wine, and top wine education from Robert Boutflower, Private Sales Director at Tanners Wines.



We were welcomed with a glass of the newest Tanners own brand English fizz, which was very gentle and charming. Seated for dinner, we enjoyed the first of our starters, a pleasing smoked salmon accompanied by a Sancerre wine from Firmin Dezat



#### LETTER FROM THE CHAIRMAN

Dear Member,

We have had a very busy summer, with a wonderful tour to Sancerre (which managed to coincide with their wine festival) and a truly memorable dinner in Liverpool.

Later this year we will be repeating our pre-Christmas Zoom wine tasting when we can taste and chat about the wines that Robert suggests for the festive season. The date is Friday, 12th December so start planning on who you are going to invite.

Next year, we are off to Essex for our Spring weekend and then looking forward to a short tour in southwest France, based in Carcassonne. We also know that the annual dinner will be in the Brighton area on June 22nd. One of your committee will be selecting a venue in the next few months.

I look forward to seeing you on Zoom in December.

Best Wishes

*Jane Orr*  
Jane Orr

in a nod to our recent successful club trip to Sancerre. Firmin's Sancerre Rosé was a popular choice to go with the second starter of wild mushroom a la crème with toasted focaccia.

The main course of slow braised lamb shank was paired with two delightful red wines – Gancedo Mencia, Vino de Altura (in eager anticipation of the clubs next trip to Galicia) and Gigondas, Domaine du Cayron (a big, juicy, excellent wine). Our cheese course was paired with a trusty Noval 10 year old Tawny Port and we finished with a classic sticky toffee pudding with the rich and delicious Chateau Guiraud, 1er cru classe Sauternes.



Everybody left content with a very full stomach and it was fabulous to catch up with old friends and make new ones too!

Special thanks to the staff at the Racquet Club for a tremendous evening.



# EXPLORE THE CROUCH VALLEY

## Spring Weekend to Essex, 27th - 29th March 2026



*Crouch Ridge Vineyard*

Although less well-known than Kent or Devon, Essex has a surprisingly large and long-established wine growing industry with over 30 vineyards scattered across the county's rich rural landscape. Whilst much of the output may go to wineries elsewhere in the UK, there are a growing number of Essex winemakers producing their own label wines, and winning awards.

Within Essex, the Crouch Valley has a remarkable microclimate, which is allowing the six vineyards here to grow grape varieties more typical of southern Europe alongside the Anglo-Germanic varieties, such as Bacchus, and it's this area we'll be visiting for our weekend

tour, based on the edge of the cathedral city of Chelmsford. The tour includes:

- Two nights bed & breakfast accommodation at Pontlands Park Hotel [www.pontlandspark.co.uk](http://www.pontlandspark.co.uk), a country house hotel on the southern edge of Chelmsford.
- Friday afternoon coach trip to New Hall Wine Estate for a winery tour and curated tasting of New Hall wines.
- Friday evening dinner at Pontlands Park, with wines and introductory commentary from Tanners.
- Saturday coach tour to Clay Hills Vineyards, for a short tour and tasting.
- Stow Maries Great War Aerodrome – the last remaining intact World War 1 Royal Flying Corps air base.
- Galleywood Vineyard & Winery for a winery tour and tasting, followed by dinner in their gourmet restaurant, accompanied by their own wines.
- Sunday morning visit to the Crouch Ridge vineyard, for a tour, tasting, and a light lunch.

The price of the event is £580 per person based on two people sharing a Standard Double or Twin Room, with a single supplement of £140. Some superior rooms are available for which a supplement of £40 per room will be added. Extra nights bed & breakfast may be available at the hotel's non-discounted rates. Please note that the hotel is holding our discounted room rates until **30 September 2025**; to avoid any potential increases please book before then! There is free parking at the hotel and all coach hire is included.



*Clay Hills Vineyard*

The non-refundable and non-transferable deposit payable on booking is £165 per person, with the balance payable by 15 January 2025. The booking form is attached, please complete and return to David Carter, as instructed.

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## WINES FOR CHRISTMAS ZOOM TASTING

### Friday 12th December 2025

This year's Zoom Tasting, in December, will highlight some of Tanners Wines' favourite tipples, giving you some ideas of what to drink over the festive season. Relax in the comfort of your own home while Robert Boutflower, Director of Tanners Wines, talks about the selected wines and provides some ideas for food pairings. You could even invite some friends around to share the fun!

You purchase the wines, which will be delivered to you beforehand, then, at 7pm, join a zoom call for the tasting. There will be a fizz, two white wines, two red wines and a sweet wine, and you can buy as many of them as you like, depending on who is tasting at home with you.

You can register your interest now by emailing [robert.boutflower@tanners-wines.co.uk](mailto:robert.boutflower@tanners-wines.co.uk) to get both the zoom link and order your wines. Please note there is a delivery charge of £9.95 for any order under £150. Join us at the annual Zoom Tasting, an entertaining and knowledgeable evening, enjoyed from your own sofa!



*Robert Boutflower  
Private Sales Director*



## THE CHARLES HASTINGS WINE CLUB

Spring Weekend in the Crouch Valley, Essex, 27<sup>th</sup> – 29<sup>th</sup> March 2026

### BOOKING FORM

Please complete and return this form as soon as possible to Mr. D. Carter at [events@chwineclub.org.uk](mailto:events@chwineclub.org.uk) or 11 MacKinnon Place, Dunfermline. KY11 8PW. Please note that the £165 per person **deposit is non-refundable and non-transferable** and that the balance payment must be received no later than 15 January 2026. Full payment may be enclosed with this form; if so the amount of the deposit per person will be treated as non-refundable and non-transferable. CHWC event booking terms are available on the Club's website or in hard copy from the Club's Secretary David Carter.

**Full name(s):**

**Address:**

**Email:**

**Telephone:**

**Mobile:**

**I/we would prefer a TWIN / DOUBLE / SINGLE room.**

*Preference will be honoured if possible but choice between twin and double cannot be guaranteed.*

**I/we would like a superior room upgrade @ £40.00 per room YES / NO**

**I/we have dietary restrictions:**

**I/we have disabilities which restrict(s) mobility:**

**I/we would like to receive details of the cost of additional night(s):**

**Next of kin name, relationship and contact 'phone number:**

The full price of the event is £580 per person sharing, with a single supplement of £140.

Payment by bank transfer is preferred; please contact David Carter at [events@chwineclub.org.uk](mailto:events@chwineclub.org.uk) for bank details. If paying by cheque please make it payable to **The Charles Hastings Wine Club** and send it to David Carter at 11 MacKinnon Place, Dunfermline. KY11 8PW.

# SUBLIME SANCERRE!

5th - 8th June 2025

The CHWC short tour abroad was a sell-out event with 26 eager wine enthusiasts embarking on the trip to the medieval hill top town which overlooks the Loire river.

Le Panoramic Hotel, our base for the long weekend, welcomed us with a drinks reception overlooking the superb vine vista.



Later in the evening, we ventured into Sancerre to Auberge, the restaurant of Sancerre wine legend, Joseph Mellot. The Mellot family have several centuries of wine connections with César Mellot being the wine advisor to King Louis XVI! The 3-course dinner featured local ingredients, washed down with wine from Mellot wine estate.

The next day we visited Arnaud and Stéphanie Dezat estate and tried a fantastic 10 different wines! Their *Elégance* and *Sélection* were magnificent and we enjoyed the modern winery. We hopped just down the road to their cousin, Firmin Dezat where it was really interesting to taste how different wines from the region can be. We loved Firmin's style

and especially loved his wines which were clean, elegant and delicious. The group had built up an appetite which was fulfilled by an excellent 3 course meal at Michelin Guide restaurant *Famille Bourgeois* (La Cote Des Monte Damnés). The mouth watering menu accompanied by wines from their estate was top notch. After lunch some enjoyed a further tasting at their wine shop whilst others chose to relax in Chavignol town. A stop at La Bete Noire to see the famous Chavignol goats and sample their cheese was enjoyed, with some of the goats enjoying being petted! An evening was spent at leisure enjoying the many fine eateries of Sancerre.

Saturday saw the group cross the Loire river and visit Jean Pabiot et Fils in Pouilly. From the outside it looked like a small and quiet winery...but a tour around the wineries caves underground shocked us all! Their wines, enjoyed with Chavignol goats cheese, were stunning! Back over the river and into Bué, Etienne, son of Jean-Max Roger, treated us to a tour and tasting at their winery. We made our way through 9 brilliant wines, accompanied, of course, by Chavignol goats cheese.



Sancerre must have known about our arrival as there was a wine fair in the village in the afternoon which the group took full advantage of! Over 100 wineries from all the wine unions in the region presented their wines which could be enjoyed with oysters, crepes, and other delicious snacks. The day was rounded off with a phenomenal meal at *La Récréation Gourmonde* - a former school in the small and quaint village of Villegenon. Another Michelin Guide restaurant, the menu featured delicious asparagus, tasty monkfish and a fabulous cheese trolley, accompanied by Sancerre wines. It was sad to go our separate ways on Sunday but all felt content and full to the brim with delicious food and super tasty wines.

Thank you to Aiden, from Tanners, who accompanied us on the tour, for his wine wisdom! Wines from all the wineries we visited are available to buy from Tanners.

*Lottie Elliott*

## COMING SOON!

### SHORT TOUR TO CARCASSONNE, 18th - 21st June 2026

Next year's short tour will be based in the stunning, hill top, medieval city of Carcassonne, a UNESCO World Heritage site. There are some direct flights to Carcassonne but more to Toulouse, from where you can travel to Carcassonne easily by train or boat. Details will be available in the next newsletter and also on the website as soon as we have prices.

