

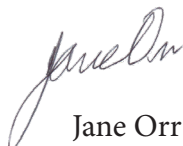
LETTER FROM THE CHAIRMAN

Dear Member,

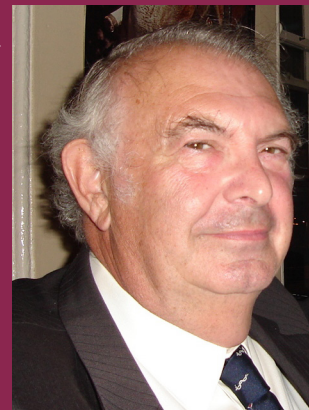
Welcome to the Autumn Newsletter which contains lots of information about next year's tours, but also the sad news of the death of our former chairman, David Smith.

I hope that you all find something that appeals to you in 2025, in the meantime I look forward to meeting many of you on our sold-out tour of Lisbon next month and also at our Zoom tasting in December.

Best Wishes


Jane Orr

It is with great sadness that we report the death in August of former CHWC Chairman Dr. David Smith. Chairman for a record 14 years from 1996 to 2009, he had been a stalwart of the committee for well over two decades until 2016, and he and Alison were regular participants in the Club's activities until ill health restricted his travels in recent years. During his tenure he led many of the events and skilfully guided the Club through several challenges including two changes of supplier and a worsening relationship with the British Medical Association. The Club is far stronger as a result of his contributions and leadership, and the Club and his successors have benefitted greatly from his drive, his wise counsel and his emphasis on ensuring quality and maintaining standards. He will be sorely missed, but we do hope to see Alison at some future events.



REPORT ON THE ANNUAL DINNER IN BELFAST

24th June 2024



This was the fifth time we have dined at the Ulster Reform Club and once again we were not only bowled over by the quality of the food but were also blessed with warm, dry weather for our pre-prandial bubbly on the terrace. Each wine was introduced by Robert Boutflower of Tanners Wines.

The South African Journey's End Brut Reserve helped everyone relax after a day of debating and got them into the right mood to dine and drink with friends.

The menu had a Northern Irish feel - Ewing's cured salmon and tiger prawn was matched with a white Menetou-Salon from the Loire Valley; Shorthorn Beef Daube

was accompanied by a 2015 Saint-Emilion grand cru. A classic Rioja Alta went superbly well with the cheeseboard, followed by an intensely perfumed Muscat with the lemon posset. To finish off the evening, a bottle of Churchill Graham Crusted Port was passed round the tables.

This year's dinner was not as well attended as last-year's record-breaking event in Liverpool, due to the travel involved in getting to



Belfast. But it was a superb evening in convivial company nonetheless. Look out for details of next year's dinner on this website shortly. It is likely to coincide with the BMA's Annual Representative Meeting.



Barry, Nick and David enjoying pre-dinner drinks on the Terrace

REPORT ON THE SOUTHERN RHÔNE TOUR

12th - 19th May 2024

Our unusually small group of 10 assembled in our accommodation for the whole week – the Avignon city-centre 4* Hotel de l'Horloge – for introductions and a briefing followed by a guided walking tour. An excellent 3-course al fresco meal at l'Epicerie followed.

The tour had been planned to enable wines from a cross-section of sub-regions to be compared, and travelling in a very comfortable 16-seater coach over five days we visited wineries in Cairanne, Séguret, Rasteau, Vacqueras, Gigondas, Beaufort de Venise, Châteauneuf-du-Pape and Lirac.

On the first morning the group divided, with half participating in a cookery class, while the other half first visited the Cave de Cairanne for an explanation of how the cooperative works and a tasting of 3 wines followed by a visit to the Domaine de l'Amandine winery in Séguret. Reunited for a wine tasting (7 wines) and lunch on the Domaine de l'Amandine estate, in the afternoon we went to Domaine la Collière in Rasteau for a tour and tasting of 10 wines; Rasteau wines were described as masculine.



The next day was busier than we would usually plan, with visits for tours and tastings at both Domaine le Clos des Cazaux in Vacqueras (6 wines) and Domaine du Cayron in Gigondas (5 pre-blend wines and 3 completed blends) in the morning, included lunch, and a tour and tasting at Domaine des Bernadines in Beaufort de Venise in the afternoon. These 3 sub-regions abut each other, with Gigondas at a higher altitude, and Beaufort de Venise having a particular microclimate below the mountains which facilitates vin doux naturel production.

We each took the middle day at our own pace, exploring Avignon as we pleased.

The remaining days were less intensive, first with a tour and tasting (10 wines) at Domain Richaud in Cairanne, included lunch, and a tour (dodging the hailstorm) and tasting (7 wines) at Domaine Roger Perrin in Châteauneuf-du-Pape. On the return journey we were treated to a magnificent rainbow, viewed from across the River Rhône arching over Avignon.

On the following day we visited the up-market Vieux Télégraphe in Châteauneuf-du-Pape for a tour and tasting of 5 wines, and then after time for lunch and to explore the village, we crossed to the river's right bank to visit Domaine des Carabiniers in Lirac for a tour and extensive 15-wine tasting.

Returning again to Châteauneuf-du-Pape for the whole of our final day we started in the Brotte Wine Museum with its well designed explanation of the Rhône wine region with a 5-wine tasting included. We enjoyed a light lunch alongside a 10-wine tasting in Famille Gonnet's shop before our last visit, to the Chocolaterie Castelain for tutored tastings of 2 wines with chocolates. We rounded off our final evening together with included dinner in the Michelin Bib Gourmand restaurant Avenio.

In all the wineries visited we tasted still red wines and in most white too, but vin doux naturel only in Rasteau and Beaufort de Venise, rosé only in Lirac and Cairanne, and sparkling not at all. Nearly all the winemakers were concerned about climate change, increasingly requiring irrigation, earlier ripening, and even forcing changes to which grape varieties could be grown; only at Domaine des Carabiniers was climate change seen as positive. Most winemakers were moving towards organic or biodynamic practices, but without necessarily seeking formal certification. Regarded as harmful at Domaine le Clos des Cazaux, concrete vats were ubiquitous elsewhere.



Our thanks to Tanners whose connections meant that we had enhanced experiences on most visits, to Winetrails for coordinating and booking everything to make the tour happen, to Hugh who translated and negotiated expertly on our behalf and to Fred for driving us courteously and carefully.

Word of the week – unctuous!

Stephen Millar

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CAPTIVATING CARLISLE

Spring Weekend, 4th - 6th April 2025

Our 2025 Spring weekend will be in the historic Cumbrian town of Carlisle, with a trip across the border to Scotland. We will be staying at the recently renovated hotel, The Fleece at Ruleholme, for two nights from Friday 4th to Sunday 6th April 2025. Whilst there we will enjoy a Saturday evening banquet at Naworth Castle as well as a visit to a distillery and several local attractions. The outline of the programme is as follows:

- 2 nights bed and breakfast at the beautiful Fleece hotel www.thefleeceruleholme.com
- Dinner at the AA-Rosette winning Fleece on the Friday night, in the private Hadrian Suite
- Trip to Annandale Distillery for whisky tasting
- Coach to The Devil's Porridge museum, remembering the great munitions factory that employed 30,000 workers and helped women achieve the vote
- Visit to the stunning Lowther Castle and gardens
- Stop-off at Birdoswald Roman Fort on Hadrian's Wall
- Visit to Lanercost Priory, the best-preserved Cumbrian monastery
- Tour and banquet at the atmospheric Naworth Castle on the Saturday night
- Wine pairings for both evenings supplied and introduced by Tanners Wines
- Sunday morning visit to the newly-refurbished Tullie House museum and gallery
- Sunday lunch at the historic Edwardian hotel The Crown and Mitre, next to Carlisle train station



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 £130. Extra nights bed & breakfast can be booked at The Fleece at a reduced rate. Coach hire is included. The non-refundable and non-transferable deposit payable on booking is £105 per person, with the balance payable by 15 January 2025. A booking form is available at the back of this newsletter or online.

VIRTUAL CHRISTMAS TASTING WITH TANNERS

13th December 2024

The festive season will soon be upon us and we hope you will join us for our annual virtual get together. The forthcoming Zoom Wine Tasting will be on Friday 13th December 2024 at 7pm.

Robert Boutflower from Tanners Wines will guide you through a flight of wines ideal for Christmas drinking, giving you information about each wine and some festive food pairings to go with them.

Available to order from Tanners, the wines include a delicious fizz to get you started plus two refreshing whites, two robust reds and a sweet to finish off the evening. They will be available in a mixture of full and half bottles allowing you to mix 'n' match your bottle sizes to suit. Details of the wine can be found on the next page.

Join us by sending your request to 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.



*Robert Boutflower
Private Sales Director*

We very much hope you can join us for another fun, social evening from the comfort of your own armchair!

THE CHARLES HASTINGS WINE CLUB

Spring Weekend in Carlisle, 4th – 6th April 2025

BOOKING FORM

*Please complete and return this form as soon as possible to Mr. D. Carter at events@chwineclub.org.uk or 11 MacKinnon Place, Dunfermline. KY11 8PW. Please note that the £105 per person **deposit is non-refundable and non-transferable** and that the balance payment must be received no later than 15 January 2025. 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 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) on 3 or 6 April at The Fleece:

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 £130.

Payment by bank transfer is preferred; please contact David Carter at 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.

SPLENDID SIGHTS OF SANCERRE

5th - 7th June 2025

Next year's short tour will be to the beautiful Appellation d'origine contrôlée (AOC) of Sancerre, in the eastern part of the Loire valley, southeast of Orléans. Famous for white wines made from the Sauvignon Blanc grape, visitors should expect to sample highly aromatic, intensely flavoured, refreshingly acidic, bone-dry wines with a selection of Sancerre and Pouilly-Fumé wines. For red lovers, however, do not fear! Around 20% of the region's total output is red, made mainly from Pinot Noir grapes, which Decanter Magazine say are well worth seeking out.



The pool at Le Panoramic Hotel

Guests will stay at the stunning Le Panoramic Hotel (www.panoramic-hotel.com) which, like its name suggests, has amazing views of the surrounding vineyards. Enjoy an outdoor swim, drink in the Wine Cave and a buffet breakfast every morning. A drinks reception will be held at the hotel on one of the evenings.

The tour will start with an early evening dinner at Restaurant Famille Bourgeois, as seen in the Michelin Guide. Serving local cuisine with accompanying wine from their vineyard, with a wine shop on hand.

The weekend will feature visits to six wineries, some of the finest in the region - Château de Tracy, Firmin Dezat, Jean Max Roger,

Stephanie et Arnaud Dezat, Jean-Paul Balland and Jean Pabiot et Fils.

There will also be time for a visit to a goat farm, with goats used to make the famous regional Chavignol cheese.

Flights are not included in the cost but coach transfers are, including one from Paris Charles de Gaulle airport which will leave around midday on Thursday, allowing for numerous UK flights to land in the morning. It will depart for the airport on Sunday after breakfast.

The cost of the tour is £620 per person sharing, with a single person supplement of £218.40. To reserve your place, please use the booking form enclosed (also available on the website) and pay the non-refundable deposit of £150 per person. Balance payments will be due by 1st March 2025. The itinerary is subject to change. It is advised not to book flights until it is confirmed the tour will go ahead.



Some of the delicious food and wine from the region

ZOOM TASTING WINES FROM TANNERS

The wines below will be tasted in the virtual wine tasting on 13th December, details of how to book can be found earlier in the newsletter. All, except the fizz, can be bought in half bottle size and the reds and whites are also available as 75cl bottles. You can decide which size you'd like when booking with Robert Boutflower.

- Grounded Cru Sparkling Pinot Noir/Chardonnay Brut, Adelaide Hills *FI060*
- Pask Sauvignon Blanc, Marlborough *NW00223/ NW00223H*
- Tanners White Burgundy, Bourgogne Chardonnay *BW00122/ BW00122H*
- Château Argadens, Bordeaux Supérieur *CR06419/ CR06419H*
- Crozes-Hermitage, Coeur de Clairmont *RR05022/ RR05022H*
- Stanton & Killeen Muscat, Rutherglen - Half *VM007H*



THE CHARLES HASTINGS WINE CLUB

Short Tour in Sancerre, Thursday 5th – Sunday 8th June 2025

BOOKING FORM

*Please complete and return this form as soon as possible to Mr. D. Carter at events@chwineclub.org.uk or 11 MacKinnon Place, Dunfermline. KY11 8PW. Please note that the £150 per person **deposit is non-refundable and non-transferable** and that the balance payment must be received no later than 1 May 2025. 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 have dietary restrictions:

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

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

The full price of the event is £620 per person sharing, with a single supplement of £218.40. The cost includes coach transfer from Charles de Gaulle airport but does not include flights.

Payment by bank transfer is preferred; please contact David Carter at 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.

EXPLORE NORTH WEST SPAIN

Autumn Tour to Galicia & Bierzo, 29th September - 4th October 2025

The main tour in 2025 is to Spain's hidden wine paradise: the north-west regions of Bierzo and Galicia (specifically Ribeira Sacra and Rias Baixas).

Bierzo is a fascinating winemaking corner of Spain which is becoming famous, with a number of Spain's finest winemakers opening Bodegas in the region, particularly because of two grape varieties: the red Mencía, and the white Godello.



In Ribeira, Sacra Mencía remains the most widely planted red variety, although many of the new wave producers put the focus on less well-known, native varieties like Brancellao or Merenzao, different versions of Caiño, Sousón or Espadeiro. White wines tend to be made from better known varieties familiar in other Galician DOs like Godello, Treixadura, Torrontés, Loureira or even Albariño. Rías Baixas makes some of the world's most elegant white wines and is home to the native grape variety, Albariño.

Flying into Santiago de Compostela, the group will visit wineries for tastings whilst travelling through the dramatic landscape of dense forests,

green hills, terraced vineyards, cliffs and rias (tidal estuaries). A highlight of the trip will be a guided boat tour on the Río Sil at Bodegas Algueira in Ribeira Sacra, with stunning views of terraced vineyards from the dramatic gorge. Guests will be staying at Hotel Aroi Ponferrada in the Bierzo region for 2 nights, and the Hotel Sanxenxo in Galicia for 3 nights. Both hotels have 4 star ratings.

Outline of the Tour:

- **Day 1:** Meet guide at Santiago de Compostela airport, stop off en route to Ponferrada for lunch and visit to a small producer who makes unique, limited edition wines in a cellar-cave from the XV century. Evening in Ponferrada with a 3 course tasting dinner (drinks excluded).
- **Day 2:** Full-day guided wine tour in Bierzo visiting two wineries and including lunch. Evening free.
- **Day 3:** Visit to the Ribeira Sacra region including a tour of the prestigious Bodegas Algueira Estate. Cruise on the river surrounded by vineyards and lunch at the winery. Evening at the hotel with a 3 course tasting dinner plus wine.
- **Day 4:** Full-day guided wine tours in Rias Baixas visiting two wineries and including lunch. Evening free.
- **Day 5:** Free morning in Sanxenxo to explore, followed by light lunch and afternoon of tour and tasting at an exclusive local winery. Evening in Sanxenxo with traditional tasting dinner (drinks excluded).
- **Day 6:** Check out and coach transfer back to Santiago de Compostela Airport.



Flights to and from Santiago de Compostela are not included in the tour price. You are advised not to incur travel costs until the event organiser has confirmed that the event has sufficient bookings to be viable. The price of the tour includes private chauffeured transport and use of a guide throughout (with the exception of the morning on Day 5).



The price of the event is £2,185 per person based on two people sharing with a single person supplement to be advised on request (expected £420-450). The non-refundable and non-transferable deposit payable on booking is £420 per person, with the balance payable by 24th July 2025. Payment by BACS is preferred – bank details will be provided to those who book.

To book, complete the booking form attached and return to David Carter at events@chwineclub.org.uk

Event booking terms can be found on www.chwineclub.org.uk

This tour has been arranged on behalf of the Club by Grape Escapes.

Their booking terms can be found at www.grapeescapes.net/terms-and-conditions

For further information please contact Ian Ellis on ianoellis@gmail.com or 07976 815812.

THE CHARLES HASTINGS WINE CLUB

Main Tour to North West Spain, Monday 29th September – Saturday 4th October 2025

BOOKING FORM

Please complete and return this form as soon as possible to Mr. D. Carter at events@chwineclub.org.uk or 11 MacKinnon Place, Dunfermline. KY11 8PW. Please note that the £420 per person **deposit is non-refundable and non-transferable** and that the balance payment must be received no later than 24th July 2025. 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. This tour has been arranged on behalf of the CHWC by Grape Escapes and their booking terms can be found here: www.grapeescapes.net/terms-and-conditions/

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 have dietary restrictions:

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

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

The full price of the event is £2,185 per person sharing, with a single supplement to be advised on request (expected £420-450).

Payment by bank transfer is preferred; please contact David Carter at 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.