



SUMMER 2019

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

YOUNG PROFESSIONALS AWARDS DINNER
A celebration of young talent at The Dorchester

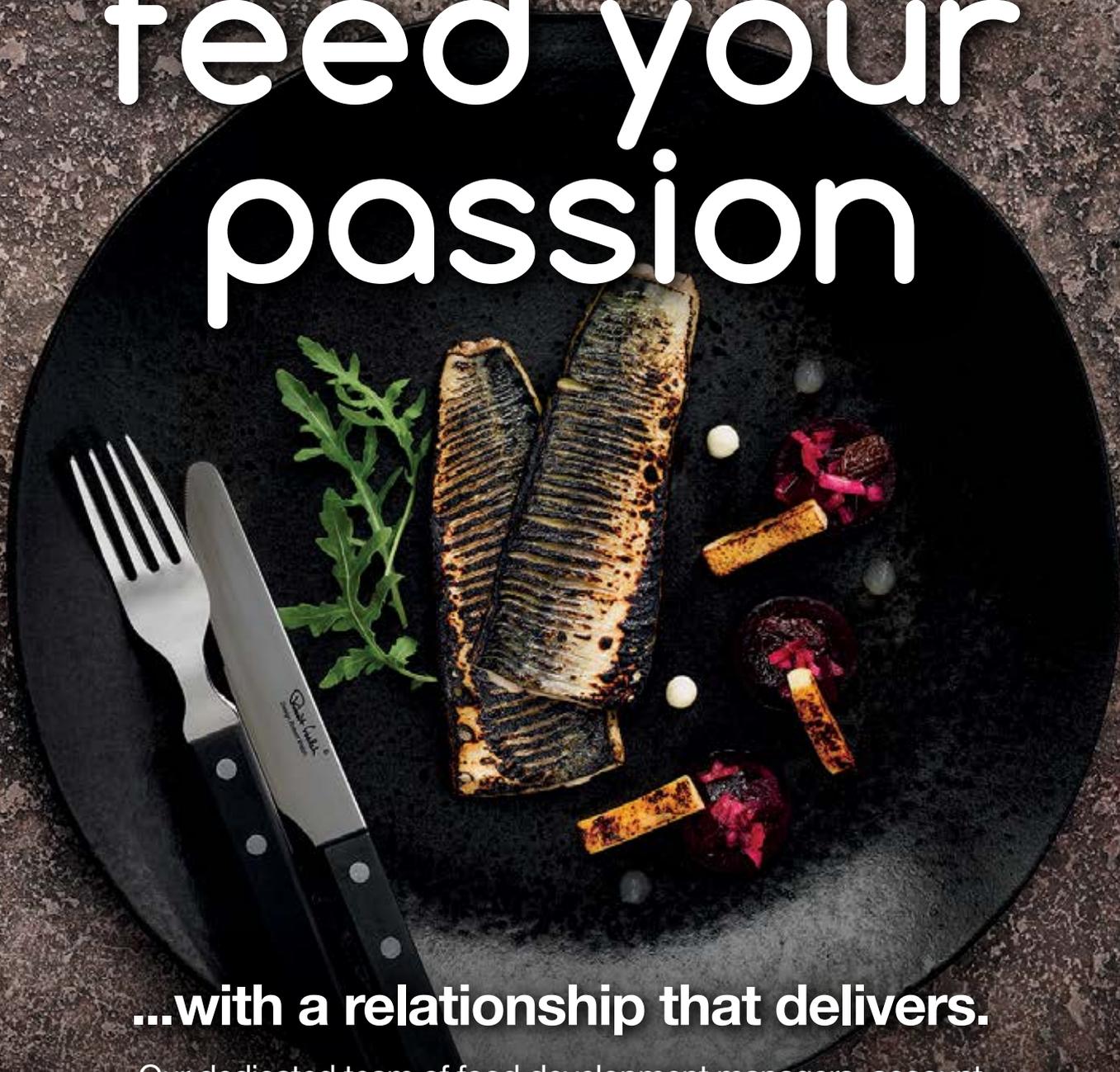
ON THE GRILL
With Maître Hôte Andrew McPherson of Grantley Hall

OMGD WINEMAKER'S DINNER
Delicious Gruaud Larose a winner

THE GERARD BASSET TASTING TROPHY
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Young Professionals Awards Dinner at The Dorchester



Chaîne GB returned to the delightful Dorchester hotel for the annual event to celebrate young talent in the food and wine industries. Members from across the country, including many professionals, together with the press and our valued partners, assembled to both recognise and support those participating in the competition. There was also the awarding of the inaugural Gerard Basset Tasting Trophy in memory of our much loved Chaîne member and Echanson, Gerard Basset, whose brief obituary can also be found in this edition.

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Maître Hôte Andrew McPherson is the latest Chaîne member to be put through their paces telling us about what being a member of the Chaîne means to him, his influences, experience and what three dishes he would select if marooned on a desert island.

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An introduction to the wonderful Second Growth estate of Château Gruaud Larose in St. Julien

Delicious Gruaud Larose a winner at The Park Restaurant, London



Members of the OMGD were incredibly fortunate to get the chance to taste a number of 30- and 40-year-old vintages of this Second Growth St Julien estate in the elegant surroundings of The Park Restaurant of the Royal Lancaster London, introduced by the General Manager of the estate Nicolas Sinoquet.

More ways to get news from Chaîne GB



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If you would like to promote a Bailliage event, or you have any news or photos you would like posted on the Chaîne Facebook page, email them, together with a brief outline, to the online editor Majorie Vestergaard at online-editor@chaine.co.uk

Photographs of events are now available on www.photos.chaine.co.uk

To follow the Chaîne news online internationally, visit www.chainedesrotisseurs.com/news_online

Dear members and friends



Just two months to go to our 60th Anniversary Party – otherwise called a Grand Chapître! I look forward to seeing many of you join us for a truly interesting event and certainly the most comprehensive we have ever staged. The response to the programme has been enthusiastic from members across the country, and across

the globe. To date we will welcome members from 20 countries and we anticipate a full sell out of all the events.

In August the Bailliage of Sweden celebrates its 60th anniversary and then, the same weekend as ourselves, the Bailliages of Germany and USA also celebrate their 60th anniversaries and we wish these members of our global Confrérie all continued success.

In later pages you will read more in detail about the successful Young Professionals Competitions and I wish both our winners great success in Seoul and Calgary. Great teachers as well as personal interest and commitment go into the mix to make winners. It is particularly sad therefore that we have lost the best wine teacher

in the world in Gerard Basset our Echanson. Read a little more of his contributions both to our organisation and others on page 20.

I congratulate Anglia Bailliage on holding an event on World Chaîne Day (WCD) in the hallowed halls of Queens College Cambridge and encourage more Bailliages to plan fun events on WCD and post their photos on the WCD wall.

In June, like a phoenix rising from the ashes, we saw the rebirth of our Sussex Bailliage with an inaugural dinner in the Grand Hotel in Brighton. If you have friends or colleagues who live in that part of the country do please put them in touch with John Hyde or myself.

I wish you all a wonderful Summer!

Vive la Chaîne!

Bailli Délégué
Membre du Conseil Magistral

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Camaraderie *on camera*



Chris & Sarah-Jane Oakes



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José Sol and Daniel Galmiche



David Edwards and Marcelle Rogers



Rory Haigh and Janet Evins



David Azzopardi and Jillian Gerlach



Sheila & Phil Douglas



Stephen Spurrier and Mardi Roberts



Alan Cox and Charles Frise



Tom Radford and Malcolm Hartley



Hannes Sailer and Edwina Morris



Sylvia & Geoffrey Birch



Jenny & Barney Quinn



Lars & Mary Lenck



John & Jean Trowbridge

YOUNG PROFESSIONALS AWARDS DINNER

A celebration of young talent at The Dorchester



Jordon Powell, Paul Fauvel and Matteo Montone



Chris Moore

Again, The Dorchester was the venue for Chaîne GB's annual Young Professionals' Awards Dinner in 2019 and the team really did us proud with effortless organisation and service, together with a superb dinner! Guests from the Press, our partners, and supporters of all of the competitors, joined together with members in an exciting evening.

Dinner started with Cornish brown crab salad matched with Sauska, Cuvee 113. This was followed by a totally unctuous chicken, wild mushroom and black truffle ravioli matched with Castello della Sala, San Giovanni Orvieto. The miso-glazed turbot that followed completely wowed the diners and was accompanied by a beautifully soft Chardonnay from Woodlands in Margaret River. Meat lovers were then treated to a 60-day Himalayan salt aged fillet of beef together with Masi Tupungato, Passo Doble.

The 2019 winner of our Young Chef Competition was Jordon Powell from South Lodge Hotel in Horsham in Sussex Bailliage. The hotel has a great track record of mentoring young staff with three winners of this competition in recent years. Second was Ben Emmerson, from Mosimann's in London, and third Ben Whyte, from The Priory Hotel in Wareham, Wessex Bailliage. 'This is a fantastic result as I was up against very stiff competition' said Jordon afterwards. 'But chef contests have always been an important part in my career. I love them, and am very excited to be going to Canada in September, to represent Great Britain.'

Meanwhile, the 2019 winner of our Young Sommelier Competition was Matteo Montone from the Edition Hotel in London. In second place was Salvatore Castano from Mash, also in London, and third place Paul Robineau from Moor Hall near Liverpool, Cheshire Bailliage. 'This is a great honour and I am excited and proud to win' commented Matteo. 'The competition was very tight – but all my hard work and preparation paid

off. I have an understanding wife, Eloisa, who put up with those long hours of extra studying!'

Both competition winners will have a mentoring programme to help them prepare to represent Chaîne GB in the International Finals in September, in Calgary for the Young Chefs and in Seoul for the Young Sommeliers. We wish them every success as they prepare to take on the world...

'Paul is the first competitor in the history of the competition to identify all the wines correctly. Bravo!'

Finally, something completely new for these events was the awarding of the inaugural Gerard Basset Tasting Trophy, in memory of a much-loved Chaîne member and friend. Gerard was known throughout Britain as the Sommelier's Sommelier. For many years he was both National Echanson and Chairman of Judges for the Chaîne competition, and was always admired for his compendious knowledge, wonderful tasting ability and skilful mentoring of very many young sommeliers. This trophy was awarded to the competitor in the Young Sommelier Competition attaining the highest score in the blind tasting and food matching sections. We were all delighted that his widow, Nina Basset, together with son Romané, was with us to present this special award to a very worthy Paul Fauvel of the Lanesborough Hotel from London City. Paul is the first competitor in the history of the competition to identify all the wines correctly. Bravo!

TOP AWARD FOR TASTING TALENT

Chaîne des Rôtisseurs GB announce the Gerard Basset Tasting Trophy



Photo credit: Taisuke Yoshida

The Gerard Basset Tasting Trophy will be given to the sommelier, aged 30 or under, scoring the highest marks in the blind tasting and food matching sections of the testing finals.

It is fitting to establish a trophy in his name, to perpetuate his memory – and to honour his extraordinary tasting ability throughout his unique career. Gerard chaired the Young Sommelier judging panel for the past 11 years, ever since its inauguration in 2008, and was a legend to us all.

Countrywide *with the Chaîne*

WESSEX BAILLIAGE DINNER AT Lainston House Hotel

The first Wessex event for 2019 was held at Lainston House Hotel, a beautiful 17th Century Country House Hotel, set in its own grounds on the outskirts of Winchester.

The evening started with the AGM and was followed by drinks and canapés in the Drawing Room.

New Executive Chef, Andrew Birch, created an interesting menu for us. Andrew started his training in South Wales, and spent time working at Whatley Manor, Lower Slaughter Manor and London's Cafe Royal. From there he became Senior Sous Chef at the Montagu Arms, where he worked closely with Matthew Tomkinson to whom he attributes much of his style of cooking. He then went on to become Head Chef at Fishmore Hall in



David Haigh, Verna DuFon, Ian Simpson and Peter Welsh

Ludlow before joining Lainston House.

After an amuse bouche of cep cream, blue cheese and pine nuts truffle, we were served rolled rabbit terrine, followed by roast loin of New Forest venison as a main course, accompanied by Te Mata, Estate Cabernet Sauvignon/ Merlot, Hawkes Bay 2015. After dessert,

a very convivial evening concluded with coffee and petit fours.

A few members even stayed the night to continue enjoying the charm of the hotel!

Christine Wallage

Anglia Bailliage celebrates World Chaîne Day at Queens College Cambridge

Members, guests and officers met at Queens College, Cambridge for our AGM and lunch, under the new leadership of Bailli Sue Pickard. Our AGM was held in the Munroe room, with its fine views over the cloisters, with good discussions on a number of subjects, and finished promptly at 12 noon as the college clock struck. We awarded a Gold Star to Sue for excellent time keeping!

We moved on to the adjacent boardroom for our lunch. Starting with Devon Crab, Prawn and Avocado with a Gazpacho Sauce and a small herb salad, all very tastefully arranged and served with a Marlborough Sauvignon Blanc from the Mamaku estate.

Our main was a Pan-fried Duck Breast with crispy Duck-leg crackling, with a garnish of spring vegetables, served with a very drinkable Saint Emillion – Château Pavillon Lavallade – from the college cellars.

Dessert was a most attractive Mango and Passion Fruit Delice with Lime Curd, Italian Meringue and a crisp pineapple slice for decoration. It tasted as good as it looked too.

Altogether a perfect light lunch for a sunny spring day!

Chris Lewis

A SUSSEX PHOENIX

A group of about 20 members met for an inaugural dinner for the newly reformed Sussex Bailliage in the splendid Regent Room of the Grand Hotel in Brighton, hosted by Maître Hôte Andrew Mosley, and enjoyed a menu created by Maître Rôtisseur Alan White. More good things to come.



LONDON BAILLIAGE Diner Amical at The Churchill

Guests dined on Green Asparagus Soup, Soft Poached Organic Kent Egg, Pan-Seared Trout, Slow Cooked Lamb Rump and Dark Chocolate Gypsy Tart. A super fun evening!

Liz Tee

COTSWOLDS EARLY SPRING LUNCH

The Cotswolds Bailliage's first event of 2019 was lunch at The Greenway Hotel & Spa located on the outskirts of the Regency town of Cheltenham. The Greenway is an Elizabethan manor house hotel surrounded by landscaped grounds and views over the Cotswolds hills.

Chaîne members and guests met in an elegant drawing room to enjoy delicious canapés served with a Crémant de Loire, Langois Château, Saumur before entering a contemporary and stylish dining room. What a treat lay in store for us! Restaurant Manager, Roland Udvari, expertly guided us through the menu and wine pairings and introduced a beautifully presented starter of Pressing of Trout, Confit Potato and Leek, with Crispy Oyster and a tartare dressing which was accompanied by a particularly delicious Chablis, Jean Marc Brocard, 2017. Glazed Goosnargh Duck a l'Orange followed, which was exquisitely cooked and enjoyed by all with a Malbec Perdriel, Mendoza, Argentina 2015. The dessert of Bergamot Lemon Curd, Clove ice



cream, served with Hazelnut Praline and Meringue, was delightful especially when enjoyed with a Domaine l'Ancienne Cure, Jour de Fruit, Montbazillac, 2013.

Vice Chargé de Missions, Richard Maxwell, thanked Head Chef, Marcus McGuinness, and his team for a truly wonderful lunch and they were generously applauded by us all. Many attendees

remarked on how much they had enjoyed the occasion as the food, wine selection and the overall ambience were all truly excellent and certainly made for a splendid first event of the Cotswolds Bailliage 2019 season!

Joanne Cook

THE OLD PASSAGE, ARLINGHAM

The Seafood Restaurant beside the River Severn

Members and guests of the Cotswolds Bailliage enjoyed a splendid luncheon at The Old Passage, Arlingham, Gloucestershire in June 2019. This seafood restaurant is located at the farthest point in Arlingham, on the banks of the River Severn, facing Newnam in the Forest of Dean.

Following a reception of canapés served with Three Choirs, Classic Cuvée; we sat down for lunch. All three courses of this summer menu were exquisitely presented: the Scallops with green chilli and coriander had an excellent flavour; beautifully cooked Turbot and the dessert of Elderflower parfait with summer fruits was a visual treat with a good combination of textures as well as flavour. The wine pairings were well matched and the Terres de l'Aumonier, Touraine Chenin 2015 was particularly enjoyed with the main course.

The Santé du chef and du servis was proposed by Richard Maxwell and Sally Pearce and her team were warmly applauded by us all. A thoroughly enjoyable occasion and, whilst it's true that the restaurant is in quite a remote location, it is certainly worth the drive to reach it!

Joanne Cook



Crab & Lobster Sidlesham

It was a dark and rainy February night on the shores of Pagham harbour, but within the Crab & Lobster all was cheery and light on this, coincidentally, the day of the Chinese New Year. Nothing Oriental or pig-like however about the evening held in the historic smuggling hamlet of Sidlesham.

26 members and guests enjoyed the exclusivity of this establishment owned by Sam Bakose and ably managed by Mark Vincent. Chef Dan Storey had put together a great menu and we started at the bar with some charcoaled mussels with a glass of Charles de Fère, Blanc de Blanc.

The starter of gin-cured trout with some frozen tonic granita worked well and then it was on to some brill which was cooked beautifully on a bed of lentils.

In some trepidation, for those who felt already sated, the very tasty blade of beef arrived – slow cooked in a circular mould. For many the quantity could have been reduced and the jus a little more generous but there was no denying that the flavours shone through and the Rhone Crozes-Hermitage made a great accompaniment!

Bailli Andrew Crawford proposed the Santé du chef et du service to Dan and his two sous chefs who had delivered a splendid meal in most pleasing surroundings. This has been the third Chaîne event we have held at The Crab & Lobster and each one has been a resounding success. Our thanks to Sam Bakose and his team.

Andrew Crawford

WESSEX BAILLIAGE

Visit to Chewton Glen Cookery School & Kitchen Restaurant

A very special lunch and cookery demonstration was enjoyed by Wessex members and friends at the Chewton Glen cookery school and The Kitchen restaurant in New Milton near Bournemouth on Wednesday 5th June.

The really interesting demonstration preceding lunch was given by Luke Phillips assisted by Head Chef, Adam Hart. Luke is a Chewton Glen home grown talent who has risen through the ranks of the kitchen to Sous Chef. He trained at Bournemouth and Poole college and shot to fame in 2018 when he reached the semi-finals of BBC Masterchef – The Professionals.

Whilst enjoying a glass of fizz and



delicious canapés, we watched Luke prepare a plate of Quantock duck breast, sweet potato and ginger puree, plum sauce and pak choi, a main course we would all enjoy later and a dish from the competition. Chewton have their own kitchen and herb garden, so produce is always fresh.

Following the demonstration, we retired to The Kitchen Restaurant where we indulged in a selection of fabulous starters on sharing plates. We then got to savour the delicious duck accompanied with a Guigal

Cotes du Rhone 2015. Dessert was again a sharing plate for the table, consisting of Strawberry Eton Mess, basil and macadamia, doughnuts with cinnamon and milk sauce, and chocolate profiteroles. Of course, we had to try everything!

This rather different event concluded with coffee, everyone having had a very relaxed, highly enjoyable and informative occasion.

Christine Wallage

CHAÎNE ECOSSE Borthwick Castle

Sometimes it seems that there can be nowhere in Scotland, or England, which Mary Queen of Scots did not get to before us! Borthwick was her favourite place to stay and the last residence she freely visited. Though on her sixth stay, she had to make a quick escape via a window, after some protestant lords came to demand her surrender and return to Edinburgh. So a truly royal residence for Chaîne Scotland and our guests!

A cream tea on arrival was the idea of our Chef, Derek Johnstone (winner of the inaugural MasterChef the Professionals in 2008 and who began his career working with Michel Roux Jnr at Le Gavroche), who feared that such hearty gourmets might flag, as we then embarked upon a private tour of the castle. Then the call for us to descend to the Great Hall. A cavernous, barrel vaulted room with a great oak table and a roaring log fire. Chef Johnstone did not stint on our fare. His inspiration may have come from history, but the presentation was thoroughly 21st Century.

Our amuse bouche was a veloute of Scottish shellfish with subtle flavours of champagne and nutmeg. The starter was Pig Head Terrine with ox tongue, pickle and an exquisite quail's egg. For our main course we had slow cooked rump of Scottish Hogget accompanied by a delightful Nebbiolo.

A brief interlude involved Ragstone goat's cheese served in cones with roasted sun dried tomatoes, this time complimented by a refreshing Sauvignon Blanc Fume from Germany. Finally came dessert – Derek is famed for his desserts and this was no exception – a rhubarb medley that was truly divine!

After this elegant sufficiency, we dutifully returned to the State Room, to exercise carefully honed OMDG skills sampling two whiskies from Patricia and Jem's personal cellar. Then it was away to bed ere break of day...

Ian Bailey



Wessex trip to Austria



Photo credit: Ubirno

Our group of happy travellers met at Vienna airport in June and boarded the coach for our Austrian adventure. We first travelled south to Illmitz on Neuseidlersee, Austria's largest lake and a UNESCO World Heritage site, to visit our first vineyard and congenial host, Gerhard Kracher. Gerhard is a third generation winemaker for the famous producer of sweet wines, Alois Kracher.

Here, several climatic factors come together – moisture evaporating from the lake, evening fogs and the warm Pannonian climate - providing ideal conditions for *Botrytis cinerea* to flourish. This provides the basis for the fantastic and much awarded sweet Beerenauslese and Trockenbeerenauslese wines. Gerhard explained that his vineyards are located on what was the bed of a receding lake and this plays a part in the dry white wines, which exhibit a salty characteristic. Harvesting must be done by hand so that only the botrytised grapes are picked. This means that up to six harvestings take place between October and December. We were generously treated to a tasting of 11 wines including some Icewein, which Gerhard grows in Transylvania, accompanied by a light lunch.



We travelled around the lake to Rust and the Seehotel. Dinner that night was a casual affair on the terrace of the Seehotel in Rust. 'Casual' needs to be defined. We were treated to a five course meal! Our table were particularly impressed with the veal which was a delicate pink, almost white, the hallmark

of fine veal. The 'Symphony of Desserts' was served with a Beerenauslese dessert wine from the vineyard we would visit next, the Ernst Triebaumer winery.

Next day commenced with a guided tour of the Esterhazy Castle. Most famous of all is the Haydnstaaal (Haydn Concert Hall) both for its perfect acoustic properties and its association with the composer Josef Haydn who was a loyal servant of the family for 40 years. Finally, we saw the Palace Chapel where Haydn worked and where Lord Nelson visited and heard the 'Nelson Mass', so nicknamed as its first performance, at Esterhazy, coincided with his victory at the Battle of the Nile.

Then on the Ernst Triebaumer winery. This is a small family run, biodynamic vineyard of 23 hectares. The grandfather and founder of the vineyard was known in the town as the 'Maulwurf' or 'Mole' because of the depth of the cellars that he dug. One fascinating difference to other vineyards is that the family run both pig and sheep in the vineyard; the idea being that they will 'prune' by eating the lower leaves and branches.

That evening we dined at the village of Schutzen am Gebirge in the Eselbock's Michelin-starred 'Taubenkobel'. This small Relais & Châteaux hotel has a great reputation for food. On arrival we were treated to sparkling wine by the pool in the beautiful garden. Our multi-course dinner commenced with 'Pigeon food', crispy morsels of potato and truffle. We then enjoyed char and peas served with acacia blossom. The fish course was a pike dumpling with green almonds and sorrel. We again enjoyed the local veal, cooked this time in a wood oven and served with spinach. The meal finished with strawberries covered in poppy seeds accompanied by a poppy seed infused cream.

Next day we travelled cross country to St Wolfgang in the Salzammergut, made famous by the Lehar operetta 'The White Horse Inn', *Die Weisses Rossl*, on the lakeside. Our trips always involve a train and that day we took the steam hauled rack-and-pinion Schafbergbahn to the top

of the Schafberg before continuing on to Mondsee, the town at the head of the lake of the same name, and the Krone Hotel.

'That evening we enjoyed a rare and special treat... an 'Oldtimer Fahrten' around the lake in vintage cars, the oldest dating back to 1911'



That evening we enjoyed a rare and special treat. Professional du Vin Ernst Piech, a Wessex member, invited us to his Fahrtraum Museum at Mattsee. Ernst is the grandson of Ferdinand Porsche and built the museum as a tribute to his grandfather. The 'rare and special treat' was to experience an 'Oldtimer Fahrten' around the lake in vintage cars, the oldest dating back to 1911. Many of us who were not car enthusiasts suddenly became so as we learnt more and more about the cars. On our museum tour, we also heard how Ferdinand Porsche developed engines for the likes of Mercedes and Daimler before the Porsche car was launched. After our drive we enjoyed a refreshing Danebury Sparkling wine with canapés followed by a convivial dinner in the museum with our friends from the Salzburg Bailliage.

Next day we 'popped over the border' into Germany for a guided tour of Hitler's famous Eagles Nest high in the Berchtesgaden National Park, before dropping into Salzburg where we spent a few hours wandering or enjoying a much-needed beverage in the heat.

Early on Saturday morning we boarded the Johanna at Linz for a day's trip down

the Danube to Krems. Highlights included Melk Abbey, and the four locks on the way down the river, and the vineyards of the Wachau. Then to the Steigenberger Hotel for a winemaker's dinner with Bert Salomon, owner of Weingut Salomon in the Wachau and also in Finnis River in South Australia. The absolutely delicious Gruner Veltliners and Rieslings were enjoyed by all – plus Shiraz from Finnis River – with the 2017 Riesling from the Ried Steiner Kogl single plot being considered the wine of the evening. The Steigenberger provided a superb meal including a sirloin with a balanced bearnaise sauce and white asparagus.

On Sunday morning we set off for nearby Langenlois and the famous winery of Willi Brundlmayer. We were greeted with a glass or two of award-winning sparkling and an introductory talk amongst the vines before retiring to Heurigenhof Brundlmayer for lunch and a tutored tasting lead by Master Sommelier Martin Schierhuber. The refreshing Brundlmayer sparkling Brut is a blend of Pinot Noir, Chardonnay and Gruner Veltliner. The vineyard is certified organic and we discussed the complexities of convincing neighbouring vineyards to adopt organic methods. The Zobinger Heiligenstein Premier Cru Riesling Alte Reben won top vote amongst the diners.

Our dinner that night was hosted by Maître Restaurateur Stephanie Huber at Heurige Das Schreiberhaus in Neustadt on the slopes of the Vienna Woods. Built in 1746 Das Schreiberhaus had many different occupants being renovated in 1989, reverting to a traditional Heurige. It houses Austria's largest corkscrew collection.

Monday was at leisure in Vienna before dinner at the splendid Hotel Imperial prepared by Maître Rôtisseur Rupert Schnait. We knew we were in for a treat when we realised that the Italian president was also dining there that evening!

The Imperial Hotel is majestic and we learnt that we were to dine in the stables with original carved roof and parquet floor – Austrian horses were truly spoilt!



Tim Runge, Philip & Janet Evins, Rupert Schnait and Norbert Simon

We were we joined by Bailli Délégué Norbert Simon and over 20 members of the Vienna Bailliage who provided delightful company. Our dinner and matching wines was the culinary highlight of our trip. Our dishes included Breton lobster served with a 2018 Wiener Gemischter Satz from Rainer Christ at Jedlersdorf. A delightful 2017 Chardonnay from Stift Altenburg which accompanied both the Iced Tomato Consommé and the Salmon Trout served with fennel fronds. The chilled soup was particularly welcomed after the mercury touched 39 degrees that day. Dry aged Austrian beef was accompanied by the 2016 Blaufränkisch Eisenberg Reserve from Weigut Jalits from Badersdorf. Finally, our Carmelised Opalys with currants, balsamic and bergamot was served with a Beereauslese from our good friend and host, Gerhard Kracher. Truly professional staff meant that we had an enthusiastic Sante before bidding our new Viennese friends farewell.

The final event the next day was a visit to the 900-year-old monastery and cellars, Klosterneuberg.

goldsmith work at the end of the twelfth century. This estate is also the oldest and largest winery in Austria.

Then, sadly, our eight days of great camaraderie were at an end as we headed for the airport.

Edwina Morris

‘The Imperial Hotel is majestic and we learnt that we were to dine in the stables with original carved roof and parquet floor – Austrian horses were truly spoilt!’



The most famous treasure is the Verdun Altarpiece which is the best-preserved artwork of the Middle Ages. It is named after Nikolaus von Verdun, the artist who created the tripartite enamel and



Gerhard Kracher



OVER THE SEA TO... NEWPORT, ISLE OF WIGHT

Members of Solent Bailliage and Guests



On a calm and sunny day in May the Solent Bailliage ventured to the Isle of Wight for another fine meal at the restaurant of chef proprietor Robert Thompson.

The hovercraft from Southsea whisked 29 members and guests from Southsea to Ryde where the waiting double decker coach led to a rush for the top deck – a mistake as the heating seemed to be set in the ‘On’ position for much of the short journey and, as we all know, heat rises!! It perhaps made the first glass of Prosecco Frizzante Bernardi all the more welcome enjoyed with some unusual canapés

served on fried crackers: squid, sea bass and some goats cheese and beetroot plus some cheese gourgères.

Four tables were arranged across two rooms and the ‘lucky dip’ seating plan (picking a table and seat number out of a bag on the coach) seemed to work well whilst causing wry amusement. The asparagus starter was very unusually presented, as though in aspic, accompanied by a soy marinated egg and ginger mayonnaise and the Mad Tokaj dry Furmint wine from Hungary. Poche-grilled chicken followed but it was the dessert of ‘melt in your mouth’ panna cotta which

hit all the right notes for this writer and the sharp blackcurrant sorbet cut right through – as it should. The petit fours were a triumph of ingenuity and creativity replicating some traditional sweets set off in old sweet boxes!

The group thanked the staff with a rousing Sante and the meal had been preceded by retiring member Paddy Dawson saying Grace. A fun and enjoyable day with some great food and company.

Andrew Crawford

DINING FOR A GOOD CAUSE at The Clink Brixton

It's not everyday you can say you just came back from a fancy dinner in a 200-year-old, working prison!

This unique experience was hosted by the Chaîne GB's charity partner, The Clink, a charity that rehabilitates prisoners by teaching the skills of the culinary and horticultural trades. Through this, they hope to provide these learners a means of equipping them with the experience and qualifications needed to re-enter the workforce with confidence, and thereby reducing reoffending. In support of this wonderful program seeking to change attitudes, transform lives, and create second chances, it was only a matter of time for us to return to The Clink.

After going through the standard security procedures at HMP Brixton, we were escorted into the restaurant quarters where we were greeted with a refreshing cup of tea given that alcohol is not allowed on the premises. Chaîne members from various bailliages in and outside of London and their guests mingled over canapés before everyone was seated with a warm welcome by the

Clink's reservations manager, Jonathan Kent.

London's Vice-Conseiller Culinaire and Clink Chef Ambassador, Daniel Ayton, led the team of learners that evening to create a wonderful three course meal, punctuated by an array of creative mocktails. We were thoroughly impressed by the wide array of dishes, from an enticing sea bream ceviche to confit duck, classic roast chicken leg, tofu bonbons, a tarragon polenta gnocchi on a bed of assorted greens and beans, and perhaps most surprisingly, a beetroot melba for dessert! Nearly all of the ingredients used were grown by and delivered from the Clink's horticultural branches in HMP High Down and HMP Send. Were it not for the plastic cutlery (used due to security restrictions), one would have forgotten they were actually dining in a prison, and not in a fine-dining establishment.

We at the London Bailliage eagerly await the next time we can patronise this wonderful cause!

Chloe Chia



Chloe Chia and Tal Sunderland-Cohen





LUNCH AT THE FRENCH HORN

Sonning-on-Thames

The Chilterns Bailliage has in three of the last five years opened its annual programme with a lunch here. The room location overlooking the Thames is very difficult to beat – the view is second to none! Michael Emmanuel, Maître Restaurateur, and his team were at their usual creative best.

Our reception had their traditional Kir Royale cocktail and we had one of the dishes as a main course that

The French Horn is known for – the magnificent Beef Wellington.

It was great to receive the positive feedback from members who came from throughout the country for the event, some of whom stayed overnight in the hotel. What a great way to start the year. On to the next time!

Barney Quinn

COTSWOLDS The Manor House, Castle Combe

On a fine Spring day, members and guests of the Cotswolds Bailliage gathered at The Manor House Hotel in the village of Castle Combe, Wiltshire. To many, this idyllic village needs no introduction and has won the coveted 'Prettiest Village in England' award many times. The Hotel is a stunning 14th Century manor house in this quintessentially English village and is part of the Exclusive Hotels collection.

We enjoyed a reception of assorted canapés served with either Pimms or Ridgeview sparkling wine. The Bailliage was delighted to welcome special guests, Philip Evins, Bailli Délégué, and Janet Evins, Bailli of Wessex, as well as Gaius Wyncoll, Maître Hôtelier and General Manager of The Manor House. Chaîne members and guests then made their way

through to The Bybrook dining room and enjoyed a beautifully presented and delicious starter of Everleigh Farm asparagus with Cornish crab, accompanied by a Dashwood Pinot Gris. This was followed by a pressing of Perigord foie gras expertly paired with a Les Garonnelles Sauternes. The main course of fillet and shoulder of Wiltshire Downlands lamb was flavoursome and balanced with a Vina Real Rioja Crianza. The dessert of passion fruit mousse with chocolate, mango, coconut and lime was a taste sensation and very cleverly presented; served with Muscat de Beaumes de Venise Fenouillet.

Overall, the luncheon was declared one of our best ever with a superb menu complemented by its presentation and service. It should also be mentioned that the luncheon

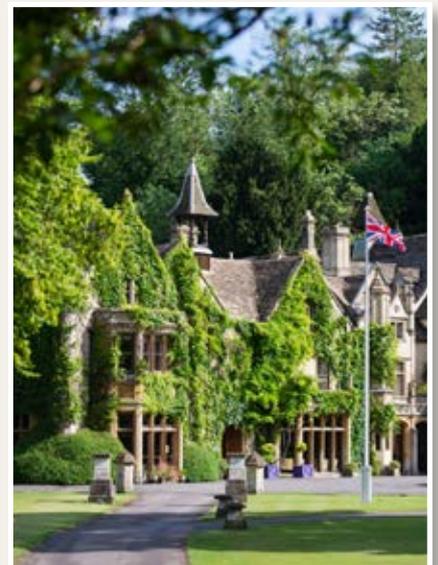
was enhanced by the excellence of the wines and the generosity of the suppliers, Ridgeview and Matthew Clarke.

After an introduction by Bailli John Bishop, Richard Maxwell warmly thanked and congratulated Executive Chef, Robert Potter, and his team, for producing such an excellent meal with very friendly and efficient service. Richard then handed over to Philip Evins, who gave an encouraging speech about the Chaîne network of members all over the world and the welcome and friendship that is extended to all through enjoying great food and good wine. The Santé du chef was kindly proposed by the Bailli Délégué.

Joanne Cook



Gaius Wyncoll, Richard Maxwell, Robert Potter, John Bishop and Philip Evins



SOUTH WEST BAILLIAGE

Salcombe Harbour Hotel



In May, the South West Bailliage enjoyed a fine lunch overlooking the Salcombe Harbour Estuary at the beautiful Salcombe Harbour Hotel hosted by Maître Hotelier Jason Parry and his son Tomas.

Members, guests and officers enjoyed a glass of Baron de Marck Champagne NV and some delicate canapés before sitting down to a starter of local crab, smoked salmon and aioli paired with a very crisp Sutherland Viognier Rousanne from Elgin, South Africa, a great start!

Our main course was exceptional: West Country Lamb, loin & shank matched perfectly with the Thelema Cabernet Sauvignon 2015, Stellenbosch.

Dessert was a perfectly wobbly rhubarb panna cotta, ginger nut crumb, doughnut, raspberry paired with an ice cold dessert wine, Thelema 'Vin De Hel' Muscat 2015, again from Stellenbosch.

The end of a great lunch, Santé du chef et du service!!!!

Mark Godfrey

LONDON BAILLIAGE

Le Colombier

In mid-February, the London Bailliage enjoyed a Diner Amical at the popular French brasserie, Le Colombier. The evening began with Champagne Ernest Rapeneau before we sat down to seared tuna with oregano dressing served with the smooth Gentil Hugel 2017. We then had the chance to enjoy roasted fillet of lamb with provencale tomatoes served with St Nicholas de Bourgueil 2017 from Y. Amirault and the classic French dessert of tarte tatin served with Maury from the house of Mas Amiel.

A magnificent evening of traditional French fare accompanied by superb service! Vive la Chaîne!

Liz Tee



Liz Tee, Noam Safarti and Georgina Graham

CHAÎNE ECOSSE at Rufflets

Our first lunch amicale of the year was held at Rufflets Hotel – founder members of the Scottish bailliage – where we were warmly welcomed by long-term General Manager Stephen Owen.

Built in 1924 by the widow of a Dundee jute baron, this fine country house is situated one mile from the centre of St Andrews in land formerly owned by the Priory of St Andrews and known in the old Scots tongue as 'Ruch Flets' meaning 'rough, flat lands': not a description that would apply today as the house is set within 10 acres of a glorious award-winning garden including, at the time of our visit, great drifts of sunlit snowdrops.

The virginia-clad walls of the turreted house and the rose-wreathed terrace combine with the bosky environs to present a romantic setting enhanced on this Valentines Day weekend by the Chaîne contingent present including new members Alan and Alison and old members Jos and Andra newly returned from Dubai. But members thoughts were not of romance but of food – and appetites were duly satisfied with a splendid lunch in the privacy of the lovely drawing room. A wonderful day in a well-loved hotel!

Bill Bruce



Luke Holder, Philip Evins and José Sol

WESSEX at the Lime Wood Hotel

In early March, many members and guests of Wessex Bailliage attended lunch at The Lime Wood Hotel in the New Forest National Park, close to the small town of Lyndhurst. We were delighted that Hotel Director, Maître Hôte, Kenneth Spiers joined us for the event.

Prior to lunch, Spanish Ham Master José Sol gave us an extremely interesting talk about the jamón culture, how the food is produced and he demonstrated how to carve the paper thin slices.

Following José's very informative talk, many members tried their hand at carving, some with excellent results! Needless to say, we all tasted the delicious ham accompanied with Hambledon Classic Cuvée.

Lunch was served in the Hotel's Scullery, a restaurant which is styled on an 18th Century country house kitchen, and Co-Head Chef Luke Holder produced an excellent menu for us: a refreshing starter of asparagus and pink grapefruit was followed by sea bass accompanied with a Morande Gran Reserve Pinot Noir from the Casablanca valley in Chile. The afternoon concluded with a treacle tart, rhubarb and clotted cream. A wonderful way to spend a Spring afternoon!

Christine Wallage

WESSEX BAILLIAGE TOUR & DINNER

Palace House, Beaulieu

It is not often possible to offer an exclusive venue for a Wessex Bailliage event and so it was exciting to be able to invite members to an evening in the magnificent ancestral home of Lord Montagu of Beaulieu! Palace House has been in Lord Montagu's family's ownership since 1538. The impressive monastic origins are evident whilst still retaining the great warmth and charm of a family home.

The evening began with a reception and guided tour of this beautiful building, learning about the history and being able to view the many splendid and varied family treasures, portraits, photographs and memorabilia. It was particularly interesting to discover that the origins of the famous Motor Museum created by the former Lord Montagu began in Palace House – it necessitated



Tony Edwards, Janet Evins and Marie Jones

knocking a large hole in the exterior wall to enable cars to be housed inside the palace.

After the tour guests enjoyed a glass of Exton Park Brut Reserve NV. Dinner followed in the majestic Lower Dining Hall and, as the evening was quite chilly, the large fireplace was put to good use with a welcome log fire.

It was good to see members from several other Baillages and, in particular, we were delighted to welcome our International Vice-President of La Chaîne, Marie Jones.

All the catering is done by Leith's at Beaulieu and members were treated to a suitably impressive five-course meal which included smoked trout, guinea fowl, a delicious Stoney Cross local cheese (named after a WW2 airfield) and a wonderful

brulée tart with shades of raspberries.

Marie Jones showed member's appreciation with the Santé to Chef and staff and Bailli, Janet Evins, presented General Manager of Leith's, Tony Edwards, with a Chaîne Plate of Excellence for an outstanding evening.

Janet Evins

CHAPITRE MALTA



Following a chance meeting at the Austrian Chapitre in Vienna, in 2018, a group of GB members decided that they would join our Maltese friends at their Chapitre In Valletta.

The host hotel was the 5* Corinthia St Georges Bay where Malta's Chancellor Charles Gatt, who also has a base in the Thames Valley, organised a splendid event preceded by the induction or promotion of over 50 members. One of those promoted was Sue Pickard the new Bailli for our Anglia region whilst Penny Spurr was inducted into the OMGD.

Stephen Eagle, Bailli of Thames Valley, and Sue, were warmly welcomed at the dinner and both were presented with a gift from the Maltese Bailliage.

There then followed a very impressive dinner designed by Executive Chef Kevin Arpa at the St Georges Hotel accompanied by some interesting Maltese wines.

Vic Laws, MBE

PERFECT PESCARA



This year's Italian Grand Chapitre was held in the new 'hot' tourist region of Abruzzo. A land of mountains, lakes, the Adriatic coast, and UNESCO World Heritage sites. But this attractive countryside is more importantly home to a great farming and winemaking tradition, with many Michelin starred restaurants. A number of these we visited during the weekend, with specialities based on fish and also handmade pasta.

Bailli Délégué Roberto Zanghi and his team are to be congratulated on the very high standard of cuisine throughout the event, starting on Thursday with the superb La Bandiera, tucked away in the hills but the reward for the journey was Marcello Spadones' sensational light touch. On Friday we dined on the seaside at Café Les Pailletes with a duet of Michelin-starred



chefs in the kitchen: Walter Canzio and Massimiliano Capretta. The latter's 'Shrimp body with corn flakes, crunchy head, Carapace powder and red pepper sorbet' was truly a sight and taste to wow the most jaded palate!

The induction on Saturday morning took place in the Bonboniere that is the Teatro Comunale in the hilltop town of Atri. This miniature La Scala was a most memorable venue for all the inductees.

Our final event was the Gala Dinner held in the Castello San Marcanonio in the hilltop town of Cepagatti – top Romans all needed a weekend getaway! The success of this event was a fantastic introduction to the great scenery, towns and chefs of this very attractive Province. Bravo Roberto.





LONDON CITY BAILLIAGE AT 110 TAILLEVENT

— with Carlo Mondavi —

The London City Bailliage was honoured to be joined by Carlo Mondavi of Sonoma Coast Domaine RAEN in May at Les 110 de Taillevent in London.

As a fourth generation vintner, Carlo Mondavi helps keep the legend and exceptional pedigree of Mondavi wines alive at the Continuum Estate in Napa Valley. He credits his grandfather Robert, Robert Mondavi Winery's namesake, and his father Tim, as his greatest teachers in the art of winemaking. Carlo worked with the winemaking team at Robert Mondavi Winery and Opus One before joining his family to initiate Continuum Estate. In 2013 Carlo, and his brother Dante, founded their own winery, RAEN, to produce, bio-dynamically, Pinot Noir from the Sonoma Coast.

Carlo showed wines, ranging from vintages 2014 to 2016, that were quite youthful – and while unique in their own right, had an earthy complexity and finesse that paid homage to the Burgundian wines Carlo so admires. While we dined on delicious lobster bisque and suckling pig, Carlo regaled us with stories of growing up in the legendary Mondavi family, and how they became one of America's premier wine dynasties – quite by accident! The event was held in conjunction with Tom Bird of Stannary Street Wine Company.

The food was divine, the wine superb, the host charming, and the company, as always with the Chaîne, truly delightful – all in all, a fantastic night!

Marjorie Vestergaard



Philip Evins, Tom Bird, Christopher Lecoufle, Ross Bryans, Carlo Mondavi and Martin Vestergaard



So what brought you here to Grantley Hall?

Life moves in mysterious ways. In 2015, I was the recently-appointed General Manager at Lucknam Park, near Bath. My wife and I had kept our house in Masham, North Yorkshire, bought when I was at Swinton Park nearby, as we loved it up there and visited whenever we could. A chance conversation with two of the Lucknam Park guests one day raised the subject of my roots in the county. It turned out that these were the new owners of Grantley Hall, then an abandoned, run-down property in dire need of a great deal of love and attention. They wanted to turn it into a top hotel - and the rest, as they say, is history.

I joined the team here two years ago, when the building and conservation work had already been underway for 12 months. My job - my dream job - was to develop what was there and turn it into a luxury retreat, combining sophistication and country charm. As we say, 'the difference is in the detail.'

And it is wonderful to see such a magnificent building, with its rich and colourful past, having entertained Royalty and Members of Parliament, celebrities and socialites, restored to its former glory... and beyond'.

So who, in the hotel industry, have influenced you in your long career?

My first mentor was Frances Goodall, owner of The Countryman pub on the Isle of Wight, where I started as a 16-year-old kitchen porter. But, in my jacket and tie, I was the smartest kitchen porter on the South Coast! 'Andrew', she would say, 'one day you will be a fantastic hotelier and run the finest hotels' and to her credit I have done just that.

I could not have done it all without the inspiration of two well-respected hoteliers either: Robin Shepherd, now Chairman of Bespoke Hotels, is someone whose entrepreneurial skills are outstanding, and the much-admired Harry Murray, now Chairman of Lucknam Park, whose varied and successful career is one that every hotel manager aspires to.

How have you pulled all this together?

I took Harry's advice, when he opened the Mount Nelson in South Africa, and started with the Sales and Marketing Director, to build the



'On the grill' with :

Maitre Hotelier Andrew McPherson of Grantley Hall

In this issue of Table Talk, the Chaîne talks to Andrew McPherson, a larger-than-life hotelier, Jammy Dodger lover, and with an affinity to the rolling hills of North Yorkshire where he is about to realise his lifetime ambition - creating and running one of the finest country house hotels in the North of England, after four years' in development.

Grantley Hall, a lovingly restored 17th Century property with formal gardens and grounds, just five miles from the picturesque cathedral city of Ripon, opened its doors, 47 bedrooms and suites, four restaurants, and state-of-the-art spa in July 2019. By the time that you read this it will also have hosted its first Chaîne dinner!

Andrew clearly does not stand still. We caught up with him a week before opening - in between meetings with builders and contractors, staff and sales. 'It's going surprisingly well', he says cheerfully, 'we are only five days behind schedule'. Which no doubt will have been made up as we go to press...

hotel's personality and profile - then followed swiftly by an HR Director to recruit the right staff.

We have set up our own training academy here, as this will become a big challenge for the industry in the future. We will be a major employer in the area, though the chefs for the four F&B offerings have come from further afield, including restaurateur and television personality Shaun Rankin, who will oversee the 38-cover fine dining venue.

All our staff share the same values. We ask them to be magical, respectful, passionate, innovative and consistent. After all, if we are charging over £300 a night, we want to deliver over £600 of value. It's about 'traditional luxury' not pared back minimalism.

Apart from the Grantley Hall restaurants, where would be your favourite place to eat - and why?

It would have to be Thomas Keller's famous French Laundry in California. I had an unforgettable meal there during a wine trip to the Napa Valley. A return visit would be spectacular.

And what would be your desert island meal? And who would cook it?

Southern Fried Chicken, made by Dizzie Gillespie to his own recipe (he was a great cook). Lasagne cooked by my wife - amazing comfort food if you are marooned on your own! Any dessert made by Rosemary Schrage, who doesn't believe in calorie counting. Anyway, it's my island!

Finally, what has it meant to you to be a professional member of the Chaîne?

I have been a professional member for over 12 years now, and wherever I have worked, it has always been a great source of local contacts - and like-minded people who share a love of food and wine. We get to eat out at some spectacular places around the country, and they come to us too. I am a great believer in the Young Chef and Young Sommelier Competitions. The support I have had already from the Chaîne for the Grantley Hall adventure has been superb. And I am delighted that one of the first dinners we will be holding here will be an exclusive Chaîne event!

Fiona Campbell



DELICIOUS GRUAUD LAROSE A WINNER

The Park Restaurant in the Royal Lancaster, London was the venue for an introduction to the wonderful Second Growth estate of Château Gruaud Larose in St. Julien with General Manager Nicolas Sinoquet. We were pleased to be joined by Officier Maître Hôtelier Sally Beck, the hotel General Manager.

At 82 Ha Gruaud Larose is a sizeable estate, situated on the classic Garonne gravel of St Julien. The blend is a typical St Julien with Cabernet Sauvignon dominant. The blend is Cabernet Sauvignon (65%), Merlot (25%), Cabernet Franc (8%) and Petit Verdot (2%). Most of the vineyards are farmed bio-dynamically with plans to complete the transition to

this regime very shortly.

Vinification takes place in a mixture of wooden vats and cement tanks and the wine is aged in oak barriques (30% new) for 18 months.

After English bubbles to start the evening, dinner kicked off with 2012 Sarget, the estates second wine, matched with beetroot cured salmon and Dorset crab. Then a 2006 Gruaud Larose (GL) with smoked eel and pork tortellini. Executive Chef, Maître Rôtisseur, Daniel McGarey excelled himself with a main course of Anjou pigeon and Foie Gras Wellington matched with a truly outstanding 2001 GL. A match made in heaven!

The final wine of the evening was a refined 1989 GL which had the acidity and fruit to balance the richness of a Cabichou cheese.

Happily Nicolas is also the proprietor of a spirits company, Mandracore spirits, and we had the pleasure of drinking his divine 1980 Samalens Armagnac with a dessert of Tarte Tatin and Creme Chantilly Armagnac – wow!

These dishes together with the beautifully smooth wines from Gruaud mean that we were really treated to something special – just look at those vintages! Where else but the Chaîne can you be served 30- and 40-year-old wines from a top Château.



Nicolas Sinoquet

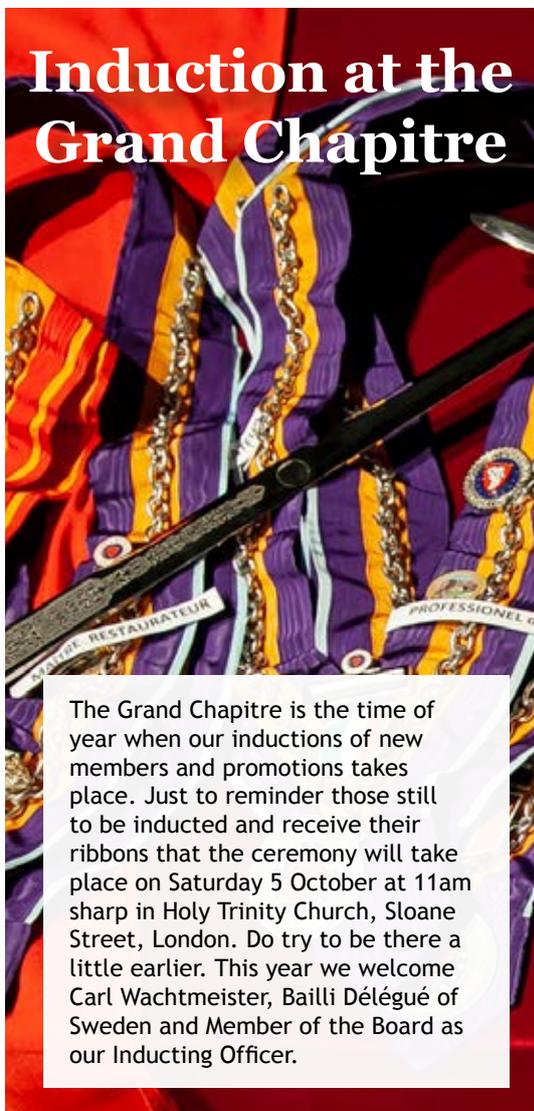
BIRTHDAY HONOURS LIST

Dr Andy Kemp MBE



Pair de la Chaîne Andy Kemp, Group Sales and Marketing Director of Bidfood Services Ltd, was awarded an MBE by Her Majesty Queen Elizabeth II for his dedication and commitment to the hospitality industry in the Birthday Honours List. Andy and Bidfood Services Ltd have been great supporters of Chaîne GB, and of the Young Chef and Young Sommelier Competitions in particular, for a number of years, and we heartily congratulate him on this well-deserved award!

Induction at the Grand Chapitre



The Grand Chapitre is the time of year when our inductions of new members and promotions takes place. Just to remind those still to be inducted and receive their ribbons that the ceremony will take place on Saturday 5 October at 11am sharp in Holy Trinity Church, Sloane Street, London. Do try to be there a little earlier. This year we welcome Carl Wachtmeister, Bailli Délégué of Sweden and Member of the Board as our Inducting Officer.

Diary Dates

Make a note of these dates in your diary.

International Young Sommeliers Competition, Seoul
4-5 September 2019

International Young Chefs Competition, Calgary
18 September 2019

60th Grand Chapitre, London
3-6 October 2019

OMGD Winemaker Dinner, London – Daou Estate
22 November 2019

OMGD Winemaker Dinner, Château Phelan Segur, London
28 Feb 2020

Young Sommeliers Comp, London
3 March 2020

Young Chefs Comp, Leatherhead
5 March 2020

YPAD Dorchester Hotel
20 March 2020

World Chaîne Day
25 April 2020

OMGD Winemaker Dinner, London, Allegrini
22 May 2020

International Young Sommeliers Competition, Paris
2-5 September 2020

International Young Chefs Competition, Paris
18 September 2020

Grand Chapitre, Southampton
1-4 October 2020

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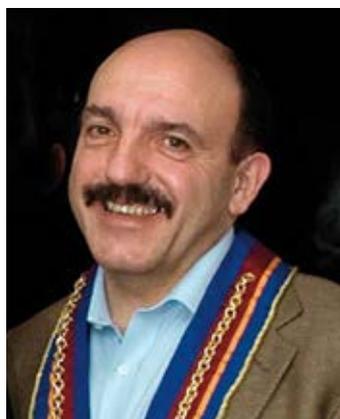
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GERARD BASSET OBE, MS, MW, MBA, MSC 1957-2019

The passing of our Echanson, Gerard Basset, was a great loss to the Chaîne, and also to many other organisations.

Following a battle with the big C over the last year this giant of the wine industry is no longer with us.

Born in 1957, Gerard arrived in the UK from France in the 1980s, having originally trained as a chef, but quickly discovered a taste for wine and switched his focus to becoming a sommelier. His first major role was as head sommelier at Chewton Glen, then he founded the Hotel Du Vin hotel chain with Robin Hutson before moving on to various projects including his own Hotel Terravina. He was the only person to hold MW, MS and MBA in wine management, and MSc in viticulture.



He was made an OBE in 2011 for services to hospitality and was awarded Decanter Man of the Year in 2013.

Gerard was not only a good friend to us all, but also an enthusiastic contributor to the Chaîne, helping us to create

the GB competition back in 2008. He remained Chair of the Judges until this year, and we have so much to thank him for. Gerard was life-enhancing, and a wonderful mentor of young people, encouraging them in their careers. His son Romané said: 'Gerard always love blind tastings. In fact it was his favourite part of any competition'.

A memorial service for him was held in a fully packed Winchester cathedral and was attended by many of the world's wine figures.

Philip Evins