

Qatra Gala Dinner 2025

This was held at the Quadro restaurant on Wednesday 17th December 2024. As now traditional, it was a club sponsored black tie event attended by 29 members.

We started off with some tasty canapes accompanied by a reliable 'workhorse' champagne, Pol Roger's NV Brut reserve (Martinet €58 average critics score 90/100). This champagne is a blend in equal parts of the three champenois grape varieties: Pinot Noir, Pinot Meunier and Chardonnay from 30 different crus and 25% reserve wines are used to produce this cuvée.

The Pinot Noir is mainly produced from some of the best crus of the Montagne de Reims, the Pinot Meunier is from several crus from the Vallée de la Marne and from the Epernay area while the Chardonnay comes from Epernay and some of the best crus of the Côte des Blancs.

It is released after four years ageing in deep (33 metres below ground), cool chalk cellars, on its lees. It is a traditionally made champagne. The nose was fruity reminiscent of pear and mango as well as floral and yeasty notes. The palate was of quince, apricot and a bit of tangerine ending with a mineral stony finish.



The first course was Dwejra (local) Octopus with blini, tomato ragu, pickled grapes and Ta Bidni olives. This was accompanied by Dom Vacheron Sancerre Blanc 2023 (Martinet €36 average critics score 91/100).

This 100% Sauvignon Blanc is from one of the most highly-regarded producers in the Loire Valley region of France. It is run today by the third winemaking generation cousins, Jean-Laurent and Jean-Dominique, Vacheron who adopted complete biodynamic practices in both the vineyard and cellar since 2005.

This was a succulent, driven and elegant white offering aroma notes of passion fruit, flint and herbs on the nose. On the palate it was medium-bodied with bright acidity yet it remained juicy, fruity and delicious with a finish of excellent length.

The main course was Guinea Fowl with braised red cabbage, butternut squash, herb sponge and yeast sauce and this was accompanied by Leroux Savigny Premier Cru 'les Haut Jarrons' 2020 (Martinet €57 average critics score 90/100).

Benjamin Leroux is considered by many to be the successor of Henri Jayer, his knowledge about wine and most of all about each terroir characteristics runs deep. After establishing his name by leading Domaine Comte Armand Clos des Epeneaux for eight years, Leroux has started a négociant business in 2007 to make wines under his own label, in a winery that he shares with Dominique Lafon.

Production is very limited and Leroux is determined only to work with vineyards that have been well managed and produce outstanding fruits from interesting and unjustly under-rated terroirs. However, unlike other 'purists', he perceives biodynamic as a flexible philosophy rather than a rigid credo and he chooses what he thinks is the best at each step.



This 2020 Savigny-lès-Beaune Aux Jarrons 1er Cru had an attractive nose with dark berry fruit, stony minerality and touches of dry herbs. Quite complex. The palate is medium-bodied with again the dark bruits expected from a Pinot Noir from Burgundy with firm tannins and a vibrant and slightly minty finish.

The Pudding was a Pistachio Tiramisu with Chantilly, coffee liqueur and freeze dried raspberries. This was accompanied by Ch Doisy Diane 2009 (Martinet €55 average critics score 93/100).

This Second Growth (Deuxieme Cru Classe in 1855) is the Second Cru by Denis Dubourdieu. Its terroir is at the very top of Haut Barsac, Doisy Daëne is located on the clay-limestone plateau.

This Sémillon based wine still had a fresh and aromatic bouquet with aromas of apricot, guava, honey, vanilla, orange marmalade and grapefruit with lees aromas. On the palate it was ripe, rounded, rich, but juicy with flavours of apple, honey, apricot, grapefruit, mango, pineapple and a bit of spice ending with an excellent length

