



200th dinner of François Audouze

197th dinner was held end of January, it is time to think of 200th dinner.

I want to make a prestigious dinner with a very large scope on unusual wines, as my collection allows it. The dinner will be for a table of maximum 12 persons. Normally there is one bottle per person. As I have programmed very old wines, I have put 15 wines, some of them being included to compensate possible risk on some bottles.

The wines for this 200th dinner are :

Champagne Bollinger 1943
 Champagne Moët 1914
 Château Haut-Brion white 1938
 Montrachet Marquis de Laguiche 1923
 Château Lafite-Rothschild 1898
 Château Lafite-Rothschild 1961
 Château Montrose 1928
 Nuits-Saint-Georges Les Cailles Morin Père & Fils 1915
 Richebourg Domaine de la Romanée Conti 1929
 Château Chalon Jean Bourdy 1865
 Champagne Veuve Clicquot rosé 1928
 Champagne Veuve Clicquot rosé 1953
 Château d'Yquem 1888
 Vin de Chypre 1845
 Chartreuse Jaune 70° Proof, possible year from decade 30 or 40

Some comments on the wines :

Champagne Bollinger 1943 : I have bought this bottle long ago, probably 30 years ago as it is my birth year. Champagnes of 1943 are extremely good if the bottle was well kept.

Champagne Moët 1914 : this is probably my most cherished Moët, above the legendary 1911.

Château Haut-Brion white 1938 : Haut-Brion white, like Laville Haut-Brion, performs in every year, even the unexpected.

Montrachet Marquis de Laguiche 1923 this is a very rare bottle, of a great reputation. I have had the chance to find one, some 30 years ago.

Château Lafite-Rothschild 1898 : the bottle was recorked in March 1953 in the chateau. Old Lafite are of a great interest.

Château Lafite-Rothschild 1961 is put to support the 1898. Lafite 1961 belongs to the greatest Bordeaux ever.

Château Montrose 1928. Magnificent looking bottle of a magnificent year.

Nuits-Saint-Georges Les Cailles Morin Père & Fils 1915. This is one of my beloved wines. I had bought 14 bottles of this wine. All have performed above any expectation. This is my last one which I want to include in such a dinner full of emotion.

Richebourg Domaine de la Romanée Conti 1929. I have drunk one bottle of this wine acquired more than 20 years ago and it was probably the greatest DRC wine that I have drunk. I hope this one, of the same lot, will perform as well.

Château Chalon Jean Bourdy 1865. When I was part of a huge tasting of 120 Jura wines up to 1888, I was sitting next to the father of Jean-François Bourdy. He told me that according to his experience, 1865 is the greatest ever millésime for Chateau Chalon. It has pushed me to acquire this rarity. Probably not more than 5 to 6 of this year still exist.

Champagne Veuve Clicquot rosé 1928. This year is one of the greatest in Champagne. I have recently acquired this wine.

Champagne Veuve Clicquot rosé 1953 is put to support the 1928 in case the 1928 would not be perfect.

Château d'Yquem 1888. Acquired 30 years ago, it is a vintage which I have not yet drunk that I want to share.

Vin de Chypre 1845 (Cyprus wine). This wine is probably the greatest wine that I have drunk in my life. It has the greatest length that I have found in a wine. I have drunk many and it is one of the last ones.

Chartreuse Jaune 70° Proof possible year from decade 30 or 40. By curiosity I would like that we check if the 70° alcohol is the truth. Chartreuses are adorable.

All the wines of this dinner have a sentimental relation to me.

I do not know where the dinner will be held. I would like that it happens in the period **between April 15 and May 21**. But it will depend on the answers. There is a high probability that it will be held in Paris, in one of the great restaurants with which I use to make dinners.