

Drymen Wine Club

August 2009

We raised the stakes this month with a theme concentrating on Burgundies although without being too strict. Bill was our host. After nearly three years in rented accommodation in the area, Bill invested in one of the new builds on Miller's farm. Traditional on the outside; all mod cons indoors; it was worth the wait.

Roger opened a very special burgundy, Puligny Montrachet Drouhin. It is nutty, terrestrial and paradisisally exotic. Everything you should expect from a six year old wine costing almost £30 per bottle. Available from drinkon.com

Majestic and Vince got together to provide a crisp, fruity Chablis. We all liked this wine and agreed it was the fish course of tonight's meal. Majestic retails the Chablis Jean Bourguignon at under £9 per bottle for multiples.

Gretchen brought us back to earth, or at least economic reality, proving that Tesco (in its Finest range) can compete in the burgundy stakes. The White Burgundy is every sip a full-bodied wine in which you taste apples and melons and vanilla from the oak barrels. Only £7 per bottle.

Bill doesn't labour in the kitchen and I'm quite pleased about that because he brings home a wide selection from his supermarket's deli counter. This was my type of buffet and I apologise if I made a complete gourmand of myself, Bill.

Vince was upbeat about the country's economic predicament and, the gospel according to Vince says, we are over the worst of it. Now there's cause for a celebration! But when can I expect to see a queue outside my pet shop door? Geoff was moaning about the daily procession of deer in his garden although they had not eaten much. Julia suggested that he should urinate copiously at their points of entry. Geoff refrained from asking if that's what she did! And then, out of the blue, Lindsay and Jamie announced that they were engaged. I almost choked on a mushroom vol-au-vent. How we (particularly the girls) had missed the diamond ring, I'll never know. We wished (and wish) them all the best.

We were all numbed by the news. Nothing with a cork in it was going to have any effect on us after that. Not even John's Le Merrandier Pinot Noir. Aromatic, plum and raspberry – a burgundy for bourguignon. £10.99 from Laithwaites.

One of the advantages of spending so much time in the London area is the access Paul has to so many different wine shops. From Berry Bros & Rudd he brought us a fresh, earthy, raspberry and vanilla red. A generous wine for £16.55 per bottle.

Given the evening's exciting news, this was probably the best way to toast the happy couple. Jennifer poured us thimbles of Courvoisier VSOP Fine Champagne Cognac. Port, vanilla and toasted almonds and, I'm told, if you are very discerning you can savour chocolate tones. We all had refills – to search for that elusive chocolate, of course. £34 per bottle from drinksdirect.co.uk.