



The Winchester Jumelage

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November 2002

Dear Members:

The leaves are ablaze, the frost is on the pumpkin, it must be close to the Fall Taste of France dinner! Actually, this Fall it is a Taste of New Orleans dinner, as your board members strive again to bring something French, yet new and different, to our now semi-annual, delicious and fun gastronomic get-togethers. It's happening Friday November 22, at the Ledges clubhouse.

As always, the Taste of New Orleans is absolutely, totally free of charge (just bring an appetizer, salad or dessert for 6 or 8). Once again, we are featuring live music, French accented, but with a zydeco rhythm to match the cuisine. Our guest artist is Ryan Thompson, an outstanding professional fiddler and accordionist, and the leader for many years of the Zydeco group Crawdad Wranglers, which has appeared at festivals and venues throughout New England.

Because of the limited capacity, RESERVATIONS ARE A MUST, so reserve now to avoid being shut out, by calling me (at 781-729-0391) or Jack Roll (at 781-729-2977).

Looking back over the Summer, Winchester was host two interns from St Germain-en-Laye, Olivier Floc'h and Jean Brunet-LeComte. Olivier was hosted by Ellen and David Wilson, and he interned at BookEnds; Jean interned at the Patisserie and was hosted by Susan Leavis, and also by Annette and Terry Lanigan. By all accounts the experience was enjoyed by one and all, and our thanks for its success go to the host families, as well as to Judy Manzo of BookEnds and to Danelle and Steve Pazyras of La Patisserie, for supporting a very worthwhile Summer tradition.

Earlier this Fall, an enthusiastic group of Winchester Jumelage members spent a wonderful week in the Burgundy wine region of France, in the friendly company of a comparable number of St Germain Jumelage members, and of a professional oenologue, Jean Christofe, a charming guide to a region that delights all of the senses. Beautifully organized by our Jumelage friends in St Germain, this memorable trip was made available at a very reasonable cost (\$800/person plus air travel including all lodging, scrumptious food, wine, wine and still more wine, luxury bus, museum entrances, wine tastings, etc.). No commercial enterprise could come close, so plan to come along on the next trip!

Which will be next Fall! This time it will be our responsibility, and in the nature of a return trip. Still in the early planning stages, we are planning a joint Winchester/St Germain excursion to the California wine country, specifically Napa and Sonoma valleys, for October 2003. Details as the planning develops!

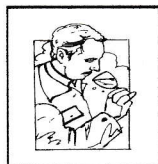
Regards,
Philippe Koenig, President

Tasting Notes

Between Saturday afternoon, October 17 and Thursday evening, October 21, a group of eighteen Winchester Jumelagists were joined by twelve from St. Germain-en-Laye for a very intensive, informative, and just plain fun tour of Burgundy. We experienced the terroir, the wine, the food, and the friendship. Pictures tell only the very small part of the story. These words may add very little. It's sort of a location story – you just have to be there!!

Burgundy is bounded roughly by the cities of Sens, Dijon, Maçon, and Nevers. The five wine regions, Chablis, Côte de Nuits, Côte de Beaune, Côte Chalonnaise, and Maconnais, may be familiar names to some of you. Having been there makes them real. Annual production of about 180 million bottles is evenly divided between white (almost all Chardonnay) and red (almost all Pinot Noir). [For a comparison, annual production in Napa County California is about 70 million bottles.]

Our friends in St. Germain-en-Laye organized the tour. Their selection of Christophe as tour guide proved to be outstanding. He knew the territory and was known there. He arranged for entry into large tasting houses such as La Chablisienne and Château de Meursault. But, he was also able to gain entry into the very small vineyards such as Domaine Léger-Plumet, Cornu, and Bellard. Here we were met by the owner and his family and treated to a most relaxing and informative, and tasty, discussion – in French of course, but Christophe or one of our members provided an ongoing translation.



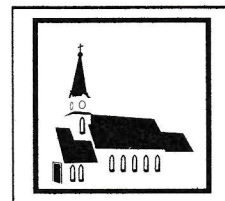
I will never drink a glass of wine again. Rather – I will treat it gently – look at in the light – smell it – swirl it – sip it – and, finally, savor it

After leaving St. Germain-en-Laye early Sunday morning our first stop was in Chablis where this writer learned that Chablis is not necessarily that pinky, semi-sweet inexpensive wine from California. Rather, Chablis and the later-to-be-introduced Bourgogne Blanc are suburb white wines. From Sunday afternoon until Wednesday evening we were guided along Route N74, which is the Burgundy wine route -- stretching from Dijon through Beaune to Macon and environs. The vineyards are essentially all on the western slopes of the hills facing the

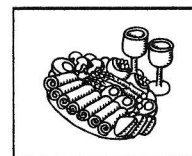
morning and noonday sun. Here we tasted reds and whites, often ending the session with a Premier Cru or Grand Cru – something you may not find in your local wine store, or, if found may not be able to afford.

The language of Burgundy is of course French. But, with the assistance of our St. Germain friends, Christophe, and our own limited Franco-phone capability, the language barrier proved to be no barrier at all.

We did not spend the entire day eating, driving, and tasting. On Tuesday afternoon we visited Cluny, an eleventh century site of the Benedictine order and reputed to be then the most important church in the Catholic world. While in Beaune, we were treated to a walking tour of the city by one of the St. Germainoise who was raised there. On Wednesday, we visited Soultré, an important site in the prehistory of the region [indeed of all of Europe] and many of us climbed the monolithic rock of Soultré that took us up to a spectacular overview of the valley with yellow vineyards as far as one could see. Finally, on the Thursday trip the tour took up to Flavenay – its claim to fame rests on the production of Anise candy, a very old abbey, and the site for some of the filming of the movie *Chocolat*.



The uninformed may think of Burgundy as only a wine-producing region. However, the food surely has to be equal in flavor, favor and reputation. The group dined in restaurants ranging from large and elegant to country style and railroad station. Dining on Bœuf Bourguignon or Coq au Vin in the land of origin simply cannot be described in print or pictures.



The tour covered the Saturday in St. Germain-en-Laye through a Thursday evening return there. All of the Winchesterites took the opportunity to extend by arriving a few days early or leaving a few later. They rounded out their stay with time in Paris, the provinces, or seeing friends.

All now safely returned and planning the next event. Stay tuned.



Winchester artist, Susan Vrotsos took every opportunity to create drawings and watercolors during the Jumelage wine tour. Look closely at her rendering of La Rochepot chateau and you will see Judie and Al Muggia, Annette and Terry Lanigan and Kevin and Susan Drum sharing umbrellas as they cross the moat.

La Rochepot was one of several historical sites visited by the group. Dating from the 12th century, it has suffered during the French revolution, but was lovely restored by the Carnot family. The interior was furnished with period pieces. The size of the master bed was impressive but it had to sleep the master of the castle, the first knight, the lady and the dog.

Our guide explained that the kitchen floor was slightly doomed and covered with tile to

expedite washing the floors, with the waterflowing to the outside room edge drains. Some of the turrets had the characteristic glazed colored tile that was also found on the Beaune Hospital. There were many tapestries hung on the walls as these helped maintain heat in the rooms.



Gail Sjo and Susan Vrotsos

Studying the Art of French Wine Tasting



Jean Christofe, T. & L. Sawyer, C. Latta, A. Muggia, J. Roll, T. Frantzen, G. Vrotsos, Le Chablisienne guide



Typical old fashioned luncheon by the fireplace at La Beursaudiere, an ancient Nitry inn



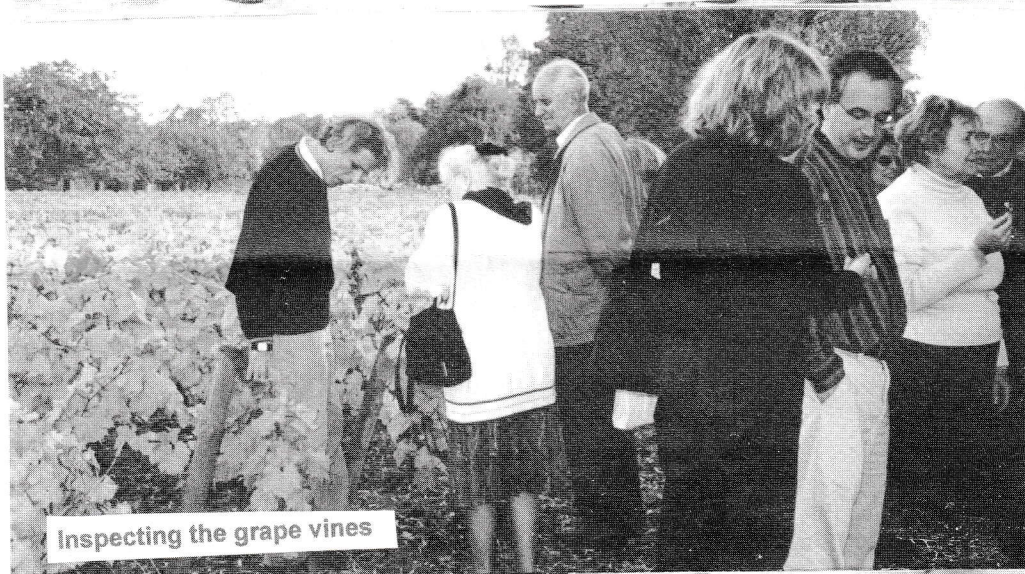
The owner explains how he makes wine



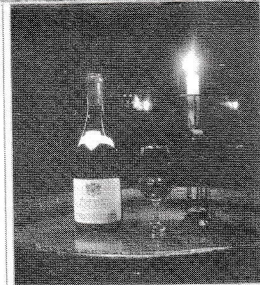
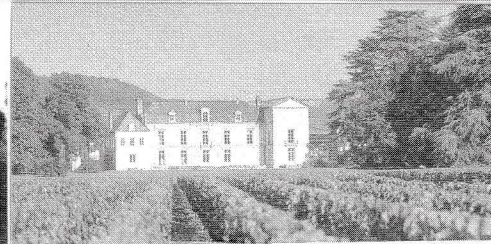
Rows of Grapes cover Burgundy Hillsides



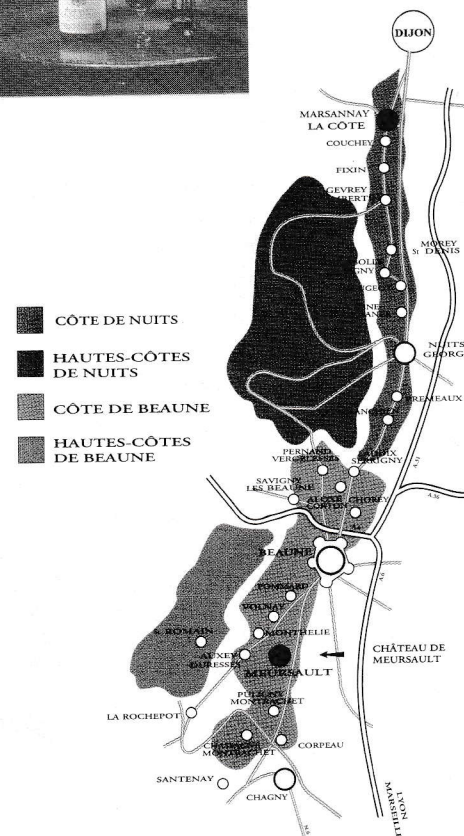
Doctor Leger-Plumet, with his wife explains what it takes to make his prize winning Pouilly Fuisse



Inspecting the grape vines



On the steps of our lodging at Chateau de Saulon



Winchester Garden Tour

Yet Another Taste of France

**Friday, November 22, at 7:00 pm
in the Clubhouse at the Ledges
7 Wainwright Road, Winchester**

We've done it before -- and we're doing it again. This time the theme is Cajun - the menu, the music (yes!! It's live music) and the ambiance will all be Cajun.

The Board of the Jumelage will provide the main dishes, wine and soft drinks. Members should bring their favorite side dish to be shared with eight persons.

More detail in a letter to follow in a few weeks. Attendance will be limited to the first 65 respondents. So if you would like to reserve your place, RSVP now at 781.729.0391 or by email to Jumelage1@aol.com.

Student Internships Available

Do you have a high school senior or college age student in you family who would like to spend several weeks next summer as an intern with a French firm or agency in the St. Germain-en-Laye or Paris area? For the past several years Winchester has hosted two to four students here for a four-week experience. Our friends in St. Germain-en-Laye are anxious to return the hospitality and to host one of our students. For more info please contact the Jumelage

In June 2001, members from Winchester journeyed to France to participate in a garden tour. In May 2002, the members from St. Germain-en-Laye came to Winchester and Eastern Massachusetts for a return garden visit. Sandy Rogers, Ann Neilson and Ellen Browning spent many months identifying and arranging for the gardens visits (through the Winchester Garden Clubs), restaurants, sites of interest and transportation for this exchange.

The group arrived in time to participate in Town Day, meeting after lunch to view Winchester residents gardens of the Barger's, Skates, Pavelle's and Stevens. Many thanks to these families for sharing their treasures. The Muggias hosted that nights dinner in their garden on Winter Pond. The Fraser Garden Court of the Museum of Fine Arts, the Isabella Stewart Gardner Museum and the Fen Gardens were visited the next day, with the dinner and evening arranged by the host families.

Garden in the Woods and Tower Hill Garden provided a natural view of garden sights and the dinner gathering that night was at Ciro's. The Arnold Arboretum demanded a lot of exercise but the views were appreciated and in the afternoon there was the tour of Concord horticulture offerings, with an afternoon tea at the Wheeler House with its many antique treasures.

Two days were spend in Cape Cod, where rhododendrons, lobster, whale watching(with a bit of upset tummies) and P-Town were the main attractions.

Visits to the gardens at the House of the Seven Gables and the Longhill Gardens in Beverly were topped off by dinner at the Rogers home and tour of Sandy's hill top garden.

On Saturday our St. Germain friends returned to their own gardens in France.



Summer interns Jean Burnet-Lecomte and Olivier Floc'h with new friends

Garden Tour Highlights Winchester Gardens



Garden Statues



The Crew at the Cape



A. Lanigan, T. Frantzen, J. Muggia, M. Bobba, J. Roll



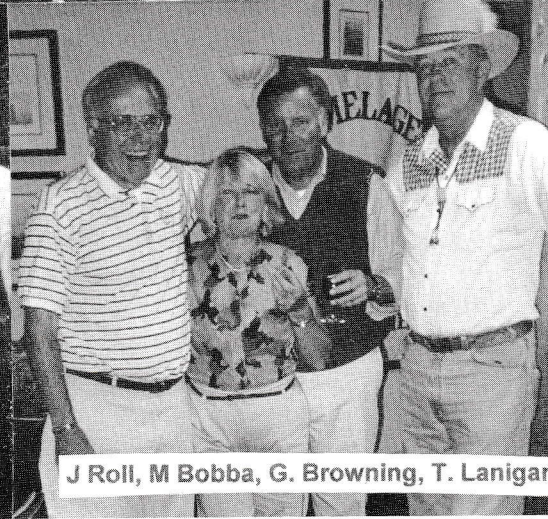
Ms. Pavelle explains her garden passion



S. Rogers hosts farewell dinner



G. Parniere, A. Lanigan, A. Neilson, Walter, G. Vidal



J Roll, M Bobba, G. Browning, T. Lanigan

Members of the Board

Philippe Koenig, President
Kevin Drum, Vice President

729-0391
721-2184

Lucy Delaney
Annette Lanigan
Betsy Molloy
Judie Muggia
Jack Roll
Peggy Roll
Carrie Shaw
Susie Vrotsos
Martin Zombeck

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935-5282
729-5854
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If you would like to receive more
information on the Jumelage or on
St. Germain-en-Laye.

Please contact us at:

718 729 7669
Voice and Facsimile

www.winchestermass.org/germain.html

M. Anne Miller

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