

CHWC 39TH ANNUAL DINNER, LIVERPOOL

Monday 23rd June 2025

The 'culinary highlight of the year' returns to Liverpool this year and will be held on Monday 23rd June 2025 in the historic and elegant 'Racquet Club'. After enjoying a welcome drink, we will be relishing a beautiful 4+ course meal with glorious paired wines from Tanners whilst receiving wine education and general banter from Tanners sales director Mr Robert Bouflower.



LETTER FROM THE CHAIRMAN

Dear Member,

As spring is definitely springing, I hope you are all starting to look forward to better weather and more Charles Hastings Wine Club activities in 2025 – as well as continuing to enjoy the Tanner's wines that have kept us all going through the grey, dank days of winter!

It was good to see so many of you at the Zoom tasting in December – 52 of you, which was excellent. For a change, we started with an Australian bubbly, from Adelaide Hills, which was excellent value. We went on to compare two white wines (Tanners White Burgundy and a New Zealand Sauvignon Blanc) and two French reds (Chateau Argadens and Crozes-Hermitage). We finished by bringing back memories of the short tour to the Setúbal area of Portugal with a wonderful Moscatel. Being just before Christmas, we all thoroughly enjoyed the chat as well as the wine and are looking forward to repeating it this year.

As far as other events go, the Spring Weekend in Carlisle is fully booked, but there are still a few places on the short tour to Sancerre and the main tour to Northwest Spain. The BMA's ARM is in Liverpool again this summer and we are going back to the Racquet Club after an absence of a few years.

I do hope to see you at some of these events during the year. Remember also to make the most of your 5% discount from Tanner's website or shops using the code JORR2022.

Best Wishes


Jane Orr

The Racquet Club initially opened in 1877 as a private gentleman's club

and was situated on Upper Parliament Street, boasting two Racquet Courts and an American Bowling Alley with an annual subscription of 5 Guineas. During the Second World War the courts were destroyed by enemy air action. During the same time, the club also provided hospitality to the officers of the Royal Navy serving with the Western Command. In 1981 all the club and its records were destroyed during the Toxteth Riots. The club was awarded £1.6m in compensation under the Riot Damages Act, and purchased its current building, Hargreaves Building, a former bank, in 1983.

The cost of the evening, which includes a gratuity for the venue, is £105. The evening starts at 7pm with the welcome drink, for 7:30pm sit down.

Tickets have in the past sold out fast so book now to avoid missing out. Email the Club secretary David Carter at djcarter51@gmail.com who will confirm availability, provide the bank transfer details, and issue receipts. Please also inform him of any dietary requirements. Places are not guaranteed until full payment is received and purchases are not refundable.



EXPLORE NORTH WEST SPAIN

Autumn Tour to Galicia & Bierzo, 29th September - 4th October 2025

The main tour in 2025 is to Spain's hidden wine paradise: the north-west regions of Bierzo and Galicia (specifically Ribeira Sacra and Rias Baixas).

Bierzo is a fascinating winemaking corner of Spain which is becoming famous, with a number of Spain's finest winemakers opening Bodegas in the region, particularly because of two grape varieties: the red Mencía, and the white Godello.



In Ribeira, Sacra Mencía remains the most widely planted red variety, although many of the new wave producers put the focus on less well-known, native varieties like Brancellao or Merenzao, different versions of Caiño, Sousón or Espadeiro. White wines tend to be made from better known varieties familiar in other Galician DOs like Godello, Treixadura, Torrontés, Loureira or even Albariño. Rías Baixas makes some of the world's most elegant white wines and is home to the native grape variety, Albariño.

Flying into Santiago de Compostela, the group will visit wineries for tastings whilst travelling through the dramatic landscape of dense forests, green hills, terraced vineyards, cliffs and rias (tidal estuaries). A highlight of the trip will be a guided boat tour on the Río Sil at Bodegas Algueira in Ribeira Sacra, with stunning views of terraced vineyards from the dramatic gorge. Guests will be staying at Hotel Aroi Ponferrada in the Bierzo region for 2 nights, and the Hotel Sanxenxo in Galicia for 3 nights. Both hotels have 4 star ratings.

Outline of the Tour:

- **Day 1:** Meet guide at Santiago de Compostela airport, stop off en route to Ponferrada for lunch and visit to a small producer who makes unique, limited edition wines in a cellar-cave from the 15th century. Evening in Ponferrada with a 3 course tasting dinner (drinks excluded).
- **Day 2:** Full-day guided wine tour in Bierzo visiting two wineries and including lunch. Evening free.
- **Day 3:** Visit to the Ribeira Sacra region including a tour of the prestigious Bodegas Algueira Estate. Cruise on the river surrounded by vineyards and lunch at the winery. Evening at the hotel with a 3 course tasting dinner plus wine.
- **Day 4:** Full-day guided wine tours in Rias Baixas visiting two wineries and including lunch. Evening free.
- **Day 5:** Free morning in Sanxenxo to explore, followed by light lunch and afternoon of tour and tasting at an exclusive local winery. Evening in Sanxenxo with traditional tasting dinner (drinks excluded).
- **Day 6:** Check out and coach transfer back to Santiago de Compostela Airport.



Flights to and from Santiago de Compostela are not included in the tour price. You are advised not to incur travel costs until the event organiser has confirmed that the event has sufficient bookings to be viable. The price of the tour includes private chauffeured transport and use of a guide throughout (with the exception of the morning on Day 5).



The price of the event is £2,185 per person based on two people sharing with a single person supplement to be advised on request (expected £420-450). The non-refundable and non-transferable deposit payable on booking is £420 per person, with the balance payable by 24th July 2025. Payment by BACS is preferred – bank details will be provided to those who book.

To book, complete the booking form attached and return to David Carter at events@chwineclub.org.uk

Event booking terms can be found on www.chwineclub.org.uk

This tour has been arranged on behalf of the Club by Grape Escapes.

Their booking terms can be found at www.grapeescapes.net/terms-and-conditions

For further information please contact Ian Ellis on ianoellis@gmail.com or 07976 815812.

THE CHARLES HASTINGS WINE CLUB

Main Tour to North West Spain, Monday 29th September – Saturday 4th October 2025

BOOKING FORM

Please complete and return this form as soon as possible to Mr. D. Carter at events@chwineclub.org.uk or 11 MacKinnon Place, Dunfermline. KY11 8PW. Please note that the £420 per person **deposit is non-refundable and non-transferable** and that the balance payment must be received no later than 24th July 2025. Full payment may be enclosed with this form; if so the amount of the deposit per person will be treated as non-refundable and non-transferable. CHWC event booking terms are available on the Club's website or in hard copy from the Club's Secretary David Carter. This tour has been arranged on behalf of the CHWC by Grape Escapes and their booking terms can be found here: www.grapeescapes.net/terms-and-conditions/

Full name(s):

Address:

Email:

Telephone:

Mobile:

I/we would prefer a TWIN/DOUBLE/SINGLE room.

Preference will be honoured if possible but choice between twin and double cannot be guaranteed.

I/we have dietary restrictions:

I/we have disabilities which restrict(s) mobility:

Next of kin name, relationship and contact 'phone number:

The full price of the event is £2,185 per person sharing, with a single supplement to be advised on request (expected £420-450).

Payment by bank transfer is preferred; please contact David Carter at events@chwineclub.org.uk for bank details. If paying by cheque please make it payable to **The Charles Hastings Wine Club** and send it to David Carter at 11 MacKinnon Place, Dunfermline. KY11 8PW.

SPLENDID SIGHTS OF SANCERRE

5th - 7th June 2025

This year's short tour will be to the beautiful Appellation d'origine contrôlée (AOC) of Sancerre, in the eastern part of the Loire valley, southeast of Orléans. Famous for white wines made from the Sauvignon Blanc grape, visitors should expect to sample highly aromatic, intensely flavoured, refreshingly acidic, bone-dry wines with a selection of Sancerre and Pouilly-Fumé wines. For red lovers, however, do not fear! Around 20% of the region's total output is red, made mainly from Pinot Noir grapes, which Decanter Magazine say are well worth seeking out.



The pool at Le Panoramic Hotel

Guests will stay at the stunning Le Panoramic Hotel (www.panoramic-hotel.com) which, like its name suggests, has amazing views of the surrounding vineyards, from every room. Enjoy an outdoor swim, drink in the Wine Cave and a buffet breakfast every morning. A drinks reception will be held at the hotel on one of the evenings.

The tour will start with an early evening dinner at Restaurant Famille Bourgeois, as seen in the Michelin Guide. Serving local cuisine, prepared using the finest produce, dinner will be accompanied by wines from their vineyard. They even have a wine shop on hand, should you wish to take some home.

The weekend will feature visits to six wineries, some of the finest in the region - Château de Tracy, Firmin Dezat, Jean Max Roger, Stephanie et Arnaud Dezat, Jean-Paul Balland and Jean Pabiot et Fils.

There will also be time for a visit to a goat farm, with goats used to make the famous regional Chavignol cheese.

Dinner on Saturday evening will be at La Recreation Gourmande, set in a former village school. This Michelin Guide restaurant serves traditional and innovative cuisine.

The cost of the trip based on 2 people sharing is £620 per person. There is a single supplement of £218.40. This cost reflects the high-quality itinerary and the increase in French coach costs. It includes accommodation, wine tastings, dinner on Thursday, a light lunch on Friday plus lunch and dinner on Saturday. Guests are free to make their own dinner arrangements on the Friday night.



Château de Tracy

Flights are not included but coach transfer from Paris Charles de Gaulle Airport (CDG) is, which will leave at around midday and will be confirmed nearer the time. There are flights from multiple UK cities that arrive late morning. The return coach trip to Paris will leave on the Sunday after breakfast. Coach driver gratuities are not included.



Jean Pabiot et Fils

A deposit of £150 secures your place on the trip with the remaining balance due 1st May 2025. The itinerary is subject to change. Please do not book your international travel until it is confirmed that the tour will go ahead.



Loire Valley views

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THE CHARLES HASTINGS WINE CLUB

Short Tour in Sancerre, Thursday 5th – Sunday 8th June 2025

BOOKING FORM

Please complete and return this form as soon as possible to Mr. D. Carter at events@chwineclub.org.uk or 11 MacKinnon Place, Dunfermline. KY11 8PW. Please note that the £150 per person **deposit is non-refundable and non-transferable** and that the balance payment must be received no later than 1 May 2025. Full payment may be enclosed with this form; if so the amount of the deposit per person will be treated as non-refundable and non-transferable. CHWC event booking terms are available on the Club's website or in hard copy from the Club's Secretary David Carter.

Full name(s):

Address:

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Mobile:

I/we would prefer a TWIN/DOUBLE/SINGLE room.

Preference will be honoured if possible but choice between twin and double cannot be guaranteed.

I/we have dietary restrictions:

I/we have disabilities which restrict(s) mobility:

Next of kin name, relationship and contact 'phone number:

The full price of the event is £620 per person sharing, with a single supplement of £218.40. The cost includes coach transfer from Charles de Gaulle airport but does not include flights.

Payment by bank transfer is preferred; please contact David Carter at events@chwineclub.org.uk for bank details. If paying by cheque please make it payable to **The Charles Hastings Wine Club** and send it to David Carter at 11 MacKinnon Place, Dunfermline. KY11 8PW.

SHORT TOUR TO LISBON & THE SETÚBAL AREA

12th - 19th May 2024

Our short tour in mid-October 2024 was fully booked. This may be because the attraction of staying in Lisbon, when the British climate was decidedly in the grey, damp phase of autumn, was too much to resist! Thirty of us enjoyed a wine tasting at the hotel on the first night, followed by visits to five wineries and a palace over the next two days. The visits were all to the Setúbal area on the south side of the River Tagus, so the journeys allowed us to see both of the bridges as well as the lovely Portuguese countryside.

Considering that the wineries were all in the same area, the variations between them made each visit very different. We started at Palhoça where the young

winemaker is developing some excellent table wines to supplement his father's and grandfather's bag-in-a-box business. We went on to Herade de Espirra where the oenologist showed us how she resurrects old vines, before showing us where all the grapes are still crushed by foot. The tasting there was alongside a wonderful lunch of Portuguese dishes and we tasted our first Moscatel with the dessert. Our last visit was to Quinta do Piloto where we tried some wonderful table wines as well as two Moscatels. We all felt very contented as we headed back to Lisbon.



On Saturday, we first visited José Maria da Fonseca, a winery with an amazing history. The 18th century warehouse where their Moscatel is aged was originally a textile factory making uniforms for the British and Portuguese soldiers during the Peninsular War! They also discovered that sending barrels to sea dramatically speeded up the aging process and greatly improved the quality of the wine (and hence the price they can sell it at!). They still have a contract with the Portuguese Navy who have a tall ship and will take some barrels when they go on a long voyage. We again had lunch while tasting their wines, but sadly no "Return Voyage Moscatel".

After lunch we relaxed with a bit of culture – a palace with large gardens that had belonged to the King and then an art gallery housed in a winery.



Eventually we got to the last tasting of the tour at Bacalhôa where we finished with the only Moscatel stocked by Tanners and were very impressed.

Throughout the trip we were accompanied by Robert Boutflower of Tanners and so benefitted from all the information that he gave us before and after each visit, as well as the fact that he kept the winemakers on their toes! Altogether an excellent trip.



Jane Orr