

— THE —
ATHENÆUM
— PALL MALL LONDON —

BORDEAUX FINE WINE DINNER

12th February 2026

Outstanding Graves

Châteaux Couhins-Lurton and Haut-Bailly



Professor Frank Larkin ~ Chairman

Jacques Lurton ~ *Vignobles Famille André Lurton*

Véronique Sanders ~ *Château Haut-Bailly*

Menu and Wines

Apéritif

Château Couhins Lurton Acte II, 2022, ABV 14.5%

**Mediterranean prawn, crab and lobster
cocktail with avocado, avruga caviar,
soft boiled egg, and lobster mayonnaise**

Château Couhins Lurton 2022, ABV 14%

Château Couhins Lurton 2016, ABV 13.5%

**Fillet of beef with chanterelles, duchesse potatoes,
roast squash and sweetheart cabbage,
baby onions and red wine sauce**

Haut-Bailly.II 2019, ABV 14%

Château Haut-Bailly 2016, ABV 13.5%

Château Haut-Bailly 2014, ABV 13%

Cheeses: Comté, Roquefort

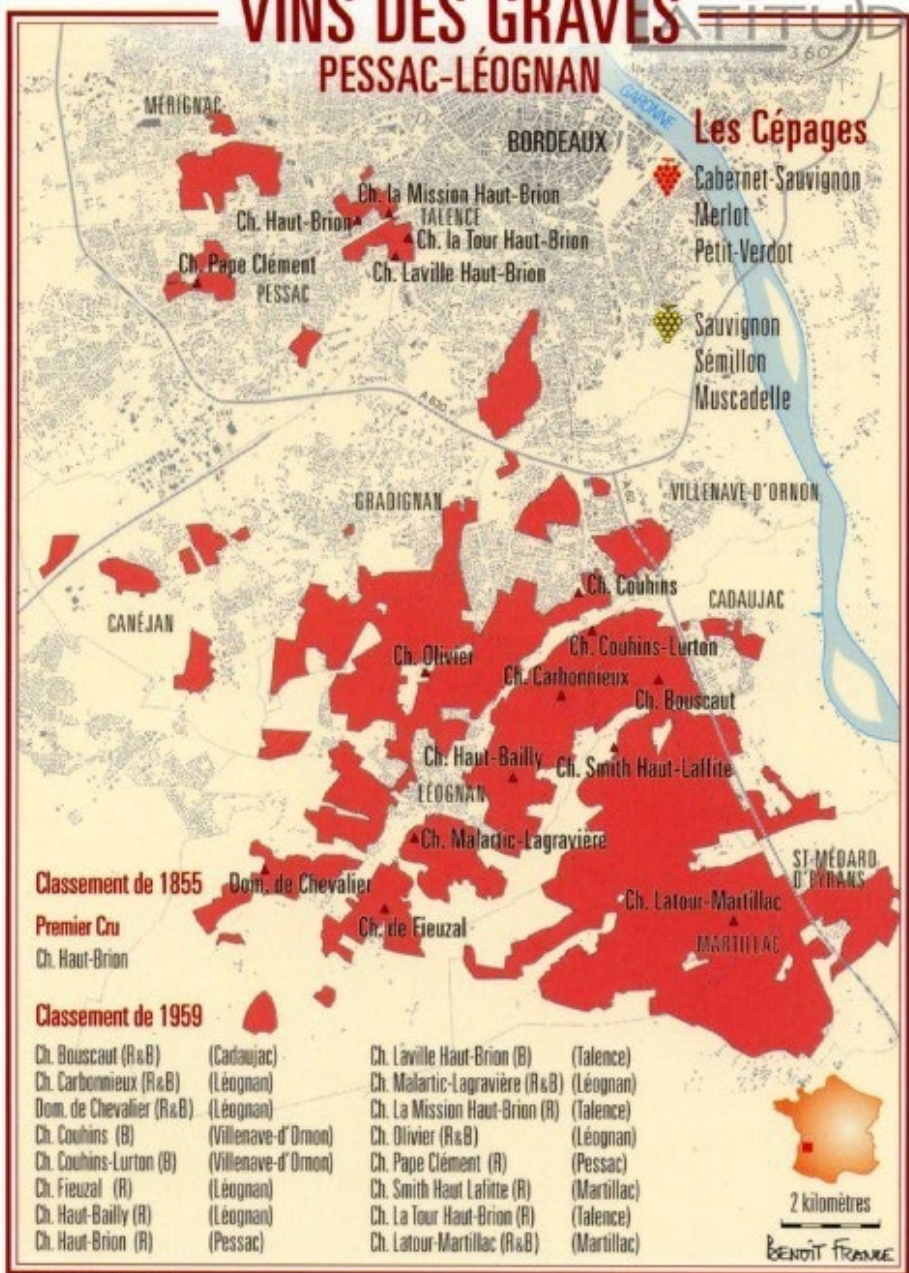
Tarte tatin, vanilla ice cream

Château Lamothe-Guignard 2016, ABV 14%

VINS DES GRAVES

PESSAC-LÉOGNAN

TITULIDE
36°



Couhins-Lurton is a château given new life with completion of its purchase in 2002 by the late André Lurton, father of Jacques. It is the flagship estate of the Lurton group of properties in Pessac-Léognan. Jacques returned to France from Australia to take over direction of the family business on the death of his father in 2019 and also succeeded him as chairman of the Pessac-Léognan appellation. *“What I love about the Pessac-Léognan appellation is that we all know each other and everyone’s nice.”* (Jacques Lurton, owner of Château Couhins-Lurton and globetrotter, returns to his homeland. *Le Monde*, 13 April 2024).



Château Couhins-Lurton

White and red wines are made from vines planted over 19.5 ha. The white wines are celebrated in particular: the estate is classified a Grand Cru for its whites. The wines we will taste are all AOC Pessac-Léognan Blanc and all Sauvignon Blanc 100% - it is notable that Couhins-Lurton is one of the few Pessac-Léognan vineyards planted with a single grape varietal. The vines are grown in clay-gravel on a limestone subsoil which gives freshness, finesse and ageing potential. Couhins-Lurton whites tend to be very aromatic with white fruit and citrus on the nose. The first vintage of the second wine, Acte II was produced in 2020. Annual production is small, limited to 1500-2000 cases of white (Grand vin) and 1500 cases of Acte II. Average vine age in production of the Grand vin is 27 years. Wines are matured for 10 months in oak barrels (80%) and amphora (20%) on full lees with bâtonnage.

We will be served Ch. Couhins-Lurton Acte II 2022, Ch. Couhins-Lurton 2022 and Ch. Couhins-Lurton 2016. This will allow comparison of the Grand vin and second wine from the same vintage

and assessment of the ageing potential of a classic vintage at ten years.



Jacques Lurton explaining horizontal amphora fermentation

Wine has been made at Haut-Bailly since the beginning of the 17th century. The Haut-Bailly vineyard is situated on one of the highest ridges on the left bank and planted with some vines a century old. The involvement of the Sanders family dates from 1955 when purchased by Daniel Sanders. Ch. Haut-Bailly was acquired by Robert G. Wilmers in 1998, since which time it has been managed by Véronique Sanders, the fourth generation of her family.

Following separate vinification of plot-by-plot vineyard parcels and blending, wines are matured in oak barrels for 14-16 months in the extraordinary modern cellar of Château Haut-Bailly.

We will be served the 2019 vintage of the estate's second wine Haut-Bailly.II and 2016 and 2014 vintages of Château Haut-Bailly.

Haut-Bailly.II 2019, ABV 14%

60 % Merlot, 40 % Cabernet Sauvignon.

A fine summer and excellent month of September.

Château Haut-Bailly 2016, ABV 13.5%

53% Cabernet Sauvignon, 40% Merlot, 4% Petit Verdot, 3% Cabernet Franc.

A very wet spring with late ripening, the driest summer in Bordeaux since 1893 and an Indian summer allowed harvest of grapes in perfect condition.

Château Haut-Bailly 2014, ABV 13%

66% Cabernet Sauvignon, 34% Merlot.

Hot September temperatures enabled the ripening which had been delayed in earlier months.



Véronique Sanders



Château Haut-Bailly winemaking facility and cellar



Château Haut-Bailly aerial view

Members and Guests:

Julian Adams Esq
Dr Ralph Allwood
Caroline Baker
Dr John Ballard
Dr Bryony Barrett
Dr Nicholas Barrett
Judge Tony Baumgartner
Jane Black Esq
Professor Robert Black
Stephen Bodger Esq
Florence Bogni
Dr Rodolfo Bogni
David Bonsall Esq
Margaret Bonsall
Dr Beatrice Brandon
Sir Stephen Bubb
Professor Kathleen Burk
John Burley Esq
Laura Burley
Lady (Doris) Butterworth
John Butterworth Esq
Dr Ann Calder
Dr Ian Calder
Dr Peter Cannon-Brookes
John Clark Esq
Alistair Cliff Esq
Dr Peter Collins
Dr Richard Collins
Dr Victoria Cooper
Bruce Cope Esq
Jennifer Crompton
John Crompton Esq
Alan Davey Esq
Alastair Davey Esq
Glyn Davey
Professor John Deathridge
Matthew Durdy Esq
Christopher Dyson Esq
Thomas Elias Esq
David Fielding Esq
Simon Fraser Esq
Professor Barbara Goff
Juan Gomez-Reino Esq
Professor Laurence Gormley
Nic Hailey Esq
Dr Stephanie Hathaway
Professor Adrian Heagerty
Professor Anthony Heagerty
Beverly Heagerty
Judge Brendan Hegarty
Irene Hegarty
Dr Edward Henderson
Dr Sally Henderson
Richard Higham Esq
William Higham Esq
Michael Hockney Esq
Dr Michael Howse
Julia Hummel
Harry Hyman Esq
Francesco Iberg Esq
Rodney Jagelman Esq
Raymond Joyce Esq
Dennis Kavanagh Esq
Nicholas Khan Esq
Andreas Klein Esq
Lesley Knox
Nicholas Lacey Esq
Ambassador Inigo Lambertini
Martin Landray Esq
John Langley Esq
Patricia Langlely
Marcia Lanyon
Nick Lanyon Esq
Professor Frank Larkin
Kate Larkin
Dr Karol P E Lasok
Dr Geoffrey Lloyd
Professor David London
Teresa Lundquist
Jacques Lurton
Natalie Lurton
Dr Elisabeth Macdonald
Professor Nick Macklon
Professor Christopher Marks
Rt Hon Lord Menzies PC
Colin Menzies Esq
Dr John Moore-Gillon
Jeanna Morgan
Emily Neat
Patrick Newton Esq
Janice Nisbet
Barry O'Brien Esq
Professor Alexander Oliver
Jenny Oliver
Dr Joanne Ormandy
Karen P E Lasok
Jeanette Parker
Professor Richard Parker
Dr Michael Parsons
Andrew Peck Esq
Cindy Peck
Dr Victoria Preston
Christopher Price Esq
Dr John Rea
Rosemary Rea
Luke Ridley Esq
HHJ Mary Robertson
John Robinson Esq
Lex Robinson Esq
Thomas Rowland Esq
Iain Roxborough Esq
Veronique Sanders Van Beek
Dr Helen Schofield
Professor John Schofield
Michael Schuster Esq
Mark Scott Esq
Dr William Shanahan
Dr Michael Simpson
Charles Southwood
Mark Southwood Esq
Lady (Elisabeth) Stheeman
Sir Robert Stheeman
Tom Stroud Esq
Christopher Tarry Esq
Stuart Tarry Esq
David Thompson Esq
Dr Justin Turner
Robert Turner Esq
Professor Tim Unwin
Marguerite Van Reenen
Dr Esther von Schulthess
Rechberg
Angus Waite Esq
William Wastie Esq
Simon Witter Esq
Brian Yates Esq
Caroline Young
Graham Young Esq
Professor Robert Zimmer