West Suffolk Fine Wine Society

Newsletter November 2026

Dear Members,

Another “Mea Culpa” I’m afraid! The new member joining the committee is Alan Finch NOT Davies! I did have the name correct in one of the AGM documents but not both. There is an Alan Davies presenting on Radio 4 currently, hence my confusion. Apologies Alan and welcome to the committee.

- **Monday, November 9th Great Barton Village Hall 7.00pm (please note earlier time)**

  AGM followed by in-house presenters- “Two wines for Christmas drinking”

We now have all the presenters required for this tasting, thank you to those of you who have volunteered. There is still time to book for this event but ASAP please. We are planning to keep the AGM as short as possible so that we can enjoy the tastings.

The code for the tasting will be AG, and the cost is £12.

- **Tuesday, December 8th-Christmas Get Together, The Wine Cellar, Buttermarket, BSE**

Our Christmas get together at the Wine Cellar has now become a perennial and is always an enjoyable evening. Good food and an excellent variety of wine.

MENU

- **Arrival-** Fizz (kindly supplied by Ed!)

Crémant de Bourgogne Brut, André Delorme

- **First Course** - Bruschetta; toasted sourdough, garlic, shallots, tomato and basil

Weissburgunder, MC, Weingut Müller-Catoir, Pfalz, Germany, 2024

- **Second Course** - Italian sausage, lentil and porcini ragout - *Vegetarian option - lentil and porcini ragout*

Valpolicella Ripasso Superiore, Maciòn, La Collina dei Ciliegi, Veneto, Italy, 2022

- **Cheese** - Mrs Kirkham’s Lancashire, chutney, crackers

Vinsobres, Château de Rouanne, Rhône, France, 2024

- **Pudding -** Lemon tart, Chantilly cream

Tokaji Late Harvest, Disznókő, Tokaji, Hungary, 2022

There will be a retiring collection for the Hospice to add to the funds raised at our Annual Dinner last May.

Please email Wynn to secure your place wynn.rees@btinternet.com detailing any dietary preferences. Payment will be required once Wynn has confirmed your place. Closing date is November 27th.

The code for the dinner will be WC, and the cost is £49.00.

Reminders

- **Please remember to bring your glasses to all tastings unless stated otherwise**
- **Payments- a gentle reminder from Wynn**

When booking, please include your current membership number(s) and event codes. Membership numbers are 4 digits long, starting with 26 (eg 2698) Event codes are 2 letters (eg AB). So when booking please put your number followed by the event code as in the following examples:

  - 2698 AB for one person and one event
  - 2698/9 AB for two people and one event
  - 2698 (or 2698/9) AB CD for two events (can book for any number of events which have been advertised with a code)

If you are booking for more than one event at the same time please make only one payment if possible - this saves us money on bank charges.

If you need any help with the system for payments, or can't remember your membership number please contact Wynn (07580 132568 or wynn.rees@btinternet.com).

DIRECTORY OF MEMBERS' BENEFITS-please ensure you have your membership card with you at the time.

- **Adnams, Bury St Edmunds-**10% off any purchase. Offer agreed by Tom Crittenden (Manager)
- **The Wine Cellar, Bury St Edmunds-**10% off any purchase. Offer agreed by Bradley Dorrington (Owner)
- **Corney and Barrow, 1 Rous Road, Newmarket CB8 8DH-Tel:01638 600000** 10% off almost all wines on production of a valid WSFWS membership card. Authorised by Rob Gow, Regional Sales Executive newmarket@corneyandbarrow.com

Kind regards

Sue

Sue Leake,

Secretary, WSFWS