



COMMANDERIE DE BORDEAUX



<i>Maitre</i>	Benoît Marcenac
<i>Chancelière</i>	Susie Stone
<i>Grand Argentier</i>	Michael Corry
<i>Vinothécaire</i>	Will Brunel-Morvan
<i>Director</i>	Jacqueline Lethbridge
<i>Director</i>	Chris Schultz
<i>Director</i>	Ian Cathro

<i>Commandeurs to be anointed to the Auckland Chapter</i>	Blair Haddow Mark Osborne Raj Singh
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BORDEAUX GRANDS CRUS DINNER

Origine, is a modern French brasserie that combines phenomenal fresh New Zealand produce and a unique French dining experience. It is the brainchild of renowned chef, Ben Bayly and his wife Cara Bayly, alongside their Ahi co-owners, Chris Martin and his wife Lucile Fortuna.

Origine is an impressive culmination of their longstanding dream to open a French restaurant together and to share their love for French food and culture with Auckland's discerning diners.

Lucile and Chef Gilles (known to most of you) have created the most exclusive and exquisite menu to showcase our best selection of Bordeaux wines ever.



Canapés on arrival:

Oyster beignet, fish mousse, scampi mayonnaise
Bourdieu Crémant de Bordeaux Brut 2018

Amuse-bouche:

Duck liver parfait, toasted sourdough, Sauternes jelly
*Château d'Yquem Sauternes 1er Grand Cru Classé
Supérieur 1999*

Entrée:

Salad of Bluff octopus, Agria potato, salsa verde
*Château Carbonnieux Pessac-Léognan Grand Cru Classé
Blanc 2019*

Premier plat:

Woodfired Hapuka, Ahi bitter greens, sauce bordelaise
Clos Cantenac St Emilion Grand Cru 2012

Plat principal:

Braised Wagyu, potato gratin, béarnaise sauce
Château La Garde Pessac-Léognan 2015

Dessert/Fromage:

Poached bosc pear in red wine and whipped Bleu des
Basques
Château Langoa-Barton St Julien Grand Cru Classé 2009

Petits-Fours:

Macarons
Digestif surprise

GLASSWARE SUPPLIER

Eisch
GERMANY

Bourdieu Crémant de Bordeaux Brut 2018

Since 1920, the vineyard of the Boudon family covers 27 hectares. It was the grandfather of Patrick Boudon, the current owner, who turned towards organic farming in 1963, a real revolution in the Bordeaux vineyards. In 1970 Patrick Boudon took over the farm and continued this organic production method. The goal was to bring healthy and flawless products to the consumer's table. Bourdieu Crémant is aged on lees, in the bottle, for 18 months. Clear light golden tints. A delicate, fine mousse, with a fresh liveliness and aromas of peach, apricot and flowers. Discreet yet complex, a very original sparkling wine made from 100% Sémillon.



Château d'Yquem Sauternes 1er Grand Cru Classé Supérieur 1999

Raised to the rank of Premier Cru Supérieur appellation in 1855, Château d'Yquem is the product of meticulous work in the vineyard. Since its beginnings, it has benefited from an exceptional terroir, as well as being the result of unique ancestral know-how since 1593. In the world of sweet wines, Château d'Yquem sits alone as the world's greatest. The classification of Premier Cru Supérieur has only been bestowed to the wines of this great estate. The wines of Château d'Yquem possess richness, complexity and longevity that is unrivalled by any other estate in Bordeaux or the world over. The term "Legendary" has been used on many occasions and it is befitting of the wines of this storied estate. The 1999 is a particularly impressive vintage. It is superbly focused and beautiful on the nose, with sugared lemons, tropical fruit, and maple syrup character. Full-bodied and thick, yet very fine, it is extremely sweet and long. The vineyard of Château d'Yquem is planted to 80% Semillon and 20% Sauvignon Blanc.



Château Carbonnieux Pessac-Léognan Grand Cru Classé Blanc 2019

Château Carbonnieux Pessac-Léognan Grand Cru Classé Blanc 2019 is located in the Pessac-Léognan region of Graves and boasts a history dating back to the 12th century. The Perrin family played a vital role in reviving the estate after it had been uninhabited for almost 30 years following World War II. Today, Château Carbonnieux stands as a modern outfit with state-of-the-art facilities. The vineyard spans 90 hectares and produces both red and white wines on gravel soil. The white wines are refreshing and pure when young, showcasing fruity and floral intensity. With age, they develop hints of dried and candied fruits, making them versatile for various gastronomic pairings. The "cru classé" blends Semillon and Sauvignon grapes in a way that adds structure, roundness, and volume to the wine. The composition is 75% Sauvignon and 25% Semillon.



Clos Cantenac St Emilion Grand Cru 2012

Clos Cantenac St Emilion Grand Cru 2012 is a captivating 6-hectare property located near the St Emilion railway station. Situated on exceptional terroir composed of deep gravel, sand, clay, and limestone, Clos Cantenac was purchased in 2007 by Martin Krajewski and Marcus Le Grice, who transformed the neglected vineyard into one of the rising stars of the appellation. Clos Cantenac consistently produces some of the finest wines in Saint-Emilion, and the 2012 vintage is no exception. The wine showcases a classy nose of black cherries, liquorice, and brambles, complemented by a touch of spice. It is rich, ripe, and juicy, with flavors of cassis and black forest fruit balanced by uplifting acidity. The smooth, creamy texture lingers on the palate, leading to a generous finish with hints of mocha. This wine is made exclusively from 100% Merlot grapes and is matured in oak, with 40% new barrels.



Château La Garde Pessac-Léognan 2015

Château La Garde Pessac-Léognan 2015 has a rich history dating back to the 18th century. Acquired by the Lacoste family in 1877, the estate flourished as grape cultivation took hold. The vineyard is located on a magnificent gravel plateau, and a remarkable winery was built in 1881. Dourthe became the new owner in 1990, recognizing the exceptional quality of the terroir. With dedicated efforts in the vineyards and winery, Château La Garde now produces a refined, elegant, and charming fine wine. This stylish wine offers firm tannins, vibrant acidity, and layers of blackberry and black currant fruits. The blend of Cabernet Sauvignon and Merlot, in nearly equal proportions, contributes to its richness and layered structure. Grapes: 52% Cabernet Sauvignon, 45% Merlot, 3% Petit Verdot.



Château Langoa-Barton St Julien Grand Cru Classé 2009

Château Langoa-Barton St Julien Grand Cru Classé 2009 showcases the gracefully elegant fruit of a Saint Julien, combined with the masculine, cedar qualities associated with a Pauillac during exceptional vintages. The estate has been under the ownership of the Barton family since it was classified as a Third Growth in 1855. Founded in 1722 by Thomas Barton, an Irishman, the estate has weathered historical challenges under the management of nine generations of Bartons. The commitment and passion of the family are reflected in the increasing quality of their wines. Château Langoa-Barton is currently managed by Lilian Barton Sartorius, with Melanie Barton Sartorius serving as the technical director—the first oenologist in the Barton dynasty. The 18-hectare vineyard is planted with Cabernet Sauvignon, Merlot, and Cabernet Franc. The 2009 Langoa-Barton is medium to deep garnet in color, exuding warm red and black plums, dried mulberries, and blackcurrant cordial aromas, with hints of dried mint and new leather. It is medium to full-bodied, with a solid frame of grainy tannins, bold freshness, and layers of red and black berry preserves on the long, savory finish. According to renowned wine critic Robert Parker Jr., the wines of Château Langoa-Barton offer exceptional value and are underpriced for their quality.