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17. January 2012

Dear winefriend

Just before Christmas, I would like to supply some of the latest news and information about Tokaji.

Of course, we also have a small Christmas surprise for you. Exclusively for you as a subscriber, we reserved a 10-Euro bonus code for an order of 100 Euro and above, valid until 31 January, 2011. Just type this bonus code before sending the order:

JSNOMDQD

All those who order with this code before Christmas, will receive a small but fine selection of chocolate truffles made by Chocolatier Olav Praetsch **for free**.

All incoming orders **until 19 December** will be shipped early enough before Christmas, and should normally arrive in time to all European destinations.

I wish you a Merry Christmas and pleasurable holidays with your dearest. Have fun with reading the newsletter, and bye for now.

Yours

Tokaji vs. Sauternes at the Park Hotel Bremen

The gourmet restaurant "La Terrasse" in Bremen's Park Hotel face up to a specific challenge type: A 5 course meal will be accompanied by noble sweet wines through all courses.

With each course there is offered a matching Tokaji and also a Sauternes/Barsac, which can be degustated parallelly.

The new designed star restaurant "La Terrasse"

promises pure treat. Master chef Heiko Schulz and his team offer an international, modern interpreted gourmet cuisine with exclusive, filigree processed products. The new restaurant leader, Andreas Butzmann, and his colleagues accompany the guests through the evening, with a well balanced mixture of attendance and unobtrusiveness.

TOKAJNEUM's task was now to choose the matching Tokaji wines together with Sommelier Vital Wegele, also a passionate Tokaji lover. The wines had to harmonise with the dish as well as with the Sauternes. We don't want to keep back the ready designed menu



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Gold for Tokaji from Pauleczki



Our 2000 Muscat Lunel Aszúszencia from the winery Pauleczki-Vin won a Gold medal at the 11th VinAgora, held last summer in Budapest. All in all 552 wines from 21 countries faced up to the

with its wines. From 16 December on, you may form your own opinion in "La Terrasse": Tokaji or Sauternes?

Terrine from foie gras

*jellied greek yoghurt with cinnamon
mandarine salad and black walnuts*

1996 Château Guiraud 1er CC Sauternes
vs.

[2003 Evinor Tokaji Aszú 5 puttonyos](#)

Roast salmon trout with foam from pine nuts

stewed Treviso with pear and honey

1997 Château Douisy Vedrines 2ème CC Barsac
vs.

[1993 Tokajbor-Bene Tokaji Aszú 4 puttonyos](#)

pheasant breast with Périgord truffles and coffee-orange gravy

*black salsify with rubbed orange peel
and leaves from Brussels sprout, smoked potato ragout*

1997 Château Sigalas Rabaud 1er CC Sauternes
vs.

[1984 Ehem. Staatsweingut Tokaji Aszú 4 puttonyos](#)

preserved Stilton in Sauternes

compote of quinces and crispbread from pumpkins

2001 Château Nairac 2ème CC Barsac
vs.

[2004 Tokaj Classic Tokaji Aszú 5 puttonyos](#)

glaced spiced apple tart with sorbet from baked apples

balsamico-caramel sauce and eucalyptus jelly

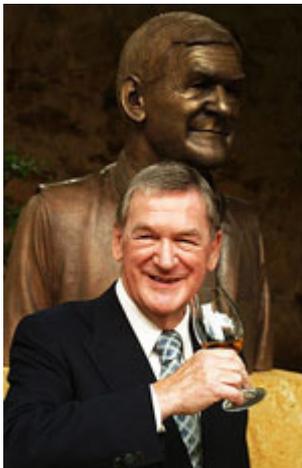
1990 Château Lafaurie-Peyraguey 1er CC Sauternes
vs.

[1993 Bodvin Tokaji Aszú Eszencia](#)

reservation: phone +49 (0)421 3408-779

[more information »](#)

Royal Tokaji Wine Co. at TOKAJNEUM



A short while ago we started distributing also the wines from the Royal Tokaji Wine Co. After the Szepsy Winery it is the second flagship of the Tokaji region in our portfolio.

Founded in 1990 shortly after the revolution, Royal Tokaji is the oldest winery in Tokaj founded by foreign investors. Between them there was also Hugh Johnson (photo), word-famous wine author and reviewer. Recently, during the 20th anniversary celebrities, he said: *"This fulfils a lifelong ambition of mine. Forty years ago, when I first*

visited Tokaji, I could not have imagined making some of its finest wines myself. What has happened since the (1989) Revolution has

54-member international jury. There are two different main categories: "Stricto Sensu" and "Special Wines", whereby the latter is the one where Tokaji wines compete.

89,00 €

[view »](#)

TOKAJNEUM is buying your Tokaji wine bottles

To give access to rare and old Tokaji to Tokaji lovers, TOKAJNEUM is always interested in buying rare Tokaji bottles. Especially vintages from the imperial era before 1918 are highly requested. Whenever you decide to separate from such old bottles, you should contact us. Also vintages from the 1920's to the 1970's could be interesting, as well as the early vintages from the renowned wineries like Szepsy or Royal Tokaji.

[contact us »](#)

VIDEO: Munchhausen and the bet on Tokaji



There are many literary and musical references to the Tokaji wine. One of the original ones is definitely the bet on Tokaji made by the "Lying Baron" Munchhausen at the Sultan's court in Turkey. On YouTube we found this bet in a sequence taken from the German movie with Hans Albers as lead actor, filmed in 1943. We also find out here, that it was actually the Tokaji's merit, which, in 1683, made the Austrian commander hazard a daredevil excursion against the siege of Turkish troops outside the gates of Vienna, which were beaten then in the Kahlenberg Battle. But see for yourself ...

[watch on YouTube »](#)

Did you know ...

... that the Tokaji wine region has the oldest classification of growths worldwide

been a dream coming - slowly - true".

From the beginning, the winery strictly followed its strategy to launch growth-selected wines from the first class and second class growths. Besides, the classification of growths in 1700, the first one worldwide, defined two outstanding growths as Great first growths: Szarvas ("Deer's Hill") and Mézes Mály ("Honeypot"). The first one was not for sale during the privatization process after the revolution, and remained property of Crown Estates of Hungary, which was the former State Winery. Mézes Mály near Tarczal, 11 hectares in size, is jointly owned by Hugh Johnson and the Royal Tokaj Wine Co.

The US importer Wilson Daniels produced a nice movie about the winery. You can watch it [on YouTube](#).



[All Royal Tokaji wines at TOKAJNEUM »](#)

100 points: Essencia for Eternity

In March of this year reviewed the Royal Tokaji 2000 Essencia for the Wine Journal. Actually, 580 g/l of residual sugar content are pretty impressive, but Mr Parker's notes are not less imposing:

"Oh. My. God. Those are the three words you will utter as this ultra-gloopy nectar seems to stick itself to the sides of your glass. Coming in at a...drum-roll please...2.1% ABV, it has a sensational bouquet that is so pure and visceral with orange liqueur, white flowers, passion fruit, marmalade, quince jus and apricots, then in the background...warm gingerbread! The palate is fat, viscous, thick and syrupy, struck through with razor-sharp acidity that makes this super-rare Essencia the real deal. It will outlast you and I, trust me. Brilliant. 2,050 375mls bottled in September 2007. Drink now-3000. Tasted October 2009. 100 points"
Robert Parker; eRobertParker.com (March 2010)



Btw ... the predicted drinkability until the year 3000 was not a mistake in writing, although it might be taken not too serious ... The 0,375L-bottle will be delivered in a mahagony box together with a cristal spoon. Why a cristal spoon? In days of yore, winemakers and families which could afford this, reserved some penicillin-containing Essencia in their medicine chest. To the convalescent, it was served as medicine - on a spoon ...

To you as a subscriber of our newsletter, we offer exclusively the possibility to order this Millenium Essencia with cult potential for 350 Euro until the end of the year, instead of 395 Euro. Please write "Newsletter" into the field for comments when you send the order. If you pay with your creditcard, we will transfer back 45 Euro as refund to your creditcard. If you chose prepayment, you just have to reduce your total with 45 Euro when you do the transfer.

In the year 1700, 155 years before the classification in Médoc (Bordeaux), the vineyards in the Tokaji region have been categorized into first, second and third class growths. All in all 76 growths gained the status of a first class growth. Two of them, Mézes Mály and Szarvas, obtained even the special status of a "Premier Cru Supérieur". Both vineyards were property of the royal family. Today, this classification has no official status, but it shows, that in the wine region they always paid attention to the characteristics of the particular growths.

"Honey Pot" - 1er Cru Supérieur since 310 years



Opulent 232 g/l residual sugar are offered by the 2003 vintage 6 puttonyos Aszú from the south-faced Mézes Mály near Tarczal. It is the most valuable between Royal Tokaji's growthselected Aszú wines. Two Gold medals in France and UK, and 95 points by Wine Spectator speak for itself ...

89,00 €

[Mézes Mály "1er Cru Supérieur" ... try now! »](#)

Historical Tokaji. Part 1

until 31 Dec 2010 only 350 instead of 395 €

[order now »](#)



1827 Tokayer Essenz

*Producer: Leopold
Zimmermann & Söhne
"Weingrossproduzenten".
"Crescenz Ehemaliger
Weingartenbesitz vom Fürst
Hohenlohe." (vineyard formerly
owned by Prince Hohenlohe)
In the olden days, the
Zimmermann family was located
in Abaúszántó.
Bought in 2009 from the estate
of a former wine merchant in
Munich (earlier Passau).*

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