

# Hospitality Hedonism

IT'S A TOUGH LINE OF WORK, BUT IT'S OUR JOB  
TO GO OUT AND TASTE

From foie gras to fresh pastries, and spanning the wine arena from Argentina to Bordeaux, the hospitality trade indulged in international food and drink—sumptuous bites and exquisite sips—at the **Club Culinare of French Cuisine's** Second Annual Boutique Trade Show in August at the Hotel Sofitel Los Angeles. The event showcased over 100 Club Culinare member-purveyors (which include wineries, manufacturers and distributors) to chefs, sommeliers, retailers and restaurateurs in the greater Los Angeles area.

Regency Wines teamed up with Club Culinare to highlight the brands in its portfolio that can be appreciated with the delectables sampled at the show. The Nevada-based importer/distributor recently expanded to add high-quality spirits to its global wine portfolio. French-born Bruno Laclotte, President of Regency Wines, is himself a winemaker who perfected his expertise in vinification at Mouton-Rothschild. In 1995, he set his sights on bringing wines from around the world to the U.S. THE TASTING PANEL wouldn't live up to its name without attending an event *comme ça*. Here's who we met.



Carlene Hastings with Wines of Provence.



Bache Cognac was one of the pleasures of the Club Culinare Trade Show. The Bache XO “Natur & Elegance” is a blend of Grande Champagne, Petite Champagne and Fins Bois. The spirit is stored in oak casks for over ten years.



Francois Villars, Export Manager for La Passion des Terroirs/ Lucien Lurton. Lurton is one of the major players in Bordeaux. Lurton's ten children created Lucien Lurton & Fils in 1993; six years later, after becoming a full wine merchant, the company was renamed Las Passion des Terroirs.



**Jeffrey Vaughn of Regency Wines at the Terra Andina table. An innovative wine company in Chile, Terra Andina blends grapes from the unique micro-climates and soils within different valleys, taking advantage of the richness and diversity of Chile's best wine-growing regions.**



**Bernard Duclos from República del Cacao. The company was established four years ago as a project aimed at rescuing one of the most valuable Ecuadorian agricultural treasures, cacao arriba, in order to develop the world's best dark chocolate.**



**Fabrice Roelandt, Export Manager at Domaine Moillard, based in Nuits-Saint-Georges in the heart of Burgundy.**



**Mark Huddleston (Sales Manager/Regency Wines), Kora Kroep (Executive Director of Club Culinaire) and Bruno Laclotte (President/Regency Wines).**



**Tim Metro and Alex Hamlin from Newport Meat Company.**



**Roland Gessler, owner of Armagnac JOY. The bottles were inspired and designed by Paco Rabanne. ■■**