

March 2012, Issue 24



Perfect Pairings arrives in the USA!

Jeannie and the German Wine Institute introduce Perfect Pairings: German Wines and Asian Flavours, a book which launched successfully in Oslo, Norway in February and now continues onto New York and San Francisco. The book offers some creative approaches to pairing Japanese and Cantonese cuisine with German wines.

Asian Palate continues to explore the Culinary Capitals including Macau and Qingdao in our recent investigations. Read here about these cities, the local wine culture and diversity of their cuisines.

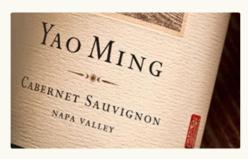
AUCTIONS TURN TOWARD BURGUNDY



Burgundy rise in auction sales while Bordeaux sales continue to fall since early 2011. **Read** about the growing prominence of top wineries in Burgundy and how demand has expanded beyond the Hong Kong auction houses into wine shops and restaurants in Japan, Korea and Taiwan.

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YAO MING BLIND TASTING



Curious about how celebrity wines fare against established wineries? Asian Palate conducted a blind tasting of Yao Ming's Napa Valley Cabernet Sauvignon against seven other wines of similar value. Find out

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FREE-MARKET VS GOVERNMENT-**CONTROLLED**



Unlike Hong Kong's tax-free wine market, Norway operates a state alcohol and wine monopoly. Can an enlightened monopoly system provide the wide range of choice and prices competitive to a free market

ORDER MASTERING WINE FOR THE ASIAN PALATE



Jeannie's second book Masterina Wine for the Asian Palate was recommended by the Sy Morning Herald as "an excellent and beautifully presented book."

Click here to order.

ASIAN PALATE NOW IN CHINESE



This award-winning book exploring the challenges of Asian food and wine pairing is sold out in English and is now available in simplified Chine JEANNIE'S WINE DIARY

Sign up for Jeannie's wine diary and read her top wine picks. To read the pa newsletters, click here.

EVENTS & APPEARANCES



02 March 2012: Perfect Pairings from the German Wine Institute and Jeannie will be presented with a wine pairing lunch in San Francisco



21 March 2012: Jeannie will be speaking at a wine dinner organised by the Official Committee of the 86th Chengdu Wine Fair. Join her as she travels to Chengdu, named the UNESCO City of Gastronomy in 2011.



25 April 2012: Jeannie and the German Wine Institute will be hosting a food and wine pairing dinner at Bao-Bei, Vancouver.



08 May 2012: The Peninsula Hotel in Shanghai along with the German Wine Institute and Jeannie will be hosting a food and wine pairing dinner to promote Perfect Pairings

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CULINARY CAPITAL: QINGDAO



Asian Palate explores the rich dining culture of a new Culinary Capital: Qingdao. Learn about this unique coastal city in China's Shandong Peninsula and the German and Japanese influences from its historical past. Shangri La Hotel Qingdao Executive Chef Marc Cibrowius provides further insight with five signature dishes of Qingdao cuisine.

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CHINESE FOR CHINESE BORDEAUX



As the Chinese continue to focus on Bordeaux, with 14 of the region's properties now Chinese-owned, several entrepreneurs have taken more creative approaches. Tycoon Zhang Jin Shan acquired Château Mouëys and intends to reopen as a resort for Chinese tourists. La Cave du Dynastie opened its first store run by seven Mandarin-speaking Chinese staff.

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ABOUT ASIAN PALATE

Asian Palate is a site celebrating authentic Asian cuisine and wine together. With an extensive database of wine reviews and commentary as well as a comprehensive Asian food and wine pairing guide, Asian Palate aims to lead intelligent and insightful discussions about the world of wine as well as the quickly evolving Asian food and wine scene.

We will continually expand our wine reviews to highlight wines available at all price points in Asia and keep expanding our Asian food and wine pairing guide. We hope to provide forward-thinking news and commentary, as well as a platform for others to engage, share and respond. Please give us feedback on how we can improve – we would love to hear from you info@asianpalate.com

ABOUT JEANNIE CHO LEE MW



Jeannie Cho Lee is the first Asian Master of Wine (MW) and an award-winning author, wine critic, judge, and educator. Read more & follow Jeannie on Twitter.

ORDER THE ASIAN PALATE E-BOOK



The award-winning book on Asian food and wine pairing is now available from the iTunes store. Buy now.

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