



For immediate release

Château Margaux hosted a Unique Banquet

Starring Perfect Combinations between Chinese Dishes and Bordeaux Wines

(Hong Kong, February 25th, 2011) - On February 22nd, out of its reverence for China's millennium-old culinary culture, Château Margaux, the First Growth from Bordeaux, staged a unique encounter between its world renowned wines and exquisite Chinese cuisine. Château Margaux hosted a wine and food pairing dinner in Hong Kong, at Yung Kee, a restaurant that has been renowned for its succulent Cantonese cuisine for over 50 years.

Mr. Paul Pontallier, the General Manager and Wine Maker of Château Margaux, Mr. Aurélien Valance, the Commercial Director, and Mr. Thibault Pontallier, the brand ambassador in Asia hosted this unique banquet. This was the first time, for Château Margaux, to present such a wine and food pairing concept in Hong Kong. For the occasion, Château Margaux collaborated with Ms. Jeannie Cho Lee – Master of Wine and author of the award-winning book *Asian Palate* - and also the guest of honor that evening, in order to present the best possible combinations as well as to bring an unprecedented and unique sensory experience to the guests.

During the dinner, each pairing was commented by Mr. Paul Pontallier and Ms. Jeannie Cho Lee as well as all the participants. The dinner started with *Steamed Diced Chicken and Mushroom Wrapped with Egg White, Barbecued Pork* and *Steamed Vegetable Dumpling*. These appetizers were served with the Pavillon Blanc 2009.

Ms. Cho Lee explained: "It is very common during a dim sum lunch or a casual meal to have a wide range of dishes composed of ingredients that can range from pork and chicken to seafood and vegetables. I find the 2009 Pavillon Blanc an incredibly versatile wine that works with a wide range of dishes, even alongside condiments such as soy sauce or XO sauce. This beautifully balanced Pavillon Blanc has crisp acidity with flavours that are intricately layered but intense enough to pair with the strong flavours of the barbecued pork. However, it

pairs just as well with delicate steamed vegetable dumplings. This combination shows us how versatile this style of wine can be for Cantonese dim sum style meals.”

The following dish, the *Sautéed Prawns*, matched perfectly with the mature Pavillon Blanc 1988. Ms. Cho Lee said, “The sweetness in the shrimp as well as the delicacy of its texture paired well with the mature Pavillon Blanc -- creating a wonderful interplay of subtle flavours.”

Then, the *Roasted Goose*, Yung Kee’s specialty, was paired with the Pavillon Rouge 2003. Ms. Cho Lee commented: “The vibrancy of the youthful Pavillon Rouge is a fantastic pairing with Yung Kee’s speciality. The ripeness of the 2003 fruit is a great match with the goose’s burnt soya sauce and slightly sweet flavours of the goose skin and succulent meat.”

The *Deep Fried Duck Coated with Mashed Taro* was paired with the Pavillon Rouge 1989. “I chose the 1989 with this dish specifically because of the texture. This velvety softness in this dish with a touch of crispiness requires a similarly silky textured wine and the 1989 with 22 years of maturity was perfect.”

Yung Kee’s famous “*Cloudy Tea*” *Smoked Pork* was paired with the Château Margaux 1999. Ms. Cho Lee said, “The soft, gorgeous texture, along with intense flavours including tea leaves in this pork dish paired beautifully with the Château Margaux 1999. Tea leaves brought out the beautiful fragrance of Margaux while the umami flavours of this dish married very well with the wine’s silky tannins.”

The final dish, *Braised Beef Brisket with Mushroom*, was paired with the Château Margaux 1989. Ms. Cho Lee commented, “The beef brisket which was stewed with mushrooms and a sauce made of soy bean paste, soy sauce and touch of sugar and garlic married well with the mature 1989 Château Margaux. The strong flavours of both the wine and the dish were well suited, with neither over-powering the other.”

Mr. Paul Pontallier said: “Chinese and French, among many other things and above all, share the appreciation of food. Château Margaux is dedicated to integrate its wine culture into the essence of Chinese cuisine”. Meanwhile, Ms. Jeannie Cho Lee added: “It was a pleasure to work on this dinner with Château Margaux, not only because I have been a lifelong admirer of the wines but because I believe Château Margaux makes one of the most versatile wines that really pair well with Cantonese cuisine.”

The guests were also able to share their experience with the hosts and indicate their preferences. The pairing of Cantonese cuisine and Château Margaux wines proved to be a great success and this dinner will be remembered as an evening of sharing, marvelous wines and fine Chinese food.

About Château Margaux

Château Margaux has been renowned since the 12th Century. Château Margaux successively won the favor of the former American President, Thomas Jefferson, the French Emperor Napoleon III and more recently, the Chinese President Hu Jintao, as Château Margaux is the only winery he has visited during his stay in France, in 2001. Château Margaux currently produces three rare treasures: Château Margaux, Pavillon Rouge and Pavillon Blanc.

About Jeannie Cho Lee

Jeannie Cho Lee is the first Asian Master of Wine (MW) and an award-winning author, wine critic, judge and educator. Jeannie's website www.AsianPalate.com contains thousands of wine ratings, reviews and a comprehensive Asian food and wine pairing guide. Jeannie is currently Contributing Editor for *Decanter* UK and weekly columnist for Hong Kong's *South China Morning Post* and mainland China's *China Business News*. She is also a Consultant for Singapore Airlines and is involved in selecting all the wines served on all routes. Recognised for her iconic style and contributions to the wine industry, Jeannie won the Vinitaly Award in 2009.

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