

Jeannie Cho Lee Appointed as Master of Wine @ Galaxy Macau

Jeannie Cho Lee MW, who in 2008 became the first Asian to pass the notoriously difficult Master of Wine Examination, has been appointed as Master of Wine at the Galaxy Macau, a new resort scheduled to open in the vibrant SAR later this year.

Ms. Lee will oversee the development of Galaxy Macau's wine list, food pairing aspects and a series of dinners, seminars and other special events.

Ms Lee is known as one of the world's leading voices in wine, and she is highly sought-after for her consulting, commentary and professional judging skills.

"I respected and agreed with Galaxy Macau's platform on being a resort by Asians, for Asians," Ms. Lee said. "From a food and beverage perspective, we have a philosophical synergy – their focus on Asian tastes is in line with what I've been researching and studying for years."

Under the guidance of Ms. Lee, Galaxy Macau will be a wine specialist in key areas. One is that it will offer boutique wines that are not easily found in Asia, stocking a range of vintages from each in an effort to develop deep relationships with the producers.

Another is that Galaxy Macau will put significant emphasis on Burgundy and the red Pinot Noir grape, based on Ms. Lee's belief that Pinot Noir is a truly exceptional and versatile red grape that pairs well with a variety of Asian cuisines. The master wine list will contain an extensive offering of the very best expressions of Pinot Noir from around the world, including Burgundy.

Galaxy Macau also aims to be one of the best places in the region to experience the best wines made in Asia. "I have already selected more than 20 Asian wines for the property's master wine list, from countries such as China, India, Japan and Thailand, and this number will continue to grow," said Ms. Lee. "I have been cultivating relationships with producers across the region for over a decade, following them and writing about them, and now they have the opportunity at Galaxy Macau to share the stage alongside those from more classic wine-producing countries."

For VIP guests to the property as well as serious wine connoisseurs, Galaxy Macau will offer a special "Collectibles" list comprising mainly blue-chip Bordeaux from top vintages as well as top cult Californian, Australian, Spanish and Italian wines. Some of the very best wines in the world, like Chateau Margaux, have recently established relationships with Galaxy Macau and Ms. Lee to supply wines and participate in future collaborations.

Mr. Michael Mecca, President and COO of Galaxy Entertainment Group, said, "Galaxy Macau's partnership with Ms. Lee demonstrates that we take 'World Class, Asian Heart' very seriously. This is a place where Asian tastes, sensibilities and design influences will attract visitors from around the region, as well as international guests seeking an authentic Asian resort holiday experience. Under Ms. Lee's guidance, we will be able to provide them with a culinary and wine experience that is unique, memorable and world-class, and one that is tailored for this part of the world."

In addition to directing the selection of wines for Galaxy Macau's master and Collectibles wine lists, the partnership with Ms. Lee will extend to a series of events at the property's numerous restaurants. These will include winemaker dinners, Asian food and wine pairing evenings, invitation-only wine appreciation events, seminars and tastings for enthusiasts of all backgrounds, and potentially even ladies-only functions such as tastings, cooking events and more.

Ms. Lee is well regarded for her regular wine columns and articles, which can be found in several noted publications including Wine Spectator and Revue du Vin, and she serves as

Contributing Editor for Decanter UK. She is also a consultant to Singapore Airlines, a frequent lecturer at high-profile wine events and expos, and a sought-after judge who has participated in competitions such as the Decanter World Wine Awards, the International Wine Challenge and the Royal Adelaide Wine Show.

Her passion for food and wine inspired her to write her first book, “Asian Palate”, which won the Gourmand World Cookbook Award for Best Food and Wine Pairing Book in the World. “Asian Palate” was also shortlisted as one of four books considered for the UK’s Andre Simon award. She is founder and director of AsianPalate.com, a website that celebrates authentic Asian cuisine and wine together.

In line with its commitment to the Asian resort experience, the HK\$14.9 billion, 550,000-square-meter Galaxy Macau, will offer one of the largest selections of Pan-Asian cuisine in the region within its more than 50 food and beverage outlets. Signature and specialty restaurants include Japanese, Korean, Indian, Southeast Asian, Macanese and several ethnic Chinese cuisines.

Accommodation is provided by three leading Asian hotel brands: the Banyan Tree Macau, which will offer 246 suites and 10 floating villas; the 488-room Hotel Okura Macau; and the 1,500-room Galaxy Hotel, which will become GEG’s flagship Cotai hotel.