



Pairing Chinese Cuisine with Château Guiraud



During the Hong-Kong International Wine & Spirits Fair (November 3rd), Augustin Lacaille, Château Guiraud Ambassador, and Jeannie Cho Lee, 1st Asian Master of Wine, have presented how Château Guiraud - 1st Great Classified Growth in 1855 Classification - can easily pair with the diverse and complex cuisines of China.

According to Jeannie Cho Lee, when we refer to Chinese cuisine, it is useful to break them up into the 8 great Chinese cuisines. There are many more Chinese cuisines but these below are the 8 iconic ones: Lu (Shandong); Hui (Anhui); Su (Jiangsu); Zhe (Zhejiang); Chuan (Sichuan); Min (Fujian); Xiang (Hunan); Yue (Hong-Kong & Guangdong).

Talking about Chinese food pairing, it is important to respect the cuisine, the culture and introduce the right wine which will preserve the integrity of the dishes.

For Jeannie Cho Lee, wine pairing with Chinese cuisine can be challenging and also rewarding. On the table, many plates are brought at the same time with different flavours (soup, chicken, beef, vegetables, etc.). Each bite is different and unique. But it is also very interesting because everybody around the table will have different dining experiences.

During the Master Class, 4 vintages of Château Guiraud were tasted, and voluntarily, not the most concentrated ones: 2004, 2002, 1998 and 1996. Jeannie Cho Lee and Augustin Lacaille described the conditions, the typicity and suggested some specific Chinese cuisines with each of them. These classical and elegant vintages are easier pairing wines with Chinese cuisine from start to finish ... and not only with dessert.

Source: *drinksmediawire*