



领略葡萄酒之美 WELCOME TO THE WORLD OF WINE

身为「澳門銀河」的葡萄酒大师，李志延热心而积极地传递专业知识
*The role of Galaxy Macau's Master of Wine has Jeannie Cho Lee both
excited and eager to spread the good word*

TOP: ROY PHILIPPE / HEMIS FR; RIGHT: JEANNIE CHO LEE / ASIAN PALATE



李志延
JEANNIE CHO LEE



法国勃艮地葡萄果园的采收情形
PICKING GRAPES AT A VINEYARD
IN BURGUNDY, FRANCE

LEFT: BARRY LEWIS / IN PICTURES / CORBIS; BELOW: VICTOR FRAILE / GALAXY MACAU

近

年来葡萄酒热潮席卷亚洲，尤以中国为甚，因此李志延乘时冒起，立刻成为最为人熟知的葡萄酒鉴赏家，可说是完美时机的最佳印证。

她最近加入「澳門銀河™」的大家庭，应邀担任渡假城的葡萄酒大师。身为首位成功通过在业内地位崇高的葡萄酒大师考试的亚洲人，她对葡萄酒的专业知识广受认同，亦积极从事写作及教育，加深大众对葡萄酒的认识，因而建立起备受推崇的声誉。

「只要能亲眼目睹、亲身感受『澳門銀河』，你就能领略这是何等优秀的项目。第一次来这里就让我大开眼界，当时跟相关的工作人员倾谈，他们的态度令我深受感动。」她说：「团队的所有成员对于自己的工作都充满热诚、全心投入，而集团『傲视世界 情系亚洲』的经营哲学更叫人赞叹不已。」

「我很高兴能为『澳門銀河』设计葡萄酒相关活动，因为我可以趁这个机会，让这些亚洲餐厅的客人体验到葡萄酒与料理搭配的绝妙滋味。」

李志延经常透过各种著作探讨如何使葡萄酒成为亚洲餐膳不可或缺的一部分，也定期为《银河》杂志撰写专栏，与读者分享她对酒的看法。

她的第一本著作《Asian Palate》不仅获得Gourmand World Cookbook Award颁发世界最佳食物及葡萄酒搭配书籍，最近并赢得一座国际烹饪专业协会的奖项（International Association of Culinary Professionals Award）。

除了为「澳門銀河」挑选藏酒名单、协助筹备试酒会和美酒配佳肴的晚膳外，李志延表示将会继续传播葡萄酒的优点。

「我们的饮食文化正面临了美妙的变化，葡萄酒正在改变我们享受美食的方式及用餐的整体经验。」她说：「对于『澳門銀河』来说，这是每

李志延与银河娱乐集团副主席吕耀东先生出席群芳的试酒会
JEANNIE CHO LEE WITH GALAXY MACAU VICE CHAIRMAN
FRANCIS LUI AT A WINE TASTING IN FESTIVA RESTAURANT



CALL IT A case of perfect timing. As the wine boom hit Asia – and China in particular – over the past few years, Jeannie Cho Lee soon found herself established as the industry's most recognizable face.

And now she sees the opportunity to join the team at Galaxy Macau™ – as the resort's Master of Wine – as a natural progression for a career that has already seen Lee become the first Asian to pass the prestigious Master of Wine examination, while securing a reputation as a highly respected wine writer and educator along the way.

"Galaxy Macau is something that you have to see and experience first-hand to get the scope of what is going on and I saw that the very first time I went to visit the property and talked to the people involved," she says. "I was struck by the team and how committed and passionate they are about what they are doing; the philosophy of World Class, Asian Heart is an amazing one."

"The most exciting part about creating the wine program at Galaxy Macau is the opportunity to be involved in introducing wine to so many different Asian restaurants."

Lee has written prolifically on how wine is becoming an integral part of the Asian dining experience – and she now shares her thoughts on this topic in each edition of *Galaxy* magazine.

Her first book, *Asian Palate*, won the Gourmand World Cookbook Award for Best Food and Wine Pairing Book in the World and recently won the International Association of Culinary Professionals Award.

In developing Galaxy Macau's comprehensive master wine list, as well as helping organize wine tasting and pairing events, Lee says she will continue to spread the good word.

"We are going through an amazing period in our culinary history where wine is changing the way we enjoy our food and our entire dining experience," says Lee. "At Galaxy Macau this is an everyday reality, and we are discovering for ourselves how wine flavors impact food and how bold Asian flavors and seasonings impact wine."

"The key is to preserve our rich culinary heritage while embracing wine and respecting both the flavors of the dish as well as the wine."

While Lee has scoured the wine world in

天都会面对的例行事务，我们正在努力发掘葡萄酒对食物的影响，以及味道强烈的亚洲料理和香料与葡萄酒之间的冲击。」

「重点在于保存亚洲丰富的饮食文化，同时接受葡萄酒，并且尊重两者之间的味道差异。」

李志延在林林总总的葡萄酒世界中遍寻精致佳酿供「澳門銀河™」使用，她认为一款独特美酒最能突显亚洲料理的独特风味。

她说：「我们的目标是找到一种能与大部分亚洲料理搭配的味道，所以我们将焦点放在黑皮诺，如果想找一款口感复杂，足以与广东菜、潮州菜跟日本菜相得益彰，达到完美效果的酒，那就非黑皮诺莫属了。」

她在「澳門銀河」的使命是以葡萄酒大师以及葡萄酒爱好者的身分，跟大家分享她对葡萄酒的热爱。李志延乐意跟大家交流品酒心得，也欢迎餐厅的客人向她询问相关问题，使她与「澳門銀河」均能透过了解宾客的品味，进一步洞悉亚洲人对葡萄酒的喜好。

对她个人来说，品酒除了是一种感知体验，更包含了很多知识。「葡萄酒的世界很辽阔，必经不断学习，我们也会在学习过程中发现自己知道得太少。」她说：「譬如说，你可能以为自己熟识波尔多的一切，但品尝过一瓶当地的年份佳酿后，你会发现自己其实所知甚少。葡萄酒有很多学问，涉及各方面知识。」

「它还有一个不容忽视的特点，就是葡萄酒不适合一个人独饮。葡萄酒代表欢乐，是跟亲朋好友相聚时一起享用的醇美滋味。我们周遭的事物瞬息万变，葡萄酒却教会我们放慢脚步，享受生活，对于现代社会的人来说，这种重要的体会就是葡萄酒对文化的贡献。」

李志延也积极寻找适合亚洲饮食习惯的美酒，她留意到亚洲人用餐时，第一道菜多半是比较丰腴甘美，如烧鸭或乳猪等菜式，最后则以淀粉质较重如面食或蔬菜作结。她指出，过去葡萄酒业一向奉行西方标准，认为一顿餐宴应由味道清淡的菜式及酒类开始，再慢慢转为享受味道较丰富浓郁的料理及红酒，与亚洲人的习惯恰恰相反。

「所以我们不应该先选葡萄酒，反而应以食物为先。」她说：「我们生活在美食天堂，而且热爱享受美食。美酒搭配食物能够加强用餐经验和享受，将味觉的美感提升到另一个层次。」

李志延表示当我们达到这个层次时，就会得到难忘的体验。她说：「我希望协助大家找出让人眼前一亮的美酒。」她说：「每个人都会找到一款佳酿让他们感到惊为天入，发出『没想到葡萄酒会是如此美妙！』的赞叹。『澳門銀河』从世界各地搜罗种类如此广泛的葡萄酒，相信每位顾客都能找到符合心意的惊喜。」▲

establishing the selection available across Galaxy Macau, she believes one grape variety in particular is suited to a wide variety of Asian cuisines.

“We have had to look at what wines go with a lot of Asian cuisines and that is why we have focused on Pinot Noir,” she says. “If you are looking at one red grape variety that is extremely versatile in terms of its ability to support Cantonese as well as it supports Chiu Chow and Japanese cuisines, it is Pinot Noir.”

Lee’s role at Galaxy Macau includes sharing the passion she has as a wine expert and, of course, a wine lover. She hopes that guests will contact her with questions and that through their individual tastes, she – and the whole of Galaxy Macau – can learn more about what Asia wants from its wine.

For Lee, personally, the attraction is sensory – but it is a whole lot more besides.

“With wine, you are constantly learning and thinking ‘I don’t know enough,’” she says. “You might think you know everything about the Bordeaux region, for example, and then taste a vintage that throws that all out the window. There is just so much to learn, so many different facets.”

“And then there is the fact that one never drinks alone. Wine is convivial. It is about taking time with family and friends and enjoying the flavors. Wine teaches us to slow down – and to enjoy – which is important in a modern world where everything goes by so fast. That is what wine adds to our culture.”

Lee has also been concentrating on selecting wines to match the Asian way of planning a meal, where you might start with very rich foods such as roast duck or suckling pig and end with a starch such as noodles and plain vegetables. In the past, she says, the wine industry has followed a specifically Western rule that sees a meal go from light food (and wine), through to heavy reds – almost the exact opposite.

“It is a case of not putting the wine first, but putting the food first,” she says. “We are a region of foodies and we love to eat. Adding wine to the table can enhance our experience and enjoyment of flavors and bring it to another level.”

And when they do, says Lee, the results are unforgettable. “I want to help people find that one wine that turns on the light bulb,” she says. “Everyone has one wine that makes them say ‘I never thought wine could be like this.’ And with the range of wines at Galaxy Macau – from all over the world – I think people will find something to get excited about.” ▲



ROY PHILIPPE / HEMISER

在橡木桶培养中的波尔多葡萄酒
BORDEAUX WINE AGING IN BARRELS