

Press Release
14/11/2011

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 – Sauternes 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.

Château Guiraud 2004* is very aromatic with primary fruits such as tropical fruit, with ripe mangoes and pomelos on the finish. The wine shows great intensity and youthfulness thanks to its **backbone: the Sauvignon Blanc**.

The signature of Château Guiraud is the proportion of Sauvignon Blanc (35%) in its blend, the highest in Sauternes to bring minerality, tension and acidity. Refreshment character is crucial.

Chinese Cuisine Match: Central & South China (Hunan & Sichuan) to balance the chillis, the creamy texture and the spicy notes. Pairing intensity for intensity.

CHÂTEAU GUIRAUD

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Château Guiraud 2002* is precise, lean and elegant with great versatility. A wonderful food-friendly wine. The botrytis expression raises the acidity, the sugar level and the flavours. All these components are concentrated. This vintage shows the true expression of Château Guiraud terroir, also due to the **organic farming philosophy** implemented in the vineyard since 1996.

Chinese Cuisine Match: Fujian (Buddha jumps over the wall) & Zhejiang (beggar's chicken, vinegared fish). Layered flavours of these regions with umami taste are echoed in the 2002 Guiraud. The delicacy of many seafood based dishes pair well with the gentle sweetness of this 9 year old wine.

Château Guiraud 1998* still brings out a lot of freshness mingled with aromatic complexity and purity. A wonderful 13 year old Sauternes.

Chinese Cuisine Match: This wine can pair with many Chinese cuisines. At this point in its life, it has become a **versatile sweet wine**. Some good matches include fresh seafood from Shandong (braised sea cucumber or abalone) and dishes from Jiangsu such as lotus root stuffed with glutinous rice.

The bright acidity of **Château Guiraud 1996*** promises a great **longevity** to this wine. The purity of aromas combined with so many layers of flavours offer a multi-dimensional wine.

Chinese Cuisine Match: This wine's delicacy allows it to be paired with numerous Cantonese dishes. With its rounded sweetness, try it with roasted goose or roasted pork. Even with dim sum, the 1996 can work well. From Anhui, the imperial goose dish or mountain vegetable dishes bring out the wine's multi-dimensional flavours.

What we are always looking for are “new experiences”. One of the current discoveries was Château Guiraud 1998 and 2002 with Shanghaiese “**hairy crab**” which are in season now.

Jeannie Cho Lee suggests, *"Be adventurous and bold when pairing Chinese cuisine and wine. Let your own taste and palate be your guide."*

***All these 4 vintages of Château Guiraud are available in Château Guiraud bonded storage warehouse in Shenzhen (China)**

If you need further information about the Master Class content, tasting notes and more food and wine pairing recommendations, please do not hesitate to contact us:

- Jeannie Cho Lee – Asian Palate, 1st Asian Master of Wine - jeannie@asianpalate.com
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