



## A sweet drop for suites and first class

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Singapore Airlines will feature the premium 2009 Château Filhot, Sauternes, the first of a series of sweet white wines in its current selection of wines available to Suites and First Class passengers. With the introduction, customers can look forward to a premium label known for its great class and elegance and classified a top Deuxième Grand Cru Classé in 1855. The Sauternes originate from the French region of Bordeaux and are famed for their rich sweetness obtained by a method of late autumn, of grapes that have attained a high concentration of sugar. The wine ferments to approximately 14 days, leaving a large amount of unfermented residual sugar, which gives it its luscious sweetness.

"I have always loved Sauternes and in particular Château Filhot. The 2009 has a bright yellow-gold colour, subtle hint of oak. The palate is sweet rich and long with enough acidity for balance. A truly delicious wine" said Mr. Michael Hill, a member of Singapore Airlines' distinguished Wine Panel.

The sweet white wine is often enjoyed at the end of a meal or with dessert. Well-paired with fruit based desserts, caviar, foie gras, rillette and other similarly rich starter dishes, the Château Filhot can also be savoured slowly at any time, as one would expect. Added Singapore Airlines' Senior Vice-President Product and Services, Mr. Tan Pee Teck, "We are delighted to complement our current wine selection with the addition of this premium Sauternes, which will enhance our food and wine synergy. We hope our customers will take the opportunity to try this fascinating label when they next fly with us."

Singapore Airlines' Suites and First Class customers can also choose from an international selection of beer and liquor, including alcoholic and non-alcoholic cocktails. This is in addition to the Airline's exquisite list of Champagnes, including I Chateau and Krug Grande Cuvée, acclaimed Grand Cru Red Burgundy wines and selection of top-quality pourings from France, Germany, Australia, New Zealand and the United States, as well as Port wine from Portugal.

Singapore Airlines' wines in all classes of travel are selected by three world-renowned wine experts – Michael Hill, a first Master of Wine; Jeannie Cho Lee, the first Asian Master of Wine; and Steven Spurrier, a leading authority on wine.

**Facts Name** – 2009 Château Filhot, Sauternes

**Country of Origin** – France

**Region** – Sauternes in the Gironde Department Bordeaux region

**Grape Varieties** – 60% Semillon, 36% Sauvignon, 4% Muscadelle

**Appellation and Classification** – Deuxième Cru Classé 1855, Sauternes