

寻觅苏玳茶花香 芝路酒庄「酹蕊配」苏玳全体验

(香港, 2012年6月15日) 位於法国波尔多苏玳区的 1855 年之一等列级酒庄芝路酒庄与首位亚裔葡萄酒大师李志延女士成功共同举办首次苏玳甜酒巡迴大师班及葡萄酒晚宴。这次大型活动由香格里拉酒店集团赞助, 由芝路酒庄庄主及酿酒师蒲兰棣先生与李志延女士领航, 在香格里拉酒店集团旗下四间酒店(成都, 温州, 杭州和大连) 与一众爱酒之士踏上感官旅程。

「酹蕊配」品酒大师班把波尔多苏玳贵腐甜酒的味道和六种精心挑选的中国入膳名卉, 包括桂花, 菊花, 牡丹, 玫瑰, 金银花和茉莉花; 作出专业比较。李志延女士从一个长长的名花清单中细意筛选六款最能代表年青及经陈年後的苏玳作品的香气及味道的花卉。以 2000 年芝路酒庄甜白为例, 高比例的长相思为闻香带来金银花的微辛。2001 年芝路酒庄的作品则带悦人甜美的桂花香。如欲参考李志延女士详细的品酒笔记, 请见传媒稿末端内容。

四个城市的大师班极受欢迎, 得到业界代表及传媒踊跃参加, 每一场均完全满座。大师班上, 芝路酒庄庄主及酿酒师蒲兰棣先生带来芝路酒庄五个风格截然不同的作品, 包括 1989 年, 1998 年, 2000 年, 2001 年及 2002 年。蒲兰棣先生向参加者解析苏玳酒区的特点及酿造苏玳甜白的过程。李志延女士则分享她对於每一款芝路酒庄作品的闻香和味道的分析, 详论每一款酒的闻香中跟哪几款名花花香呼应, 让大家感受酹蕊间互相辉映的化学作用。

作为这次巡迴品酒会及葡萄酒晚宴的酒店夥伴, 香格里拉酒店集团旗下酒店的中餐总厨为晚宴精心设计六至八道菜的精美菜单, 於地道名菜中渗入中国名花贵蕊, 务求与四个不同年份的芝路酒庄作品达致臻於完美的搭配效果。名花贵蕊的香气散逸在芝路酒庄不同年份的作品, 达致「沁园苏玳梦生花, 琼酿玉露满庭芳」的境界。李志延女士表示, 1998 年的芝路酒庄苏玳甜白, 在 14 年陈年後, 已昇华为一款可以跟美食完美搭配的佳酿。1998 年芝路甜白的馥韵带干白的清爽, 本身的馥糖与甜白的结构完美混和。如欲索取每个城市的菜单, 可以直接联系我们。

拥有植物生理及基因学硕士学位的芝路酒庄庄主及酿酒师蒲兰棣先生表示: 「这次遊访中国四大名城, 每一站把芝路酒庄的苏玳甜酒跟地方名菜搭配, 带来了无与伦比的感官享受, 使我确信中餐和苏玳甜酒能完美搭配。芝路酒庄和中国各大菜系在闻香及质感间能做到相辅相承, 提昇用膳体验。旅程上我们带来了市场有售的五款芝路酒庄作品。每一款均经过 10 至 23 年陈年, 全部呈现惊人的陈年能力, 複杂性及优越的平衡感。」

李志延葡萄酒大师续说: 「这次活动前我跟几位茶艺大师一起做了一些深度讨论, 研究茶酒之间的闻香及味道的相通之处。我现在可以蛮有信心的说, 未来我们可以用茶香来诠释酒香, 为全球的葡萄酒爱好者及专共人士搭建一条新的桥樑, 拉近大家与葡萄酒的距离。经过一轮细心挑选後, 我在几款茶花中找到了与苏玳甜酒的闻香及味道中紧密的连系。这次旅程上最教我喜出望外的是参加者大都接受这个概念, 大家彷彿都能在茶花与酒香间找到似曾相识的感觉。大师班上, 看见大家点头认同及脸亮起来的表情, 教人格外快慰!」

李志延葡萄酒大师品酒笔记

2002 芝路酒庄, 苏玳, 波尔多, 法国

2002 年芝路酒庄的作品带优越的菓香和深度, 味道纯净。闻香和味道上带明显的金银花和玫瑰香。平衡感优越, 年青的芝路酒庄作品, 聚焦度高, 层次优秀, 能陈放多年的好酒。
花香: 金银花, 牡丹, 玫瑰

2001 芝路酒庄, 苏玳, 波尔多, 法国

可爱的橙黄金色。酒体丰腴的芝路酒庄出品, 出色的年份带来多层次的味道。香逸诱人, 极具深度, 馥韵惊人的悠长。层层香料, 桂花和茉莉花茶香为这款酒带来一支诱人的甜白。
花香: 桂花, 茉莉

2000 芝路酒庄, 苏玳, 波尔多, 法国

诱人闻香带乾杏脯, 牡丹和浓浓桂花香。中等浓度和馥韵使这款酒易与味道百变的菜式配搭。典型芝路酒庄的风格, 优雅中不失鲜嫩的酸度, 容易入口, 可以随时享用。混酿中用上百分之六十五的长相思, 为芝路甜白带来清新的鲜度, 及带草本香及微辛的馥韵。

花香: 牡丹, 桂花

1998 芝路酒庄, 苏玳, 波尔多, 法国

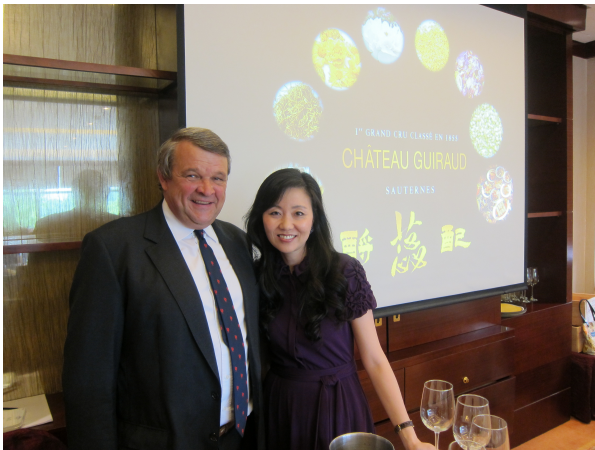
优雅轻巧的作品, 闻香带乾花和新鲜茉莉和牡丹花香。味道聚焦度高, 花香带来教人愉悦的快感, 口感上带来极纯洁的矿物香。馥韵悠长。已陈年 14 年的时间, 这款酒现在已昇华成一款可以与美食完美搭配的美酒, 能佐以肉类和海鲜菜色享用。花香带来醉人欢愉, 口感带纯正感和矿物香。

花香: 玫瑰, 牡丹, 茉莉

1989 芝路酒庄, 苏玳, 波尔多, 法国

苏玳贵腐甜白如何与花茶和入膳名卉互相呼应, 在这支已陈年 23 年的佳作中表露无遗。带菊花茶的清香, 茉莉和玫瑰的诱人香气; 层次感优越, 味道多变。毫无累赘感, 不过度浓厚。优雅的甜白, 充满朝气和鲜感, 跟许多中菜都能完美搭配。

花香: 菊花, 茉莉, 玫瑰



關於芝路酒庄







芝路酒庄最早被称作“贝勒 (Bayle) 贵族之家”曾属于 Mons de Saint Poly 家族产业。1766 年 2 月 22 日, 波尔多新教信徒大批批发商 Pierre Guiraud 皮埃尔-芝路先生以 53000 斤银的高价将它买下。1799 年 Pierre Guiraud 皮埃尔-芝路逝世, 他将这片产业传给了其子路易, 后者开始致力于使贝勒 (Bayle) 成为苏玳产区的优质酒庄。在路易的努力下, 芝路酒庄酒庄渐渐从 1793 年以来困境中走出。当 1837 年路易去世, 把贝勒传给儿子皮埃尔-阿芒时, 贝勒的市场估计价已经达到 250000 法郎。在不到 40 年的时间里, 贝勒酒庄身价翻了三番, 然而也是在这最后一任继承人手中, 芝路酒庄也就从此离开了芝路家族。八十年的岁月, 三代人的经营, 芝路成为享誉盛名的酒庄, 并于 1855 年分级中被评为一等级酒庄。

2006 年 7 月 20 日, 芝路酒庄迎来了它的新主人: 工业家 Robert Peugeot (有名的工业家, 并且是法国标志汽车公司的执行总裁), 葡萄酒庄园主 Olivier Bernard (他所经营的骑士酒庄 Domaine de Chevalier 的白葡萄酒以严苛的制作过程而出名), Stephan Von Neipperg (农学家, 葡萄酒工艺学家以及资深的品酒家, 同时经营 Canon La Gaffelière 和 Mondotte 酒庄), Xavier planty (葡萄酒工艺学家和植物生理学家, 管理了 24 年的芝路酒庄, 同时是 Carpia 酒庄的庄园主)。这四个人在一次巴黎的晚宴上的相遇奠定了这支新团队的组成。对葡萄酒, 对饮食, 对大自然, 对狩猎的热爱, 和种种他们分享的共同的生活情趣, 使他们在芝路酒庄的经营理念 and 芝路酒的品质要求上很快地达成了共识。

芝路酒庄致力连接苏玳和中国传统及文化间的关系。2011 年首次於波尔多举行中秋节盛会, 把酒庄年度收成期和传统中式节日的喜庆气氛聚在一起。芝路酒庄也是首个於香港及中国成立专业酒窖的苏玳酒庄, 力求为中国的业界人士及爱酒之士提供快捷可靠的渠道去接触顶级苏玳。

關於香格里拉酒店集团旗下四间酒店

 成都香格里拉大酒店 Shangri-La hotel CHENGDU, CHINA	<p>成都香格里拉大酒店坐落于市中心, 俯瞰著恬静怡人的锦江和风光秀丽的合江亭。5 分钟车程可达著名的春熙路步行街, 25 分钟可达双流国际机场, 前往成都周边的旅遊名胜如青城山也只需 45 分钟。绝佳的地理位置, 使酒店成为商务人士和旅遊客人的理想之选。酒店拥有 593 间豪华舒适的客房与套房, 另设有 26 间服务式公寓以满足不同宾客的需求。</p>
 温州香格里拉大酒店 Shangri-La hotel WENZHOU, CHINA	<p>温州香格里拉大酒店坐落于温州滨江商务区的中心地带, 毗邻国际会展中心, 前往温州的主要商务区及政府办公楼均十分便利, 驱车 25 分钟即可达温州永强机场。酒店拥有 409 间高雅别致的客房及套房, 从房内可眺望迷人的瓯江风光和山峦美景。酒店特设豪华阁行政楼层。宾客可在此专享贵宾廊设施以及一系列优惠及特权。酒店另备有 10 套服务式公寓为长住客人服务。</p>

 <p>杭州香格里拉饭店 Shangri-La hotel HANGZHOU, CHINA</p>	<p>杭州香格里拉饭店位于美丽的西子湖畔并坐落于世界文化遗产区域之中，是香格里拉酒店集团在中国大陆的第一家香格里拉饭店，距市中心仅 5 分钟车程，交通十分便利。饭店共有 382 间布置优雅的客房，致力于为宾客们提供舒适的独家享受。</p>
 <p>大连香格里拉大酒店 Shangri-La hotel DALIAN, CHINA</p>	<p>大连，中国第二大港口城市，处于辽东半岛前端，尽享地理优势。享誉中外的大连香格里拉大酒店，坐落市中心绝佳位置，离机场仅 20 分钟车程，市内另有多条火车线通往中国东北及各地的主要城市，四通八达，快捷方便。酒店拥有 563 间客房，包括 33 间优雅豪华的套房。房内可饱览繁华市景或迷人港湾景致。</p>

关于李志延葡萄酒大师



被誉为亚洲葡萄酒界超卓权威之一，李志延为全球首位获得伦敦 Institute of Masters of Wine 所颁发「葡萄酒大师 (Master of Wine)」殊荣的亚洲人。李氏定期为著名葡萄酒杂志英国《品醇客》(《Decanter》)，美国《Wine Spectator》(《葡萄酒观察家》)及法国《Revue du Vin》撰文，并每周为香港《南华早报》，中国《中国经营报》及每月为台湾《品醇客》及韩国《Noblesse》撰写专栏。今年，李氏被邀担任 2011 品醇客亚洲葡萄酒大赛 (Decanter Asia Wine Awards) 联合主席评审。

李志延被认定为拥有独到灼见的作家、葡萄酒评家、评审及讲者。李志延现为星加坡航空公司及澳门银河综合渡假城的品酒顾问。她与 Berry Bros & Rudd 共同创建了香港优质葡萄酒学校。李志延拥有法国蓝带餐饮学院 (Cordon Bleu) 的 Certificat de Cuisine 专业资格、日本清酒匠研究所 (SSI) 的日本清酒品酒师专业认证、英国葡萄酒与烈酒教育信托基金会 (WSET) 及美国葡萄酒导师协会 (Society of Wine Educators) 颁发的国际认可葡萄酒导师资格，并于 2009 年获颁发世界著名的「Vitality 国际大奖」，以表扬她对葡萄酒业的贡献。

如欲查询有关配搭葡萄酒大师班及葡萄酒搭配晚宴的详情，请联络：

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Discovering Chinese Tea Flowers in Sauternes - A Sensory Journey with Château Guiraud

(Hong Kong, 15th June, 2012) - Château Guiraud, a Premier Grand Cru Classé en 1855 from Sauternes, successfully launched the first-ever masterclass and wine dinner series with Jeannie Cho Lee, the first Asian Master of Wine. Co-sponsored by the Shangri-la group of properties in China, owner and winemaker, Xavier Planty, and Jeannie toured four Shangri-la group properties last week in the following cities: Chengdu, Wenzhou, Hangzhou and Dalian.

This special event comprised of a masterclass which explored the flavours found in Sauternes along with six carefully selected Chinese tea flowers and edible flowers, including osmanthus, dried chrysanthemum, dried peony, honeysuckle, dried rose buds and white jasmine flowers. According to Jeannie Cho Lee MW, who chose these flowers from a long list of potential flowers, these six flowers represent the most commonly found aromatics in both young and mature Sauternes. Vintages such as 2000 Château Guiraud reveal the spicy notes of honeysuckle which reflect the large Sauvignon Blanc content while vintages such as 2001 are strongly reminiscent of osmanthus. Detailed wine notes from Jeannie Cho Lee MW can be found at the end of this press release.

The masterclasses in the four cities was overbooked to an enthusiastic audience consisting of trade and media. During the masterclass, the six flowers were available for nosing alongside five very different vintages of Château Guiraud: 1989, 1998, 2000, 2001 and 2002. Mr. Xavier Planty introduced the Sauternes region and led the audience through the Sauternes making process from the vineyard to the cellar. Jeannie Cho Lee MW explained in detail the aroma of different vintages from Château Guiraud and how each corresponds with a different combination of tea flowers.

The six to eight course wine dinners in each city paired signature local dishes with four different vintages of Château Guiraud. The experienced chefs from the Shangri-la hotels created special menus that not only paired the dishes with Sauternes but also incorporated many of the edible tea flowers into the dishes.

The wonderful aromatics of the edible flowers interacted beautifully with the different vintages of Sauternes. Jeannie pointed out that the 1998 Château Guiraud had become a food wine after 14 years of age -- the wine tasted almost dry with the sweetness beautifully integrated into the wine. Menus for each city can be obtained upon request.

According to Xavier Planty of Château Guiraud, who holds a Master of Physiology and Biology for Plants – Geneticist, “This tour has confirmed my belief on how the exceptional sensory expressions from Château Guiraud can pair perfectly with signature local Chinese dishes from Chengdu, Hangzhou, Wenzhou and Dalian. The interplay of aroma and texture between Sauternes and Chinese food has proven to refine, complement and enhance the whole dining experience. During the tour, we have shown our wines, all available on the market, from a broad range of 10–23 years of age, all of which demonstrates amazing longevity and the wine's inherent complexity and balance.

Jeannie Cho Lee MW added, "With all the research conducted prior to the tour and learning from several Tea Masters, I was fairly confident that the world of tea aromas would be able to provide a connection, a concrete bridge from which wine enthusiasts and professionals can cross to become closer to wine. After examining a large range of tea flowers, it was clear to me that Sauternes and these tea flowers have a very close connection. What impressed me most was how well received it was and how well people related to the concept. During the masterclass, I saw many nodding heads when I referred to the tea flowers and many faces lit up when they nosed the wine -- those were the most gratifying moments of this tour."

2002 Château Guiraud, Sauternes, Bordeaux, France

The 2002 Guiraud has nice depth of fruit with great purity of flavours. On the palate and the nose, there are distinctive notes of honeysuckle, peony and roses. A balanced, elegant, young Guiraud with great focus and layers of flavours, this vintage will keep for a long time.

Flower Aromas: Honeysuckle, Peony, Rose

2001 Château Guiraud, Sauternes, Bordeaux, France

Lovely colour of deep amber gold. This is a rich, full-bodied Guiraud – a great vintage with complex layers of flavours. At first very floral, with notes of osmanthus, then in the finish jasmine and tea leaf aromas along with a

layer of spices. Very aromatic with depth and amazing length. The layers of flavours all delivered with delicacy contribute to an alluring and powerful wine.

Flower Aromas: Osmanthus, Jasmine

2000 Château Guiraud, Sauternes, Bordeaux, France

The 2000 has a very pretty, attractive nose of honeysuckle and intense sweet osmanthus flowers. This is not a big wine but rather a medium weight lean and refreshing sweet wine. The intensity is moderate and the sweetness balanced, making it easy to pair with savoury or spicy dishes. A large proportion of Sauvignon Blanc (65%) in this blend contributes to the freshness and spicy, herbal finish. Wonderful to drink and enjoy now.

Flower Aromas: Peony, Osmanthus

1998 Château Guiraud, Sauternes, Bordeaux, France

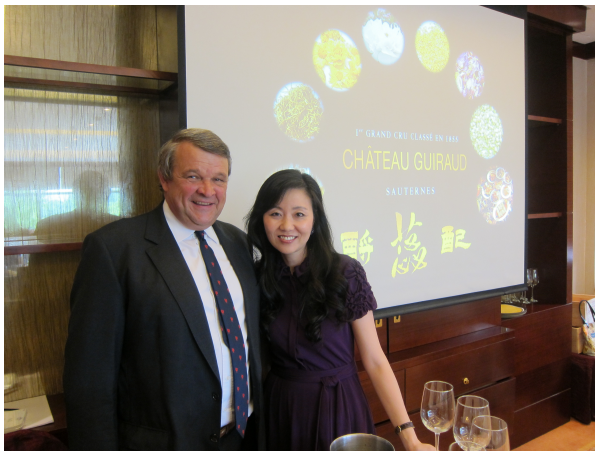
Elegant, delicate with dried flowers on the nose with hints of jasmine flowers, roses and peony flowers. This is a very versatile wine with savoury notes and well integrated sweetness. At 14 years of age, the wine is now able to enjoy with an array of dishes, from delicate seafood to poultry. The flavours are focused with lifted flavours. The flowers offer perfumed pleasure and on the palate, the wine exhibits great purity and minerality. Very long finish.

Flower Aromas: Rose, Peony, Jasmine

1989 Château Guiraud, Sauternes, Bordeaux, France

Great example of how aged Sauternes relates to Chinese flower tea and edible flowers. There are hints of chrysanthemum, jasmine and roses here with wonderful depth and layers of flavours. Despite its incredible depth, there is no heaviness or excessive concentration – the wine is elegant, refreshing and perfect to be paired with many different Chinese dishes.

Flower Aromas: Chrysanthemum, Jasmine, Rose



About Château Guiraud



Château Guiraud was once known as the "Noble House of Bayle" when it belonged to the Mons Saint-Poly family. A notarial deed dated 22 February 1766 reveals that Pierre Guiraud, a Bordeaux merchant of Protestant faith, bought it for 53,000 livres. On his death in 1799 his son Louis succeeded him. It was under Louis Guiraud that the estate was saved from a severe devaluation which had begun in 1793, becoming a famous château well known for its wine. On his death in 1837, his son Pierre-Aman inherited a well-established property, with a value estimated at 250,000 livres. Within 80 years and three generations, various families succeeded each other as owners of the estate. The legend was born in 1855 when Château Guiraud became a Premier Grand Cru de Sauternes.

During a dinner in early 2006, Robert Peugeot, an industrialist, and three wine makers, Olivier Bernard of Domaine de Chevalier, Stephan Von Neipperg of Château Canon La Gaffelière and Xavier Planty, the estate's director, decided to buy Guiraud. They signed a purchase contract on 20 July 2006 thereby uniting their shared passion for wine, gastronomy, nature and hunting.

Château Guiraud has worked towards bridging the heritage of Sauternes with Chinese traditions and culture. The launch of the inaugural Mid-Autumn Festival in Bordeaux in 2011 combines the celebration of a traditional Chinese festival with the annual grape harvest in France. Château Guiraud is the first Sauternes estate to establish a professional cellar in Hong Kong and China in 2011, aiming to provide ease of access to quality Sauternes with perfect provenance for Chinese trade and wine lovers.

About participating Shangri-la properties



Situated in the city centre of Chengdu, Shangri-la Hotel, Chengdu boasts spectacular views of the Jinjiang River, overlooking the beautiful Hejiang Pavilion with garden landscape. The hotel consists of 593 luxurious guestrooms and suites, with a minimum room size of 42 square metres. There are 26 serviced apartments to cater to the different needs of our guests.



Located in the heart of Wenzhou's new development area, the Shangri-la Hotel, Wenzhou is adjacent to the International Convention and Exhibition Centre and offers easy access to city's leading business and government offices. The hotel features 409 elegantly-appointed guestrooms and suites, all with spectacular river or mountain views.


杭州香格里拉飯店
Shangri-La hotel
HANGZHOU, CHINA

Shangri-La Hotel, Hangzhou is located along the shore of West Lake and set amongst the beautiful scenery of a UNESCO World Heritage site, and it is the first Shangri-La Hotel in mainland China. The hotel has convenient transportation conditions, and there is only 5 minutes drive from downtown. It features 382 beautifully appointed guestrooms and suites, which dedicates to provide guests with a comfortable enjoyment.


大連香格里拉大酒店
Shangri-La hotel
DALIAN, CHINA

Dalian, the second largest port in China, is beautifully located at the frontier of Liaodong Peninsula. The deluxe Shangri-la Hotel, Dalian, is ideally located at the city centre. The hotel has 563 rooms including 33 suites which come with elegant interiors. Room views are either facing the bustling city or the magnificent seaport.

About Jeannie Cho Lee MW



Jeannie Cho Lee is the first Asian Master of Wine, an award-winning author and one of the world's foremost wine experts. She is a Contributing Editor for *Decanter Magazine* (UK), Co-Chair of Decanter Asia Wine Awards and is a columnist for the *South China Morning Post*, *China Business News*, *Noblesse* and *Decanter Taiwan*. For nearly two decades, Jeannie has been a regular contributor to notable wine publications around the world, including *Wine Spectator*, *Wine Business International*, *The World of Fine Wine* and *Revue du Vin*.

Jeannie is a much sought-after wine consultant, speaker, judge and educator. She is currently a Wine Consultant for Galaxy Macau, responsible for the master wine list of nearly 50 F&B outlets, as well as for Singapore Airlines, involved in selecting all the wines served on all routes. Recognized for her contributions to the wine industry, Jeannie won the Vinality Award in 2009. She is 26th on Decanter's Power List 2011, a biennial who's who of the most influential personalities in the wine's world.

To find out more about A Sensory Journey with Château Guiraud, please contact:

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