

Sauternes Moon Cakes Launch in Hong Kong

(Hong Kong, 16 August, 2012) - Add an unconventional twist to your Mid-Autumn Festival gourmet experience this year with Sauternes Moon Cakes paired with a glass of Sauternes. Mini Custard Sauternes Moon Cakes, created by Jeannie Cho Lee MW and Kowloon Shangri-la Hotel Hong Kong, are now on sale!

This unique creation brings out the wonderful flavours of Sauternes and incorporates it into an extremely refined custard filling, creating a modern twist to a traditional moon cake recipe. The 2009 Petit Guiraud from Château Guiraud replaces the simple sugar in traditional moon cakes to add flavour complexity, freshness and aromatic depth. In this modern version of the moon cake, the crust is flakey and delicate allowing the entire moon cake experience to pair beautifully with a glass of Sauternes.

This unique Sauternes moon cake represents the merging of two different cultures that are coming together more and more frequently around a dining table -- Chinese cuisine and the finest wines of Europe. Traditional moon cakes are given a new twist, with the addition of one of the most prestigious sweet white wines of Bordeaux -- Château Guiraud.

By using Sauternes rather than sugar in the recipe, these moon cakes acquire the floral and honeyed flavours of Bordeaux' classic sweet wine without being too sweet. The Sauternes moon cakes were created with the thought of a perfect union -- a chilled glass of Château Guiraud enhancing the appreciation of the moon cake's soft, light crust and the flavours of honey, osmanthus and dried apricots echoing back and forth from the glass to the custard filling.

The Mini Custard Sauternes Moon Cakes mark the pioneering collaboration between the first Asian Master of Wine, Jeannie Cho Lee, Château Guiraud and Michelin two-star Shang Palace at Kowloon Shangri-La Hotel Hong Kong. They are the perfect gifts and festive delicacies for wine connoisseurs who are interested in a new gourmet experience. Food lovers will also appreciate the delicacy and refined flavours in this moon cake, with Sauternes or on its own.

Jeannie has spent the past six years exploring and writing about this juncture where Asian cuisine and wine meet and she is thrilled to be seeing some of her pairing concepts turn into reality. Jeannie says, "It has been a pleasure working with the talented team of chefs at the Kowloon Shangri-la Hotel. They did a wonderful job executing my concept of creating Sauternes moon cakes that can pair beautifully with a chilled glass of Sauternes. I had many trials tasting the moon cakes with different vintages of Chateau Guiraud and it was clear that the moon cakes worked with a wide range of vintages from as young as 2009 and even 1989. A glass of Sauternes enhances the appreciation of the moon cake's soft, light crust and the flavours of honey, osmanthus and dried apricots echo back and forth from the glass to the custard filling."

Chef Mok Kit Keung, executive Chinese chef of the hotel, added "It's another attempt to write a new chapter in the Mid-Autumn Festival traditions. We are happy to incorporate Sauternes wine into our custard moon cakes, and, hopefully, not only will this crossover bring a new experience to our guests but it will also lay a solid foundation for future development with Ms Lee and Château Guiraud."



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 for Chinese trade and wine lovers.

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 Vinitaly 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.

About Kowloon Shangri-La, Hong Kong



Kowloon Shangri-La, Hong Kong is conveniently located in the heart of the shopping, entertainment and commercial district of Tsim Sha Tsui East, and overlooks the world famous Victoria Harbour. The hotel is just minutes from the Airport Express Station, Mass Transit Railway, East Rail to the mainland China border and the Star Ferry.

The hotel has 688 of the city's largest and most elegantly appointed guestrooms and suites. Decorated with contemporary art, marble bathrooms, soothing earth-tone fabrics and sleek furnishings, all rooms have floor-to-ceiling bay windows featuring sweeping views of world famous Victoria Harbour or the Hong Kong city skyline and the stunning lights of the city.



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香港首次推出蘇玳月餅

(香港, 2012年8月16日) – 為今年的中秋節增添新意, 首位亞裔「葡萄酒大師」李志延女士、九龍香格里拉大酒店米芝蓮二星評級香宮中菜廳和 1855 之一級莊芝路酒莊 (Château Guiraud) 攜手合作, 創製出全新及獨家的迷你蘇玳甜酒奶皇月餅。迷你蘇玳甜酒奶皇月餅用上上乘的法國波爾多蘇玳 (Sauternes) 酒區貴腐甜白及傳統中秋月餅為食材, 為傳統月餅增添甜美的葡萄酒香。

原料用上來自法國波爾多蘇玳酒區列級酒莊芝路酒莊的 2009 年副牌酒「Petit Guiraud」, 代替月餅常用的食用糖, 為月餅增添蘇玳貴腐甜白酒複雜的香氣及優雅的甜度。鬆軟的外層和細緻的甜酒奶皇餡料, 配上一杯來自同一酒莊的蘇玳甜酒, 營造一次華麗完美的酒食搭配新體驗。

創新的蘇玳甜酒奶皇月餅薈萃了中式傳統美食和法國佳釀兩大文化產物, 把中國的傳統餅食搭上芝路酒莊的貴腐甜白酒, 為中秋佳節增添新意。利用法國蘇玳貴腐甜白酒取代月餅中常用的食用糖, 令月餅增添波爾多貴腐甜白酒經典的花香, 同時做到甜而不膩的效果。配上一杯輕微冰鎮的芝路酒庄的美酒, 更能突顯迷你蘇玳甜酒奶皇月餅鬆軟的外層及奶皇內餡中桂花、蜜糖和干杏脯的味道, 酒食兩者間交響不斷、互相輝映。

迷你蘇玳甜酒奶皇月餅由國際知名、首位亞裔「葡萄酒大師」李志延女士、1855 之一級莊芝路酒莊和九龍香格里拉大酒店米芝蓮二星中菜廳香宮的首次合作創製。迷你蘇玳甜酒奶皇月餅是熱愛葡萄酒和美食的朋友在中秋時節的送禮的佳品。葡萄酒愛好者能從中體驗全新的酒食搭配。美食家們可以體驗把月餅搭配美酒及單獨享用的過程中, 色香味之間的化學作用。李氏花了六年時間探索及撰寫有關亞洲美食與葡萄酒的搭配, 是次合作把她的配搭意念化為現實, 她感到格外興奮。

李氏表示: 「今次很高興能與香宮中菜廳的團隊合作, 他們把我的搭配概念帶來了一次完美演繹。蘇玳甜酒月餅的創作來自完美和諧的概念 – 一杯輕微冰鎮的芝路酒庄貴腐甜白酒中蜜糖、桂花及杏脯乾百變的味道與月餅鬆軟的外層和富帶花香的奶黃餡料相得益彰; 我在試食過程中把月餅搭配不同年份的芝路酒庄貴腐甜白酒, 發現由年輕的 2009 年份到陳年了 23 載的 1989 年芝路甜酒都能配上。」

中菜總廚莫傑強師傅表示: 「我們很高興於奶黃月餅系列中加入蘇玳甜酒口味, 希望為中秋佳節傳統寫下新一章之餘, 為饗客帶來嶄新體驗, 並為將來與李女士及芝路酒庄再度合作奠下穩固基礎。」



關於芝路酒庄



芝路酒庄最早被稱作“貝勒 (Bayle) 貴族之家”曾屬於 Mons de Saint Poly 家族產業。1766 年 2 月 22 日, 波爾多新教信徒大批發商 Pierre Guiraud 皮埃爾-芝路先生以 53000 斤銀的高價將它買下。1799 年 Pierre Guiraud 皮埃爾-芝路逝世, 他將這片產業傳給了其子路易, 后者開始致力於使貝勒 (Bayle) 成為蘇玳產區的優質酒庄。在路易的努力下, 芝路酒庄酒庄漸漸從 1793 年以來困境中走出。當 1837 年路易去世, 把貝勒傳給兒子皮埃爾-阿芒時, 貝勒的市場估計價已經達到 250000 法郎。在不到 40 年的時間裡, 貝勒酒區身價翻了三番, 然而也是在這最后一任繼承人手中, 芝路酒庄也就從此離開了芝路家族。八十年的歲月, 三代人的經營, 芝路成為享譽盛名的酒庄, 並於 1855 年分級中被評為一等列級酒庄。

2006 年 7 月 20 日, 芝路酒庄迎來了它的新主人: 工業家 Robert Peugeot (有名的工業家, 並且是法國標志汽車公司的執行總裁), 葡萄酒庄園主 Olivier Bernard (他所經營的騎士酒庄 Domaine de Chevalier 的白葡萄酒以嚴苛的制作過程而出名), Stephan Von Neipperg (農學家, 葡萄酒工藝學家以及資深的品酒家, 同時經營 Canon La Gaffelière 和 Mondotte 酒庄), Xavier planty (葡萄酒工藝學家和植物生理學家, 管理了 24 年的芝路酒庄, 同時是 Carpia 酒庄的庄園主)。這四個人在一次巴黎的晚宴上的相遇奠定了這支新團隊的組成。對葡萄酒, 對飲食, 對大自然, 對狩獵的熱愛, 和種種他們分享的共同的生活情趣, 使他們在芝路酒庄的經營理念和芝路酒的品質要求上很快地達成了共識。

芝路酒庄致力連接蘇玳和中國傳統及文化間的關係。2011 年首次於波爾多舉行中秋節盛會, 把酒庄年



度收成期和傳統中式節日的喜慶氣氛聚在一起。芝路酒庄也是首個於香港及中國成立專業酒窖的蘇玳酒庄，力求為中國的業界人士及愛酒之士提供快捷可靠的渠道去接觸頂級蘇玳。

關於李志延葡萄酒大師



被譽為亞洲葡萄酒界超卓權威之一，李志延為全球首位獲得倫敦 Institute of Masters of Wine 所頒發「葡萄酒大師 (Master of Wine)」殊榮的亞洲人。李氏定期為著名葡萄酒雜誌英國《品醇客》(《Decanter》)，美國《Wine Spectator》(《葡萄酒觀察家》)及法國《Revue du Vin》撰文，並每周為香港《南華早報》，中國《中國經營報》及每月為台灣《品醇客》及韓國《Noblesse》撰寫專欄。今年，李氏被邀擔任 2011 品醇客亞洲葡萄酒大賽 (Decanter Asia Wine Awards) 聯合主席評審。

李志延被認為擁有獨到灼見的作家、葡萄酒評家、評審及講者。李志延現為星加坡航空公司及澳門銀河綜合渡假城的品酒顧問。她與 Berry Bros & Rudd 共同創建了香港優質葡萄酒學校。李志延擁有法國藍帶餐飲學院(Cordon Bleu)的 Certificat de Cuisine 專業資格、日本清酒匠研究所(SSJ)的日本清酒品酒師專業認證、英國葡萄酒與烈酒教育信托基金會(WSET)及美國葡萄酒導師協會 (Society of Wine Educators) 頒發的國際認可葡萄酒導師資格，並於 2009 年獲頒發世界著名的「Vinality 國際大獎」，以表揚她對葡萄酒業的貢獻。

關於香港九龍香格里拉大酒店



香港九龍香格里拉大酒店位置優越，地處尖沙咀東部購物、娛樂和商業區中心，俯瞰舉世聞名的維多利亞港。由酒店前往機場快線車站、港鐵站、東鐵線往羅湖及天星碼頭僅需數分鐘。

酒店擁有 688 間全港面積最大、裝修最典雅的客房和套房。客房內以現代藝術品裝飾，室內擁有大理石鑲嵌的浴室、舒適的大地色織品、高檔傢具、落地景觀飄窗，維多利亞港灣或香港城市景色及燈火炊燦的夜景一覽無遺。

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