

# Know your *Bordeaux*

Renowned wine critic James Suckling is coming to Happy Valley Clubhouse to lead a wine tasting in Bordeaux wines, with a wine dinner to follow. It will be an enlightening evening for oenophile Members, says **Victoria Burrows**



France's Bordeaux region is famous for producing some of the world's most prestigious wines. Revered wine-makers such as Château Pétrus, Château Lafite-Rothschild and Château Margaux, as well as many other fine boutique wineries, have cultivated wine in Bordeaux for hundreds of years. For internationally acclaimed wine critic James Suckling, what makes the best Bordeaux wines truly great is not only that they are balanced, fresh and harmonious, but that they pass the test of time.

"The best wines of Bordeaux have a wonderful ability to give pleasure in both youth and age. They have an amazing ability to improve with age, which gives them great pedigree," he says. "Few other wines around the world have such a vast history of vintages in which many are still drinking well and available in the market. A person can still buy most of the great vintages of the last century including 1995, 1990, 1989, 1982, 1961, 1959 and so on, and they are delicious."

And what better place to learn about the wines of this celebrated region than Hong Kong, the "most vibrant wine market in the world", according to Suckling. "You can find just about everything in wine here. And if you can't find it, you can import it yourself and pay no taxes – it's *the* developing wine market."

Members can find out firsthand how and why Bordeaux is great at one of this year's most exciting oenological events, a wine tasting and wine dinner at the Happy Valley Clubhouse on May 28. Suckling will lead guests through tasting eight Bordeaux wines, providing commentary on each one.



Wine Tasting With James Suckling  
James Suckling品酒會  
May 28, 6pm  
Registration opens May 9  
Chater Room  
Happy Valley Clubhouse  
跑馬地會所青雲閣  
Tel: 2966 1290

Wine Dinner With James Suckling  
James Suckling美酒晚宴  
May 28, 8pm  
Registration opens May 9  
Derby Restaurant  
Happy Valley Clubhouse  
跑馬地會所打吡餐廳  
Tel: 2966 1310

“I will explain my tasting technique for young and old Bordeaux that I have been using for the last 27 years of my career as a wine critic ...”

– James Suckling



“I will explain my tasting technique for young and old Bordeaux that I have been using for the last 27 years of my career as a wine critic,” says Suckling, who estimates he has tasted 50,000 Bordeaux wines. “I developed those techniques tasting with the masters of Bordeaux in the early 1980s and continued to hone them every year. I spend at least six weeks a year tasting in Bordeaux.”

The wines to be tasted include the 2005 vintage of Château Cos d'Estournel, Château Ducru-Beaucaillou, Château Léoville Barton, Château Lynch-Bages, Château Montrose, Château Palmer, Château Pontet-Canet and Château Rauzan Ségla.

Suckling will also be available to comment on the global wine

market and the interesting wines now coming out of countries such as Slovenia, Croatia, Canada and Israel, and the Mainland's rapidly increasing production of wine.

“I have hope for China, but I think that grape growers have to reduce their crop levels and wine-makers need to be more serious about their wine-making,” he says.

Imports of wine into the Mainland have also risen dramatically, but Suckling says that as the top of the market is focused on a handful of wines, these have increased dramatically in price. Otherwise, a lot of wine shipped to China is inexpensive and poor quality.

“I am interested to watch how the premium wine market will develop for

China. That's what is important,” he says.

After the wine tasting, guests can enjoy a wine dinner with different vintages of the nine chateaux paired with a carefully crafted menu by Chef Eyck Zimmer and his culinary team. By serving different vintages, guests will get a sense of how a chateau's style develops over the years.

Wines served at the dinner will include Château Cos d'Estournel 1990, Château Ducru-Beaucaillou 2003, Château Léoville Barton 1990, Château Lynch-Bages 1984 and 1989, Château Montrose 2003, Château Palmer 1996, Château Pontet-Canet 2003, Château Rauzan Ségla 2000. Some of the wines will be available for purchase.



## 解構波爾多名酒奧秘

著名酒評家James Suckling即將蒞臨跑馬地會所，主持波爾多葡萄酒的品酒會，之後更將主持美酒晚宴。對愛好葡萄酒的會員來說，這將會是一引人入勝的晚上。

法國著名的波爾多酒區，釀製不少世界馳名的葡萄佳釀。除了備受舉世尊崇的Château Pétrus、Château Lafite-Rothschild和Château Margaux之外，還有很多優質而專業的酒莊，數百年來為波爾多酒區的葡萄酒作出貢獻。對國際酒評家James Suckling而言，波爾多優質葡萄酒的美妙之處，不單是在於給予飲用者平衡、飽滿以及和諧的感覺，更在於這些酒都經歷得起時間的考驗。

「波爾多的名釀，奇特而吸引人的地方，是不管新酒或陳熟後，都讓人有愉悅的感受。這些酒隨著時間而越趨優質，令它們有機會成為名門世系。」他說：「其他的葡萄酒，很少可以有擁有這樣悠長的年份歷史，又適合馬上品嚐享用，而市場上仍可以購買得到。現時，我們仍然可以搜購到上世紀的珍品，包括：1995、1990、1989、1982、1961及1959年等，這些酒都非常芬芳可口。」

要了解這個著名酒區的葡萄酒，沒有比香港更好的地方了。Suckling表示，香港是「世界上最活躍的葡萄酒市場」。「任何品牌的葡萄酒，都可以在這裡找到。假如找不到的話，可以進口，而且還是免稅的，而這點正是葡萄酒市場發展的必要條件。」

跑馬地會所將於5月28日舉行品酒會和美酒晚宴，會員可以於這最令人興奮期待的盛會裡，掌握到波爾多葡萄酒成功的奧秘。Suckling將和賓客一起品嚐八款波爾多名酒，同時對每一款作出評述。

「我樂意與會員分享從事酒評27年來一直沿用，針對新舊波爾多葡萄酒的品酒技巧。」據Suckling估計，他曾經品試過五萬瓶波爾多葡萄酒：「早於八十年代，我便與一眾波爾多名師一起品酒，從而發展出自己的一套品試技巧，而且每年都還在不斷的將之調整改善。每一年，我會花最少六個星期的時間，到波爾多去品酒。」

宴會上將會供會員品試的葡萄酒包括：來自Château Cos d'Estournel、Château Ducru-Beaucaillou、Château Léoville Barton、Château Lynch-Bages、Château Montrose、Château Palmer、Château Pontet-Canet和Château Rauzan Ségla的2005年出品。

Suckling還會講評全球葡萄酒市場，談談有些什麼值得一試的葡萄酒，例如來自斯洛文尼亞、克羅地亞、加拿大和以色列等地的製品，還有發展迅速的中國

葡萄酒業。

他說：「我對中國是抱有期望的，不過希望葡萄種植者能夠減低產量，而釀製者必須以更嚴謹的態度來釀製葡萄酒。」

中國進口的葡萄酒正以驚人的速度增長，但Suckling表示，市場的最優秀的酒的種類卻非常有限，令到價格也以驚人的速度增長。另外，許多運抵中國的葡萄酒，都是低價而質量甚差的貨式。他補充道：「我關注的是中國高價葡萄酒市場的發展，那是至為重要的指標。」

在品酒會之後，賓客在美酒晚宴中可以品嚐到九款美酒，並配以菜式主廚司馬垣和他的廚師團隊所細心烹調的美味菜餚，相得益彰。透過品嚐不同的佳釀，會員可以了解各酒莊的釀酒風格。

宴會中供應的葡萄酒將包括：Château Cos d'Estournel 1990、Château Ducru-Beaucaillou 2003、Château Léoville Barton 1990、Château Lynch-Bages 1984及1989、Château Montrose 2003、Château Palmer 1996、Château Pontet-Canet 2003及Château Rauzan Ségla 2000。部份美酒更可供會員選購。

