

# WINE • LUXE 酒派

Jan 2013 A Magazine for Wine & Luxury Life

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Ladies in the  
Pink Fine Dress

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迷人女士

**Best Sommelier**

Greater China 2012 Competition

-Exclusive Interview with the Top-Three

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2012

酒派  
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# MAN OF THE YEAR

年度風雲人物

**James Suckling**

FREE





2012

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# MAN OF THE YEAR

## JAMES SUCKLING

On Italian Wines

WINE.Luxe 2012年度人物

大師論意大利





So here we are, 2013, surviving the apocalypse. There were many happenings in 2012 in Hong Kong as well as in the international wine industry, including Vinexpo in May, and HK International Wine & Spirit Fair in November. In the middle of 2012, Bordeaux 2009, which had been rated by Robert Parker as a “Best in Decades,” was finally released; have you tasted it yet? WINE.Luxe decided to choose a “Man of the Year” to round off 2012. After long discussions among editors, we selected James Suckling, a rising star in the world of wine critics, as our Man of the Year.

### 30 Years in the Wine Industry

At the end of the 1970s, James Suckling was just a newspaper reporter who had never been engaged in the wine industry. International wine magazine “Wine Spectator” was still a small publication with a circulation of 800 at that time, yet James was destined to meet with it. Influenced by his father, James Suckling has long been interested in wine; when “Wine Spectator” was recruiting copywriters, destiny brought these “perfect partners” together. After James Suckling joined the magazine, the sales and readership of “Wine Spectator” increased dramatically, and he moved to the headquarters in San Francisco in 1981. For the next few years, James started visiting top wineries in France and Italy, and he followed wine expert Alexis Lichine to blind taste Bordeaux wines. In 1985, James Suckling was assigned to the “Wine Spectator” in Europe and mainly responsible for Bordeaux, Italian, Port wines and cigar.

James Suckling quitted “Wine Spectator” in 2010 for individual development. In October, James created the website JamesSuckling.com to promote fine wines and events from all over the world; other content of the website includes a blog and tasting videos. James has emphasized the Asian market recently, especially the wine industry in Hong Kong. Last year, James visited Hong Kong to attend events for a number of times. In December, James also organized “Great Wines of Italy” and led premium wineries in Italy to meet up with the experts in the wine market of Asia.

### James Suckling’s Great Wines of Italy

“Great Wines of Italy” was held from December 4 to 5 at the Shangri-La. With 90 prestigious wineries from Italy and over 300 fine wines, the event attracted more than 1,000 visitors from China, Taiwan, Korean and Singapore.

James Suckling said Italian wines will become the next star following French; he explained, “Wine tasting trend is like fashion, now that Prada is in style, next year may probably be the world of Gucci...” Don’t take it as a joke; it turns out James has a different understanding on the wine market of Asia. “While French wines are different from those from Italy, wine connoisseurs in Europe and the United States are different from those from Asia as well. James elaborated, “French wines are known for age, and a bottle of Bordeaux wine may only be tasteful after aging 10 or 20 years. Wine connoisseurs in Europe and the United States are mainly collectors and they are willing to consume the wine until it has been stored for a certain period of time; those from Asia tend to consume the wine directly right after buying it, without the patience to wait for the aging. As a result, Italian wines are their ideal options. Italian wines stand out with its taste of dryness and tannin; basically they don’t need to be stored to show their balanced aromas and flavors.

Some said a country’s cooking style governs its wine characteristics, and actually this is also why Italian wines are popular in Asia. “Italian and Chinese cuisines are very much alike.” James said, “Noodles is the major type of food for both Chinese and Italian people, which makes Italian wines a perfect choice to be paired with Chinese cuisine.”

As a superstar in the world of wine critics, James Suckling not only stays active in the wine industry in Europe and the United States, but he also introduces new wines to the Asian market and influentially acts as a cooperation channel for the wine markets of the East and the West. He is no doubt the one, our WINE.Luxe Man of the Year 2012.

轉眼間我們成功跨過末日來到2013年。回顧2012年香法乃至國際酒壇發生的事可真不少，5月份的Vinexpo、11月的HK International Wine & Spirit Fair想必令大家仍覺意猶未盡。在2012年中，被Robert Parker譽為世紀年份的Bordeaux 2009也終於千呼萬喚始出來，大家又嚐過沒有？WINE.Luxe決定選出一位年度酒界風雲人物，為2012年劃上一個圓滿句號。經過編輯們連日具火藥味的爭論，我們終於決定國際酒評界的新星—James Suckling成為我們的年度人物。

### 縱橫酒圈30年

1970年代末，未踏進酒圈以前的James Suckling其實只是一位報館小記者。國際的葡萄酒雜誌《Wine Spectator》在當時也僅僅是發行量只有800本的小型刊物，然而命運卻偏偏注定這位小記者會遇上這本小雜誌。James Suckling在家父的耳濡目染下一早對葡萄酒有濃厚的興趣，適逢《Wine Spectator》也登廣告招聘撰稿人，於是命運就撮合了這對「新人」。James Suckling加盟雜誌後，《Wine Spectator》的銷量及讀者人數也大幅上升，並在1981年與雜誌一起遷往三藩市總部。往後幾年，James開始拜訪法國、意大利的頂尖酒莊，並且隨法國葡萄酒大師Alexis Lichine一起蒙瓶品嚐波爾多佳釀。1985年，James Suckling被派往歐洲主管《Wine Spectator》分社，主力評鑑波爾多、意大利、砵酒佳釀與雪茄。

2010年，James Suckling毅然急流勇退離開《Wine Spectator》作個人發展。2010年10月，James創辦網站—JamesSuckling.com，主力推廣各國優質葡萄酒和酒壇盛事，網誌、Tasting Video都是網站的主要內容。James近年也不忘把他的發展重心放在亞洲，尤其是香港酒圈。去年裡，James多次到訪香港出席酒壇盛事。12月份，由James籌辦的「Great Wines of Italy」，更帶領意大利的特級酒莊與一眾亞洲酒壇業內人士會面。



### James Suckling的Great Wines of Italy

12月4至5日，James Suckling在香格里拉酒店舉行了「Great Wines of Italy」試酒會，90家意大利頂級酒莊300多款佳釀空群而出，吸引了千位來自來地、台灣、韓國、新加坡的業內人士參加。

James Suckling指出意大利葡萄酒將會繼法國佳釀成為下一個市場新貴，他打趣地解釋：「其實品酒潮流有時就像時裝一樣，現在與Prada下一年就可能是Gucci.....」別看以為這只是個俏皮話，原來這是James對亞洲葡萄酒市場的一個深刻體會。「法國酒和意大利酒有不同，而歐美飲家與亞洲飲家也有不同」James解釋：「法國酒講究的是陳年，一瓶波爾多酒可能動輒要陳窖上一二十才能突顯風味。而歐美飲家多數是收藏性質為主，他們都願意收藏美酒達到一定年期才開瓶飲用。然而亞洲飲家卻不同，他們普遍傾向消費性質，即買即開即飲用，亞洲飲家卻鮮有等候陳年的耐性。因此，意大利酒正中了亞洲飲家下懷。意大利葡萄酒的酸度和單寧相較突出，基本上不需要窖藏就能顯示平衡的酒香與風味。」

有人說一方烹飪風格決定了一方的美酒特色，其實這也是意大利葡萄酒得以在亞洲風行的另一個原因。「意大利菜和中國菜其實有很多相似之處。」James繼續娓娓道來：「麵食是中國人和意大利人的主要食糧。因此，意大利酒必定是佐中國菜的佳選。」

James Suckling這位酒評界最觸目巨星，活躍於歐美酒壇又不忘將新生美酒介紹到亞洲市場，搭起了一座東西方酒圈的合作橋樑，影響無遠弗屆。作為我們WINE.Luxe 2012年度人物當之無愧。