



Dragon Phoenix Fine Wine Consulting 龙凤美酒顾问公司

www.longfengwines.com

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Latest News: 我们最近的新闻

An exciting day was spent wine tasting in Shandong: Fongyee was invited to judge in the [Yantai Colombine Wine Challenge](#) (see blog for full report in English). 凤仪作为评委参加山东烟台的[克隆宾杯第二届烟台国际葡萄酒质量大赛](#)

Up-Coming Classes 近期课程

[What is WSET? An Introduction](#) [WSET 有什么意思? 简介](#)

Ever want to learn about wine in a systematic fashion? The Wines and Spirits Education Trust provides you with approved curricula and an internationally recognized certification.

想系统的学习葡萄酒吗? 葡萄酒与烈酒基金会能给你提供经核准的课程和国际化的公认的证明

[WSET Foundation Course](#) [WSET 的基础课程](#)

This 1 day course introduces you to the basic wine varieties, techniques for storing and serving wine and food and wine matching.

Oct 26th – all day.

10月26号一天。给你介绍葡萄酒的种类, 葡萄酒储存, 服务和食品与葡萄酒的搭配技巧

[WSET Advanced 高级 WSET](#)

We will be holding our next Advanced Course starting in November.

我们将在 11 月举办下一次高级课程

Dragon Phoenix presents: Basic

News for this month 本月新闻

Dear Wine-lover,

We hope that you have enjoyed your National Day Golden Week and after the break, we enjoy some of the wine tastings listed below. Happy wine tasting!

亲爱的葡萄酒爱好者!

在享受了国庆黄金周以后, 我们来享受一下下列葡萄酒的品尝。祝你们品酒愉快!

Beijing Wine Events 北京的葡萄酒活动

10th Friday 周五

7:00pm Cocktail, 7:30pm Dinner ASC Fine Wines cordially invite you to the Hilton Beijing Hotel for St. Supery Napa Valley wine dinner featuring Michaela K. Rodeno, CEO of St. Supéry at One East On Third, Hilton Beijing hotel. RMB 600 per person +15% service charge. RSVP to: Helen Lu, eventsbj@asc-wines.com, or 65873803

晚 7 酒会, 晚 7:30 晚宴. ASC 精品葡萄酒公司诚挚邀请您莅临北京希尔顿酒店 (东方路一号餐厅) 及来自纳帕谷的圣苏瑞酒庄葡萄酒晚宴。届时, 酒庄首席执行官 Michaela K. Rodeno 女士将出席晚宴。每位 600 RMB, 另加 15% 服务费。如需预定请于 ASC 公司鲁小姐联系, 电邮: eventsbj@asc-wines.com 或电话: 65873803

12th Sunday 周日

11:30am – 3:00pm ASC Fine Wines presents a Wine Bazaar at the Westin Beijing Financial Street. Taste 10+ wines and browse over 80 more offered at extra discounted prices. Free entry. RSVP to: Helen Lu, eventsbj@asc-wines.com, or 65873803

上午 11 点半至下午三点 ASC 精品葡萄酒公司诚邀您参加美酒街市 (在金融街北京威斯丁), 十余款在自世界各地名酒庄的精选佳酿, 另有八十多款打折美酒供您挑选。免入场费。如需预定请于 ASC 公司鲁小姐联系, 电邮: eventsbj@asc-wines.com 或电话: 65873803

15th Wednesday 周三

7:00pm, The Wine Republic presents a 4 course Café Europa (1113 Building 11, Jianwai SOHO) wine dinner with excellent wines from New Zealand. 260 RMB net per person. Please RVSP in advance to: events@thewinerepublic.com, or tel. 5869 7050.

19:00 欧洲屋餐厅 (建外 SOHO11 号楼 1113 室), 新西兰主题葡萄酒晚宴。在主题餐会上, 会准备四道新西兰特色的餐品来搭配新西兰美酒。260 元 / 人提前预约, 可致电 58697050 或发邮件至 events@thewinerepublic.com

16th Thursday 周四

7:30pm. Join The Wine Republic for a tasting of 4 wines from some of New Zealand's leading boutique producers at The BookWorm. 150 RMB net per person for 4 high quality wines plus canapés. Please RVSP in advance to: events@thewinerepublic.com, or tel. 5869 7050.

19: 30, 书虫书吧 新西兰主题葡萄酒品尝会。届时云门酒业将提供四种来自新西兰从北到南的四个各具特色酒庄出品的高质量的葡萄酒。150 元/人。提前预约, 可致电 58697050, 或发邮件至 events@thewinerepublic.com

AND

Grape Varieties I and II 基础的葡萄品种 1, 2

Postponed until November, this course will help you sort out Sauvignon Blanc from Cabernet Sauvignon. It includes an introduction and tastings of the major grape varieties around the world.

延期至 11 月, 这个课程帮助你区分长相思和赤霞珠。包括介绍和世界上主要葡萄酒的品尝

Our Wine Writing in English and Chinese 我们的中英文葡萄酒文章

Our wine blog 我们的葡萄酒博客

Read our latest tasting notes and find out about Beijing's latest wine news.

欢迎阅读我们最新的品酒记录, 你会发现北京最新的葡萄酒新闻 (English)

The Beijinger 北京人

This month is about visiting vineyards in and around Beijing 本月内容是北京和周边地区的葡萄园参观 (English)

Last Month's Tasting Highlights 上月的品酒要点

We report on some of the tastings around town in September – and how the wines were!

我们描写一些九月份的品酒活动并做了葡萄酒记录

7pm to 8.30pm, Top Cellar Chilean Wine Tasting at Amigo (Shop 6, Tower 10, Central Park, 6 Chaowai Dajie) .Free. For reservation, please visit www.topcellar.com.cn, email to marketing@topcellar.com.cn or call 132 412 204 68.

晚七点--八点半 Top Cellar 九福君业举行智利葡萄酒品酒会, 品酒会将在其旗下的 Amigo 艾米餐厅进行, 地址: 朝外大街六号新城国际 10 号楼 6 单元。预订请浏览www.topcellar.com.cn,电邮致marketing@topcellar.com.cn或致电 132 412 204 68。费用全免!

AND

6:30 cocktail, 7pm dinner ACS presents a Bordeaux Cru Classé Autumn Dinner. Experience Château Canon La Gaffeliere, Château Smith Haut Lafitte, Château Cos d'Estournel, Chateau Angelus and Château Ferriere at the Capital Club (50/F, Capital Mansion, 6 Xinyuan Nanlu), RMB 1088 per person +15% service charge. RSVP to: Helen Lu, eventsbj@asc-wines.com, or 65873803

晚 6:30 酒会, 晚 7 点晚宴 ASC 精品葡萄酒诚邀您共赴京城俱乐部参加此令所有葡萄酒爱好者无法忘怀的盛宴! 品尝卡农拉加夫里尔酒庄、诗密拉菲特酒庄、爱诗图古堡、晨钟古堡及费里埃古堡的上乘佳酿。(地点: 京城俱乐部 在新源南路 6 号, 京城大厦 50 层)。每位 1088 RMB, 另加 15% 服务费。如需预订请于 ASC 公司鲁小姐联系, 电邮: eventsbj@asc-wines.com 或电话: 65873803

AND

TBC. BJ Winestore presents "The match between Chinese food and French wines" – for details, contact Alexandre Cros at 134 3948 4079 www.bjwinestore.cn

北京 **TBC 酒窖** 诚邀您参加中国美食与法国葡萄酒搭配的宴会。详情请咨询 Alexandre Cros。电话: 134 3948 4079 电邮: www.bjwinestore.cn

18th Saturday 周六

13:00 – 18:00. Palette Wines presents: Mundo Vino, More than 100 wines to taste, hrs. 150 RMB, 20% discount on-site purchases, Pinnacle Plaza, Shunyi. RSVP Dazz Ma 80464461 dazzling@palettewines.cn.

13:00 – 18:00 派乐葡萄酒公司举行葡萄酒品尝热卖活动, 品尝 100 多款葡萄酒, 。入场费 150 元/人, 现场购买可享受 20% 的折扣。顺义日祥广场, 联系人: 马小姐。80464461 dazzling@palettewines.cn.

21st Tuesday 周二

7pm: East Meets West presents a Coriole Wine Dinner at Aria restaurant. For its quality and its consistency Coriole has again been rated a 5 star winery by leading Australian journalist James Halliday in his 2008 Australian Wine Companion. Contact Wendy 6445 5797*8006 or wendy@emw-wines.com

19: 00 东往西举行中国大饭店阿丽雅餐厅澳大利亚可利庄园葡萄酒宴。凭借它一成不变的高品质, 澳洲知名的酒评家 James Holliday 在 2008 年最新出版的 Australian Wine Companion 给予可利庄园“五星级葡萄园”的荣誉称号。如需预订请与蒋小姐联系 6445 5797*8006 或 wendy@emw-wines.com

22nd Wednesday 周三

9pm. Jebesen presents a Pinot Wine Tasting at Mosto Restaurant (Nali Huayuan 3/F 81 Sanlitun, D308). RMB150/per person. Contact Celina Li at (010)8519 8692 or celinali@jebesen.com

晚 9 点 在 Mosto 餐厅 (三里屯路 81 号 D308) 捷成洋酒举行品诺葡萄酒品酒会 RMB150/人。请联系 Celina Li, 电话: 010-8519 8692 邮件: celinali@jebesen.com

AND

7pm: French Wine Paradox(FWP) and Chamarré presents a wine tasting at La Baie des anges, to discover the different ranges of Chamarré. Price:100RMB for five wines and finger food. For Reservations, please contact Eric Wang or Charles Carrard: 010-84075067

晚 7 点: 杭州鼎世贸易有限公司与法国霞盟乐公司一起欢迎葡萄酒爱好者出席在天使港湾举办的品酒会。价格: 100 元 (含五杯葡萄酒和点心)。接受预定, 请联系王先生或者 Charles Carrard, 010-84075067

26th Sunday 周日

10am-6pm. WSET Foundation Course – Dragon Phoenix Fine Wine

Consulting

This qualification gives you an introduction to major wine styles and grape varieties, wine tasting techniques and the basics of wine and food matching. The simple multiple-choice exam is on the same day. Click [here](#) for more information.

10:00-18:00 . 龙凤美酒顾问公司提供的 WSET 初级课程, 在这个证书的学习过程中, 我们将介绍主要的葡萄酒风格及葡萄品种、系统品酒技巧及美食与美酒的搭配原则, 课程当日会有一个单选题的考试。 [点击这里](#)

30th Thursday 周四

6:30pm Cocktail, 7:00pm Dinner ASC presents a Trimbach wine dinner with Mr. Hubert Trimbach, the owner of the Alsace winery at the Legendale Hotel Beijing (NO.90-92 Jinbao Street, Dongcheng). RSVP to: Helen Lu, eventsbj@asc-wines.com, or 65873803

晚 6:30 鸡尾酒会,晚 7:00 晚宴 ASC 精品葡萄酒公司诚邀您莅临北京励骏酒店(北京市东城区金宝街 90-92 号), 与我们的贵宾, 婷芭克世家酒园的主人 Hubert Trimbach 先生, 共度一个由婷芭克佳酿点亮的浪漫法兰西之夜。每位 688 RMB, 另加 15% 服务费。如需预定请于 ASC 公司路小姐联系, 电邮: eventsbj@asc-wines.com 或电话: 65873803

Dragon Phoenix Wine Picks

Besides the wines we recommend in The Beijinger, we thought Newsletter readers might like to sample some of the other wines we've been tasting this last month, all of which are available in the Beijing market:

我们认为实事分析的读者可能希望我们更多的说一些我们上个月品尝的别的酒的例子。所有的有关信息都在北京市场上

NV Henriot Champagne Brut Souverain, France

This Champagne is light and elegant. Lovely gold colour with a refined mousse, the wine is a delicate blend of Chardonnay and Pinot Noir aged for a particularly long time before release. Henriot is one to watch. Available from [Jointek Fine Wines](#). Call 13860896522

这种香槟酒清淡雅致, 美丽的金色, 伴有炼乳味。这款酒是陈酿多年的霞多丽和黑比诺的完美组合, 昂里奥是一款值得品尝的酒, 在[骏德葡萄酒公司](#)可以找到他。电话: 13860896522

Bouchard Pere et Fils Beaune de Chateau Blanc, Burgundy, France

A classic and graceful white Burgundy from a lovely vintage. Made from 100% Chardonnay grapes selected from 17 different Premier Cru plots around the town of Beaune, this wine has restrained lemon fruit with a lovely structure and modest use of oak. Available from Summergate (65621800).

一款经典的勃艮第地区出产的白葡萄酒。用选自博讷区周围的 17 个一级葡萄园的霞多丽酿制, 这款酒有柠檬的味道, 有纯洁的酒体构造, 经过适度的橡木桶陈酿。在美夏葡萄酒公司你可以找到这款酒 (65621800)。

Tigress Pinot Noir, Tasmania

Tasmania has one of Australia's coolest climates, but is a real 'hot-spot' for good whites and, increasingly, for Pinot Noir (used for sparkling wines and much-improved reds). This wine has a striking red cherry and perfumed nose with delicate oak and a smooth, silky palate combining gentle tannins and Pinot's refreshing acidity. Very good. Available from [Jebesen Fine Wines](#) (8519 8688).

塔斯马尼亚是澳大利亚最冷的地方, 但是却是酿造白葡萄酒的热点地区。除此之外, 对于黑比诺(用来酿制起泡葡萄酒和改良的红葡萄酒)来说, 这款酒有显著地红樱桃的香气。在橡木桶中经过陈酿, 口感圆滑, 有丝绸般的感受, 有一定量的单宁和黑比诺清爽的酸度。非常好。在[捷成洋行](#)(8519 8688) 可以找到这款酒。

Wine Tips and Tricks 葡萄酒的窍门和技巧

Serving wine at the correct temperature sounds easy, but often many whites are served too cold and reds too warm.

Light-bodied white wines like Italian Pinot Grigio or Chablis should be served fairly cold (around 10-12 Celsius). The higher the quality, however, the less cold they should be. But heavier whites like oaked California Chardonnay should be cool, not fridge-cold, otherwise it's hard to taste anything! This is why if you have a cheap party white you should chill it right down before

servicing (no one will notice for a while quite how bad it really is!).

All sparkling wines should be served cold (around 6-9 Celsius). The lower temperature also makes opening them a bit safer.

People say red wines should be served at 'room temperature' but this traditionally refers to the average temperature of European homes without central heating. Try 18 Celsius for full-bodied reds. Many lighter-bodied red wines made from Pinot Noir or Gamay can be served cooler, and can even benefit from an hour in the fridge when serving on a hot day!

提供正确温度的酒听起来很简单，但是提供的白酒太凉，红酒太热的现象很常见。清淡酒体的白酒（如意大利的灰比诺或者夏布利）应该喝冷的（大约 10 到 12 摄氏度）。越冷越好喝。但是用较成熟的葡萄酿制的而且在橡木桶里经过陈酿的白酒（如加利福尼亚霞多丽）应该喝较凉爽的，不需要在冰箱里制冷。否则喝起来就会淡而无味。这就是为什么当你举行一个比较随便的派对之前要对白酒进行合理的降温。（那样就没有人会注意到实际上他是多么难喝）所有的起泡酒都应该喝冷的（大概 6-9 摄氏度）。而且较低的温度使其在开启时更安全。

人们常说红酒应该喝室温的，但是这里所说的室温是指传统的没有暖气的欧洲家庭的室温。试一下 18 摄氏度的重度酒体的红酒。许多用黑比诺或者嘉美酿制的清淡酒体的红酒要喝凉的，当天气热的时候放在冰箱里放一段时间喝起来口感会更好。