

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

www.longfengwines.com

December 2008 12月

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Our Latest News!

[我们最新的消息 - 请点击这里](#)

We are proud to have helped the cause of wine education in China by bringing together the prestigious wine company, AXA Millesimes, with the wine tasting class at China Agricultural University. Over 100 students recently enjoyed some of the world's finest wines all donated by AXA Millesimes and presented by Aymeric de Gironde. [Click here to read more.](#) 很高兴我们义务帮助世界上享有盛名的 AXA Millesimes 公司在中国农业大学举办葡萄酒品尝课程。100 多位学生品尝了 AXA Millesimes 捐赠的一些世界上最好的葡萄酒。此活动由 Aymeric de Gironde 主持。

Up-Coming Classes 近期课程

[WSET® Intermediate](#)

News for this month 本月新闻

Dear Wine Lover,
Welcome to our December Newsletter! Please see below for this month's wine tasting events. Dragon Phoenix is also pleased to offer a WSET Intermediate Course this month, a great chance to increase your wine knowledge, wine-drinking pleasure and earn an internationally recognized qualification! In addition to Beijing events, we recommend three new wines which we've particularly enjoyed this last month and provide some tips on some winter-warming Ports. Happy wine tasting!

亲爱的葡萄酒爱好者!

12月份我们希望您能参加下列品酒活动: 龙凤美酒顾问公司也会举办 WSET 中级课程来增加您的葡萄酒知识。除了北京的活动, 我们推荐以下三款我们上个月特别赏识的新酒并提供一些加强葡萄酒知识。祝品酒愉快!

Note: All recommendations, tips and advice are entirely and totally independent!

注解: 所推荐酒, 技巧和建议都是完全独立的。

Beijing Wine Events 北京的葡萄酒活动

3rd Wednesday 周三

6:30pm Aperitif, 7pm Alois Lageder Wine Dinner. ASC Fine Wines invites you to come and join us for a memorable night at L'Isola (#201, 2/F, Pacific Century Place, 2A Gongti Beilu, Chaoyang District, Beijing), where you are guided through Italian wines from Alto Adige with Mr. Urs Vetter. RMB 688 net per person.

RSVP to: Helen Lu, eventsbj@asc-wines.com, or 65873803

晚 6 点半开胃小食, 晚 7 点晚宴。 ASC 精品葡萄酒公司诚邀您共赴 L' isola 餐厅, 与拉格德酒园的 Urs Vetter 先生共渡一个充满意大利风情的夜晚。地点: 意顾客餐厅 (北京市朝阳区工体北路甲 2 号盈科中心太平洋百货 2 楼 201 单元)。价格: 人民币 688 元。如需预定请于 ASC 公司路小姐联系, 电邮: eventsbj@asc-wines.com 或电话: 65873803

5th Friday 周五

18h30-20h30: Taste and buy wine tastings. A half-price sale of wines to taste beforehand (limited to the first 15 present). Price 100RMB (includes canapés) at Cellar le Pinot (20 m west of the Grand Hyatt). For more information please contact 85151715 or write to zhoumeixing@lepinot.com

18h30-20h30: 尝了再买品酒会。先尝后买是厚道的体现, 尝了以后半价买是品诺的诚意! 一切优惠都仅限 15 位, 仅限现场! 费用: 100 元 (含小吃)。地点: 东方广场君悦酒店西侧 20 米品诺酒窖。预定出席请联系我们: 电话: 85151715 电子邮件: zhoumeixing@lepinot.com

6th Saturday 周六

1500-1800 Christmas promotion tasting Aussino Wine Cellar. Free. For

Certification Course

WSET 中级课程

14, 20, 21 Dec

10:00am-6:00pm

This internationally recognized qualification offers broad coverage of all alcoholic drinks, together with teaching basic tasting techniques. It is suitable for those with a little previous experience with wine. Price 4,900RMB: including all study materials, tasting glasses, exam fees, wines and tuition. To reserve a place, contact us on 5960 4050 or e-mail fongyee@longfengwines.com.

中级将提供比较全面的酒的知识。还有基本的品酒技巧。这个课程适合对葡萄酒有一定的了解的人。价格：4900 元/人（包括所有的学习资料，杯子，考试费和葡萄酒）。如需预定请致电：59604050 或电邮 fongyee@longfengwines.com

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

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)

more information please call 65520233 and ask for Oliver (English speakers) **1500-1800** 在富隆酒窖，圣诞节促销品鉴会。免费。详情请联系 65520233 王思思 (汉语). Oliver (英语)

8th Monday 周一

7pm: Bei, The Opposite House, Building 1, no 11 sanlitun road. Join renowned Australian wine critic and writer Jeremy Oliver for dinner at Bei. Jeremy will demonstrate how to pair wine with North Asian flavors. Seating is limited to 32 guests, reservations required. RMB 1398, subject to 15 percent service charge. Contact Diana Dang T 6417 6688 or dianadang@swirehotels.com

晚 7 点 Bei, 瑜舍 (三里屯路 11 号 1 号楼), 与著名葡萄酒评论家, 作家 Jeremy Oliver 在 Bei 共进晚宴。Jeremy 将教你如何葡萄酒如何搭配北亚食物。最多 32 人。价格: 1398 元。15% 的服务费。如需预定请联系 t Diana Dang。电邮: dianadang@swirehotels.com 电话: 6417 6688

11th Thursday 周四

7pm to 8.30pm at Amigo (Shop 6, Tower 10, Central Park, 6 Chaowai Daijie, Chaoyang District). Top Cellar Petit Bordeaux Wine Tasting . You can enjoy special promoion of Buy 2 get 1 during the event. Free entrance. For reservation, please visit www.topcellar.com.cn , email to marketing@topcellar.com.cn or call 136 91 07 95 31.

九福君业将于 12 月 11 日晚七点--八点半举行波尔多葡萄酒品酒会, 品酒会将在其旗下的 Amigo 艾米餐厅举行, 地址: 朝外大街六号新城国际 10 号楼 6 单元。现场将有葡萄酒买二赠一的活动, 请勿错过! 费用全免! 预订请浏览 www.topcellar.com.cn ,电邮致 marketing@topcellar.com.cn 或致电 136 91 07 95 31。

AND

7pm, at Taittinger Champagne Dinner @ Chynna Restaurant, Hilton Wangfujing Hotel (8 Wangfujing East Street, Dongcheng) Torres presents Pierre-Emmanuel Taittinger, fifth generation of Taittinger family and owner. Join us for an exceptional matching between Champagne and exquisite Chinese Cuisine together with an elegant artistic performance. RMB628 net per person. For reservations please contact Ms Sophie Sun, sophie@torres.com.cn or Tel: 010-51655519-208

晚七点: 希尔顿王府井大饭店中餐厅 (东城区王府井东大街 8 号) 举办泰亭哲香槟晚宴。泰亭哲家族第五代传人 Pierre-Emmanuel Taittinger 先生将亲自主持这场别具一格的香槟晚宴, 与您在优雅的艺术表演中共享包括伯爵白中百香槟在内的泰亭哲香槟与精致中国菜肴的完美盛宴。价格: 628 元每位。更多信息或预定请致电 51655519-208 Sophie [Sun 或发送邮件至 sophie@torres.com.cn](mailto:sophie@torres.com.cn)

12th Friday 周五

18.30-22.30 Hilton Beijing Wangfujing Aussino presents Nicolas Potel Dinner with this famous winemakers Burgundian classics. For booking information please contact Sophia on 64612072 ext. 128 or Grace on 64612072 ext. 110.

18.30-22.30 王府井希尔顿酒店 富隆酒业举行力高宝德晚宴 解届时富隆的著名酿酒师也将参加。您将尝到勃艮第经典葡萄酒。如需预定请联系 Sophia, 电话: 64612072 转 128 或 Grace, 电话: 64612072 转 110.

13th Saturday 周六

The Beijinger 中外生活广场

This month's article is about throwing a great party without breaking the bank!

(English)

这个月我们将讨论如何在不出预算的情况下举办一个大的宴会 (英文)

如何为宴会选酒

How to select wines for a Chinese Banquet. 这个专栏给您介绍如何为宴会选择最合适的葡萄酒 (中文)

FT 睿: 如何搭配川菜

Mission Impossible?: Matching wines with Sichuan food. 我们讨论如何搭配各种各样的川菜。

Last Month's Tasting Highlights

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

上月的品酒要点

我们描写一些十一月份的品酒活动并做了葡萄酒记录

1500-1800 Christmas promotion tasting Aussino Wine Cellar. Free. For more information please call 65520233 and ask for Oliver (English speakers)

1500-1800 在富隆酒窖, 圣诞节促销品鉴会。免费。详情请联系 65520233 王思思 (汉语). Oliver (英语)

AND

7pm, Torres holds a Pio Cesare Wine Dinner @ St.Regis Hotel

An elegant Italian wine dinner with Mr. Cesare Benvenuto, 5th generation of Pio Cesare Family featuring his selection of Barolo and Barbaresco.

RMB888 net per person. For reservations please contact Ms Sophie Sun, sophie@torres.com.cn or Tel: 010-51655519-208

晚 7 点 桃乐丝将在国际俱乐部饭店举办皮欧葡萄酒时装晚宴。皮欧酒庄作为意大利葡萄酒的杰出典范, 将由其第五代传人 Cesare Benvenuto 亲自出席, 为您诠释他们最负盛名的巴楼洛和巴贝雷斯克。高贵典雅的葡萄酒与美食艺术的完美结合, 为您呈现一个美妙的周末夜晚。净价 888 元每位。更多信息

或预定请致电 51655519-208 Sophie [Sun 或发送邮件至](mailto:sophie@torres.com.cn)

sophie@torres.com.cn

14th Sunday 周日

6:00pm-11:30pm, French Wine Paradox presents second time "I am Paradox" with 100+ wines at Maxim's de Paris(Solana), after the first successful "I am Paradox" at Le Petite Gourmand. This is a private 50% discount sale based on the market price. Food is available at discount as well that evening, so that you can relax and drink. Feel free to try, drink and buy. The earlier you arrive, the more choice. Invitation only, please RSVP to: Charles Carrard, ccarrard.fwp@gmail.com (English), 010-84075067.

18:00-23:30, 杭州鼎世贸易有限公司 (FWP) 在巴黎马克西姆法餐厅(朝阳公园西北角蓝色港湾商业区 DS21 号)举办每月一次的 "I am Paradox" 葡萄酒半价折扣销售活动, 这是继 11 月份在三里屯小美食家法餐厅成功举办 "I am Paradox" 后的第二次私人出售活动, 到时继续会有 100 种以上的葡萄酒以市场价的半价出售, 并伴有葡萄酒品尝和特价食品。来得越早选择越多。只有预定方可参加, 请联系: 王强强 ericwang.fwp@gmail.com (中文), 010-84075067

17th Wednesday 周三

6:30 cocktail, 7:00 dinner. Chateau Ste.Michelle Wine Dinner. ASC Fine Wines cordially invite you to Grand Millennium Beijing for a special wine dinner with Mr. Al Portney of Ste.Michelle Wine Estates. Dress: Business Casual. Price: RMB 350 net per person RSVP to: Helen Lu, eventsbj@asc-wines.com, or 65873803

晚六点半酒会, 晚七点晚宴。圣密夕酒园葡萄酒晚宴。地点: CBD 餐厅, 北京千禧大酒店。ASC 精品葡萄酒公司诚挚地邀请您与圣密夕酒园 Al Portney 先生, 于北京千禧大酒店共享一场特别的葡萄酒晚宴。服装: 商务休闲装。价格: 净价人民币 350 元。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 龙凤的葡萄酒选择

Here are some of the other wines we've enjoyed this last month, all of which are available in the Beijing market: 我们认为实事求是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 Billecart-Salmon Brut Reserve, Champagne, France 香槟, 法国

Contact Us 联系我们

地址：北京市朝阳区建国路 93 号院
万达广场 5 号楼 2601 室
Address: 2601 – Building 5 WANDA
Plaza
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If you do not wish to receive this newsletter, please contact [Fongyee](mailto:fongyee@longfengwines.com) and your name will be removed immediately.

如果你不希望收到龙凤美酒顾问公司的信息，请联系 [Fongyee](mailto:fongyee@longfengwines.com) 然后我们将停止所有的电子邮件。

(Links China, www.linksconcept.com.hk Beijing contact 北京联系人: Aladin Laroussi 13366430650)

Billecart-Salmon is one of the smaller Champagne houses with very good quality wines across its entire range. This wine is a new arrival in Beijing from Hong Kong company Links Concept (known in Beijing as Links China). The Brut Reserve is light-medium gold in colour with a delicate mousse. The nose has beautiful floral and fruity notes with a subtle biscuit, yeast aroma. The palate has lovely acidity and just enough sugar to balance the mouth-feel. High quality Champagne.

Billecart-Salmon 是一家规模比较小，但盛产品质优良葡萄酒的香槟商行。这款葡萄酒刚刚从香港的灵思概念公司（在北京也叫 Links China）引入北京。作为一款 Brut Reserve，它拥有浅中度金黄色的外观和美味的慕斯口感，迷人的花香与水果香中又透露出淡淡的饼干和酵母的香气，酸度适宜并且足够的糖分使它的口感十分平衡。是一款高品质的香槟酒。

2007 Argento Reserva Torrontes, Mendoza, Argentina 阿根廷，门多萨 (148 RMB)

(Mercuris Fine Wines. contact 北京联系人: Jack Chen 15001021516 jack.chen@mercuris.com.cn)

Torrontes is indigenous to Argentina. No one knows its origins, but the grape is thought to be related to Muscat. This wine is a lovely medium green-gold colour. The nose is very aromatic with peach, apricot, orange blossom and even the rose-petal aroma of Gewurztraminer (the grape Torrontes is often confused with!). A rich, fat palate, full of aromatic fruit and medium acidity is finished with a slightly salty tang. Matches very well with jiaozi in most forms! Torrontes 是阿根廷国产葡萄酒，起源地未知，但有人认为葡萄品种与麝香有关。这款葡萄酒的酒色为可爱的中度黄绿色，拥有桃子、杏、橙花甚至是琼瑶浆（经常与 Torrontes 混淆）的玫瑰花瓣的芬芳，口感浓厚，充满水果芳香，酸度适中，回味以轻微的特殊咸味。适合搭配各种饺子！

Mercuris Fine Wines 可以买到这款酒。请联系 Jack Chen 手机：15001021516。邮箱：jack.chen@mercuris.com.cn

2001 Chateau Musar (Red), Bekaa Valley, Lebanon 黎巴嫩贝卡谷地 (826RMB)

(Summergate Fine Wines. Tel: 10-6562-5800 or email beijing@summergate.com)

Chateau Musar is rightly known as Lebanon's greatest wine producer, specializing in red and white blends known for their ageing potential. The 2001, Musar's latest offering, is made from mainly Cabernet Sauvignon and Carignan with a smaller amount of Cinsault. Beautiful medium purple-red with an orange rim, the nose has warm, spicy red and black fruits with aromas of cigars, cedar-wood and leather. A complex palate of dusty tannins, medium-high acidity and lovely length follow. Try with lamb!

Chateau Musar 是黎巴嫩最伟大的葡萄酒制造商，特别是他们非常知名的混合品种红葡萄酒和白葡萄酒具有极高的陈年潜力。这款 2001 年 Musar 最新出品的葡萄酒用赤霞珠和佳利酿以及少量神索酿制而成，酒色为漂亮的中度紫红色边缘泛橘色，辛辣的红水果和黑水果芳香中带有雪茄、杉木和皮革的香气，口感上柔和单宁配以中高度的酸度，令人回味无穷。适合搭配羊肉。美夏可以买到这款酒。电话：6562-5800。邮箱：beijing@summergate.com

Wine Tips and Tricks 葡萄酒的窍门和技巧

In this chilly weather, nothing beats a nice glass of Port. For those who enjoy strong fruity flavours, we recommend you go for a Ruby Reserve or LBV (Late Bottled Vintage) Port, such as Torres' Graham's LBV (278 RMB). These Ports are deep purple with black fruit flavours and good

structure – excellent with cheeses! And they will keep well, stoppered, for about a week.

In a more mellow mould, we have Tawnies with their delicious nutty aromas and flavours, such as the Quinta do Noval Tawny from Summergate (279 RMB). Tawnies have been already exposed to oxygen during their creation; so will keep well for a month or so – especially in the fridge. Tawnies also make a marvellous pairing with hard cheeses and can even stand up to chocolate.. Their high alcohol content will fortify you against the Beijing cold!

在这种寒冷的天气，喝一杯波特酒是很享受的。对于那些喜欢浓郁水果味葡萄酒的人，我们建议你喝 Ruby Reserve or LBV (Late Bottle Vintage) 波特，如桃乐丝的 Grahams LBV (278 元)。这些波特酒是深紫色，有黑水果的香味，结构好。与奶酪搭配很好。保质空间大，塞紧瓶塞可以保质大约一周。

成熟后的波特，Tawnies，有坚果的味道，如美夏的 Quinta do Noval Tawny(279 元)。这些葡萄酒在酿造过程中已经暴露在氧气下所以可以保质一个月左右——特别放在冰箱里。Tawnies 与巧克力和奶酪是绝配。他们的高酒精度能帮你抵御北京的寒冷。