



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

[www.longfengwines.com](http://www.longfengwines.com)

January 2009 年 1 月

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### Latest News: 我们最近的新闻

Edward will soon be writing for influential US site [Enobytes](#). [Click here](#) for his contributor profile.

爱德华将为美国有影响力的网站 Enobytes 写作. 点击查看概要

Dragon Phoenix Fine Wine Consulting will be closed from January 17<sup>th</sup> to February 2<sup>nd</sup>. 龙凤美酒将在 1 月 17 号到 2 月 2 号放假

### Up-Coming Classes 近期课程

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

**A WSET Intermediate Course** is scheduled for February. For further details, please contact Fongyee Walker on [fongyee@longfengwines.com](mailto:fongyee@longfengwines.com) or 59604050.

2 月份我们将举办 WSET 中级课程。详情请咨询迟艳妮 邮箱:

### News for this month 本月新闻

Dear Wine Lover,

We would like to wish you a very Happy Year of the Ox and a prosperous New Year! We hope the coming year brings plenty of vinous delight and that you find a special bottle or two to drink with your Chunjie jiaozi! Happy wine tasting!

Dragon Phoenix Fine Wine Consulting

亲爱的葡萄酒爱好者:

我们祝你过一个开心, 兴旺的新年, 我们希望 2009 年葡萄酒能给你带来很多乐趣。能发现一两瓶与春节饺子搭配的美酒!

祝品酒愉快!

龙凤美酒顾问

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

#### All month

Palette Vino Promotion:

Buy any 12 bottles of our wine selection - get 15% off.

or buy 6 - get 10 % off (The bottles must be bought in one purchase).

\*Palette Vino (2nd Ring Road) 5, Dong Si Yi Tiao, 64054855.

\*Palette Vino Pinnacle Plaza, Shunyi, 80464461

\*Pekotan, Central Park, Tower 12.

\* Free delivery 13801295504

2009 年 1 月: 派乐坊圣诞促销: 一次性购买任意 12 瓶可获 8.5 折; 一次性购买任意 6 瓶可获 9 折

派乐坊地址: (二环路) 东四十一条 5 号。电话: 64054855

派乐坊日祥广场店: 顺义。电话: 80464461

配口堂, 新城国际店 12 号楼

免费送货热线: 13801295504

#### 13<sup>th</sup> Tuesday 周二

**7:30pm** Aussino presents an Almaviva Dinner at the Yellow Stone Restaurant. Please contact Ms. Sophia Wang for more information. Tel 64612072 X 128

**19:30** 富隆在皇玉石餐厅举行活灵魂晚宴。详情请联系王小姐: 电话 64612072-128

#### 15<sup>th</sup> Thursday 周四

**7pm to 8.30pm:** Top Cellar Petit Chateaux from Bordeaux Wine Tasting at Amigo (Shop 6, Tower 10, Central Park, 6 Chaowai Daijie, Chaoyang District). Special promotion of Buy 2 Get 1 during the event. Free entrance.

For reservation, please visit [www.topcellar.com.cn](http://www.topcellar.com.cn), email [marketing@topcellar.com.cn](mailto:marketing@topcellar.com.cn) or call 136 91 07 95 31.

**19:00—20.30** 九福君业将在其旗下的艾米餐厅 (朝外大街六号新城国际 10 号楼 6 单元) 举行波尔多葡萄酒品酒会, 现场将有葡萄酒买二赠一的活动, 请勿错过! 免入场费! 预订请浏览 [www.topcellar.com.cn](http://www.topcellar.com.cn), 电邮致

[marketing@topcellar.com.cn](mailto:marketing@topcellar.com.cn) 或致电 136 91 07 95 31。

#### 17<sup>th</sup> Saturday 周六

**14:00 - 21:00** Palette Vino Grand Tasting: Great selection of 50 wines from all around the world, to be held on Saturday, January 17th 2009. 15% off for purchases on site. 80 RMB at the entrance Address: 2nd Floor, Banquet Hall, Central Park. 13801295504

[info@longfengwines.com](mailto:info@longfengwines.com)。电话：  
59604050

## 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](#)

The Dragon Phoenix Wine Blog was recently included in a [Top 100 Google Wine Blog list](#). [Click here for the full story](#). 龙凤美酒最近的葡萄酒博客包括[Google 葡萄酒博客的前 100 名](#)。点击查看详细内容（英文）

Read our [latest tasting notes](#) and find out about Beijing's latest wine news. We report on some of the tastings around town in December—and how the wines were!  
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。我们描写一些十二月份的品酒活动并做了葡萄酒记录（中文的）

### [The Beijinger 中外生活广场](#)

This month's article is a review of the Beijing wine world in 2008: (English)

这个月的文章是关于 2008 北京市场上葡萄酒的总结（英文的）

### [Insider's Guide to Beijing:](#)

This last month also saw the release of *The Insider's Guide to Beijing*, 5<sup>th</sup> annual edition. We have two articles in the guide, one on Beijing's wine importers and the other on matching international wines with China's four main schools of cookery: Lu, Yue, Chuan, Huaiyang.

### [Insider's Guide to Beijing:](#)

我们在本书中有两篇文章。一篇是关于北京的进口商，另一篇是关于如何选酒以搭配中国的四大菜系：鲁菜，粤菜，川菜，淮扬菜

[On Catavino](#): Edward continues his popular 'Confessions of a Chinese Wine Consultant' series on Catavino.

Read [Part 1 here](#). Part 2 is divided into two posts. [Click here for Part 2 Section 1](#) and [here for Part 2 Section 2](#).

爱德华继续在 Catavino 上发表他对中国葡萄酒顾问事宜的想法。

第一部分在[这里](#)，第二部分被分成两部分。点击查看第一部分和[第二部分](#)。（英文）

**14:00 - 21:00** 派乐坊盛大品酒会：将展出 50 款来自世界各地的精选酒，举行时间是 2009 年 1 月 17 日，周六。当场购买打 8.5 折。入场费 80 人民币。地址：新城国际，宴会厅 2 层。联系电话：13801295504

### 18<sup>th</sup> Sunday 周日

**6:00pm-11:30pm** French Wine Paradox presents for the third time "I am Paradox" - a unique private sale. The only wine event in Beijing where you can taste the wine before buying it! Free entrance, Free tasting, and 50% off! You come at the end of your Sunday, enjoy with your friends and taste the wine. You like it, you take it! The earlier you arrive, the more choice. Invitation only, please RSVP to: Charles Carrard, [ccarrard.fwp@gmail.com](mailto:ccarrard.fwp@gmail.com) (English) 010-84075067.

**18:00-23:30**, 杭州 鼎世贸易有限公司 (FWP) 举办春节前的第三次 "I am Paradox#3" 葡萄酒半价折扣销售活动，也是京城唯一的一个先品尝后购买的折扣活动，免入场费，免费品尝，周日晚上携朋友一起品尝葡萄酒，一同享受派对所带来的欢乐！所有葡萄酒均可品尝，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](mailto:ericwang.fwp@gmail.com)（中文），010-84075067

### 22<sup>nd</sup> Thursday 周四

**7pm to 10pm** Top Cellar Schlumberger Wine Dinner at The Horizon Chinese Restaurant, Kerry Centre Hotel. Don't miss the chance to discover 5 fantastic French wines from Schlumberger to pair with special Chinese cuisines and the lucky draw. Entrance fee TBC. For reservation, please visit [www.topcellar.com.cn](http://www.topcellar.com.cn), email to [marketing@topcellar.com.cn](mailto:marketing@topcellar.com.cn) or call 136 91 07 95 31.

**19: 00—22: 00** 九福君业将在嘉里中心大酒店中餐厅海天阁举办舒龙伯杰庄园葡萄酒品酒会，这次是一个难得的机会---让葡萄酒爱好者去发掘五种舒龙伯杰庄园的葡萄酒配搭精心挑选的中式菜和幸运抽奖，请勿错过！费用待定。预订请浏览[www.topcellar.com.cn](http://www.topcellar.com.cn)，电邮致 [marketing@topcellar.com.cn](mailto:marketing@topcellar.com.cn) 或致电 136 91 07 95 31。。

## Dragon Phoenix Wine Picks 龙凤的葡萄酒选择

Here are some of the 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例子。所有的有关信息都在北京市场上

### 2007 Spy Valley Sauvignon Blanc 长相思, Marlborough, New Zealand 新西兰马尔伯勒(151RMB)

(Watson's Fine Wine 屈臣氏美酒, [www.watsonswine.com](http://www.watsonswine.com) Beijing contact 北京联系人: Lily Li: [LilyLi@asw.com.hk](mailto:LilyLi@asw.com.hk))

Spy Valley makes a fantastic range of wines. This 2006 Sauvignon Blanc has an attractive green-gold colour with delicate, but ripe gooseberry and passion-fruit aromas on the nose. The palate has excellent fruit, lovely acidity and lots of length! This is a great example of Marlborough Sauvignon Blanc which is both ripe and delicate. An excellent wine with many Chinese cold dishes. Try with Sichuan *bang bang ji*.

Spy Valley 酿造质量特别好的酒。这款 2006 年的长相思是诱人的金绿色，有成熟的醋栗和水果的芳香。非常好的水果味口感，酸度适中，回味悠长。优雅成熟，是马尔伯勒长相思的典范。很适合搭配中国的凉菜和四川棒棒鸡

### 2007 Selbach-Oster Zeltinger Himmelreich Riesling Kabinett 珍藏雷司令, Mosel, Germany 德国摩泽尔(173RMB)

(Montrose Fine Wine 名特公司, [www.montrosechina.com](http://www.montrosechina.com), Beijing contact 北京联系人: Rebecca Li [rebecca@montrosechina.com](mailto:rebecca@montrosechina.com))

Montrose is improving fast with a new list of wines from many good producers. Selbach Oster is one of those reliable producers from the town of Zeltigen in Germany's Mosel Valley. This wine has a light green-gold colour. The nose exhibits green apple fruit and mineral aromas and the palate has lovely high acidity balanced with a small amount of residual sugar. A very food-friendly wine that is good with many Chinese cold dishes as well as spicier dishes from Sichuan and Hunan. It's also great that this wine is sealed with a screw-cap, so you don't have to worry about cork taint! Quite modern all round, although a traditional German Riesling in style.

名特正以很快的速度改善他的新酒单，新酒单上将会有很多来自好的葡萄酒制造商的酒。Selbach Oster 是来自德国摩泽尔河谷 Zeltigen 镇的可靠的制造商

## Contact Us 联系我们

地址：北京市朝阳区建国路 93 号院  
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电话：010 5960 4050  
Address: 2601 – Building 5  
WANDA Plaza  
93 Jianguo Road  
Chaoyang District, Beijing 100022  
Tel: 010 5960 4050

<http://www.longfengwines.com>  
[fongyee@longfengwines.com](mailto:fongyee@longfengwines.com)

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。

之一。这款酒是淡淡的金绿色，有绿色水果和矿物质的芳香，高酸度，而且酸甜平衡。与中国凉菜或者四川，湖南的辣菜搭配都很好。还有一点好处是这款酒是螺旋盖，所以你不必担心他会有软木塞味

### 2003 Weinert Malbec 马尔贝克, Mendoza, Argentina 阿根廷, 门多萨 (274 RMB)

**East Meets West 由东往西.** [www.emw-wines.com](http://www.emw-wines.com) Contact 北京联系人: Wendy Jiang: [wendy@emw-wines.com](mailto:wendy@emw-wines.com)

Malbec is a French grape, still grown in the French region Cahors, but it has found a great home in Argentina! This wine is medium purple-red with an orange rim. The nose has lovely black plum and black cherry fruit with some mushroom aromas and appealing oak. The palate boasts medium chewy tannins, lovely fruit, medium acidity and great length. Weinert is one of the best producers of Malbec in Argentina. These wines are designed for meat, especially beef!

马尔贝克是法国的葡萄品种，现在仍然种植在法国的卡奥尔，但是阿根廷也有很多。这款酒是中紫色到红色，橘黄色边缘，有黑李子，黑樱桃，蘑菇，橡木的芳香，中度柔软的单宁，水果味，中酸度，很好的回味。Weinert 是阿根廷马尔贝克酒最好的制造商。这些酒是为搭配肉类而酿，特别是牛肉。

## Wine Tips and Tricks 葡萄酒的窍门和技巧

### France: An Introduction 法国简介:

Most of the French wines imported into China are not cheap and even the cheaper wines seem expensive when they are not good quality. The language on French wine labels is also hard for new wine drinkers to understand.

Many French regions do not list the grape variety or grape varieties used on the label. In fact, Alsace and the Languedoc are the only regions in France where you are allowed to put the grape on the label itself! So we thought we would help explain a few French wine terms:

**Vin de Table:** this is ordinary 'table wine'. It can be a wine blended from different French regions and you do not even have to declare the vintage on the label!

**Vin de Pays:** a 'wine from the countryside'. These wines should be better quality than 'Vin de Table' and must come from a specific region: for example, Vin de Pays d'Oc ('the countryside wine from the Languedoc').

**Appellation d'Origine Contrôlée (AOC):** wines that have AOC status have to come from a specific region (for example, Sancerre) and must be made from approved grape varieties (e.g. Sancerre can only be 100% Sauvignon Blanc). Laws also control how many grapes can be harvested each year and how the wine is made. AOC wines should be higher quality than Vin de Pays or Vin de Table.

However, the producer has the most effect on a wine's quality. So if you find a Vin de Pays wine from a great producer (e.g. Mas de Daumas Gassac), remember the producer's name! This is ultimately the most important thing and the French system is not really a guarantee of quality.

Other terms you may see on a French label include: **Sec** (dry), **Demi-Sec** ('half-dry' – that is, slightly sweet), **Moelleux** (medium sweet), **Doux** (sweet). **Crémant/Mousseux** indicates a sparkling wine. Some sparkling wines have their own terms too: **Brut** (quite dry), **Ultra Brut** (totally dry, no sugar at all). But be careful! The Champagne term **Extra Dry** indicates a wine that is actually sweeter than **Brut**! Names can be confusing...

大部份进口中国的法国酒都不便宜（即使是质量不是很好的酒）。法国的酒标对于初饮者来说，要想理解也比较困难。

许多法国地区不把葡萄品种写在酒标上。实际上，阿尔萨斯和朗格多克是法国仅有的允许把葡萄品种写在酒标上的地区。所以我们认为应该解释一下法国的葡萄酒条款

**Vin de Table** 普通餐酒：就是普通的餐桌酒。可以是法国不同地区的葡萄混酿而成，甚至不需要在酒标上写年份

**Vin de Pays** 地区餐酒：“农村来的酒”，质量应该比普通餐酒好，必须来自一个特定的地区，例如：奥克地区餐酒（来自朗格多克的村庄葡萄酒）

**Appellation d'Origine Contrôlée (AOC)** 法定产区：有“AOC”标志的葡萄

酒必须来自特定的地区（例如：桑赛尔），特定的葡萄品种（例如：桑赛尔只能用 100%的长相思酿造）。法律还规定每年应该收获多少葡萄和葡萄酒如何酿造。AOC 葡萄酒应该比地区餐酒和普通餐酒质量要好。但是，酿造商是最影响葡萄酒质量的因素。所以如果你发现来自好的酿造商的地区餐酒（如：Mas de Daumas Gassac），记住这个酿造商。这是最重要的事情。

法国酒标上别的方面包括：**Sec** (干), **Demi-Sec** (半干—就是稍微有点甜), **Moelleux** (半甜), **Doux** (甜). **Crémant/Mousseux** (起泡酒). 一些起泡酒也有他们自己的条款: **Brut** (很干), **Ultra Brut** (完全是干的, 一点糖都没有). 但是要注意, 在香槟中 **Extra Dry** 表示比 **Brut** 甜! 名字很令人费解!