

Date: 24 June 2013 at 7:00 pm Venue: Milliken Bar 金鐘閣

<b>1<sup>st</sup> Bottle: SAGET LA PERRIÈRE MARIE DE BEAUREGARD VOUVRAY 2009</b>	#276691   12.5% Alcohol/Vol.	
Wine: White Off-dry, fruity, medium-full bodied	Vineyard: Saget La Perrière	
Type: Chenin Blanc	Appellation Vouray Controlle	
Cost: \$17.95	Year: 2009	
<p><b>Tasting Note</b></p> <p>Ripe and mouth filling, with layers of pear eau de vie, quince, dried persimmon and ginger that unfold slowly, all while a lively minerality cuts through. The long finish shows lovely definition. Drink now through 2016. Score - 91. (James Molesworth, winespectator.com, Dec. 31, 2011)</p> <p>Marie de Beauregard Vouvray is a very well balanced wine. The mouth is semi dry with delicate wooded overtones typical of the Pineau de la Loire (chenin blanc) varietal. Linden and honeysuckle fragrances are finely shaded by mineral overtones. A good balanced mouth is highlighted on the finish with a wonderful nose of white fruits 5 out of 5 stars (Wine.com)</p> <p>It pairs nicely with fish, seafood, chicken, salads, sushi. It's a very dry white wine with lots of acidity on the finish...and it gets a solid 9.5 points with me. (Lorie Loves Wine, Lorie O'Sullivan Sommelier Pick, April 14, 2012)</p> <p><b>Food to Match</b> 冬瓜盅 / XO 醬炒三鮮</p>		
<b>2<sup>nd</sup> Bottle: DOMAINE CHENEVIÈRES LES GRANDES VIGNES CHABLIS 2011</b>	#278952   12.5% Alcohol/Vol.	
Wine: White Full-bodied & Rich extra dry	Vineyard: Domaine Chenevieres	
Type: Chardonnay	Appellation Chablis Controlee	
Cost: \$22.95	Year: 2011	
<p><b>Tasting Note</b></p> <p>The weight and density of this old-vine parcel in La Chappelle comes though in Brocard's 2011 Chablis Vieilles Vignes. Layers of expressive yellow stone fruit build to the rich, creamy finish as this muscular, enveloping wine shows off its distinctive personality. Anticipated maturity: 2012+. Score - 90-92. (Antonio Galloni, erobertparker.com, Aug. 2012)</p> <p>...notes of green apple, grapefruit and lemon, as well as mineral flavours and strong acidity due to the unique local weather conditions...the pure structure of Chablis, with pleasant fruit aromatics and a burst of freshness...a great match with many Chinese dishes... (Chablis Wines and Chinese Food Pairing, www.chablis.fr)</p> <p>... a perfect accompaniment to seafood or grilled fish, but also to more exotic food such as curry or tandoori dishes... can also bring out the soft and subtle texture of sushi. (www.chablis.fr)</p> <p><b>Food to Match</b> 咖哩走地雞</p>		

<b>3<sup>rd</sup> Bottle: CHÂTEAU LA CROIX DE QUEYNAC 2009</b>	#138636   13% Alcohol/Vol.	
Wine: Red, Full-bodied & Smooth D-Dry	Vineyard: Vignobles Gabard	
Type: Merlot, Cabernet Sauvignon, Cabernet Franc blend	Appellation Bordeaux Supérieur Controlle	
Cost: \$15.95	Year: 2009	
<p><b>Description</b> Gold Medal at 2011 Concours de Bordeaux</p> <p><b>Tasting Note</b> exceptionally fine Bordeaux and an excellent value. Blackberry, liquorice and sage aromas lead into intense blackberry, black plum and cedar flavours. A very dense, intense red for the money. Food suggestion: spicy sausage penne. Score - 90. (Gordon Stimmell, The Toronto Star, Jan. 7, 2012)</p> <p>Deep ruby, this award-winning red wine offers depth of flavour and very nice value. The aromas are very ripe berry fruits, spice and cedar, with a sweet note of dried fruits. Dry, medium-full bodied, ripe tannins and a fine measure of acidity balance plush berry fruit, sweet spice and a trace of toasty vanilla that carries through the long-lasting dry finish. (Savvy Team)</p> <p><b>Food to Match</b> 蒜香焗肉排</p>		
<b>4<sup>th</sup> Bottle: CHÂTEAU LA BRIE PRESTIGE 2009</b>	#61994   13.5% Alcohol/Vol.	
Wine: Red XD	Vineyard: EDLEFPA du Perigord	
Type: Merlot, Cabernet Sauvignon, Cabernet Franc blend	Appellation Bergerac Controlee	
Cost: \$13.95	Year: 2009	
<p><b>Description</b> Gold Medal at 2011 Paris Concours General Agricole</p> <p><b>Tasting Note</b> Rustic and tannic with tasty flavours of wild black cherry and cedar smoke. Perfect for a parties. Full-bodied but not heavy. Food matches – grilled lamb</p> <p>Hailing from Bergerac, this blend of Cabernet Sauvignon, Merlot and Cabernet Franc is similar in style to the wines of the neighbouring region to the west, Bordeaux, and shows the warmth of 2009. Vivid ruby in colour, it offers intense aromas of plum and black cherry along with judiciously used oak imparting smoke, spice, and liquorice accents. Quite fruit-forward with supportive acidity, strong fruit replays, and balanced, light tannic elements, this would go well with grilled lamb or can be aged for 2-4 years. (VINTAGES panel, June 2011). (Recommended List, The Winesights Reade, March 2012)</p> <p><b>Food to Match</b> 枝竹羊腩煲</p>		

<b>5th Bottle BROTTE CHÂTEAU DE BORD LA CROIX DE FRÉGÈRE LAUDUN CÔTES DU RHÔNE-VILLAGES 2009</b>	#264218   14.5% Alcohol/Vol.	
Wine: Red D	Vineyard: Chateau de Bord	
Type: Grenache 60% Syrah 40%	Appellation Cote du Rhone Village Controllee	
Cost: \$ 16.95	Year: 2009	
<p><b>Tasting Note</b></p> <p>The outstanding 2009 Cotes du Rhone-Villages Laudun Chateau de Bord La Croix de Fregere is a big time sleeper of the vintage. Dominated by Grenache, it has gotten better and better under the supervision of the brilliant Philippe Cambie. It boasts a deep ruby/purple color along with sweet black raspberry and black cherry fruit notes intertwined with hints of crushed rocks and spring flowers. Medium to full-bodied, pure and dense, it should drink nicely for 5-6 years. Score - 90-92. (Robert Parker Jr., erobertparker.com, Oct. 2010)</p> <p>Aged for 12 months in French oak barrels; Perfect with chicken, lamb stew, red grilled meat, Indian food and spicy shrimp</p> <p><b>Food to Match</b> 避風塘大龍蝦</p>		
<b>6th Bottle DOMAINE THUNEVIN-CALVET CUVÉE CONSTANCE 2008</b>	#168690   15% Alcohol/Vol.	
Wine: Red XD	Vineyard: Etablissements Thunevin	
Type: Grenache-Carignan	Appellation Côtes Du Roussillon Villages Controlee	
Cost: \$18.95	Year: 2008	
<p><b>Tasting Note</b></p> <p>Thunevin-Calvet's tank-raised Grenache-Carignan 2008 Cotes du Roussillon Villages Constance -- all from Maury and all grown on schist -- displays pungent struck-flint and peat overtones, along with cocoa powder that one associates with its genre, nicely accenting richly ripe but in no way superficially sweet black fruits. Bitter suggestions of fruit skin and pit as well as tactile counterparts to the mineral notes signaled in the nose serve for counterpoint and for a dynamic finishing interaction. As with past editions, this cuvee offers excellent value. I would plan to enjoy it over the next 2-3 years. Score - 90. (David Schildknecht, erobertparker.com, June 2011)</p> <p>This unfiltered Roussillon is deep purple-red, with remarkably fresh black cherry and red plum notes free from wood influence (aged in concrete vats). The palate is full, dense and rich, a satisfying mouthful to be sure, with big, plush, ripe tannins and juicy acidity. 15% alcohol sneaks by unnoticed until the finish heats up, like warm cherry pie. In any case, this is an exceptionally wine for the money, waiting for roast and grilled meats. Best 2012-2018. (John Szabo, 4.5 out of 5 WineAlign)</p> <p><b>Food to Match</b> 黑椒牛仔骨</p>		

## Pairing Dishes



冬瓜盅



XO 醬炒三鮮



咖哩走地雞



蒜香焗肉排



枝竹羊腩煲



避風塘大龍蝦



黑椒牛仔骨