

Date: 28 November 2014 at 7:00 pm **Venue:** Milliken Bar 金鐘閣

<p>1st Bottle Robert Oatley Margaret River Sauvignon Blanc 2012</p>	<p>#186106 12.5% Alcohol/Vol.</p>	
<p>Wine: White, XD Sugar: 4g/L</p>	<p>Style: Aromatic and fruitful</p>	
<p>Type: Sauvignon Blanc</p>	<p>Vineyard: Robert Oatley Vineyards Pty Ltd</p>	
<p>Cost: \$18.95</p>	<p>Western Australia, Australia</p>	
<p>Tasting Note</p> <p>Pale quartz; an aromatic bouquet and lively palate both preach the same message of grass/snow pea moving on to lime/citrus and ultimately to passion fruit. Drink By: 2014. Score - 93. (James Halliday, winecompanion.com.au, July 11, 2013)</p> <p>A robust and vibrant Sauvignon Blanc with distinctive notes of passion fruit, freshly cut grass, chives and lime. Very refreshing and palate cleansing. Perfect for vegetarian dishes. Score – 90 (Natalie MacLean, www.nataliemaclean.com, January 2014)</p> <p>Food to Match 蒜茸粉絲蒸帶子 / 皇子菰蝦球</p>		
<p>2nd Bottle Cantina del Dolcetto di Dogliani Dolcetto di Dogliani Superiore 2011</p>	<p>#378547 13.5% Alcohol/Vol.</p>	
<p>Wine: White, XD Sugar: 5g/L</p>	<p>Style: Fruity and characteristic</p>	
<p>Type: Dolcetto</p>	<p>Vineyard: Cantina Del Dolcetto Di Dogliani</p>	
<p>Cost: \$19.95</p>	<p>Piedmont DOCG, Italy</p>	
<p>Tasting Note</p> <p>The colour is deep and inflected with black and purple tinges. The aromas are primary and forward and not shy in showing non-fruit flavours like vanilla and mocha alongside rich notes of fig, dried cherry, blueberry and red raspberry. This wine is juicy with full body and forward yet balanced alcohol. The rather gentle tannins and supporting acidity guide the wine into a long finish and should allow the wine to age well over the 3-5 years. Score - 94. (Wine Enthusiast Importer Connection, May 22, 2013)</p> <p>Ideal to enjoy tasty and rich cuisine: from appetizers to warm main dishes</p> <p>Food to Match 片皮鴨二食</p>		

3rd Bottle CHÂTEAU PUECH-HAUT PRESTIGE SAINT-DRÉZÉRY 2010	#237289 14.8% Alcohol/Vol
Wine: Red, XD Sugar: 6g/L XD	Style Full-bodied and smooth
Type: Grenache Blend	Vineyard: Château Puech-Haut
Cost: \$26.95	Languedoc AOP, Midi, France
<p>Tasting Note</p> <p>From the smallest appellation in Languedoc, this is a blend of grenache (60%), syrah (30%), mourvèdre and carignan (5% each). It's a really attractive and luscious wine that combines delicacy and weight for an overall impression of elegance and polish. The fruit is concentrated and well layered, the acidity well calibrated, and the tannins ripe and sweet. All the components are harmonious. Score - 5 Stars (out of 5). (Rod Phillips, rodphillipsonwine.com)</p> <p>94 points (Jeb Dunnuck of The Rhone Report, March 13, 2013)</p> <p>92+ points (International Wine Report, June 2012)</p> <p>Food to Match 乾蔥牛柳粒</p>	



4th Bottle CUVÉE DU VATICAN CHÂTEAUNEUF-DU-PAPE 2010	719120 15% Alcohol/Vol.
Wine: Red, XD	Style Full-bodied and smooth
Type: Grenache 75%, Syrah 15%, Mourvèdre 10%	Vineyard: S.C.E.A. Diffonty Félicien & Fils
Cost: \$38.95	Chateauf du Pape AOC, France
<p>Tasting Note</p> <p>Pour into carafe 30 minutes before serving with grilled breast of duck, roast beef or roast goose.</p> <p>Very fleshy and succulent, with dark fig and linzer torte flavours that show anise and blackberry hints. Ample toasted spice and singed alder notes fill in on the finish, and this has a lovely silky feel despite its weight. Score: 92 (James Molesworth, <i>winespectator.com</i>, Oct. 15, 2012)</p> <p>4.7/5 (Wine Align)</p> <p>Gold Medal (Challenge International du Vin, 2012)</p> <p>Food to Match 羊腩煲 / 花菰鵝掌</p>	



Pairing Dishes

蒜茸粉絲蒸帶子



皇子菰蝦球



片皮鴨二食



乾蔥牛柳粒



羊腩煲



花旗鵝掌

