

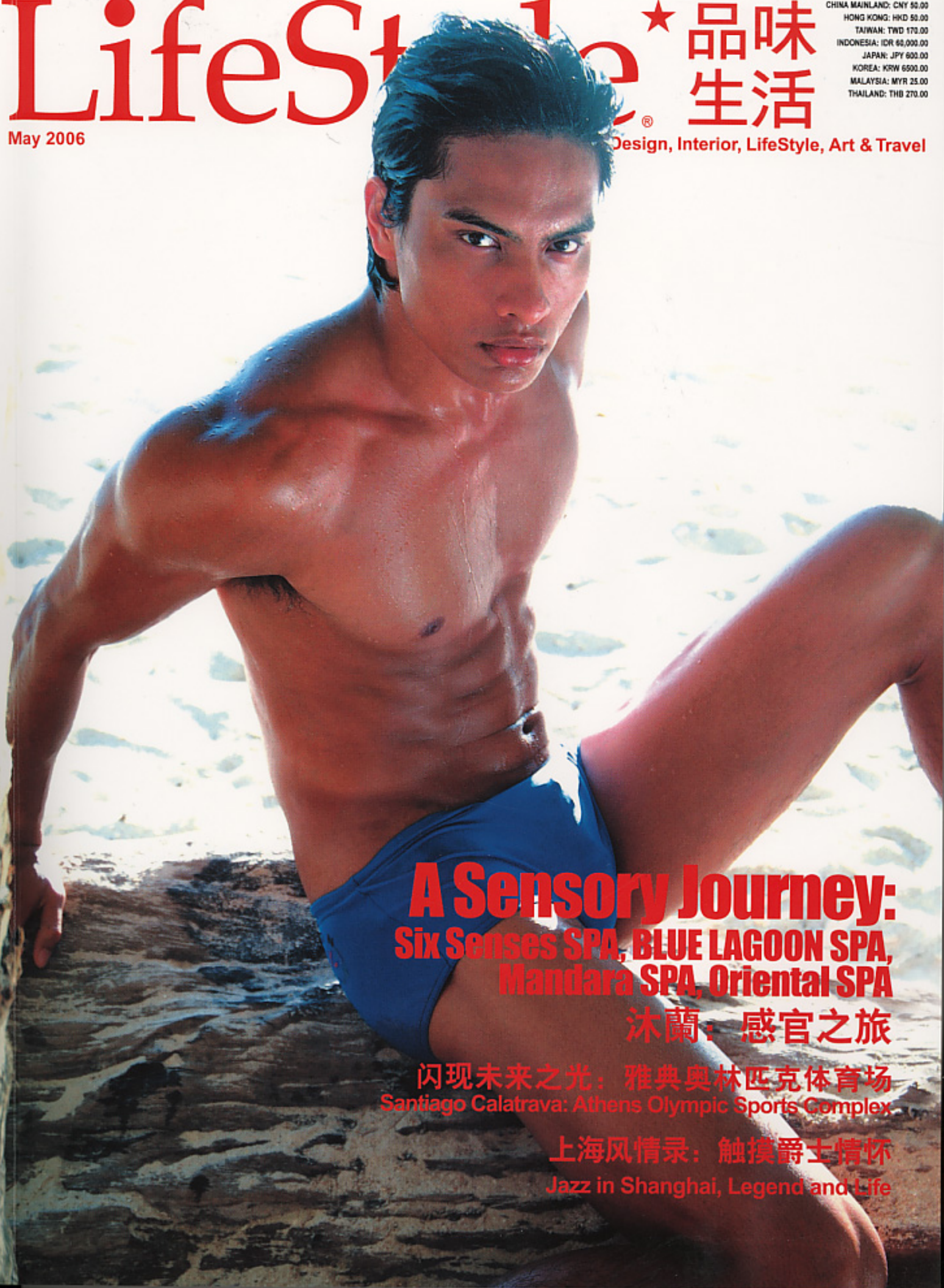
LifeStyle

★ 品味生活

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May 2006

Design, Interior, LifeStyle, Art & Travel



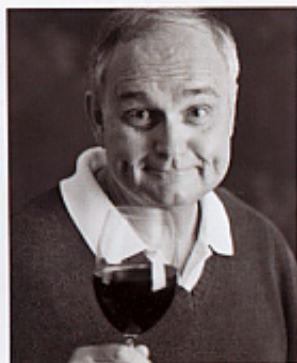
A Sensory Journey:
Six Senses SPA, BLUE LAGOON SPA,
Mandara SPA, Oriental SPA

沐蘭：感官之旅

闪现未来之光：雅典奥林匹克体育场
Santiago Calatrava: Athens Olympic Sports Complex

上海风情录：触摸爵士情怀
Jazz in Shanghai, Legend and Life

Contributors:



FRED IS A GLOBAL WINE CONSULTANT BASED IN NEW YORK. HE ASSISTS SOME OF THE TOP HOTEL AND RESTAURANT CHAINS IN THE U.S. AND ASIA PACIFIC DEVELOPING THEIR WINE BY THE GLASS PROGRAMS, LEADING EDUCATIONAL TRIPS TO WINE PRODUCING COUNTRIES AND HOSTING VIP INDUSTRY DINNERS AT NEW YORK AND ACROSS ASIA.

Fred Tibbitts, Jr.

由1979年从事空间设计业务至今，完成多项大小之室内空间及建筑设计项目。全面掌握天时、地利、人和，不断地将法、势、术，三方互动发挥及影响。适当地调校和平衡各因素，互助互推地发展。地利、法、势与术之间的配合，能否运用得宜，正反面都影响深远。多年的专业制作不同空间，深明此道，不断观察市场有关地利和势这方面之功能因素，发展及变化路向外，也接触了解各方面在实际营运之需要及因素，作为对每项空间进行设计时，得以取得正确时势的突破。所有设计都是予人运用而设，适当的突破，由所需而精心发展制作所带出来的原创空间。给予用户可以在享用中运作流畅，在观感上能给予人们留下深刻及良好印象，是作业的主流概念及动力。

Norman Yu, 余青山



Sudong / **PHOTOGRAPHER**

SU DONG SPECIALISES ON FASHION PHOTOS, HIS ART HISTORY CAN BE TRACKED BACK MANY YEARS WITH DIFFERENT, WORLD FAMOUS MEDIA AND MODELS.



Jane Ram

LONG-TIME HONG KONG RESIDENT, JANE RAM TRAVELS NEAR AND FAR IN SEARCH OF THE UNUSUAL. HER WORK IS PUBLISHED IN MANY REGIONAL AND INTERNATIONAL PUBLICATIONS.



Vinexpo or Bust

It all began as "What if" with my friend, Dan Hoffman, the wine buyer for Marriott International on the ProChile "El Busso" wine and food educational trip to Chile last January.

What if I put together an elite team of National Account executives, planned a wine excursion extraordinaire to Vinexpo Bordeaux 2005 in June and recruited a group of quality, French wine and spirits producers willing to help fund the expenses; which would have to include visits to some of the top vineyards and lunches and dinners and entertainment to die for... would that be cool or what?!? Definitely cool.

Dan told me he liked the idea and, given his availability, he would be my first victim, guaranteed. Yes! This could work! My mind raced ahead, trying to catalogue all the influential French wine guys I could remember and those I had forgotten. I knew it could be done, I just had to assemble a superb collection of key chain hotel and restaurant executives and the support would follow and the gates of Jericho would come a tumbling down. Hopefully.

As soon as I returned to the States, I started dialing for dollars. Before I knew it, I had the team:

Dan Hoffman, Director, Equipment & Beverage Specifications, Marriott International; Debbie Allison, Director, Beverage and Food Procurement, Darden Restaurants; Roberto Deiacco, Executive Chef, Cipriani USA; Fernando Salazar, Corporate Director, Food & Beverage Operations, Omni Hotels; Jean-Marc Jalbert, Corporate Director of Food & Beverage-North America, ACCOR. We needed to document the trek for the worldwide press, so naturally, I tapped our FTA President & CEO, Michael Charlton to be the official Bon Vivant

and Photographer Exceptional; which he most definitely was by unanimous agreement. Jolly good and full-speed ahead!

In a blink, or so it seemed, it was 17 June and we were all on Air France to Bordeaux. And then the party, I mean work, began: Off to Château Leoville Poyferre in St. Julien with a tour of Deuxième Cru / second growth, followed by dinner at Château Le Crock in St. Estephe (Cru Bourgeois), hosted by Guillaume Cuvelier, Managing Director, Spirits Marque One. Work, work, work.

The next morning we had breakfast at the Mercure Bordeaux Airport, our haven in Bordeaux from all the lavish treatment. It was our daily lull before the storm. We would take the Vinexpo bus to the site.

We all strolled about the Vinexpo halls for the rest of the morning, being certain to be on time for lunch at the elegant Club des Marques, the tent of Baron Philippe de Rothschild; hosted by Olivier Le Bret, President, Baron Philippe De Rothschild USA and I think the grandson of the old boy, who seemed every bit as debonair as we guessed must be the case. Everyone was very nice and there was nothing to fault, except that it had to end.

The President of Vinexpo, Robert Beynat and Jean-Marie Chardennier next welcomed our group to Vinexpo at the Commissariat Général. They spoke, we listened; we spoke and they listened. We pledged to be Ambassadors of Bordeaux and for their part they promised to revitalize the French wine business. They better.

Off to Cognac, hosted by Hennessy with the one and only Cyrille Gautier-Auriol for a tour of Quais Hy and Fondateur cellars for a very interesting tasting of you know what. They

then forced us to be treated like Royalty at Château Bagnolet, the former home of the Hennessy family. I'll never look at a bottle of Hennessy quite the same ever again. Memories, memories. What else have we in the end?

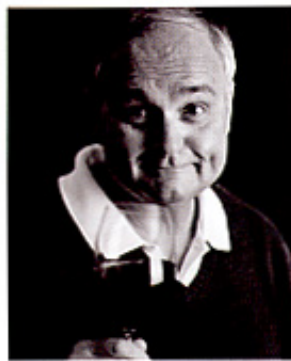
Breakfast again at Mercure. The morning is exploring Vinexpo; so many possibilities, so little time. It's time for lunch on Monday, so it's off to Margaux: Château Lascombes, Château Duhart Milon Rothschild and then, the angel, Château Lafite Rothschild in all its splendor. The cellar is a cathedral to wine making and the untold, perfect barrels are the celestial choir on high.

We beat it back to the hotel for a quick make-over, a shower, a massage (only kidding, not at the Mercure) and DIAGEO has a car deluxe at our door for the trip to Château Magnol. Big party. Lots of everything good. Cool. Ray Chadwick, President & CEO (also my boss in a prior life) wants me top seat him next to the two National Accounts who have the potential of buying the most wine: I do it without reservation. You never stop serving your past bosses if they turn-up and say it nicely: You want to remind them how loyal you can be. Big night. Glad they have the budget.

It's Tuesday morning. Get the Vinexpo bus and we're on the way. A very busy morning meeting and greeting and looking for business opportunities.

Back to Club des Marques and one of the most elaborate stands, Concha Y Toro. They give good lunch and somebody allocated some of their library stock for us American studs.

Before we know it, we're off to another legend, Château Lynch Bages. We stay for two hours; we have a great time seeing the



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FOR FURTHER INFORMATION ABOUT WINE TOPICS FROM LIFESTYLE MAGAZINE, KINDLY PLEASE CONTACT: EDITOR@LIFESTYLECHINA.COM.CN

facility and learning the history. Very special.

It's off to the main event for the evening at Château Ormes des Pez. Jean-Michel Cazes is the ultimate, convivial host. The evening passes without incident, but Cazes is the eternal showman and he has engineered plenty of surprises to delight his guests. Everybody is enjoying being a player at another Cazes spectacular. Bordeaux would not be the same without him.

The morning comes quickly. Did I hear somebody ask when we were going to be forced to tour Margaux again? Yeah, that's right, on the road to Margaux once more. Somebody's got to do it. We visit the lovely Château Labégorce-Margaux. It seems more like an elegant resort than a winery, but of course the Baron is real, as is his impeccable wardrobe and everybody walks with a CD of the experience and having tasted their best.

A trip to Vinexpo would not be complete without a journey over to St. Emillion, which restores one's confidence that at least some of the small, traditional family wineries of France are alive and well. It is a magnificent, rural setting that contrasts with the mega-development of Bordeaux. We visit, taste and dine several courses of home-cooked, country foods, complete with rich sauces and lots of tasty carbs at Château Dassault (Like the French aircraft manufacturer).

The evening is Vinexpo Club Cars to Brasserie des Quincones in Bordeaux, hosted by The Bordeaux Wine Council. The food is very French Brasserie, the twenty-one year old, blonde, saucy French waitress in pig tails has the undivided attention of all the guys in our party and then it's off for an evening of pure entertainment at the historic Grand

Théâtre de Bordeaux, followed in the upper lobby by another lavish wine tasting. We're dragging, but the hospitality has been first rate all the way. Jean-Marc Jalbert leaves his camera in the taxi downtown or "kiss it goodbye" as they say. Time for bed.

Thursday arrives and knowing this dream trip to wine tasting heaven is over for most of us on Saturday, we focus on making the most of it for the last two days. Everyone intensifies their search of the crowded exhibit halls for new products, new wine and spirits suppliers and tasting, tasting, tasting. DIAGEO hosts lunch at their nearby (B & G) Château Magnol.

We return to the hotel for a quick freshen-up before Remy-Cointreau whisks us away on a ninety minute journey to the north of Bordeaux, which lands us at Bordeaux Castle, an elegantly restored medieval castle-now lavish country inn Dominique Jouson, International Brand Ambassador and Vincent Gere, Director Produit & Head Cellarmaster of Remy Martin hosted us to a fabulous evening of culinary delight with a different Cognac with every course. This, of course, was followed by a proper Cognac tasting. I think. When we awoke on the minibus about one o'clock am we were reunited with our refuge from all that was wonderful. We slept well.

Our last day in Paradise was a cultural tour of Châteaux Pichon Longueville and Château d'Arsac. The art collections were magnificent. And then there was the art of their wines. This was followed by a killer lunch prepared by the resident chef at Château d'Arsac. We beat it back to the Mercure to freshen-up for a final assault on Cognac, courtesy of Kobrand.

And then we were at Cognac Delamain. It was like a graduate course in the history of Cognac, why Delamain if you prefer their style to the big houses (a very attractive alternative to say the least) and a wonderfully simple dinner (at last) at a nearby sanctuary bed & breakfast. Yes, we drank Cognac Delamain. It was a very nice way to conclude a fantasy trip to France.

The real meaning of the trip was seven souls becoming one for a week on what amounted to a food and beverage fantasy that could only be arranged by FTA and its client base or a deity far more powerful than mortal man. Bordeaux did what Bordeaux does best: It opened it's heart and soul to the faithful with warm hospitality, Hollywood-like sets with castles, private baronial residences, elaborate gardens and ponds and an endless parade of French haute cuisine from traditional, heavy dishes where the food easily out-weighed the oversized serving platters, bowls and saucers to the nouveau cuisine the likes of Guy Savoy with sparing portions characterized by intense flavors and perfect reductions that were better than really good drugs (sorry flashing back to the summer of 1967 for that one: If you were liberated then, it was one really cool trip indeed).

Looking back and reading the account I've just documented, it almost seems like the kind of ultimate working holiday of which one would dream if it was his last week to live this time around. And I kind of think we all thought this each in our own way, but privately of course. For it was an adventure of a lifetime. Anyway you slice it. A big thanks to all who made it possible. Namaste.