

LifeStyle

★ 品味生活

July 2009

Design Fashion Gourmet Art Trends Travel Leisure

紫云轩 宁静在心
Green T House:
Steeped in Tradition

后现代的特洛伊建筑
Trojan House:
An Unexpected Eco-Nursery

个性游艇 未来的海上魔毯
Get There on a Wally Yacht

惬意海上之都 厦门/青岛/大连

Coastal Cities

Dalian, Qingdao, and Xiamen

CN41-1046/J 20 30

ISSN 1003-2711



9 771003 271049

南腔
北调

葡萄酒的海滨协奏曲 Wines to Enjoy Along the Seaside-From Dalian to Xiamen



如果你有幸游览或是居住在中国的海滨城市，无论是大连、青岛还是厦门，一定要体验一下海鲜搭配葡萄酒的特殊吃法，一定会令你拍案叫绝。

对于那些从未去过这些海滨城市的人来说，去海边可能一直只是他们心中的一个美丽的梦想。找一个假日，从繁忙的日常生活中逃离出来，来海边享受一顿饕餮大餐吧，去找寻海鲜与葡萄酒的最佳契合。

据说香槟和气泡葡萄酒是可以与任何食物相搭配的，这或许是真的，只要海鲜不是被烹制的太过油腻、辛辣，搭配这两种酒就都没有问题，如果你喜欢法国酒，那么产自Loire的Vouvray将是你的上上之选。

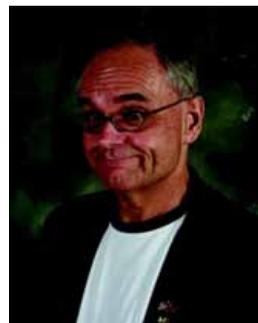
在餐厅里，葡萄酒的卖点大多是倚仗于它的味道和包装。随着越来越多的人开始了解葡萄酒、钟情于葡萄酒，人们对于葡萄酒品质、饮用器具、品酒环境也更加在意起来。

如果你准备搭配一餐丰盛的海鲜大宴，那么产自Alsace的葡萄酒无疑是一个极佳的选择。Riesling、Pinot Blanc、Pinot Gris和Gewurztraminer是Alsace地区四款最著名的葡萄酒，它们那清新、圆润的口感，清淡、宜人的

味道，使得它们和任何海鲜搭配食用起来都是相得益彰。如果你是在一家能够吹拂到清爽海风的咖啡馆中，那么一杯香槟、一杯Alsatian Riesling或是一杯Chardonnay也都是你不错的选择。

不同的咖啡馆对于葡萄酒的选择也是不尽相同的，有的咖啡馆可能只专注于同一产地的葡萄酒，而有的咖啡馆则会有来自世界各地的不同种类不同年份的葡萄酒。在亚洲，绝大多数的店内销售的都是法国葡萄酒，从Bordeaux到Loire，从Burgundy到Beaujolais。

Bordeaux和Burgundy所产的葡萄酒大多是一些比较高档的经典款式，针对的客户群体是那些比较追求生活品味并且有一定经济能力的人士。而产自Beaujolais的葡萄酒更多的是口味较清淡的、充满果香的，如Brouilly、Saint-Amour、Morgon以及只在每年十一月的第三个周四才限量发售的Beaujolais Nouveau。Loire所产的最著名的两款酒是Sauvignon和Sancerre，被人们戏称为“The Fish Wine”，如果你是一个葡萄酒的忠实爱好者，那么Loire的葡萄酒绝对是你不容错过的选择。



Fred Tibbitts Jr. is a global wine consultant based in New York and Bangkok. 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.

If one is fortunate enough to visit or live along the Chinese seaside, whether in Dalian, Qingdao or Xiamen, the magnificent aromas, flavors, tastes and simple elegance of the abundant and fresh seafood matched with inspired wine lists are among the special treats.

But if by chance one is not able to reach the physical seaside, know that your seaside is always but a daydream away; for the seaside is as much a "state of mind" as a place to visit. Be it a holiday away from the daily grind or a fantasy escape, when you get the chance to connect with that place where an ideal seaside eternally awaits, knowing which wines best compliment your chosen seafood is worth a king's ransom - not a penny less.

It is said that Champagne and sparkling wines go with everything. While this may be true, if the seafood is not overly greasy, heavily spiced or sautéed in pungent oils, consider light, semi-dry sparkling roses, Asti Spumantes and, if you must drink French, oh those sparkling Vouvrays from the Loire are simply heaven-sent.

Restaurant wine sales by the taste, glass, half-bottle and bottle are dramatically increasing throughout the world, because more people are drinking wine and server wine training is becoming far more sophisticated, empowering servers everywhere to more confidentially recommend just the right wines for whatever their guests might choose to order.

If you're having most any seafood dish, there's undoubtedly an Alsatian wine that's a perfect match. Riesling, Pinot Blanc, Pinot Gris and Gewurztraminer, the four best-known varieties from Alsace, offer an amazing range of fresh, dry, fruity white wine styles and flavours at affordable prices, around which any seafood restaurant can build a delightful list. If a boutique café, covered in ivy with sun-lit patio and refreshing sea breeze has but one Champagne "Grand Marque", a sparkling wine, an Alsatian Riesling, a great Chardonnay and a variety of the most popular reds and other whites in the region, say a total of twelve wines any way you want them, one need not fear.



Of course, my motto has always been "The more the merrier", so while some cafes may focus on a single wine region or a modest variety of seafood-friendly wines from around the world, the more diverse and comprehensive the wine list, the more likely everyone will be happy. Any comprehensive list in Asia will offer a good variety of French wines from Bordeaux to Loire to Burgundy and Beaujolais.

Bordeaux and Burgundy offer classic examples of some of the more serious wines for those whose palate demands only the best and whose pocketbook allow it. From Beaujolais we find lovely, light, fruity wines such as Brouilly, Saint-Amour, Morgon and on the third Thursday of November each year, the celebrated release of the most famous of wines made from the red Gamay grape, the "Beaujolais Nouveau". The Loire Valley provides Sauvignon and Sancerre, in some circles lovingly known as "The Fish Wines", but if you are a devout red wine fan, the Loire has plenty of roses and reds that will go very well with your favorite seafood by the sea. And now you know.

Over & Out, I am *Red Fred*.