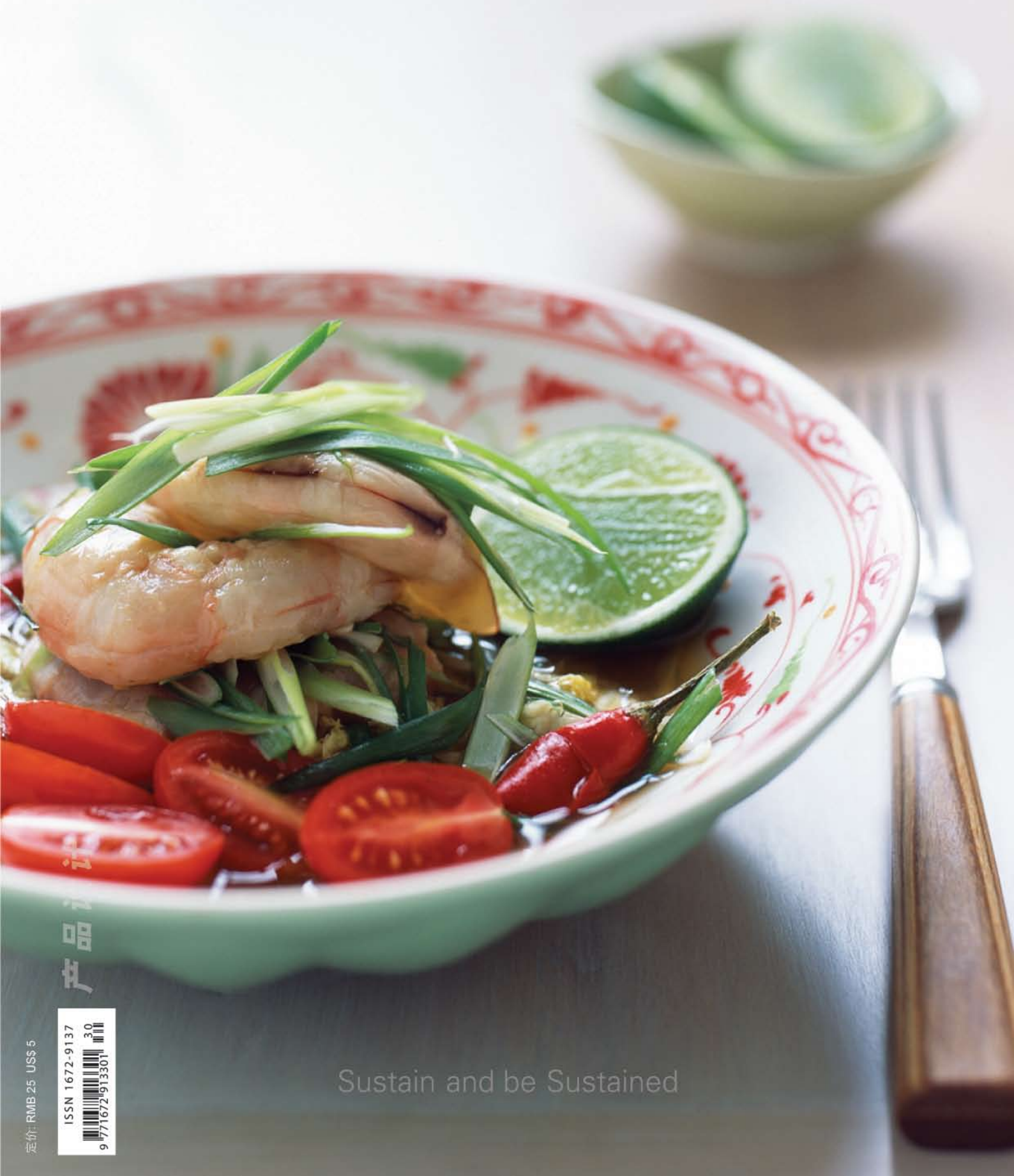


New Western Cuisine.



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产品资讯

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Sustain and be Sustained



Fred Tibbitts, Jr.

Fred Tibbitts, Jr. is the foremost global wine & spirits consultant for National Account chain hotels and restaurants, based at Bangkok and New York. He travels the world annually attending several of the leading wine and spirits expositions, seminars and conferences. He is a writer for industry and entertainment publications in China and the U.S.

常驻在曼谷和纽约的田博华是全球最著名的品酒顾问之一，他为众多的连锁酒店及餐厅提供咨询。还参议过许多国家重要的餐饮会展以及项目。大量相关的著作及评论发表，在业界，一时洛阳纸贵。

A Marvelous Marriage The Finest Harvests of the Oceans & the Vineyards

完美搭配 来自海洋&葡萄园的最佳馈赠

What could be finer than the fresh fish of your choice and a glass or bottle of premium wine that is the perfect companion to your harvest of the ocean's deep? Just the thought of the endless possibilities brings back many a fond memory of some of the most satisfying meals I have ever experienced. But as with any pairing of food and wine, knowing which fish go best with which wines is truly what matters most. Please note well that the sauce, be it tomato or white; or the broth as well as the method of preparation, be it stewing, poaching, broiling, frying, sautéing or raw significantly impacts the best matches of fish and wine. So here are some helpful guidelines that will serve you well

whenever you are having fresh fish in a restaurant, hotel, bar or at home:

来自海洋的鲜美鱼肉，来自葡萄园的上好葡萄酒，还有什么比这更好的搭配吗？一想到这一点，那些我体验过的关于美食的经历如潮水般涌来，带来无限想象。在餐酒搭配中，知道哪种鱼肉与哪种葡萄酒搭配至关重要。请注意，任何调味汁酱，无论是西红柿酱、白葡萄酒、高汤，无论是炖、煮、烤、煎、炒或者生食，都会对鱼肉和葡萄酒的搭配产生影响。以下提供一些小贴士，能够让你在餐厅、酒店、酒吧或是家中，享受来自海洋和葡萄园的最佳馈赠。



Seafood	Wine
Cod	Pinot Gris, Sauvignon Blanc
Flounder	Chablis, Pinot Blanc, Valpolicella
Halibut	Chardonnay, Chenin Blanc, Pinot Grigio
Sea Bass	Pinot Noir, Sancerre
Sole	Chablis, Graves (white), Riesling, Semillon
Salmon	Pinot Noir, Dry Riesling (Alsace)
Swordfish	Chardonnay, Sauvignon Blanc, Champagne or Sparkling Wine (Brut)
Red Snapper	Chablis, Pinot Gris, Sauvignon Blanc
Tuna	Chardonnay, Pinot Gris, Pinot Noir, Blush
Shrimp	Chenin Blanc, Sauvignon Blanc, Pinot Grigio
Crab	Chardonnay, Fume Blanc, Viognier, Pinot Gris
Spicy Seafood	Marsanne, Riesling, Gewurztraminer (Avoid Red Wines)
Clams, Mussels, Scallops, Lobster	Albarino, Verdelho
Sautéed Shrimp	Dry Fino Sherry
Fried Fish	Soave, Champagne or Sparkling Wine, Vinho Verde
Fried Fish-Tempura or Beer Batter	Champagne or Sparkling Wine
Broth-Based Soup	Chardonnay, Pinot Gris, Viognier, Italian Grillo
Spaghetti and Clam Sauce	Sangiovesse (Chianti-Classico or Reserva)
Grilled Fish	Rose Champagne or Sparkling Wine, Italian Grillo
Poached Fish	Classic French or New World Whites
Blackened Fish	Classic French or New World Whites
Seafood Stewed in Tomato Sauce	Pinot Noir, Gamay, Sangiovesse, Grenache, Roses, Blush
Seafood Stewed not Tomato Based	Classic French or New World Whites
海鲜	葡萄酒
鳕鱼	灰皮诺、长相思
比目鱼	夏布利、白皮诺、瓦尔波利塞
大比目鱼	霞多丽、白诗南、灰皮诺
海鲈鱼	黑皮诺、桑塞尔
鲷目鱼	夏布利、格拉夫(白)、雷司令、赛美蓉
三文鱼	黑皮诺、干雷司令(阿尔萨斯)
箭鱼	霞多丽、长相思、香槟或者起泡葡萄酒(低糖)
红鲷鱼	夏布利、灰皮诺、长相思
金枪鱼	霞多丽、灰皮诺、黑皮诺、粉红葡萄酒
虾	白诗南、长相思、灰皮诺
蟹	霞多丽、富美白葡萄酒、维欧尼、灰皮诺
辣味海鲜	玛珊、雷司令、琼瑶浆(不要搭配红葡萄酒)
蚌、贻贝、扇贝、龙虾	阿尔巴利诺、华帝露
炒虾肉	淡色干雪利
煎鱼	苏瓦韦、香槟或者起泡葡萄酒、葡萄牙绿葡萄酒
炸鱼-天妇罗或啤酒面糊	香槟或者起泡葡萄酒
高汤-汤底	霞多丽、灰皮诺、维欧尼、意大利格里洛
意大利面配蛤蜊酱	桑娇维塞(基安蒂经典或珍藏)
烤鱼	玫瑰香槟或者起泡葡萄酒、意大利格里洛
煮鱼	经典法国葡萄酒或新世界白葡萄酒
熏鱼	经典法国葡萄酒或新世界白葡萄酒
番茄酱煮海鲜	黑皮诺、佳美、桑娇维塞、歌海娜、玫瑰、粉红葡萄酒
非番茄酱煮海鲜	经典法国葡萄酒或新世界白葡萄酒

But regardless of the wisdom of the above fish and wine pairings, the fish and wine combination that is just right for YOU depends on a multitude of personal preferences, beyond what is best for most people. So, try what I have recommended in each case and then fine-tune what is just right for you, until you know that you have arrived at the perfect pairings for your individual palate. And since this assignment should be one that any fresh fish of the oceans lover will truly welcome, let this be your next delicious food and wine odyssey into the unknown. Bon voyage! I am **Red Owl**, over & out.

即便是有以上关于鱼肉和葡萄酒的搭配法则，但还是要取决于你的个人偏好。因此，不妨先尝试一下我的推荐，看看是否有正合你心的搭配。既然这一任务适用于任何新鲜海鱼的爱好者，那么就扬帆起航吧，开始这次新的美食之旅。祝好胃口！我是**红色猫头鹰**，一直在这里。