

DRINKS

HOTELS

THE FOOD & BEVERAGE MANAGER'S MAGAZINE



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Over 300 years of history in every bottle...

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DRINKS HOTELS

*will be present at Vinisud-Asia,
Shanghai, 26-28 February 2013*

A dynamic and original approach...

Exchanging views with Food and Beverage Managers, to whom this magazine is dedicated, by offering them useful professional information and a dynamic and original view of the world of wines and spirits... The columns and articles in this new issue are the result of in-depth investigations at the source, and therefore naturally find their place in our editorial line.

And now, over to the contents of the December issue...

Give credit where credit is due... Before hearing from those concerned in our "Hotel & Manager" column, you may find it useful to consult the "Around the World" section which, through iconic examples, illustrates the vitality of the international hotel trade (5000 openings scheduled in the next two years, involving countless career opportunities). And we also have a new column entitled "Producer style", which offers an insider's view of a prestigious winery to discover the secrets of its production philosophy. Of course, we should also mention our gourmet column entitled "Food and wine harmonies" which takes us to the very selective environment of the winners of the Bocuse d'Or and, thanks to the talent of Margaret Rand, challenges a few preconceived ideas on champagne consumption ...

We hope that these original and in-depth approaches will appeal to you as professionals.

Alain Labatut
Chief Editor

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Design, creation & cover

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Print

Agpograf, Spain

Translation

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Development

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ISSN: 2262-7243

Photo Credits

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p8, 9 Hotel Mandarin Oriental Hotel Group - p9, 10
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Publisher

Drinks Media Wire
3, allée Elsa Triolet – F- 33150 Cenon
Drinks Media Wire by Vision SAS
SAS au capital de 40 000 € - RCS Bordeaux B
415 155 605 – APE 7312Z

SUBSCRIPTIONS

Subscriptions: info@drinkshotels.com

Drinks Hotels is published quarterly, a total
of 4 times per year.

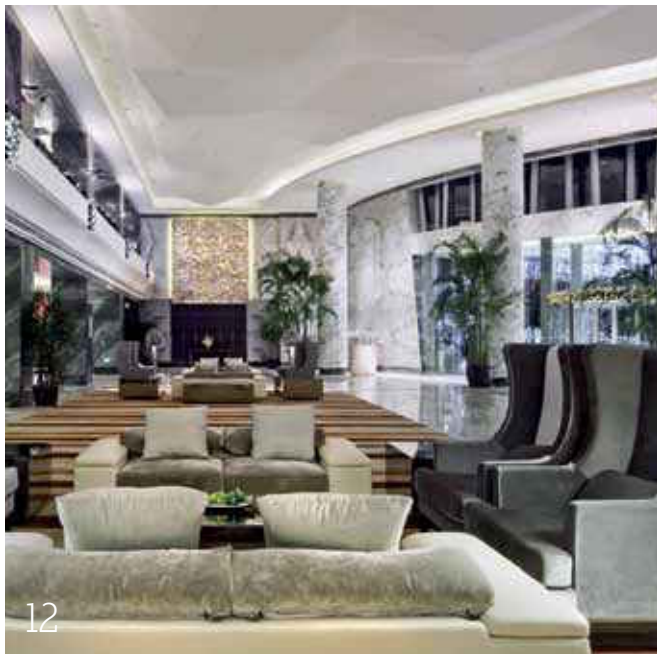
Paid subscriptions: Europe: €40 1-year. All
other countries: €56 (US\$72) 1-year

Except for special issues where prices
changes are indicated, single copies are
available for €20 (Europe) and €24 (US\$30)
foreign (postage included).

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Please enjoy in moderation.*

*Acknowledgements:
Drinks Hotels extends their warm thanks to the
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*See the digital animated version at
www.drinkshotels.com*

View gallery and watch videos. Viewing on your computer, smartphone and tablet.

Hilton Pattaya hotel, Thailand

Best Luxury Emerging Hotel,
World Luxury Hotel Awards
2012

Hilton Pattaya is a stylish hotel, soaring 34 levels above Pattaya's Central Festival Pattaya Beach, South East Asia's largest beachfront shopping complex.

Three restaurants and two bars :

Drift

Sip Caribbean inspired cocktails with views of Pattaya Bay.

Edge

Contemporary Pattaya restaurant caters for a wide variety of tastes offering a selection of international and Asian favorites. Located on level 14 of the Hilton Pattaya hotel, Edge offers indoor and outdoor terrace dining, stunning

views of Pattaya Bay. The open show kitchen allows guests to interact with the chefs, creating a memorable dining experience.

Flare

Steaks and seafood come seared from the charcoal grill, while a magnificent wall of wine hosts selections to partner the fresh produce from the kitchens. For special occasions, dine in the semi-private chef's dining room.

Horizon

Located on level 34 of the Hilton Pattaya hotel, this unique rooftop venue offers some of the most breathtaking views of Pattaya. Sleek and sophisticated, this Pattaya restaurant and bar is a truly exclusive hideaway from the bustling city below.

Shore

Set in beautifully landscaped gardens by the infinity pool, this laid-back outdoor bar and restaurant, located on the 16th floor of the Hilton Pattaya hotel, offers spectacular views of Pattaya Bay. The beach is nearby, but the pool is even closer, so take advantage of the swim-up bar and order a refreshing soda or cocktail. Shore offers a range of healthy dishes.

Hilton Pattaya hôtel

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Around the world
Hilton Pattaya hotel



Drift bar



Lobby



Shore



Mandarin Oriental Tokyo, Japan

Dining with an amazing view

Five restaurants, three bars:

Signature

French restaurant, one-Michelin starred menu.

Prepared in an open kitchen, Chef Olivier Rodriguez's Mediterranean-influenced menu is prepared with a mixture of bold and subtle flavours.

Sense

Cantonese cuisine. Sense was awarded one-star status in the 2012 Tokyo Michelin Guide, and for the fourth year running.

Dim Sum brunch also served on weekends and holidays.

K'shiki

Offering a satisfying array of dishes at any time of day, K'shiki is the stylish all-day restaurant. Breakfast offers a range of Western, Japanese and à la carte options.

Sushi SORA

Epitomising the Japanese aesthetic of simplicity, Sushi SORA serves

the finest sushi in the 'Edo-mae' tradition.

Ventaglio

With a casual, yet chic atmosphere, Ventaglio offers authentic Italian cuisine.

Tapas Molecular Bar

The chefs prepare more than 20 plates of bite-sized delicacies right before your eyes, creating new textures and flavour combinations to stimulate both the imagination and the palate. Limited to a seating of only eight people twice per night.

Mandarin Bar

Stylish and luxurious, the Mandarin Bar offers a visual aperitif to the spectacular restaurants.

Oriental Lounge

Lying just off the main lobby on the 38th floor. Refreshments are available all day and for lunchtime.

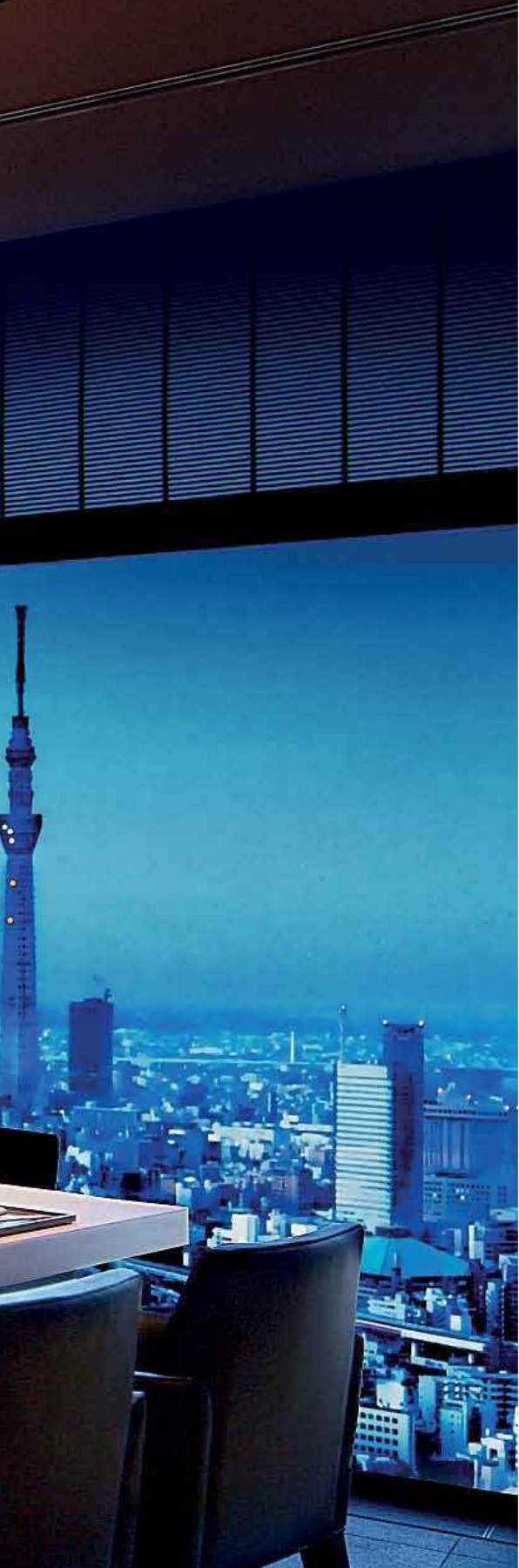
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Sushi SORA

Around the world
Mandarin Oriental Tokyo



Ventaglio



Signature



Sense



Takali Cabana



Kalevu Restaurant



Takali Restaurant

Shangri-La's Fijian Resort & Spa,

From casual family fare to impeccable seafood and elegant international cuisines.

Five restaurants, three bars:

Beach Bar & Grill

A great casual dining restaurant, and a favourite with beach lovers.

Café Coral

Café Coral offers light, healthy lunches.

Golden Cowrie Restaurant

An Antipasti & Olive bar plus a selection of fresh breads and fresh pasta dishes complimented by fine selection of wines.

Kalevu

Innovative cuisine from the Pacific Rim. A live band entertains each evening. This is an adults-only dining venue for guests 16 years and over. Chef Sachin Kumar.

Lagoon Terrace Restaurant

Spectacular views of the resort's lagoon, and ideally located between Lagoon View and Ocean View wings. Buffet breakfast, lunch & dinners are served every day of the week.

Takali Terrace Restaurant

Romantic oceanside dining. All day poolside lunch with Asian and seafood cuisine for dinner. Chef Mosese Ratumaitavuki.

Bilo Bar

His beachfront bar is the resort's best vantage point to view the sunset. Serves icy cold beers, wines, wide selection of cocktails and mocktails.

Black Marlin Bar

Dance the night away at the bar where a DJ playing upbeat dance music alternates with a live entertainment on selected days of the week.

**Shangri-La's Fijian Resort & Spa
Yanuca Island Cuvu, Sigatoka, Fiji**

T: (679) 652 0155

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A photograph of a modern hotel lobby. The walls are covered in dark, veined marble. Large green plants are placed throughout the space. In the foreground, there are several light-colored, modern armchairs and sofas. The ceiling is high and features recessed lighting and decorative elements. The overall atmosphere is clean, bright, and sophisticated.

New Hilton horizons

Hilton Shanghai Hongqiao
Profile: Mike Williamson, General Manager
By Jane Parkinson



Hilton Shanghai Hongqiao stands as a gleaming beacon of modernity in the heart of the business development zone Hongqiao, in Shanghai's Minhang District.

The hotel, one of the 550 Hiltons in 80 different countries, has a dramatic sweeping amphitheatre-style entrance, while the hotel's core consists of three separate glass-covered towers. With nearly 700 bedrooms and six food and beverage outlets, the hotel opening in 2010 was a savvy move to capitalise on the growing importance of Hongqiao, whose local airport – only 15 minutes from the hotel – has started operated international flights once again.

The enormous ballroom was one of the features that put the hotel on the map, the room was being reserved for events before the hotel even opened, and in May 2012 this room was host to the 'You Are Chef' awards, a gala dinner attended by 450 Executive Chefs and General Managers, essentially the Who's Who of catering and hospitality in China. This was undoubtedly a landmark event to showcase the high food and beverage standards of this hotel to its current peers, and to its peers of the future.



Hilton Shanghai Hongqiao

Of the six food and beverage outlets here, there are two main restaurants. Yue Xuan specialises in Cantonese cuisine and has approximately 130 bins on its master wine list, whereas Vine, described by the hotel's General Manager Michael Williamson as the hotel's "chic wine bar", uses the same 130-bin wine list alongside its vast array of spirits, cocktails and beers.

China, as we know, has a reputation as a country that prefers red wines to white wines, with a particular fondness for red wines from the classic regions such as Bordeaux and Burgundy. However,

the wine list here reflects the hotel's strong expatriate following, because, Williamson advises: "Our guests like to choose from a wide selection of wines from across the globe, therefore the wine list is equally split between countries and regions, so we feature many Old World and New World wines." And although the wine tastes between diners varies a great deal, the common questions asked about wines are similar to those asked all over the world, it seems, with Williamson highlighting dryness, oak contact and origin as the most frequent wine questions asked.

The bilingual (Mandarin and

English) core wine list, which lists Champagne G.H. Mumm as the house sparkling wine, reads like another Who's Who - Schlumberger, Coppola, Gaja, Cloudy Bay, Guigal, Cheval Blanc (which is the producer with most expensive wine available at the hotel, its 2007 vintage costs CNY19500 (€ 2450 - \$3125) a bottle - together it's a rich collection of producers and styles spanning the whole world of winemaking.

But for all the diversity this wine list offers, there's a sense of classicism to it as well, especially when Williamson says: "At the moment

we're excited by excellent Bordeaux or Burgundy because they offer exceptional quality and unique character. Our Chinese guests see French wines as the best in the world and these French regions produce great organic and biodynamic wines too, such as Château Lascombes."

"We're really passionate about training our food and beverage team..."

Looking through the list, it starts by featuring 'by-the-glass' light wines (two sparkling, five white and six red) - a key part of the list, says Williamson: "It's very important for us to offer by-the-glass, as it allows you to cater for guests travelling alone or those who like to sample several types of wines throughout the evening." Following this group, wines are listed by country, which Williamson believes, "creates a simple format for customers to understand and follow."

Staff training here is imperative, especially as staff are expected to "advise guests on which grape the wine has come from, its acidity and why one wine will complement a certain dish based on its flavours," says Williamson. "We're really passionate about training our food and beverage team. A good sommelier must have comprehensive experience and knowledge of wine from across the globe. They must also be an excellent communicator, have a personable manner with guests and ultimately they must know how to preserve and serve a great wine."



Lobby



Vine Bar



Fitness room

GRAND CRU CLASSE DE GRAVES

CHÂTEAU LATOUR-MARTILLAC



www.latourmartillac.com

Indeed, training is important for all F&B staff at this Hilton, and Williamson illustrates the comprehensive nature of the staff training, when he says: "Employees participate in a two-month training scheme every year, building on their drinks knowledge and understanding. As well as this, they undergo training two to three times a month in-house. Our wine supplier also hosts staff training sessions every three months to teach them about the wines which will be featured in the quarterly promotion." And in addition to this, every two months the hotel staff hosts a wine tasting session with the head chef to understand which dishes will suit certain wines.

"Our Chinese guests see French wines as the best in the world..."

Clearly, the detailed staff training here leads to an inevitable focus on encouraging guests to pair wines with food. "As standard serving practice, we will always recommend wine pairings with food, and have created a special wine pairing menu to cater to this," claims Williamson. Food and wine matches that have worked especially well for him to date include two mouth-watering combinations. "Fresh cannelloni filled with ricotta and smoked eggplants on morel and mushroom sauce - paired with Boisset Meursault Le Limozin 2007, and then black pepper roasted lamb loin with crispy veal sweetbread, braised cabbage and Parma ham chips - paired with Boisset Beaune 1er Cru Les Bressandes 2005."

"Riesling are the best wines to complement Cantonese food..."

However, when it comes to local cuisine, Williamson can't emphasise the importance of German Riesling enough. "They're the best wines to complement Cantonese food, as these dishes have complex tastes with contrasting sweet, sour, salty and bitter flavours. German Rieslings, in particular, cut through these flavours enhancing the dish compared to other types of wine which can inhibit or suppress flavours."



Vine-wine cellar

And yet, despite all this, the best-selling wine in both restaurants remains a New Zealand Sauvignon Blanc, the Whitecliff cuvee from Sacred Hill which is “extremely popular as New Zealand is highly regarded for wine growing and themed-range price point makes it attractive to customers,” adds Williamson.

The hotel also pays respect to its local wine industry, which has a dedicated following among guests. “Chinese wines are popular, they’ve become well-liked with guests following a significant improvement in the quality of Chinese wines over

recent years. The improvement in quality has been well marketed to the Chinese population leading to an increase in demand,” and as a result the core wine list now features six Chinese red wines and two Chinese white wines,” he remarks.

For such a global and urban hotel, it’s important that the bars, especially its popular late-night bar Pulse, stocks every possible style and major spirits brand imaginable. Among the 85 different spirits on the back bar, “the most popular spirits are whisky and vodka because they are versatile and can be served with a variety of mixers.

Martinis and Mojitos are the most popular cocktails because they are classic drinks,” says Williamson.

“...we will always recommend wine pairings with food, and have created a special wine pairing menu to cater to this,”

Although his personal cocktail of choice is the Mojito, “because it’s refreshing and simple, but its simplicity makes it difficult to make and Vine Bar has the technique mastered,” the bars’ signature cocktail is a different type of classic – the Martini. All types of Martini in

fact, because “guests can order 60 different varieties of this classic cocktail,” Williamson says, and of these, “our Grey Goose Martini is the most popular with guests, so this has become our house cocktail.”

Indeed, French vodka Grey Goose is an integral part of the hotel’s spirits scene, he adds: “Grey Goose is one of the best vodkas in the world as it does not have a strong taste like normal vodka but it works very well with mixers such as orange and cranberry juice.”

Meanwhile, Hilton Hongqiao’s beer list may not be as large as the wine list, but it’s equally as comprehensive in its diversity. China features prominently here, because Tsing Tao is the most popular beer for the hotel, but Korean and German beers are also very popular, with beers such as Flensburger, Trumer, Schoefferhofer, Radeburger and Hoegaarden on the hotel list.

“the core wine list now features six Chinese red wines and two Chinese white wines...”



Hilton Shanghai Hongqiao has certainly set the drinks bar high, and with an enviable core wine list, a vast arrange of spirits and beers, and not least a brand new General Manager with a strong background in drinks, as well as the fresh approach, dynamism and experience that a new General Manager will bring, all the new hotels that are currently in construction around the rapidly growing Hongqiao zone will have an awful lot to live up to compete with the standards and the thorough training of the Food and Beverage sector at this Hilton hotel. ■

Jane Parkinson





Mike Williamson
General Manager, Hilton Shanghai Hongqiao

Shanghai is one of the world's most populated cities. But among the city's nearly 24 million residents (Global Daily, May 2012), there is only one person who can be the General Manager of Hilton Shanghai Hongqiao – meet Michael Williamson.

"You could say hotel management is in my blood," says Williamson. With a family who owned two hotels in the northern England city of Newcastle-upon-Tyne - which they have subsequently sold on - it seemed natural, if inevitable, that Williamson would follow a career in hospitality.

Initially his education didn't suggest

he was going to follow this path, though. Attending the English universities of Newcastle and Durham, he attained a BA Honours degree in Politics. Although this may seem like a subject removed from his current role, in actual fact, Williams believes the degree has proven to be: "A valuable asset over the years while managing staff and attending to the needs of guests from around the world". Added to the degree in politics, he also has a diploma in Business Administration, Hotel Management and Catering Administration.

Of course, when it comes to weighing up the benefits of qualifications with life experience

in the hospitality trade, Williamson thinks both have equal weighting, commenting: "Education and job experience are both very important," then he pauses, thinks, and elaborates on this statement by saying: "Education provides the foundation to understanding the requirements of the work, while on-the-job experience is essential to appreciate the human element of the work and to develop a style that makes the job run more smoothly."

Meanwhile, on-the-job experience has highlighted how "every hotel is different. You encounter such a variety of cultures and nationalities and personalities, which means you must be flexible and able to adapt. I've been lucky enough to meet some extraordinary people and to experience many exciting events," adding a phrase which suggests why he is so immersed in this industry, "every day in hospitality is a new adventure."

While Williamson's 'adventure' has taken him through the ranks of general management, he confesses to having an "extensive background" in food and beverage, having risen to his current position from a first job as a Catering and Banqueting Director of Forte Grand Dubai.

"Food and beverage outlets are the lifeblood of any hotel. It's essential to provide a variety of venues to attract the hotel's guests."

This was followed by a role as Catering Manager for world renowned London cricket venue Lord's and then his position at Hilton Worldwide began in 1995, as Group Conference and Banqueting Manager at Hilton Amsterdam.

He has stayed with Hotels ever since. From Amsterdam Williamson went to Hilton Brussels as Revenue Manager, and then on to Hungary where he was appointed Director of Business Development at Hilton Bucharest. In May 2003, he returned to the capital city of his homeland, London, to take up a position at Hilton London Metropole, and from there he became Area General Manager for London Hilton on Park Lane and Hilton London Green Park, and Hilton London Heathrow. This was his last position, before joining Hilton Shanghai Hongqiao in only November 2012.

A new country, a new culture, a new hotel with new staff – Williamson faces many challenges in the months and years ahead. “Being new to the hotel it is a learning curve meeting all the team. Meeting all the team, understanding their functions and seeing how every department operates.” Although he can succinctly outline his biggest priority, saying: “My main task is to build on the hotel's remarkable record of achievements and reach new levels of excellence.”

Despite the challenges though, Williamson is equally direct about the rewards his role does and will offer, adding: “Teamwork is essential for the smooth running of

the hotel, so I enjoy working closely with my team leaders to ensure service delivery is maintained to the highest standards and that we achieve our commercial goals,” stressing the importance of having: “direct involvement in every aspect of the hotel's operations.”

“every hotel is different. You encounter such a variety of cultures and nationalities and personalities, which means you must be flexible and able to adapt...”

One of the most important aspects of the hotel's operations is catering, and William is cognisant of this. “Food and beverage outlets are the lifeblood of any hotel. It's essential to provide a variety of venues to attract the hotel's guests.” But Williamson is ambitious for the hotel's food and drink prospects too, saying: “The hotel is aiming to make the restaurant and bar a Shanghai landmark where locals and external visitors can be sure of a lively ambience and first class food. I shall be working closely with all my food and beverage managers and chefs to ensure that we achieve all those goals and become the hotel and venue choice for any special event.”


Indeed, the prospects and dynamism that can be offered within a global hotel corporation such as Hilton, means that ambitious and forward-thinking managerial staff have plenty of opportunities to allow them to stay within the group, so when asked

where he'll be in five years' time, he answers candidly: “As a long-standing member of the Hilton family - working with them for 17 years – I've received invaluable training and have been presented many opportunities. As one of the world's fastest developing hotel groups, Hilton Worldwide is the sort of dynamic company that I can best relate to and therefore see myself continuing to work with them in five years' time.”

But, for all Williamson's ambition, and despite the constant travelling in his quest to further his career, his relaxation comes in the form of family time. “I'm a family man, so I spend as much time as possible with my wife and two children, who are 2 and 9.” He adds that he's looking forward to continue exploring the vast city of Shanghai and the surrounding areas with them, while attempting to learn Mandarin too – this may prove to be Williamson's biggest challenge yet! ■

Jane Parkinson





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From Napa to Sonoma, secrets of California

Report by Jacques Orhon

Author of the book *Les Vins du Nouveau Monde – Amérique du Nord*



Focus on Wine
From Napa to Sonoma

The United States is ranked fourth in the world in terms of wine production. California, often called the Golden State, plays a major role in this success with 90% of national production. Of its six wine regions, the North Coast stands out thanks to two major counties that have won acclaim: Napa and Sonoma.

Napa and Sonoma, different neighbours

Travelling southwards from Redwood national park, wine enthusiasts enter the large region named North Coast, a huge AVA (American Viticultural Area) covering several of the most reputed counties, home to more than half of Californian wineries. This region, the coolest in the State, is acclaimed for its great pinot noir and chardonnay wines, in particular at Los Carneros, but also for merlot and cabernet sauvignon in Napa and Sonoma.

Napa County

Napa, named after the river that flows through it, is the land of plenty, as it was considered by the Wappo Indians who first inhabited the valley. Today, although its reputation knows no limits, its production represents only 4% of Californian wine. Napa Valley is located north of San Francisco. From Calistoga to Napa, via St. Helena, Rutherford, Oakville and Yountville, the vineyards enjoy an ideal climate, warmer in the north and cooler in the south, in the region of Los Carneros.

Napa Valley stretches out over some fifty kilometres and is flanked by two mountain ranges: the Vaca Mountains to the east, with clayey and volcanic soils, and the Mayacamas mountains to the west, with loam and alluvial soils. The valley is home to 16 appellations which share a territory spanning 18,000 hectares, planted at altitudes of up to 800 metres. The name can consequently be claimed by vintners who thereby benefit from its reputation. Between the highest peak of Mount Saint Helena (1450 metres) and the Bay of San Francisco at sea level, the temperature ranges and diversity of soils make Napa a mosaic of terroirs conducive to the expression of unique wines. In total, 140 variations on 40 types of soil have been identified. The region produces mainly cabernet sauvignon, chardonnay, merlot, pinot noir, zinfandel, sauvignon blanc, syrah, sangiovese, viognier, etc.

Napa Valley uses a certification logo for its wines. This certifies that the grapes come exclusively from Napa

and that the wines are produced and bottled on the spot. However, it should be noted that this is a certification of origin and not of quality.

The major AVAs of Napa

Atlas Peak

This AVA gives pride of place to cabernet sauvignon, with a little sangiovese... Perhaps this is not a coincidence, but it is here that Marchese Antinori of Tuscany (Antica) settled, and Michael Mondavi owns a magnificent vineyard.



Antica Vineyard

Calistoga

In the north of the valley, Calistoga welcomes many visitors as it is home to such reputed estates as Château Montelena, Cuvaion, Clos Pegase and Sterling, the “Disney” winery ...

Diamond Mountain District

A rather recent AVA, with Diamond Creek on the hills.

Howell Mountain

High altitude and soils of volcanic origin: An ideal environment to allow the Zinfandel and the Rhône varieties to do well. Good results with cabernet sauvignon also.

Los Carneros

Cooler climate thanks to its location

near the Bay of San Pablo, north of San Francisco. Excellent region for chardonnay and pinot noir. This AVA straddles Napa and Sonoma.

Mount Veeder

At the southernmost confines of the Mayacamas. The well-drained soils of volcanic origin allow small yields and high quality.

Napa Valley

A regional AVA, including many small appellations. It is often used by producers who thereby benefit from a better-known name.

Oakville and Rutherford

Two separate AVAs characterised, in particular, by top-quality

cabernets. One generally refers to the Rutherford Bench, a sort of terrace along the Napa river, with perfect gravel soils for well-concentrated wines.

St. Helena

This AVA produces excellent chardonnay, cabernet and merlot wines. The little town of St. Helena is a must for visitors who wish to explore the valley. Boutiques, restaurants and quality accommodation are available, but it is also here that you will find Beringer, St. Clement, Charles Krug, Heitz, Spottswoode, Joseph Phelps, Raymond, etc.

Stags Leap District

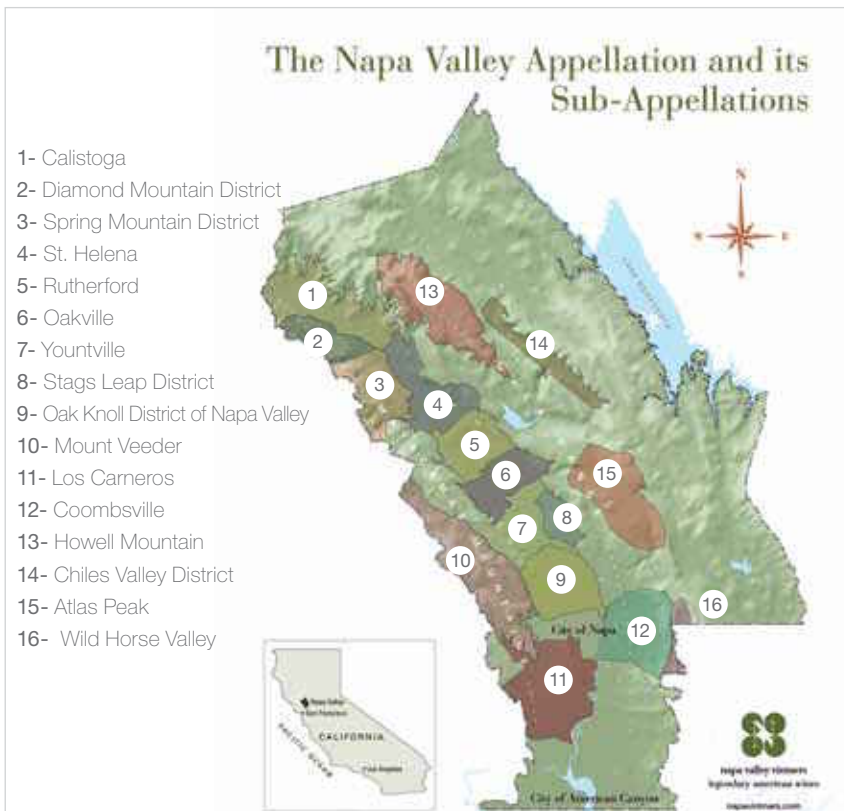
A tiny and picturesque appellation, reputed for its great cabernet sauvignon wines. Be careful not to confuse Stags' Leap Winery with Stag's Leap Wine Cellars.

Yountville

Located between Stags Leap District and Mount Veeder, Yountville is of course well-known for its wines, but also for its great restaurant The French Laundry, owned by chef Thomas Keller.

Sonoma County

Between the Pacific Ocean and Napa Valley, the Sonoma region is parallel to its neighbour with a winegrowing area that is today higher. The vineyards benefit from a long growing season conducive to good aromatic extraction, finesse and distinction. Sonoma County is home to the most pinot noir, but also offers a great variety of cultivars such as chardonnay, sauvignon blanc,





Robert Mondavi Winery

Los Carneros

The climate is cool, with low rainfall. Being close to the Bay of San Pablo, with its ocean breeze, the region is conducive to growing chardonnay and pinot noir, but also merlot. This AVA, which straddles Napa and Sonoma, generally offers well-balanced wines.

Russian River Valley

The AVA extends just south of Dry Creek Valley. The climate is relatively homogenous, tempered by the river and the fog which are conducive to chardonnay, pinot noir and gewürztraminer, among other varieties. The south of the appellation produces sparkling wines.

Sonoma Coast

As its name implies, this AVA is located along the Pacific coast. As it covers a large area, qualitative homogeneity cannot be guaranteed, but the chardonnay and pinot noir varieties do well here.

Sonoma Mountain

This sub-region located in the north-west of the Sonoma valley benefits from a rather high altitude (up to 450 metres above sea level) to escape the morning mist, which explains the presence of cabernet and zinfandel.

cabernet sauvignon, merlot and zinfandel. Some 500 wineries - there were 150 ten years ago - share the reputation of 13 AVAs within this county, which is not always very easy to follow when you are on the spot. Contrary to Napa valley where most of the wineries are along route 29 or next to the Silverado Trail, it is not quite as easy to find your way in Sonoma where many small roads cross and converge towards route 101. One could easily imagine that all the wineries are close to each other, but it takes an hour and a half to travel from Sonoma City to Cloverdale in the north. This is probably also what makes the charm of this very lovely location, sometimes pastoral, often more cordial and perhaps closer to the land than Napa, with a higher population and thousands of tourists eager to enjoy good wines.

The major AVAs of Sonoma

Alexander Valley

Rich and deep soils are ideal for white chardonnay wines: They are full-bodied, powerful, chock full of very ripe fruit and spicy aromas.

The terraced areas are good for cabernet sauvignon, offering concentrated wines with aromas of cooked red fruit, sometimes jam. In the northern section, the climate is warmer and at night, the gravel releases the heat accumulated during the day.

Chalk Hill

Located just south of Alexander Valley, the region is home mainly to chardonnay and sauvignon. The vineyard is protected from the cooler ocean breeze and mists by well-exposed slopes.

Dry Creek Valley

Alexander Valley and this smaller AVA, with volcanic soil and gravel-covered vineyards, have a few things in common. The location is also ideal for production of sometimes exuberant sauvignon wines and very classy zinfandels, rich and concentrated, with spicy aromas.

Green Valley

Located not too far from the Pacific Ocean, this is an enclave of the Russian River Valley AVA. Its cooler climate is ideal for chardonnay and pinot noir. Most of the time, producers use the Russian River Valley AVA as it is much more renowned.



My selection, by Jacques Orhon

Since the 1960s, there has been a significant increase in the number of wineries in the Golden State, and the California lifestyle gives pride of place to wine. The State is home to approximately 3,000 wineries, which is three times more than twenty years ago. I will present ten properties here, four from Sonoma and six from Napa. But I would also like to emphasize the great quality of the wines of **Antica, Cuvaison, Diamond Creek** (although the prices are very high), **Domaine Carneros** (very good sparkling wines), **Dominus, Duckhorn, Etude, Farniente, Joseph Phelps, La Crema, Ravenswood** (excellent zinfandel wines), **Robert Mondavi** (classic and diversified), **Spotswoode, Stag's Leap Wine Cellars** and **Stags' Leap Winery**.

BENZIGER (Sonoma)

Good start with the **Sonoma County Sauvignon**, a dry and fruity wine with a nose of citrus fruit which is very pleasant despite a few vegetal notes. Typical and very attractive pricewise. Also reasonably priced, the **Carneros Chardonnay**, fermented and then aged eight



months in barrels, offers good fruity substance, crispness and mellowed oak. The **Russian River Valley pinot noir** is flavourful, with its silky tannins and acidity which lends the wine crispness and elegance. More expensive but also richer, with more body, the **Signaterra** is less expressive at this point, but has undeniable cellaring potential. Finally, more affluent wine enthusiasts can enjoy **Tribute**, a heady Bordeaux blend bottled at full moon, where cabernet sauvignon is dominant, with tight tannins, backbone and rich toasted flavours.

BERINGER (Napa Valley - Sonoma)

The **Beringer Founder's Estate** line offers pleasant wines at reasonable prices. Among them, the **Chardonnay**, the **Pinot noir**, a fruity offering and good thirst-quencher, and the rather fleshy



Shiraz stand out. But it is probably the **Napa Valley** line that offers the best price-quality-pleasure ratio. It is a little more expensive but really very good. Wine-lovers will also enjoy the **Sauvignon** which is very ripe and chock full of fruit, the **Chardonnay** with its well-integrated

oak, the **Pinot noir** with its deep colour and silky tannins, and the 3-year old **Cabernet sauvignon**, still tannic but promising. In the **Knights Valley** AVA of Sonoma, I can also mention the **Blanc** cuvee, an original and flavourful blend of sauvignon, sémillon, chardonnay and viognier, expressing touches of grilled almonds, and the **Meritage**, an excellent and very crisp red wine, with flavours of tobacco and cedar. As for the **Private Reserve** and the wines such as **Bancroft Ranch** (a magnificent merlot), these are top-of-the-line products, both in terms of extraction and in terms of pricing, which is relatively high. Finally, Beringer produces **Nightingale**, a rare sweet white wine crafted from botrytised sauvignon and sémillon grapes, in a resolutely Sauternes style.

CAYMUS (Napa Valley)

With the **Mer Soleil** wines, I discovered the **Silver** cuvee, an unoaked chardonnay. The wine comes in a silver ceramic bottle. Not only is this presentation a first, but the wine is very pleasant and refreshing. The other cuvee, with a rather noticeable yellow label, is not what the bottle may seem to imply: The wine is delicate and the ripeness of the grapes does not hide the acidity that offers structure to the whole. To come back to the **Caymus** wine, the 3-year old **Napa Valley Cabernet Sauvignon**, tasted on site, offers a deep and intense colour in the glass. The aromas are crisp, supported by sweet spices, and substance and

structure are apparent on the palate. The wine can be enjoyed now, but will wait for more patient wine-lovers. As for the **Special Selection** of the same age, the colour is darker, the still-closed nose hints at gentle touches of smoke and blackberry, while on the palate the fullness and alcohol will not prevent the fruity substance, crispness and elegance from expressing themselves in five to six years. Excellent!

CHATEAU ST. JEAN (Sonoma)

The **Sonoma County Chardonnay** offers scents of toasted praline, with oak that is still very present after three years, leaving marked flavours of tropical fruit on the palate. I really like the **Robert Young Chardonnay** which gives pride of place to elegance and refinement, offering fleshiness and



Chateau St. Jean

good fruity substance on the palate, but also crispness. Looking at red wines, the **Sonoma County Pinot noir** is crafted from well-ripened grapes, the black cherry fragrance is appealing and the tannins are velvety. In the **Reserve**, the alcohol tends to stand out too much, alas! As for the **Cabernet sauvignon**, in the same appellation, wine-lovers

will enjoy structure, tight tannins and flavours of tobacco and sweet spices. But one will have to pay a lot more for the **Merlot** and **Cabernet sauvignon Reserve**, still from Sonoma. After a long maturation in French oak barrels and 18 months in the bottle before marketing, these wines arrive in the glass with strong intensity, aromas with touches of cocoa and tobacco (for the merlot), and a marked tannic structure (for the cabernet sauvignon), both wines sharing finesse and power.

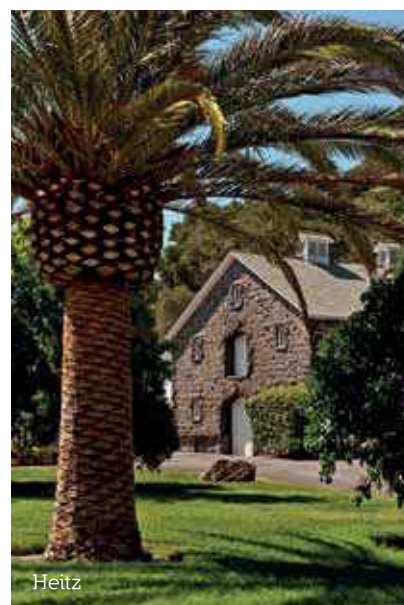
DELOACH (Sonoma - Russian River Valley)

In the **Heritage** category, I particularly enjoyed the **Chardonnay**, with its floral, dry and crisply fruity touches. This is a wine that has not seen oak, and many other wineries should do the same. In the same product line, the **Pinot noir** is a good, unassuming thirst-quencher, and between the **Zinfandel** and the **Cabernet sauvignon**, I preferred the latter with its fruity substance and pleasantly spicy notes. Of the two **Russian River Valley Chardonnay** cuvees, the Estate, with still-present oak after two years in the bottle, gives fruit, body and unctuousness, with a nose offering hints of nice grilled vanilla. A wine to be enjoyed in three years' time. The appropriately priced **Pinot noir** offers magnificent cherry aromas, tight tannins and a great deal of crispness and class. In the O.F.S. series, both for **Chardonnay** and for **Pinot noir**, we have two great wines that give pride of place to elegance, finesse and balance. Finally, at the very top of the line, DeLoach offers several cuvees crafted from separate vineyards, including the **Van der Kamp Pinot**

noir and the **Zinfandel Forgotten Vines**, aromatic, nicely fleshy, chock full of black fruit and flavours of cocoa, tobacco and black pepper.

HEITZ (Napa Valley)

Not only are the very dry **Sauvignon**, with its pleasant notes of citrus fruit and its fine fruitiness, and the **Chardonnay** with its very discreet oak excellent, but the prices are



very reasonable and justified. The price range changes with the red wines, but the quality is undeniable there. Still affordable, the **Bella Oaks Cabernet sauvignon** offers an intense and appealing colour, with ripe and plump tannins. The more classical, concentrated and structured **Trailside Vineyard Cabernet sauvignon** comes from the Rutherford vineyards, while with the **Martha's Vineyard Cabernet sauvignon**, we have the quintessence of a varietal that can achieve greatness. The 2007, **A Tribute to The May Family** - a great

vintage, true - offers incredible colour, with a bouquet of ripe fruit and blond tobacco, supported by tight tannins. All the potential of this great wine is revealed in the **2001**, unaltered after eleven years. On the contrary, after a bouquet of sweet spices, cloves and hints of torrefaction, I was able to enjoy the superb and smooth velvety tannins, with the complexity of the wine emphasised by balanced acidity, subtlety and length. What a pleasure!

MARIMAR ESTATE (Sonoma – Green Valley)

Of the two **Chardonnay** wines tasted, my choice is undoubtedly the **Acero**, which as its name implies in Spanish, was crafted only in stainless steel vats - and therefore has not been in oak – dry, crisp, with a floral honey nose, excellent with fullness on the palate and no trace of bitterness in the finish. But barrel aficionados will certainly enjoy **La Masia**, which in my view is much less vibrant than the previous wine. As for the Pinot noir, the five-year old **Sonoma Coast Mas Cavalls** offers delicate hints of nice ripe cherries, good fruitiness on the palate and silky tannins, balanced acidity and mellowed oak. Excellent!

MICHAEL MONDAVI FAMILY (Napa Valley)

Under the **I'M Isabel Mondavi** label, the **Chardonnay**, with its appealing fruitiness, offers fullness and elegance, while the **Carneros Estate Pinot noir** reveals a charming expression of red fruit, good tannic structure and well-balanced acidity. Very flavourful! In the **Oberon** line, wine enthusiasts will enjoy

a **Merlot and two Cabernet sauvignon** cuvees, as well as a dry and refreshing **Sauvignon blanc**, typical of the varietal, with flavours of candied citrus fruit on the palate. Crafted by Rob Jr, assisted by friendly managing partner Geoff Whitman, we also discovered several wines crafted from old Zinfandel vines under the **Medusa** banner (Creekside Block, Lover's Lane and Pig Pen) and different cuvees of chardonnay, riesling, petite sirah, zinfandel and cabernet sauvignon, named **Spellbound**. Finally, the great wine is **M by Michael Mondavi**, a powerful and structured yet elegant cabernet sauvignon. With its pleasant notes of tobacco and silky tannins after 4 to 5 years, the wine is crafted exclusively from his Animo (Atlas Peak) vineyard and is balanced enough to be enjoyed young, although it will be able to defy time for at least two decades.

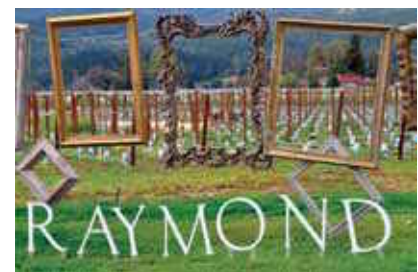
OPUS ONE (Napa Valley)

The single cuvee from this legendary estate is a traditional Bordeaux-style blend which varies a little each year, but where cabernet sauvignon easily dominates (no less than 80%). For example, the 2008 is 86% cabernet sauvignon, 8% petit verdot, 4% merlot, 1% cabernet franc and 1% malbec. Having had the opportunity to taste several vintages, one has to acknowledge that this wine, which needs 8 to 10 years to reach its peak, is synonymous with class and distinction. Very well-structured with tight tannins in its youth thanks to the cabernet sauvignon, it goes on to offer a great deal of elegance, while keeping pleasant crispness. The bouquet opens with aromas of red fruit and nicely ripe blackcurrant,

and later gives pride of place to fragrances of sweet spices, and its roasted and somewhat balsamic flavours are expressed with great sensuality.

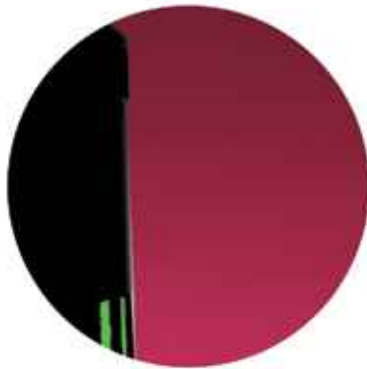
RAYMOND (Napa Valley)

In the **Reserve Selection** line, the very fruity **Sauvignon** is excellent, and the two-year-old Chardonnay seemed marked by oak but rather vibrant thanks to steady acidity. As for the red wines, the **Merlot Reserve**, with its charm and allure, offers fine ripe fruit aromas and touches of cedar, mint and sweet spices, while the **Cabernet sauvignon Reserve** is very colourful, with a less expressive nose, but with tight tannins and acidity that will allow it to age gracefully. Although the **Rutherford Cabernet sauvignon**



is six years old (like the previous wine), it still has a very dark colour and a tannic structure that will allow it to cellar for another three to four years. Finally, the **Generations Cabernet sauvignon 2007**, which is the iconic wine of Raymond Vineyards, is crafted from a blend of the best batches from St. Helena, Oakville and Rutherford. The nose (blackcurrant and blackberry, with a hint of black pepper), the silky tannins and the crispness all contribute to a remarkable balance. ■

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Château Lespault-Martillac

Rebirth of a Grand Cru

The very old estate of Château Lespault-Martillac is located on a superb gravel outcrop overlooking the town of Martillac, at the heart of the Pessac-Léognan appellation. As from the 2009 vintage, management of the estate was entrusted to Domaine de Chevalier, a Graves Grand Cru Classé owned by the Bernard family.

Olivier Bernard has clearly stated his ambition: To fully express the outstanding potential of the estate and confirm its legitimate aspiration to become one of the gems of the appellation.

The new manager of Lespault-Martillac outlines his vision in this issue...

When you arrived at Lespault-Martillac in 2009, you weren't exactly in unknown territory...

Very early on, well before I became closely involved, I had established an almost intimate relationship with Lespault-Martillac. I regularly drove by the property, just to enjoy the sight of it... It is difficult to remain immune to the very special charm of this small estate overlooking the town, with its fine 18th century manor house protected by a row of trees, amidst old vines on gently undulating slopes...

The owner, Mr Bolleau, was aware that the property was an outstanding production tool that was not being used to its full potential. He would often mention his desire to make the most of it. In

2008, he suggested that I become the architect of a new era. The 25-year lease we signed allowed me to plan my approach over time, which is how things should be ...



See the video



You mentioned the exceptional potential of the Lespault-Martillac terroir...

It is not excessive to say that Château Lespault-Martillac has a remarkable terroir. First of all, its elevated position offers very good soil moisture, with excellent natural drainage of runoff water. Then there is a layer of rather large gravel, which is 80 cm to 1.50 m thick, above clayey gravel. The freshness is there, in this deep bedrock. Despite the location of the vineyard, which offers natural drainage, there is no need to fear drought!

What is your conception of vineyard management?

Here, like at Chevalier, the vineyard, with its eight contiguous hectares including one hectare of white varieties, is treated like a garden... Chemical fertilizers and weed-killers are banned. The soil is ploughed and we use only organic compost. The vineyard is protected by means of biological methods such as "mating disruption" against the vine moth. We fine-tune our plot-by-plot management, which allows us to respond to even the slightest variations in the terroir and to the climate conditions specific to each vintage.

The harvest itself involves a great deal of painstaking care and precision: The grapes are hand-picked, of course, berry by berry, with successive selections in the vineyard to ensure optimal ripeness

of the white varieties, and selection in the vineyard followed by two sorting tables in the cellar for red varieties.

... The winemaking process?

The renovation of our cellars was designed to offer Lespault-Martillac the treatment reserved for the greatest Bordeaux wines. The potential of the terroir is well worthy of such consideration! In particular, to take into account our plot-by-plot management of the vineyard, we opted for a set of small 60- and 80-hectolitre fermentation vats, which are filled by gravity.

The extraction process is greatly inspired by our overriding principles: Precision in our approach and gestures, respect for the purity of the fruit, finely-tuned extraction in keeping with the nature of the vintage...

In practical terms, what was your approach?

At the outset, our desire to craft a great wine was based on the truly exceptional potential of the Lespault-Martillac terroir, but also on a significant capital of old merlot vines with great quality and naturally low yields... To make the most of these unique assets, we implemented the key principles which form the cornerstone of our philosophy at Domaine de Chevalier: Constant observation of the vineyard to fine-tune specific choices for each vintage, traditional methods involving ploughing, respect for the terroir and for nature with very sparing treatment inspired by biodynamic principles, and thorough plot-by-plot management...



At Lespault-Martillac, like at Chevalier, our white wine is now exclusively made in barrels, and the wine is matured on lees with regular stirring. Concerning red wine, our priority is to preserve the perfect integrity of the fruit and in particular of the skin, the quality factor in the tannic structure. We do our pumping-over and cap-punching by hand. The red wine is also matured on lees during the first months...

How would you define the style of Lespault-Martillac wine?

I would say that it is charming, naturally smooth, with a suave and generous, almost opulent nature. It is true that this fine terroir, with its old merlot vines, has the ability to produce great wines, which are very feminine... And I really want to emphasize that aspect, to express a specific style, somewhat reminiscent of Pomerol...

In any event, we do not seek to extract too much because we want to preserve the option of balance, the watchword of our philosophy, giving pride of place to the finesse, strength and natural complexity of the wine, but also to its luscious side, with aromas of violet...

“the Château Lespault-Martillac bottle offers a rather cheerful and novel view of tradition...”

The bottle design is rather innovative...

I must say that when you have this fine terroir, which offers such a broad range of possibilities, you are tempted to try something new, what one might term an overall approach perhaps a little less dictated by tradition...

With that in mind, we chose the added aesthetic value of a top-quality bottle design used in the 18th century. With its short cap and its grand cru label in more radiant modern colours, the Château Lespault-Martillac bottle offers a rather cheerful and novel view of tradition, in keeping with the wine it holds. The wine is what I hoped it would be, talented, lively and luscious... With this wine, I really want to offer a great moment of pleasure... ■

Alain Labatut



On the table for the holiday season

by Jacques Orhon M.S.

BUBBLES

91 Deutz, Champagne Brut Classic (France)

A champagne that is both delectable and full-bodied, sensual and bold. It is very appealing with its hints of honey and brioche and its flavours of citrus fruit, along with a steady stream of fine bubbles. This harmonious champagne offers length on the palate, elegance and refinement!

90 Bruno Paillard, Champagne Brut Première Cuvée (France)

A harmonious champagne, very delicate and crisp, thanks to the quality of the grapes, the selection of growths and a perfect balance between chardonnay, pinot noir and pinot meunier. Each year, a proportion of reserve wines (20 to 50%) is included in the cuvee in order to ensure the consistency and complexity of the wine.

89 Billecart-Salmon, Champagne Brut Rosé (France)

A pale pink colour with great brilliance, and a slow stream of very fine, subtly rising bubbles. The delicately expressive nose reveals hints of red fruit, in particular redcurrant and raspberry. The pinot noir marks its presence on the palate with ideal fruity substance.

87 Bellavista, Franciacorta, Gran Cuvée Satèn (Italy)

A wine crafted exclusively from old chardonnay vines. Although this wine from Lombardy offers fruitiness, elegance and fine bubbles, it is also particularly expressive with its fine golden colour, fragrances of honey, white peach and hazelnut and good structure, offering deep and lasting flavours on the palate.

86 Drappier, Champagne Brut Nature, Zero Dosage (France)

With less than 3 grams of residual sugar per litre, this sparkling wine with aromas of vine peach, discreet hints of honey and subtle citrus fruit, is crafted exclusively from pinot noir grapes. Elegant and lively, we have a crisp, precise and well-structured wine. The ideal champagne for those who are watching their sugar consumption!

FIVE DRY WHITE WINES

91 Jean-Louis Chave, Hermitage blanc 2008 (France)

Crafted from approximately 80% marsanne and roussanne, this wine is a fine golden yellow, with a nose offering hints of honey and floral aromas. Dry, powerful, very full-bodied and even mellow, with great purity and surprising length on the palate. Class and panache for this gourmet wine!

90 Domaine Jacques Prieur, Meursault, Clos de Mazeray 2010 (France)

Lovely golden colour. Very fine, powerful and complex aromas that will evolve with time to bouquets of hazelnut and grilled almond. Both dry and smooth, it is also very supple and offers flesh and body.

86 Domaine de la Terre Rouge, Enigma 2008, Sierra Foothills (USA)

A bold colour for a wine with undeniable strength, but also a marked olfactory presence and flavours of white-fleshed fruit on the palate. This is a very flavourful blend of marsanne, roussanne and viognier, which offers a good illustration of the very fine and original wines California has to offer.

86 Silvio Jermann, Were Dreams..., Friuli-Venezia Giulia 2010 (Italy)

Made with old chardonnay vines aged 25 to 40. Only one third is matured in oak for a year. Hints of honey, spices and vanilla, and a lot of flesh, fruitiness and length on the palate for a very elegant wine.

83 Tasca d'Almerita, Leone d'Almerita Sicilia 2011 (Italy)

A fine Sicilian wine with a golden colour, both dry and smooth. The chardonnay and catarratto varieties offer body and fruit, and the touches of sauvignon and traminer bring aromatic expression. This original wine is well crafted and combines ripe fruit and crispness on the palate.

FIVE RED WINES

95 Château Palmer, Margaux 2005 (France)

A bold, deep colour. A superb nose of ripe fruit, incense, peppermint and mild tobacco. On the palate, the very present and ideally ripe tannins are balanced, with acidity that offers the wine great freshness. Breeding and class!

93 Marchesi Antinori, Tignanello 2009, Toscana (Italy)

This wine is crafted from sangiovese (80%), cabernet sauvignon and cabernet franc. It reveals an intense and expressive colour. We discover a nose of very ripe fruit and mild tobacco, followed by sensual spicy flavours on the palate. The substance is nicely fruity and the tannins are present, tight but smooth. And what length!

**90 Penfolds, Shiraz 2008,
Magill Estate (Australia)**

A magnificent shiraz from an iconic estate, with deep colour and great intensity. Suave fragrances of mild spices, smooth tannins and sensual flavours, most often peppery, express a strong personality, with remarkable balance.

**90 Miguel Torres, Mas La Plana
2005, Penedès (Spain)**

A fine cuvee with a deep colour and subtle mahogany hues. Expressive both to the nose (nicely ripe black fruit) and on the palate, this Catalan wine is full-bodied, with silky smooth tannins, and offers sensual flavours of mild spices, vanilla and finely roasted aromas.

**84 Le Grand Vin, Osoyoos
Larose 2007 (Canada)**

Crafted from merlot and rounded off with cabernet sauvignon, malbec, cabernet franc and petit verdot, this wine is a model of finesse and intensity, with tight tannins and bold acidity. A surprising cellaring potential for this Canadian wine produced in the Okanagan valley, in British Columbia.

FIVE SWEET WHITE WINES

**94 Domaine Weinbach, Alsace
pinot gris, late harvest 2001,
Altenbourg (France)**

A remarkable cuvee with great aromatic complexity. This wine is opulent, heady, elegant and just nicely smooth. It was crafted in an exceptional year, and is still beautifully young a decade later. A rare offering for discerning wine-lovers!

**90+ Château Guiraud,
Sauternes 2002, Grand cru
classé (France)**

It is undeniably a privilege to be able to enjoy this nectar with its golden colour. The wine is sublimely expressive with a bouquet of honey and wax, with incomparable smoothness and richness, yet gifted with great freshness, thereby expressing youth despite cellaring for ten years.

**90+ Vega Sicilia, Tokaji Aszú
Puttonyos 1999, Oremus
(Hungary)**

Crafted from the furmint variety, this Tokaji Aszu is a splendid cuvee with a golden colour, backed by sensual fragrances of honey and gingerbread. A sweet wine with great cellaring potential and impressive volume on the palate, it is both mysterious and captivating with its flavours of apricot, citrus fruit and sweet spices.

**90 Tenuta di Donnafugata,
Passito di Pantelleria, Ben Ryé
2002 (Italy)**

In the heat of the sun, the zibibbo (or Muscat of Alexandria) offers one of the finest sweet Sicilian wines. The colour is magnificently amber, and the nose of honey, gingerbread, figs and raisins, is simply superb. Rich and smooth, with great length on the palate, this wine is all length and balance.

**89 Klein Constantia Estate,
Constantia 2004 (South Africa)**

Before it reaches our lips, the original wine of Constantia, straight from the Cape, displays all the splendour of a golden colour, with a nose of honey and wax. Crafted from raisined grapes, this mellow wine is an example of balance in terms of acidity, despite high residual sugar.

The score is on the Drinks Hotels 100 point scale.

95-100: The best of quality, a great wine

90-94: Outstanding. Wine displaying a great character and exceptional complexity

85-89: Highly recommended. Very good wine with special qualities and finesse

80-84: Well recommended. A well-made wine, often a good value

Complete tasting notes are provided for all wines scoring 80 or more points.

A taste of Mediterranean France

by James Lawther M.W.

These wines will be available at Vinisud-Asia, Shanghai, 26-28 February 2013.

SPARKLING

86 Château Rives-Blanques, Vintage Rosé, Crémant de Limoux, Languedoc-Roussillon 2009

Salmon pink. Very fine bead. Toasty, red fruit nose, the Pinot Noir element manifest. Palate full flavoured. Rich on attack but clean and dry on the finish. Food friendly. Satisfying. Drink Now. Alc. 12.5%

WHITE

90 Gérard Bertrand, Cigalus, IGP Aude Hauterive, Languedoc-Roussillon 2011

A Chardonnay-Viognier-Sauvignon Blanc blend. Pale straw colour. Stone fruit and floral nose. Palate rich but balanced with peach, pear and honeyed notes. Clean, pure and zesty. Drink 2012-2015. Alc. 14.5%

85 Château Rives-Blanques, Dédicace, Limoux, Languedoc-Roussillon 2010

Made from 100% Chenin Blanc. Pale yellow colour. Appley aroma with a hint of honeyed complexity. Palate round on attack but nervy acidity behind. Lively, appetizing wine. Drink Now-2015. Alc. 13%

ROSÉ

83 Domaine de l'Angueiroun, Prestige, Côtes de Provence (La Londe), Provence 2011

Mainly Grenache. Pale pink. Red fruit and dry herb aroma. Palate supple and fruit driven. Good medium-bodied weight. Certain substance. Dry finish. Drink Now. Alc. 13%

83 Domaine de l'Angueiroun, Enkhelis, Côtes de Provence (La Londe), Provence 2011

Pale pink. Creamy, oak-dominated nose (barrel fermented Grenache). Touch of red fruit behind. Oak again on the palate but integrated. A bold attempt at a more "serious" style but I prefer the fruit-accented Prestige. Drink 2013-2014. Alc. 13.5%

RED

91 Château Haut-Blanville, Grande Cuvée, Languedoc-Grès de Montpellier, Languedoc-Roussillon 2008

Dark crimson colour. Distinctive cassis and blueberry aromas (majority Syrah with Grenache and Mourvèdre). Explosive fruit on the palate but fresh and defined as well. Firm but fine tannic frame. Long and complex. Drinking well now but will age. Drink 2012-2018. Alc. 14.5%

91 Gérard Bertrand, La Forge, Corbières Boutenac, Languedoc-Roussillon 2009

A blend of Syrah and old vine (80 years) Carignan. Ruby-garnet colour. Intense, layered fruit on the nose and palate. Concentrated red fruit flavor. Ripe and sweet but balanced with a mineral freshness on the finish. Powerful tannic frame. Drink 2013-2018 Alc. 14.5%

90 Gérard Bertrand, Cigalus, IGP Pays d'OC, Languedoc-Roussillon 2010

A multiple blend of southern France and Bordeaux grape varieties. Deep colour. Dark fruit-cassis nose with a touch of vanilla oak. Palate ripe, sweet and generous. Packed with fruit but with a firm tannic structure behind. Powerful but refined. Drink 2013-2018. Alc. 14.5%

90 Château de Lastours, Réserve, Corbières, Languedoc-Roussillon 2007

A blend of Carignan, Grenache, Syrah and Mourvèdre. Solid and intense on the nose with plenty of reserve. Lovely depth of fruit on the palate. Cassis notes with a touch of mineral complexity. Tannins firm but rounded. A sophisticated expression of southern France. Drink 2012-2017. Alc. 14.5%

90 Château Saint-Estève, Altaïr, Corbières, Languedoc-Roussillon 2009

Purple-violet colour. Dark, creamy fruit on the nose with a hint of liquorish and spice (Syrah, Carignan, Grenache). Ripe and firm on the palate. Good depth of fruit. Length and balance. Drink 2013-2017. Alc. 14%

88 Gérard Bertrand, Domaine de Villemajou, Corbières Boutenac, Languedoc-Roussillon 2010

Dark ruby-garnet colour. Spicy, dark fruit notes, the Syrah component in the Carignan-Syrah-Grenache blend evident. Palate ripe and sweet, the tannins finely honed. Quite gourmand. Drink 2012-2017. Alc. 14.5%

88 Château de Lastours, Cuvée Simone Descamps, Corbières, Languedoc-Roussillon 2008

Garnet hue. Dark fruit aromas with a hint of thyme and dried herbs (Carignan-Grenache-Syrah). Medium bodied weight. Palate ripe but fresh with a mineral persistence. Firm, grippy tannins on the finish. Drink 2011-2015. Alc. 14.5%

88 Mas du Soleilla, Les Bartelles, Côteaux du Languedoc-La Clape, Languedoc-Roussillon 2009

80 percent Syrah with a complement of Grenache. Dark crimson hue. Ripe, spicy nose. Quite 'varietal' (Syrah) in style. Palate ripe and sweet on attack but with a fresh, minerally finish. Modern. Well executed with polished tannins. Drink 2012-2016. Alc. 14.5%

86 Gérard Bertrand, Terroir Corbières, Corbières, Languedoc-Roussillon 2010

Grenache, Syrah and Mourvèdre. Dark fruit with a hint of vanilla and spice. Palate lively and fresh. Dark fruit and spice notes again. Fine tannic frame. Drink 2012-2015. Alc. 13.5%

86 Château Le Bouis, Cuvée R, Corbières, Languedoc-Roussillon 2011

Deep purple colour. Ripe, dark fruit aromas. Notes of black cherry and cassis. Palate ripe and zesty. Tannins firm but rounded. Warm, southern expression of Grenache, Carignan and Syrah. Drink 2013-2015. Alc. 14.5%

85 Gérard Bertrand, Terroir Minervois, Minervois, Languedoc-Roussillon 2010

A Syrah-Carignan blend. Dark crimson colour. Crushed berry fruit aromas. Medium-bodied weight. Accent on the fruit. Supple, plummy texture and flavor. Drink 2012-2014. Alc. 14.5%

85 Château Le Bouis, Cuvée Roméo, Corbières, Languedoc-Roussillon 2009

Majority Syrah blended with Carignan. Deep purple colour. Dense, spicy dark fruit nose. Tight and firmly structured. Liqueurish notes. Needs bottle age but will it ever mellow? Powerful, monolithic style. I prefer the Cuvée R. Drink 2014-2017. Alc. 15%

85 Domaine de Gournier, Cuvée Templière, IGP Cévennes, Languedoc-Roussillon 2010

Ruby-garnet colour. Briary, dark fruit nose with a mineral note (Merlot, Syrah and Cabernet Sauvignon). Medium-bodied, fruity and accessible. Light, grippy tannins on the finish. Fresh and digest. Uncomplicated but satisfying. Drink 2013-2014. Alc. 14%

83 M. Chapoutier, Belleruche, Côtes du Rhône, Rhône 2010

Mainly Grenache and Syrah. Ripe and plummy on the nose. Sweet fruited and generous on the palate. Firm tannic bite on the finish but balanced. Drink 2012-2015. Alc. 14%

81 Domaine de l'Angueiroun, Prestige, Côtes de Provence (La Londe), Provence 2010

Garnet hue. Open, spicy, red fruit aroma (Syrah, Grenache and Cabernet Sauvignon in the blend). Vanilla and raspberry-strawberry notes. Juicy palate. Similar aromatics. Fresh, grippy finish. Simple but engaging. Drink Now-2014. Alc. 14.5%

81 Château de Lastours, Arnaud de Berre, Corbières, Languedoc-Roussillon 2009

Ruby-garnet hue. Open red fruit aroma (Carignan-Grenache-Syrah). Fruity, easy drinking style. Light to medium weight. Slightly robust finish. Drink 2011-2014. Alc. 13.5%

81 Château Saint-Maur, Excellence, Côtes de Provence (Golfe de Saint-Tropez), Provence 2008

A Syrah-Grenache blend. Fragrant cherry, kirsch aroma. Fruity attack. Firm, minerally texture. Slightly dry, hard finish. Robust tannic frame. Drink 2012-2014. Alc. 13.5%





Château La Mondotte



Stephan von Neipperg in Saint-Emilion

A just reward

With two of his iconic wineries - Château Canon-La-Gaffelière and La Mondotte - raised to the very coveted rank of “Premier Grand Cru Classé”, Stephan von Neipperg confirms both the exceptional character of the terroirs and the merits of a policy of excellence unwaveringly pursued on each of his estates since his arrival in Saint-Emilion in 1983.

The promotion of Château Canon-La-Gaffelière does not really come as a surprise, as it had been expected by markets for a long time. It crowns some thirty years of unflinching efforts to express the very best of a difficult, complex yet exceptional terroir; a success built on a philosophy where the watchwords are reinforcement of the ecosystem and respect for the natural balance of the vineyard. The ethic is that obtaining pure and complex fruit involves a non-aggression pact with the terroir: Sustainable interventions, purely

preventive plant health measures, use of organic fertilizers only, focus on very low yields, and taking lunar cycles into account for soil and vineyard management...

Equally justified but more unexpected, the promotion of La Mondotte had to overcome a dual disadvantage: The small size of the terroir and the absence of initial classification, which did not deter the judges from rewarding this exceptional path to excellence.

Almost unknown when it was purchased by the von Neipperg family in 1971, the 4.5-hectare

property rose to fame in 1996. Unanimously hailed by critics, the 1996 vintage was the first of a long series of wines outstandingly combining the values of finesse and opulence expressed by the terroir.

Applied unwaveringly on each of his Saint-Emilion estates, the winemaking philosophy of Stephan von Neipperg has worked wonders at La Mondotte, where the small size of the vineyard offers an ideal location to continue his experiments and research. ■

Alain Labatut



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Cachaça

Sugar cane eau de vie

Cachaça is the most popular and democratic alcoholic beverage in Brazil. Produced and spread all over the country since the 16th century, the lovers and consumers of that spirit are among all social classes in Brazil. It may cost from around Euro 0,60 for a bottle of 600 ml, up to around Euro 90 for the same volume bottle, being in the last case the sophisticated and rare (10,000 bottles produced per year) Anísio Santiago — formerly named “Havana” for almost half a century, the name had recently to change due to a trademark affair brought by Havana Club Holding S.A.

The true Caipirinha, the highly appreciated cocktail in Brazil and abroad, must be made with a good cachaça. Caipirinha was elected the hottest drink of the century, by the magazine Style. It figures in the International Bartender Association list of cocktails and is among the 8 most drunk cocktails

in the world. It takes lemon, chopped in a glass with sugar (from sugar cane). Then it is smashed with a small wood mortar. After that, chopped ice goes into the glass and cachaça is poured. The cocktail is drunk immediately .

It is curious to notice that the small wood mortar used to make the Caipirinha today recalls the same procedure used by the Brazilian Indians to prepare their feasts beverages in ancient times. Neither the American Indians nor the natives from Africa knew the distillation process until the 16th century, a process they learned from the Portuguese and Spanish, who first colonized Africa and America. In primitive America, sugar cane was also unknown. It had its origins in Asia (India or Polynesia) and was brought by the Portuguese to the Madeira Island in the 15th century. After that it spread to the Iberian colonies in America during the 16th century. The usual beverage of the Brazilian Indians

was still water, from the fountains and rivers. However, for the tribal feasts, they consumed primitive liquors, made from fruits and roots, smashed with a big wood mortar by the women, who also chewed and spit back the paste, kept them in infusion — corn, banana, manioc, cashew, honey, palms, roots, and so on (Luis da Câmara Cascudo, “ History of Alimentation in Brazil ”).

The origin of the name “cachaça” is very old. Since at least the 15th century the name was already used in Portugal and Spain (cachaza) to mean a sort of a low quality wine.

The sugar cane cultivation, since the 16th century, spread through the oriental American coast, between the tropics of Capricorn and Cancer, that means from the coast of São Paulo in the South, to coastal Florida, up North, including Central America and the Caribbean Islands. Sugar was a sought after wealth, exported from the colonies to Europe. Slaves from Africa were intensely brought to America from





the 16th until the 19th century to work in the sugar plantations. A very peculiar and important culture raised from the centuries of sugar cane cultivation in America, which was masterly described by Gilberto Freire, a great writer from Pernambuco (a prominent sugar cane center since the 16th century until today), in his book “Casa Grande and Senzala”.

In early times, cachaça was the name given to a very low quality product, got from the foam formed when the sugar cane juice was boiled to make sugar. It was then used to feed the animals. Afterwards, from the end of the 16th century onwards it began to be produced with a better procedure, in clay stills, and afterwards, copper. The procedure got achievements and the spirit got better and better, reaching a point that posted a great challenge to the wine spirits imported from Portugal. So, it

caused the Portuguese authorities to ban the cachaça in Brazil, but only for short periods during the 17th century. Anyway, despite the fact that cachaça got better and better, it kept its original name and got hundreds and hundreds of popular epithets (among many : purinha, branquinha, pinga, mel, lisa, manguaça).

Another world famous spirit from the sugar cane is rum, which made the regions of Caribbean and Central America famous for its production. The main difference among those two spirits is that while cachaça is distilled from fermented sugar cane juice (garapa), rum is distilled from sugar cane molasses (melaço, in Portuguese, that originated the English word), a sort of a heavy syrup, similar to honey, the part of the boiled juice that does not crystallize (the crystallized part is the “sugar”).

To make a good cachaça, the sugar cane must be pressed very soon, not more than 24 hours after the harvest. The juice is then decanted and filtered. It is diluted with good water to bring the sugar down to around 15 brix, to allow good fermentation. The juice of a very mature and fine sugar cane may reach 24 brix. After that, yeast is added to the juice. It is very important to choose the yeast, for it will give part of the flavor and taste of cachaça. Usually, *saccharomyces cerevisiae*, the yeast used in the beer making, is added. However, the craft method almost always uses smashed corn, rice, fruit skins, barks and other natural products, instead of

industrial yeast. Fermentation takes around 24 hours , time necessary to “zero” the must, that means that all the sugar had been converted into alcohol. Then the “sugar cane wine” goes into the still (copper or stainless steel, the later for industrial process) and is distilled. The head (cabeça), the first 10% of the liquid that runs out of distillation is thrown away, for its toxic residues; and also the tail (cauda), for its low level of alcohol and impurities. The good part, the heart (coração), will then be poured into wood or stainless steel vats for ageing before bottling. The aging process may vary quite a lot, from a few months to many and many years. The type of wood may also differ, depending on the result that the producer wants to achieve. Usually the barrels are made with Brazilian woods, such as bálsamo, ipê, garapeira, jatobá, angelim,



jequitibá, umburana. Oak may also be used.

Almost always bottled cachaça (mainly the industrial) is a pure white liquid, that gave it one of its epithets, “branquinha” . With the aging process and wood use, the color may turn from a pale yellow with light green tinge, to a bright golden, for the very old cachaças. As in other spirits, molasses sometimes will be added into young cachaças to give it “color”... The best artisan cachaças will pass through copper alembics and wood aging, will display low acidity and an alcohol content around 40° .

As it happens with wine, the terroir plays a very important role...

As the price range shows, the quality of cachaça begins with the industrial mass products and raises up to the refined best craft products, as well as the long aged spirits, both highly appreciated among collectors and prime consumers.

As it happens with wine, the terroir plays a very important role, shaping the different tastes and personalities to the cachaças produced in different regions in Brazil, relying upon the diversity of climate, soil and sugar cane varieties suitable to every different region. Each producing region claims the very best qualities to its own cachaça. Anyway, a place that has consistently produced very high quality cachaças is Salinas,

inland in the north of the Minas Gerais estate. The precious Anísio Santiago comes from Salinas. It sports a brilliant and vivid pale yellow color, with light green tinge, complex and delicate bouquet, velvety and round taste, well structured body, with flavors and taste of honey, minerals, herbal and floral nuances, intense and refined. Aged in bálsamo wood, it was crafted to perfection through decades by Mr. Anísio Santiago, an eccentric figure who did not have telephone, did not like to be visited and loved to drive his 1947 Chevrolet, since he bought it brand new until he died, last year, at the age of 90. Another excellent cachaças from Salinas, among others: Canarinho, Saliboa, Artista, Seleta, Biquinha.

It is very easy to find and drink cachaça in Brazil, mainly the



industrial ones. Almost all bars opened to the street and restaurants will have many brands to pour in the glass at any time of the day, for a few money. Hard to be found in the past, nowadays craft cachaça is being more and more available. It can be widely bought or tasted in specialized shops in Brazil big cities, gourmet sections of supermarkets, restaurants, hotels, sophisticated bars and, of course, in the many regions it is produced all over Brazil. ■

Guilherme Rodrigues



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Old Champagne at the table

Food and wine harmonies

Old Champagne at the table

Great old Champagne comes into its own with food, and it's the most luxurious match you can make. Margaret Rand gets ageist.

I don't remember where it was, or even when, but I remember the wine. Perrier-Jouët Belle Epoque, of a vintage some 20 years or so earlier, being poured into my glass to accompany hot foie gras. The combination was first of all startling, then magical.

Champagne – old vintage Champagne, that is – with food breaks all the rules. It works because modern food has changed the rules; it needs wine as protean as itself, as able to cope with the broadest possible spectrum of flavours. Cumin, mango, coriander, nam pla? Champagne's your wine. Pigeon? Saffron? Garlic? Bring it on.

It's the secondary and tertiary flavours of old Champagne that are the key. Youngish vintage Champagne can successfully match light European food of a classic bent, but when you get into the multifarious flavours that influence contemporary menus, you need more depth and complexity. Champagne is the most umami-friendly of wines, and the bubbles affect not only the texture (an often overlooked factor in matching food and wine) but also carry aroma: they help to explain why a wine that appears so light can, at the same time, be so intense.

Classically, old vintage Champagne is paired with scallops, prawns, lobster, perhaps chicken; and looking at the food that some of Champagne's top chefs de caves have enjoyed



mere fruit. Simple, young, fruit flavours seldom go well with complex food.

Old rosé is a different proposition again; and again, we're talking about top vintages or de luxe cuvées that have weight, ripe Pinot Noir flavours and often some phenolic bitterness on the finish. With the complexity of age, these work with food rather like old red Burgundies. Pigeon is a gift to them; so is veal.

with older vintages of their wines recently, the deep, savoury flavours of shellfish are still obvious winners, as are the nutty tastes of Comté or Gruyère. But Matthieu Kauffman of Bollinger, always a weighty wine, favours veal, as does Frédéric Rouzaud of Roederer. Rémi Krug has a penchant for Krug Grande Cuvée with pig's trotters. Wild mushrooms are a recurring theme; and pigeon, which goes so well with Pinot Noir, is superb with old rosé.

with greater breadth, but they, too, need time to develop complexity.

Age is the secret; age and the notes of oxidation – the wininess, the complexity, the breadth – that come with 15 years or more of bottle age.

Chefs can be more adventurous than these straightforward pairings suggest. I remember a wonderful saffron risotto with Dom Pérignon 2003, and lobster with a curry sauce, with mango too, that was perfect with Dom Pérignon Oenoteque 1978. What other flavours go with rosé? Black truffle, beetroot; earthy, smoky, black flavours. Older white Champagnes – and I'm thinking of Dom Pérignon Oenothèque 1969 – can handle the salty flavours of nam pla. Sourcing old Champagnes is not the hit-and-miss affair that it used to be. They can be found on the secondary market, but they're also available straight from the producers'

Age is the secret; age and the notes of oxidation – the wininess, the complexity, the breadth – that come with 15 years or more of bottle age. Non-oxidative wines like Dom Pérignon, in particular, need this much time to emerge from the tightness of youth; more oxidative styles, like Bollinger or Krug, start out

Of course, different vintages develop differently. Dom Pérignon Oenothèque 1975, with its wonderful beeswax and marmalade flavours, is a very different wine to Dom Pérignon Oenothèque 1969, which has a nose of tiramisu and a palate of truffles and savoury mushrooms. But both have the rich tertiary flavours that go way beyond



cellars, in the form of Dom Pérignon Oenoteque, Veuve Clicquot Cave Privée, Bollinger RD, Moët's Grand Vintage Collection and Lanson's Extra Age Brut and Rosé; Lanson also plans releases of older vintages in the future. All these releases are to satisfy the increasing demand for extra-special wines, with extra bottle age, but perfect provenance. But when it comes to matching with food it's worth remembering that these wines, because they're disgorged later than standard releases, retain their youth longer. The standard release of Dom Pérignon 1996 is considerably more perfumed and evolved than the still-tight Oenothèque 1996. So I asked Richard Geoffroy, chef de cave of Dom Pérignon, how he would resolve that particular problem. Not surprisingly, he wasn't short of ideas.

Richard Geoffroy: in search of harmony

For Richard Geoffroy, matching food with his wine is about exploring all the complexities of flavour, of balance, of bottle age, of grape varieties, even of serving temperature. Dom Pérignon, for him, is a kaleidoscope in which each different dish can bring the same wine into a different harmonious focus. 'I'm a great believer in harmony,' says Richard.

At a recent dinner he decided to serve a single vintage, 1996, in its Oenothèque release. How can one single wine go with dishes from oysters to lamb tagine, and all at the same sitting? 'It needs a wine with a very broad spectrum of expressions. This one vintage has it even more so



than usual. It's unique; an intriguing vintage to me. It's hard to make out.'

It's also a vintage made of high acidity, and many 1996s have not lasted the course. But in DP, 'this vintage offers more amplitude than any other... It was so powerful, and we managed, hopefully, to channel its power.'

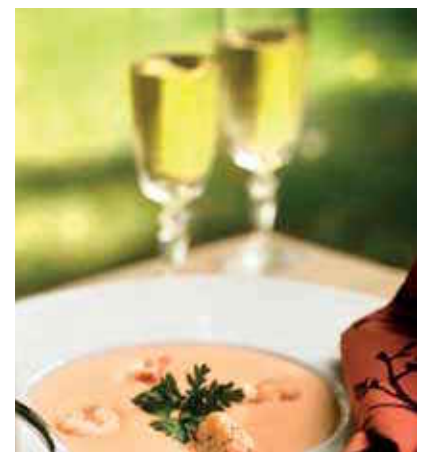
DP 1996 is certainly tight and quite cold when it's first poured. At this point Richard matches it with oysters, their salinity intensified with a granita of seawater; the salty notes of the wine are brought into focus. 'The cooler temperature of the wine accentuates its minerality,' says Richard. 'It's youthful, vibrant, with not a ripple of age. I defy you to find any oxidative notes in it.'

A little later, when the wine has warmed a little and started to open, he matches it with confit salmon with mandarin butter and iodised salt, orange breadcrumbs, licorice stick and a lightly peaty citrus sabayon. 'It's the citrus that makes the match work;

for me the citrus is more important than the salmon itself. It creates a duality, a tension between the sea and the earth.'

As the wine warms and opens still more, a dish of mussels in a shellfish and saffron reduction appears. It's iodine-rich and umami-rich, and the wine is now muscular and intense enough to balance it perfectly. Then there is lamb cooked in three ways: tagine with almonds, grilled rib and confit shoulder, the cooking juices infused with grappa. Says Richard, 'I'm serving this slightly cooler than a red wine would be, but the dish brings out the Pinot Noir flavours in the wine. The link is the spice.' The next dish, fromage blanc with mango pulp vinegar, makes a match that Richard describes as 'palate-cleansing. It brings out the spine of the wine; it's more acidic, more trenchant. The milkiness of the cheese brings out the milkiness in the wine.'

Richard has proved his point. A single Champagne can be harmonious in different ways with different dishes. All it takes is imagination – and an outstanding wine.



Food and old Champagne matches

Matthieu Kauffman, chef de cave,
Champagne Bollinger:

'With Grande Année 2002, Limousin suckling veal steak with truffles and girolle mushrooms, very thin potato chips. With Grande Année Rosé 2004, seabass cooked with shellfish, jus de langoustine, croustillant aux amandes. With RD 1997, dodine of chicken and foie gras with crème des cèpes; or, with the same wine, Vieux Comté cheese.'



Matthieu Kauffman
chef de cave, Champagne Bollinger

Frédéric Paniotis, chef de cave,
Champagne Ruinart:

'I have had quite a few examples of wonderful pairings with older vintages of Dom Ruinart. At Citizen at the Mandarin Oriental, Washington DC I had Maine lobster boudin with sunchoke purée, poached York apple and creamy Maine lobster broth, with Dom Ruinart 1990; and also poussin with sautéed Moulard duck foie gras, carrot bread pudding and sauce épice with Dom Ruinart Rosé 1986;

'At Chanterelle in New York: potato-wrapped wild striped bass with sorrel-spinach coulis with Dom Ruinart 1993;

'At Le Bec Fin in Lyon: poached Bresse chicken breasts, roast porcini with fresh bay, wild mushroom capuccino, with Dom Ruinart 1993;

'At Restaurant Pic in Valence: bar meunière, oignons doux des Cévennes confits, coulant de caramel au noix de pays, vin jaune, with Dom Ruinart 1988.'

Frédéric Rouzaud, managing director,
Champagne Roederer:

'Scallops with Cristal 1988. It's a great vintage, and I love it! Otherwise, these wines are also great with lobsters and some veal, as well as cheese like chèvre or St-Nectaire.'

Clovis Taittinger, export director,
Champagne Taittinger:

'I would take a Comtes de Champagne Blanc de Blancs 1999 with oysters. Comtes 1999 was a masterpiece of elegance,

finesse.... A very athletic wine, very light with lots of pure and discreet aromas of lemon, grapefruit and butter. It was so fresh. It matched perfectly with the delicate salt and iodine of the oysters.'

Dominique Demarville, chef de
cave, Champagne Veuve Clicquot:

'If I must choose one match, it must be lobster with Cave Privée Rosé 1989.'

And, taken from a menu devised this autumn by the Ledbury in London for Pol Roger Blanc de Blancs:

Roast scallops with sweetcorn and lemongrass with Pol Roger Blanc de Blancs 2002 and 1988;

Fillet of turbot with cèpes, chestnuts and sherry with Pol Roger Blanc de Blancs 1990 and 1988;

Millefeuille of mango with vanilla cream and kaffir lime ice cream with Pol Roger Blanc de Blancs 2002 and 1986. ■

Margaret Rand

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Ingredients for 10 servings

Vanilla panna cotta

500 g cream
70 g caster sugar
2 sheets of gelatine
2 vanilla pods

Apple cubes

500 g finely diced Granny Smiths (5 apples)
500 g finely diced Golden Delicious (5 apples)
25 g ascorbic acid
2 ½ vanilla pods

Granny Smith - lemon grass coulis

6 green apples

140 g caster sugar
500 ml water
4 lemon grass stems

Puffed potatoes

4 Agria potatoes
1 litre oil for deep frying
200 g caster sugar
Cinnamon powder

Green apple jelly

500 ml apple juice
25 g Manzana apple liqueur
5 sheets of gelatine
Zest of one lemon

Meringue pieces

150 g egg white

150 g caster sugar
150 g icing sugar

Sweet shortcrust pastry

120 g butter
76 g icing sugar
24 g ground almonds
1 g Guérande sea salt
45 g eggs
200 g general purpose flour

Manzana green apple sorbet

850 ml water
450 g caster sugar
225 g atomized glucose
8 g stabilizer
1 litre Granny Smith apple juice
65 g Manzana apple liqueur

Granny Smith apples in vanilla jelly, puffed potatoes rolled in sugar

by Yannick Alléno

Preparation: 1 ½ hours

Vanilla panna cotta

Boil one third of the cream with the sugar and the scraped vanilla pods. Incorporate the soaked and squeezed out gelatine and then the rest of the cream. Pour 1.4 kg of this mixture into a 40 x 60 cm frame (lined with cling film to prevent leaks). Leave to set in the refrigerator.

Apple cubes

Cook the diced Golden Delicious in a vacuum pack with the scraped vanilla and a little ascorbic acid. Leave to cool and then mix with the diced Granny Smith. Sprinkle one kilo of the diced apple onto the sheet of vanilla panna cotta.

Granny Smith - lemon grass coulis

Core the apples and cut them into quarters; cook them with the sugar, water and lemon grass cut into small sections. Blend in a food processor and then press through a fine sieve.

Puffed potatoes

Cut the potatoes into thin slices about 5 mm thick. Use a round cutter to make 4 cm diameter discs and place them in some absorbent kitchen paper for at least one hour. Make puffed potatoes by cooking the slices in oil at 140°C and then at 180°C. Roll in the sugar mixed with the cinnamon.

Green apple jelly

Soak the gelatine, squeeze it out and then melt it in a little of the apple juice. Incorporate the rest of the ingredients. Pour 550 g of the apple jelly onto the sheet of vanilla panna cotta and diced apple. Set in the fridge and then place in the freezer.

Meringue pieces

Gradually whip the whites with the caster sugar and then incorporate the icing sugar with a spatula. Spread a thickness of about one centimetre on several baking sheets, puff up in the oven at 130°C for twenty minutes and then dry out the meringue at 90°C. When dry, cut into small irregular pieces.

Sweet shortcrust pastry

Rub the icing sugar, ground almonds, salt and flour into the butter and then incorporate the eggs. Chill, roll out thinly and cut out 8 cm diameter discs and use the cutter to make half moons that can then be cut in half to obtain an apple stalk shape. Cook at 160°C.

Manzana green apple sorbet

Make a syrup with the water, caster sugar, atomized glucose and stabilizer. Add the Granny Smith juice and then the Manzana. Put in an ice-cream machine.

To accompany these Granny Smith apples in vanilla jelly, puffed potatoes rolled in sugar, Jacques Orhon suggests...

With undeniable class, **R de Ruinart** will harmoniously accompany a light dessert thanks to the marked presence in the blend of chardonnay (40%), a varietal that brings an aerial quality. In this champagne, the pinot noir (55%) offers fruitiness, with sufficient acidity to match the distinctive flavours of the Granny apple.

Lovers of sweet wine should not hesitate to enjoy a **sauternes**. The subsoil of **Château Rayne Vigneau**, sandy gravel on a clay base, contributes to the production of a great wine. The vines, with an average age of 30 years, are a combination of sémillon (74%), bringing smoothness, and sauvignon (24%), bringing freshness, along with a touch of muscadelle.

Original pairing between this dessert and **sparkling ice cider** from **Domaine du Minot**, crafted in the cold of Quebec by Joëlle and Robert Demoy. Surprising and complex fragrances of ripe apples and candied fruit, elegant smoothness and fine bubbles will make this match a moment that is lively and unctuous, charming and flavourful, spirited and sweet.



In this column, each dish is paired with three wines of different origins and compositions, so as to offer the broadest possible scope of matches.

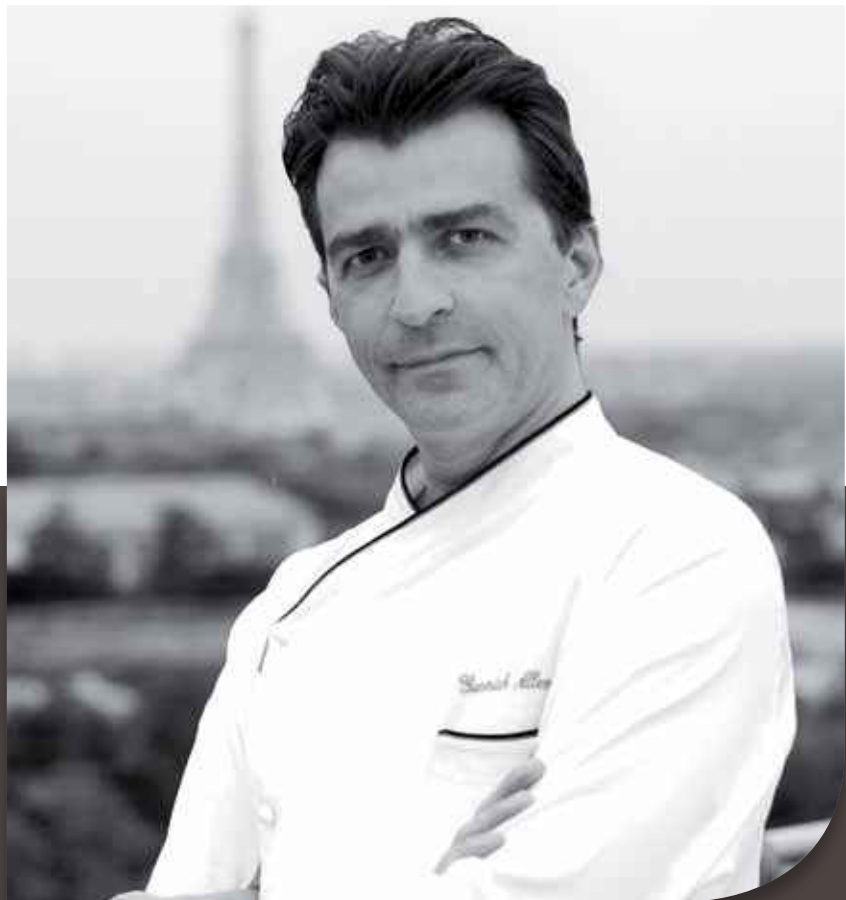
Yannick Alléno *Bocuse d'argent* 1999 - 3* and 2* Michelin

Born on December 16th 1968

Having trained at the Royal Monceau and chez Drouant, Yannick Alléno's skills are the result of the purest Parisian culinary tradition and he has a penchant for sophisticated cuisine with classical French roots to which he gives a zest of youth. After working at the Scribe, where he earned a second star from the Michelin Guide, he accepted to manage the kitchens of the famous Hôtel Meurice in

2003 and was awarded three stars. He is also a keen competitor, since it allows him to surpass himself and set his sights even higher. Before climbing the podium of the *Bocuse d'Or* in 1999, he had already won 1st prize of the Paul Louis Messonnier competition, 1st prize of the Auguste Escoffier competition, etc. However, Yannick Alléno above all loves his profession and has always given free rein to

his imagination to create dishes that make gourmets' mouths water. He readily describes his cuisine as "lively and perhaps a little sensual", he is taking it towards ever higher summits, winning a second star for the Cheval Blanc Restaurant at Courchevel.





Belle de Boskoop apples with black truffles and duck foie gras

by Patrik Jaros

Preparation: 45 minutes

Peel the apples and remove the seeds using a corer.

Cut the apples and the peeled truffles into 2 mm thick slices.

Place a slice of truffle between each slice of apple. Tie with kitchen string so that the apples do not disintegrate as they cook.

Place them in a small buttered copper saucepan, season with salt, the pinch of icing sugar and nutmeg.

Cook in a moderate oven (180°C). Moisten regularly with the melted butter making sure that the slices of apple and truffle keep their original shape. The apples and truffles are cooked when the liquid that forms with the butter has a syrupy consistency.

Serve the apples drizzled with their cooking juices accompanied by a slice of duck foie gras.

Ingredients for 4 servings

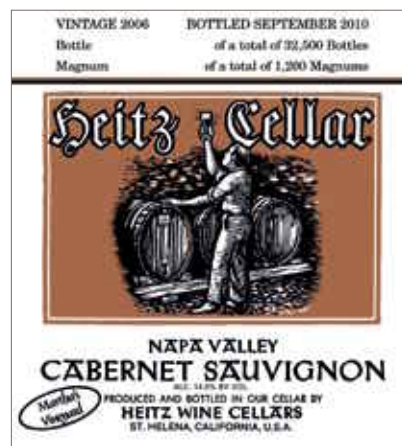
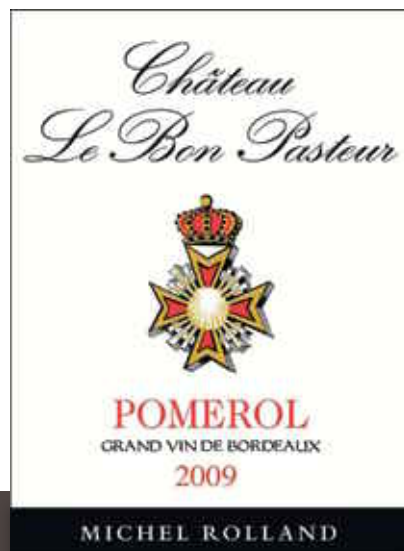
- 4 medium sized Belle de Boskoop apples
- 4 black truffles weighing 50 g
- 40 g butter
- 1 pinch of icing sugar
- Salt
- Freshly grated nutmeg
- 4 generous slices of duck foie gras

To accompany these Belle de Boskoop apples with black truffles and duck foie gras, Jacques Orhon suggests...

Thanks to its smooth texture supported by ripe and silky merlot tannins, representing 35% of the blend, this **Château Figeac, Saint-Émilion premier grand cru classé** brilliantly accompanies these fine Dutch apples, cooked with slices of the famous black diamond, with unforgettable flavours. Provided that, of course, you wait a good ten years to enjoy the wine!

With 80% merlot grown on seven hectares, **Château Bon Pasteur** in Pomerol is owned by reputed oenologist Michel Rolland. In this wine, you find everything he loves to express in a promising terroir: Volume, balance, finesse and length in a full-bodied wine with enticing aromas of tobacco and sweet and sensual spices. A blend of textures with the fullness of merlot, and of flavours thanks to the truffles!

The **Martha's Vineyard Cabernet sauvignon** from Heitz in the Napa valley already has a well-deserved reputation. It is true that with this wine, the glass offers the quintessence of a varietal that can achieve greatness. After five to eight years of cellaring, the colour is still incredible, the tannins almost caressing, and the bouquet of spices, cloves and roasted aromas will blend pleasantly with the fragrances of the recipe.



Patrik Jaros Bocuse de bronze 1995

Born on March 18th 1967

He started his career as a chef like many others, working in a large number of restaurants, including the Aubergine, Munich's star ranking eating place, where he was chef from 1993 to 1995. There is no doubting Patrik Jaros's love of cuisine, but restaurants are not the only places where he likes to practise his art! Competitions such as the 1995 Bocuse d'Or give him the opportunity to demonstrate his

skills, although he finds working for publishing and industry particularly fulfilling. Via his company FOOD LOOK, he participates in writing a large number of books on subjects as varied as the "Oktoberfest" (by Taschen) and the recently published Trufflebook with a foreword by Paul Bocuse (Feierabend Publishing), as well as many other cooking books. He also designs and develops new recipes, products and point of

sale solutions for the food industry. In 2009, he organised the first German selections for the Bocuse d'Or. The gamble paid off with great success and gave him the desire to try his hand again.





Ingredients for 4 servings

4 lamb tenderloins with the fat
(150 g each)
2-3 thinly sliced cloves of garlic
2-3 tablespoons finely chopped
parsley
Dash of olive oil
Salt and pepper

Stock/sauce

2 tablespoons colza oil

1 kg lamb bones
½ onion
½ clove of garlic
1 carrot
½ stick of celery
1 tablespoon tomato concentrate
3-4 sprigs of fresh thyme
3 bay leaves
2 tablespoons butter
1 tablespoon lemon juice
Salt and pepper

Carrot purée

2-3 carrots
Salt
2 tablespoons butter

Vegetables

10 new potatoes
1 kohlrabi - 1 swede
2 carrots
A little spring cabbage
Thinly sliced parsley
Fresh thyme

A simple but delicious way to serve free-range Icelandic lamb tenderloin

by Hákon Már Örvarsson

Preparation: 1 ½ hours

Stock/sauce

Preheat the oven to 175°C and prepare a saucepan big enough to hold the bones and the vegetables.

Roast the bones in the oven for 30-40 minutes until they are well-browned. Sauté the vegetables in the saucepan for a few minutes, add the tomato concentrate and stir thoroughly. Add the bones and add water to cover. Add the herbs and simmer gently for about half an hour. Skim as required. Turn off the heat and leave to rest covered for one hour. Pass through a fine sieve. Reduce the resulting lamb jus over medium heat until it begins to thicken. Sieve and add the lemon juice. Whisk in the cold butter. Season with salt and pepper. Keep warm with a sprig of fresh thyme until service.

Lamb tenderloin

Trim the tenderloins and make slashes in the fat with a knife. Mix the olive oil, garlic and parsley and spread over the meat. Season with salt and pepper. Sauté in a frying pan and then cook in the oven at 100°C for about 15 minutes (depending on the thickness of the meat) to reach an internal temperature of 58°C. Allow to rest on a board for ten minutes before serving.

Carrot purée

Peel and thinly slice the carrots. Boil in salted water. Blend with the butter and a very small quantity of water. The purée should be slightly runny and creamy. Salt to taste.

Vegetables

Peel the vegetables. Cut into cubes of equal sizes. Blanch the vegetables for a few minutes in salted water until they are tender (about five minutes). Drain, add the butter and parsley and gently mix. Everything is ready to serve.

Chef's comment

The lamb in Iceland is fantastic. It is free range and grazes on wild grasses and moss. It has a delicate texture and flavour. I take care to cook the meat until it is just pink; I like to serve it with a good sauce made just before with the bones. Fresh root vegetables are an excellent accompaniment. They allow the natural flavour to express itself. Enjoy!

To accompany this simple but delicious way to serve free-range Icelandic lamb tenderloin, Jacques Orhon suggests...

Very successful colour match between the lamb fillet and **Château Léoville Poyferré**, one of the eleven classified growths of **Saint-Julien**, an appellation located between Pauillac and Margaux. The significant proportion of cabernet sauvignon (65%) is conducive to very present yet well-rounded tannins, while the merlot (25%), petit verdot and a hint of cabernet franc offer flesh and fruit that round off the whole.



Among the Côte de Nuits grands crus, the eight hectares that make up **Clos des Lambrays** benefit from an exceptional environment. The geological features of the estate are conducive to finesse and strength, breeding and distinction. With its bouquet of black fruit offered by the pinot noir, its tannic structure and its elegance, this great wine will bring out the best of the lamb fillet.



In Tuscany, **Tenuta dell'Ornellaia** crafts some of the finest wines the region has to offer, including **Bolgheri Serre Nuove**, a Bordeaux-style blend dominated by merlot. With its deep intense colour and nose of black fruit aromas, the flavours of the wine give pride of place to spices. The tannins are both tight and silky and marry well with the tenderness of the lamb. This full-bodied wine offers a great deal of charm and finesse.



Hákon Már Örvarsson Bocuse de bronze 2001

Born on January 31st 1973

His ascension to the third step of the podium of the Bocuse d'Or came as a surprise to some! How could this windswept island at the northern tip of Europe, in the middle of the Atlantic, produce such excellent chefs? That's forgetting that Hákon Már Örvarsson, a chef fuelled by passion for his trade and trained at the Iceland Hotel School, comes from a country where people like to get the best out of simple top-quality raw materials. He began his career at the top at the Holt Hotel in Reykjavik, part of the Relais & Châteaux chain, before leaving to train for the Bocuse d'Or with Lea Linster; it is difficult

to find a better place in which to train. He went back there after winning the Bocuse de bronze to work as head chef until December 2002. He then returned to his roots and worked as executive chef at the Nordica Hotel. He imposed a personal style on the cuisine served at the Vox restaurant, based on Icelandic products with a few European influences and a dash of Asia. His intuition reigns whatever

dish he may be concocting. This same intuition caused him to take a break to return to his origins. He decided to promote the fish of his country around the world and spend several months in the wild in a kind of restaurant-shack where he welcomes fishermen from all over the world to discover the rivers of Iceland. This is where he extends his creativity to the very limit in direct contact with the environment.





Alaskan Red King Crab riviera of mango and red Onion

by Michel Roth

Preparation: 40 minutes

Cut the shells of the claws lengthwise with scissors, remove the meat, slice and brush with a little olive oil.

Mango coulis

Press the oranges, reduce the juice until it becomes syrupy, add a dash of olive oil and one quarter of a mango that has been puréed.

Riviera

Finely dice the rest of the mango and the cucumber, finely chop the onion. Mix together, season with salt, pepper, olive oil and the chopped chives, and then add the flesh of the passion fruit. Make little roll-ups of this riviera mixture in the strips of mango (three per person). Keep chilled.

Assembly and presentation

Arrange the crab and the Riviera on the plates and pour on some of the mango coulis. Decorate with the dried orange powder, olive oil, kumquat slices, bitter salad leaves, dill and chives. Season with salt and pepper.

Ingredients for 4 servings

4 Alaska Red King Crab claws (weighing 180 g each) cooked in court bouillon - Extra virgin olive oil

Mango coulis

¼ of a ripe mango
Dash of olive oil
2 oranges

Riviera

1 mango cut into strips
¾ of a ripe mango
1 red onion
1 tablespoon chopped chives
1 passion fruit

Garnish

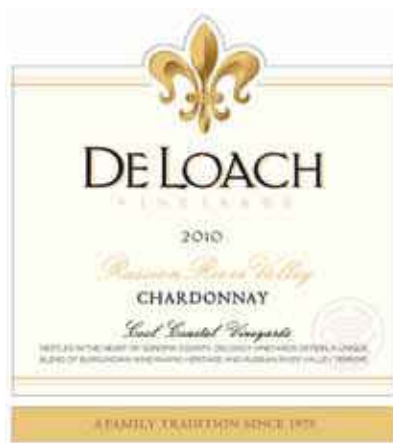
Dried orange powder
Olive oil
Rounds of dried kumquat
Bitter salad leaves
Dill
Chives
Salt and pepper

To accompany this Alaskan Red King Crab riviera of mango and red onion, Jacques Orhon suggests...

A traditional and very successful match with the **Chablis Premier Cru Fourchaume** crafted by **Brocard**, well-known in the Burgundy landscape. This 100% Chardonnay Premier Cru, one of the most sought-after in the region, offers mineral touches and fine acidity, but also, thanks to its richer terroir, power, breeding and fullness, in particular if you opt for a wine cellared for five to eight years.

With an owner who is also well settled in Burgundy (JC Boisset), **DeLoach Vineyards**, a reputed winery of the Sonoma region of California, crafts chardonnay wines that are both full-bodied and finely sculpted. **Estate**, from the **Russian River Valley** AVA, offers fruit, flesh and crispness along with delicate aromas of exotic fruit reminiscent of ripe mango flavours, present in the recipe.

Those eager to open a bottle of **champagne** as an aperitif can enjoy the **Brut Premier** from the famed house of **Roederer**. It will then work wonders with the crab. The champagne boasts grace and elegance, partly due to the chardonnay (40%), as well as good vinosity lent by the pinot noir (40%). The pinot meunier offers fruit and fullness to this great wine, crafted from an astute blend of six vintages.



Michel Roth *Bocuse d'or* 1991 - 2* Michelin

Born on November 7th 1959

Michel Roth is now a symbol of the best French culinary tradition, embodying the obstination and perfectionism of a chef who chose his trade to "make others happy". From the Moselle, he started his apprenticeship at the Auberge de la Charrue d'Or at Sarguemines before continuing his route to the best cuisines; the Crocodile, the Auberge de Lill, Ledoyen, etc. He then

joined the Ritz in 1981, under the management of Guy Legay, and stayed 19 years, going through the ranks to the top. After a spell at Ledoyen, the Ritz asked him to take over the management of its kitchens in 2001, an offer he couldn't refuse. Michel Roth is able to travel the world in the company of other prestigious chefs. He represents a refined, creative, tasty and colorful French cuisine. Lastly,

one cannot but be impressed by his long list of competitions won over the years: Prix Taittinger, Prix Escoffier etc., and above all the award of Meilleur Ouvrier de France in 1991. 2009 (the year of his 50th birthday) has been a marvelous year for him: in January, he was elected as Chairman of the *Bocuse d'Or* Winners' Academy and in March, he was granted a 2nd star by the Michelin Guide.





The Water List

H2O is the only chemical formula that everyone knows. And that's how it should be: water is not only the most

widespread substance on the planet, it is also the matrix for every form of life. Why then is water often considered the

“poor relation” of wine and why do restaurants not give it due importance and the right degree of attention?

It seems that many people would agree with the noted Italian chef who claimed that water does not interfere with the taste of food and has neither a character nor sensory dimension of its own. This, however, is absolutely untrue. In actual fact, each type of water has a different percentage and composition of mineral salts and some restaurants are already

offering a list of mineral waters, recommending the right combination with the various dishes served, so that the sensory characteristics of the two elements consumed complement each other, creating pleasurable and balanced sensations.

But if some restaurants are already offering their clients a list of mineral waters, how should this list be drawn up?

The number of types of water on the list should, for now, be limited to a maximum of six. There is no point presenting clients with a long and complicated selection of water, which would only have an off-putting effect; in any event, clients would most likely not be able to select the most suitable drink for their meal.

When asked the question "which water would you prefer?", most clients for now are only capable of answering: still or sparkling; at most, some clients may request a low-sodium product. The public must therefore be educated slowly and gently, and, as was the case with wine, it is necessary to proceed one step at a time. At the Ritz Carlton in New York, for example, customers can choose from among six brand-name products, but, by providing advance notice of a couple of days, it is possible to choose from about eighty different trademarks.

The selection of water types to be placed on the water list, therefore, would include two types of still water, two sparkling and two naturally sparkling. For each category, one should be multi-mineral (from 50 to 500 mg/litre of salts) and the other medium-mineral (500 to 1,500 mg/litre of salts). If they wish, restaurants may also add a seventh water type: for those who do not have kidney problems, there may be the possibility to order a still water that is strongly mineralised (over 1,500 mg/litre of salts).

The water list should show the brand name, the area of origin of the product, the quantity of mineral salts it contains and a brief description of the relevant organoleptic (sensory) characteristics.

Example:

The drawing up of the water list is the first step in properly reintroducing this often-overlooked substance, but is not sufficient in and of itself. The staff of the restaurant, particularly those waiting table, must be familiar with all the types of water proposed and not just read the information shown on the list.

What kind of information do the waiters need to know, besides what is shown on the list, in order to assist the client in a professional manner in choosing from the types of water served in the restaurant?

They should know the quantity of carbon dioxide contained by the water,

the pH, the various salts present and the taste that each of these gives to the water, the biological effects and therapeutic actions of the water, the serving temperature and its possible combinations with food. Some of this information may be easily gleaned from the label, other elements require that the information leaflets be studied. The remaining information may only be obtained by carrying out careful and frequent tasting of the same types of water, but provided by different brands and coming from different points of origin.

The study of mineral waters can be just as passionate as that of its "rival": wine. And as the level of knowledge increases, it is possible to enrich and vary the water list in keeping with the seasons and the various menus.

One final measure that may be taken to promote the "intelligent" consumption of mineral water is to show, on the menu of a banquet or a tasting, not only the wines proposed, but also the types of mineral water served and the sequence in which they will be served.

Through these small measures it is possible to begin slowly to educate clients in recognising and rediscovering the importance of water – as a fundamental substance on every menu and an integral part of good dining. ■

Claudia Moriondo



On the move



Adrian Messerli Appointed Director of Food and Beverage at Four Seasons Resort Sharm El Sheikh, Egypt.

Describing his new appointment, Messerli says: «My new mission's goal is to continue the development of the food and beverage division for the Resort, and I am very excited about my new role where I will use all my previous experience and knowledge to the full advantage of Four Seasons brand.»

Hilton Shanghai Hongqiao Appoints Jan Jansen As Director Of Business Development

Jan is a cum laude graduate of the Hotel Management School Leeuwarden in the Netherlands, where he attained a Bachelor degree in Hotel Management in 2002. He gained a Master of Science cum laude in Business Administration from Rotterdam School of Management, Erasmus University in 2007. Jan is fluent in Dutch, English and German and he likes cooking, travelling, tennis and skiing.

Island Shangri-La, Hong Kong recently appointed Claude Guerin as Chef Patissier at Michelin-starred Restaurant Pétrus.

Claude Guerin's career as a chef patissier began in October 2002, when she was appointed Pastry Commis at a bakery shop owned by Mr. Eric Sabouret in Bordeaux, France. In September 2003, Claude moved to Paris, France to join the Michelin three-star Restaurant Ledoyen as Demi Chef de Partie under the guidance of Executive Pastry Chef Nicolas Gras. Two years later, she moved to the Michelin two-star 114 Faubourg restaurant at Hotel Le Bristol, where Executive Pastry Chef Gilles Marchal encouraged her to embrace sweet and savoury in her techniques. In February 2006, Claude took up the position of Executive Pastry Chef at the Michelin one-star Le Restaurant de l'Hôtel, and she subsequently seized the opportunity to become Executive Pastry Sous Chef to Ms. Camille Leseq at the Michelin three-star Restaurant Le Meurice, the fine dining establishment at Hotel Le Meurice.

Prior to joining Restaurant Pétrus, Claude was the Pastry Chef at the Michelin one-star Gordon Ramsay in Conrad Tokyo, a restaurant she joined in August 2011.



Langham Hospitality Group has appointed Teresa Poon as the Regional Quality Manager (International).

In her new capacity, Teresa will be instrumental in developing the group's Quality League Management further for the group's hotels in the U.S., UK and the Pacific. She will establish quality management systems, facilitate process improvement and develop performance measuring system. Teresa will also be responsible for streamlining the mystery shopping programme.

Teresa came from strong five-star hospitality background with rich hotel pre-opening and sales and marketing experiences in Hong Kong in the past 25 years. Teresa joined Langham Place, Mongkok, Hong Kong during pre-opening period in 2003 and had advanced with the hotel to the position of Hotel Manager before promoting to the current role with the company.



Brent Duncan Appointed Director of Catering and Conference Services at Four Seasons Hotel Westlake Village, California.

In his new position, Duncan oversees a team of eight to provide seamless service and a creative approach for corporate group meetings, executive retreats, weddings, galas, fundraisers and other private events taking place in the more than 120,000 square feet (11,150 square metres) of indoor and outdoor function space at the Hotel.

Duncan is a graduate of the hotel administration program at University of Nevada at Las Vegas.

Millennium Hilton Bangkok Welcomes Denis Richter As Hotel Manager

Before joining Millennium Hilton Bangkok, Richter worked extensively around the world, gaining experience in Europe, Asia, the Middle East, the Caribbean and Japan. He joined Hilton Hotels & Resorts in 2010, as director of operations at Hilton Fukuoka Sea Hawk.

Mandarin Oriental Hotel Group has announced the appointment of Donald Bowman as General Manager of Mandarin Oriental, San Francisco.

Mr. Bowman first joined Mandarin Oriental in 1997 and has held a variety of hotel management positions within the Group, including at Elbow Beach, Bermuda; Mandarin Oriental, San Francisco; and the former Kahala Mandarin Oriental, Hawaii. Mr. Bowman was also instrumental in the successful launch and positioning of Mandarin Oriental, Las Vegas as Hotel Manager from 2008 to 2011. He left the Group in 2011 to take up the role of General Manager opening Ian Schrager's new hotel, PUBLIC Chicago, before moving back to California for his most recent role as General Manager of Carmel Valley Ranch in Carmel, California.

Todd F. Temperly Appointed General Manager Of The Marquette, Minneapolis

Temperly most recently served as the hotel manager of The Palmer House, a Hilton Hotel in Chicago, a position he held since 2009.

Earlier in his career, Temperly held other management positions at Hilton Chicago including, director of housekeeping services, assistant director of human resources, and assistant director of housekeeping services. However, before returning to Hilton Chicago he served as the executive director of housekeeping at the legendary The Waldorf=Astoria

and The Waldorf Towers in New York.

Temperly holds a Bachelor's Degree in Hotel/Hospitality and Tourism Management from the University of Wisconsin - Stout.

Hilton Waikoloa Village Announces Jon McFarland As New Executive Assistant Manager

Joining the Waikoloa team from Louisville, Kentucky, McFarland was previously the general manager for The Seelbach Hilton Louisville. With more than 25 years of service in the hotel business, McFarland's award-winning hospitality experience is extensive within the Hilton Brand, where he has held positions as general manager, rooms division manager and front office manager



Sarah Thompson Appointed New Pastry Chef at Four Seasons Hotel Miami.

Originally from California, she attended culinary school in Orange County and began working as a cake decorator,

always ready for the next challenge. After honing her skills at school and cake decorating, Thompson then began a five year stint with Ritz Carlton, working at the Marina Del Ray and Lake Tahoe properties in California before moving across the United States to the Key Biscayne property in Florida. After that, Thompson switched gears and began teaching at the Notter School of Pastry Arts.

Mandarin Oriental Hotel Group has announced the appointments of Cliff Atkinson as General Manager of Mandarin Oriental, Las Vegas and Adriaan Radder as General Manager of Mandarin Oriental, Washington DC. Both appointments will commence in mid-September 2012.

Konstantin Goriainov Named General Manager Of Hilton Moscow Leningradskaya

Most recently, Konstantin Goriainov held the position of general manager at two Moscow Holiday Inn hotels, totaling more than 600 guest rooms. Commenting his new appointment Konstantin said: «Hilton Moscow Leningradskaya has been already holding leading positions for several years in the Moscow hospitality market. Our aim now is to keep up the famous international image of Hilton Hotels & Resorts; develop its corporate and tour and travel databases; provide our guests with more variety of high class services.»



Hilton Worldwide Appoints Leroy Browne As General Manager Of Hilton Trinidad & Conference Centre

Browne, a Barbados native, has been acting as interim general manager at Hilton Trinidad & Conference Centre since August 2012. He joined Hilton Worldwide in 2007 when he took on his most recent previous role as director of operations at the 350-room Hilton Barbados Resort.

Browne holds a human resources management diploma from Barbados Institute of Management and Productivity, and is currently enrolled in the company's internal general manager program to promote career growth.

Darren Haley Joins Four Seasons Resorts Lanai as Director of Revenue Management.

In his new role, Haley will oversee the reservations department of Manele Bay and The Lodge at Koele to strategically lead the team in revenue-generating practices.

Haley, originally from Arizona, joins Four Seasons from The Fairmont Orchid on the Big Island of Hawaii, where he served as director of revenue

management for the 538-room resort. Prior, Haley was director of revenue management with Westward Look Resort in Tucson, Arizona and Lake Arrowhead Resort, in Lake Arrowhead, California.

Hilton Naples Appoints Niccole Neebling As Director Of Sales, Catering & Marketing

Neebling joined the Hilton Naples in 2008 and was responsible for managing the group meetings market in Florida, Pennsylvania and the Southeastern United States. Most recently she was responsible for building and maintaining association and corporate group meeting relationships, executing all online, digital, social and traditional marketing, and the hotel's public relations efforts.

Prior to Hilton Naples, Neebling worked with the Naples, Marco Island, and Everglades Convention & Visitors Bureau with a focus on their sales and marketing efforts. Neebling has served on various Boards including the Florida Society of Association Executives, Young Professionals of Naples and Toastmasters Communique of Collier County. She is an active member of the American Marketing Association and the Florida Public Relations Association. Neebling received a Bachelor of Science degree in Finance and Accounting from Indiana University of Pennsylvania.



Thierry Kennel, General Manager of Four Seasons Hotel Denver, Promoted to Regional Vice President.

Thierry Kennel, general manager of Four Seasons Hotel Denver, has received a promotion to Regional Vice President, effective October 22, 2012. Kennel will continue to serve as General Manager of Four Seasons Hotel Denver, while assuming additional responsibilities as a Regional Vice President for three additional Four Seasons properties.

Born in Strasbourg, France, Kennel is a true world traveller, having lived in Libya, Congo, Algiers, Canada, Kenya, France, Germany and Switzerland. He graduated from the prestigious Ecole Les Roches in Switzerland and began his Four Seasons career in 1988, as a Food & Beverage trainee in Houston. Since then, he has transferred to various management positions in Toronto, Vancouver, Jakarta, Maldives, Nevis, Boston and St. Louis.

Kevin Speidel Named Area Managing Director For Hilton Worldwide Hotels & Resorts In Fort Lauderdale, Florida

In his new position, Speidel will directly

manage the day-to-day operations of the 598-guest room Hilton Fort Lauderdale Marina as well as coordinate hotel operations between five management properties in the area, which include Hilton Fort Lauderdale Marina; Hilton Fort Lauderdale Beach Resort; GALLERYone, a DoubleTree Suites by Hilton; Bahia Mar Fort Lauderdale Beach, a DoubleTree by Hilton and Embassy Suites Fort Lauderdale.

Speidel began his career in 1987 at the Somerset Marriott as an intern, before he was promoted to assistant housekeeper at the Marriott Marquis in New York City. In 1991, Speidel started his journey south as director of front office and services at the Marriott at Sawgrass before his first tour of duty at the Casa Marina and The Reach in 1993 as resident manager, a position he held until 1995. From 1996 to 2003, he worked for Interstate Hotels Corporate where he held key management positions in Rhode Island, Hawaii, Pittsburgh and Miami before beginning his area director post at Casa Marina and The Reach in 2003.

Four Seasons Hotel Buenos Aires Introduces Sebastian Maggi, New Sommelier and Beverage Manager in Advance of New Restaurant and Bar Openings This Fall.

Sebastian has a vast experience in the world of wine and cocktails. Graduated as sommelier in EAS (Argentine School of Sommeliers), his first steps were as a teacher in this same school and also at CAVE (Argentine Center Wine and Spirits).

He worked as sommelier, bar and restaurant manager in Sucre and L'Abeille, and also collaborated with several magazines and TV shows

sharing his knowledge in wines, beers and spirits. Sebastian has also participated in several competitions as taster and gastronomic consultant. He also holds a degree in psychology from the University of Buenos Aires, where he still teaches today, and some of his hobbies are swimming and reading.



Hilton Worldwide Names John Rogers Global Head, Embassy Suites Hotels

John Rogers has joined Embassy Suites as global head of the all-suite, upper upscale, full-service brand. In this position, Rogers will oversee all aspects of brand management including global development, brand performance support, brand marketing and PR, brand sales, revenue management and franchise owner relations. Rogers will be based at Hilton Worldwide's global headquarters in McLean, VA.



Rezidor appoints Wolfgang M. Neumann as President & CEO,, effective January 1, 2013.

Neumann currently serves as Rezidor's Executive Vice President & Chief Operating Officer. He succeeds Kurt Ritter, President & Chief Executive Officer since 1989, who is retiring at the end of the year. Wolfgang M. Neumann (50) was born in Austria. He was educated at the Institute of Hotel and Tourism Management in Klessheim, Austria; and attended Senior Executive Management Courses at INSEAD Management School in France and Cornell University, Ithaca, N.Y. He spent more than 20 years with Hilton Hotels & Resorts and held various operational and corporate positions including: President, United Kingdom and Ireland, and President, Europe and Africa. Prior to joining Rezidor, Neumann served as the Chief Executive Officer for Arabella Hospitality Group in Munich, Germany.

Pablo Torres Named General Manager Of Hilton Short Hills

Torres succeeds Peter Webster, who was recently promoted to general manager, Hilton Petaling Jaya in Kuala Lumpur, Malaysia. He will report directly to Ted Ratcliff, senior vice president, operations, eastern North America, Hilton Worldwide.

Pablo attended Hocking College in Nelsonville, Ohio and holds an associate degree in Hotel and Restaurant Management. He also attended Cornell University's hospitality training programs receiving several certifications as well.

Neil Poisson Named Executive Assistant Manager Of Hilton Hawaiian Village Waikiki Beach Resort

He will oversee the operations of the company's largest hotel, which encompasses 22 beachfront acres and 2,860 guest rooms.

Poisson has more than 25 years of hotel industry experience and has been affiliated with Hilton Hotels since 1987, most recently serving as resident manager of Hilton San Francisco Union Square. Prior to that, he was general manager at Hilton Ontario Airport; Doubletree Hotel & Executive Meeting Center in Berkeley; Hilton San Diego Airport-Harbor Island and Illinois Beach Resort & Conference Center. Poisson also was director of operations and divisional manager for operations for Hilton Hotels Corporation overseeing upwards of 18 hotels within his region.



Thierry Papillier Appointed New Executive Chef at Four Seasons Resort Mauritius at Anahita.

In his new role as Executive Chef at Four Seasons Resort Mauritius at Anahita, Papillier will oversee all food and beverage operations, including the four restaurants at the Resort: Acqupazza, Bambou, Beau Champ and Le Club, as well as the Resort's In Villa Dining offering and lounge menu at O Bar.

Originating from Brittany, Papillier has extensive experience of working in numerous hotels and restaurants, having been a key member of the kitchen team in five one- and two-Michelin starred restaurants across France between 2001 and 2007.

Upcoming openings

Drinks Hotels brings you information on recent and upcoming hotel openings worldwide, in the next two years.

Each hotel listed below is hiring staff and therefore offers many career opportunities.

AFRICA

EGYPT

Le Méridien Cairo Airport

Opening July, 2013

Physical Address

Terminal 3
Heliopolis
Cairo
Phone: (20)(2) 748 2301
Fax: (20)(2) 748 2292

Pre-Opening Office

c/o Sheraton Cairo Hotel, Towers & Casino
Galaa Square, Giza - Cairo 11511

The St. Regis Cairo

Opening September 1, 2014

Physical Address

Corniche el Nil
Cairo
Phone: (33)(1) 40473550
Fax: (33)(1) 40473609

Pre-Opening Office

10 Rue Vercingétorix
Paris 75014 - France

ASIA PACIFIC

AUSTRALIA

• Victoria

Sheraton Melbourne Hotel

Opening February 26, 2014

Physical Address

Little Collins Street
Melbourne, Victoria 3000
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Lvl 1, 161 Elizabeth Street
Sydney, New South Wales 2000

BANGLADESH

• Dhaka

Le Méridien Dhaka

Opening July 1, 2013

Physical Address

79/A Commercial Area, Airport Road
Dhaka
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

4th Floor, Vatika Business Park
Sohna Road, Sector 49
Gurgaon, Haryana 122018 - India

Sheraton Dhaka Hotel

Opening July 1, 2016

Purbachel Link Road
Dhaka Bangladesh
T: (91)(124) 4311111

CHINA

• Anhui

Sheraton Chuzhou Hotel

Physical Address

King's International Plaza
Chuzhou, Anhui
China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai 20003

Four Points By Sheraton Hefei, Baoh

Opening August 1, 2014

Physical Address

Beijing Road
Baoh District
Hefei, Anhui - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai, Shanghai 200031

Four Points by Sheraton Hefei, Shushan

Opening January 1, 2014

Physical Address

Qianshan Road
Shushan District
Hefei, Anhui - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021

Sheraton Hefei Xinzhan Hotel

Opened July 7, 2012

Physical Address

1666 North Tong Ling Road
Hefei, Anhui 230011 - China
Phone: (86)(551) 2969 999
Fax: (86)(551) 5147 576
info.Hefeixinzhan@sheraton.com

Human Resources

Phone: (86)(551) 4242746 825
Hefei.hr@sheraton.com

Sheraton Huangshan Tunxi Hotel

Opening October 1, 2014

Physical Address

Bin Jiang Dong Road
Huangshan, Anhui - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Four Points by Sheraton Maanshan

Opening December 31, 2016

Physical Address

Corner of Hongqi Nan Road and Dong Hu Road
Yushan District
Maanshan, Anhui - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

C/O Four Points by Sheraton Maanshan
19F, One ICC, Shanghai ICC, 999 Middle
Huaihai Road, Xuhui District
Shanghai 200031 - China

• **Beijing**

W Beijing - Chang'an

Opening January 1, 2014

Physical Address

No.2 Jianguomennan Avenue
Beijing, Beijing 100022 - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

• **Chongqing**

Sheraton Chongqing Hotel, Yuan Jia Gang

Opening December 31, 2014

Physical Address

Yuan Jia Gang Hi-tech District
Chongqing, Chongqing - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

18F Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

The Westin Chongqing Liberation Square

Opening July 31, 2013

Physical Address

Zourong Road
Chongqing, Chongqing
China
newhotels.asiapacific@starwoodhotels.com

93 Huai Hai Zhong Road
Shanghai, 200021 - China

• **Fujian**

Four Points by Sheraton Anxi

Opening January 1, 2015

Physical Address

Jianan Avenue
Anxi District
Quanzhou, Fujian - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

• **Guangdong**

Aloft Guangzhou Tianhe

Opening January 1, 2016

Physical Address

Tianhe Bei Road
Tianhe District
Guangzhou, Guangdong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

Aloft Guangzhou University Park

Opening August 1, 2014

Physical Address

Site DS1510 University Park
Xiaoguwei Island, Panyu District
Guangzhou, Guangdong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
Shanghai 200021 - China

Langham Place, Edz, Guangzhou

Opening 2013

Pre-Opening Office

Langham Place EDZ, Guangzhou
Shuixi Road, EDZ, Guangzhou
T (+86) 189 2235 3526
E lpedz.info@langhamhotels.com

Langham Place, Guangzhou

Opening 2013

Pre-Opening Office

L59, Office Tower, Langham Place,
8 Argyle Street, Mongkok, Kowloon, Hong Kong
T (852) 3552 3939
F (852) 3552 3900
Email: lppaz.info@langhamhotels.com

W Guangzhou

Opening January 31, 2013

Physical Address

Zhujiang New Town at Xiancun Road
Pearl River District
Guangzhou, Guangdong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Room 1808 Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

Mandarin Oriental, Guangzhou

Opening End 2012

5/F, Longde Building, 377 Tianhe Road
Tianhe District, Guangzhou 510620, China
T: +86 20 3815 1360
mogzh-sales@mohg.com

Four Points by Sheraton Guangdong, Heshan

Opening August 1, 2014

Physical Address

Da An Shan District, Nation Highway G325
Xin Cheng - Heshan, Guangdong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Sheraton Bailuhu Resort, Huizhou

Opening May 1, 2013

Physical Address

Dong Ya Jiao Dong Reservoir
Ru Hu Town - Huizhou, Guangdong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

Sheraton Shantou Hotel

Opening December 31, 2013

Physical Address

Changping Road
Shantou, Guangdong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Aloft Shenzhen Longgang

Opening June 1, 2016

Physical Address

Longping Nan Road
Longping District
Shenzhen, Guangdong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

C/O Aloft Shenzhen Longgang
19F, One ICC, Shanghai ICC, 999 Middle
Huaihai Road, Xuhui District
Shanghai 200031 - China

Sheraton Zhanjiang Hotel

Opening December 31, 2013

Physical Address

No 128 Haibin Fifth Avenue
Chikan District
Zhanjiang, Guangdong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

Sheraton Zhuhai Hotel

Opening January 1, 2015

Physical Address

Hengqin Bridge, Wanzai
Shizimen District
Zhuhai, Guangdong - China
Phone: (86)(21) 61417730
Fax: (86)(21) 63918031
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Sheraton Zhuhai Hotel
Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road Shanghai,
200021 - China

• **Guangxi**

Four Points by Sheraton Guilin, Lingui

Opening July 1, 2015

Physical Address

Lingui County
Guilin, Guangxi - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai, Shanghai 200031 - China

• **Guizhou**

Four Points by Sheraton Bijie

Opening September 30, 2013

Physical Address

Intersection of Baili Azalea Road and
Kaihang Road
Bijie, Guizhou
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai 200031

• **Hainan**

The Langham, Haikou, Hainan

Opening 2014

Pre-Opening Office

L59, Office Tower, Langham Place,
8 Argyle Street, Mongkok, Kowloon,
Hong Kong
T (+852) 3552 3939
F (+852) 3552 3900
E tlhak.info@langhamhotels.com

The Westin Haikou

Opening May 1, 2013

Physical Address

Duhai Road
Haikou, Hainan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

The Westin Sanya Haitang Bay Resort

Opening July 1, 2014

Physical Address

Plot No. 11, Haitang Bay
Sanya Haitang Bay, Hainan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Sheraton Sanya Tufu Bay Resort

Opening October 1, 2013

Physical Address

Tufu Bay, Yingzhou Town
Lingshui County
Sanya Tufu Bay, Hainan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

The Westin Shimei Bay Resort

Opening January 1, 2015

Physical Address

Shimei Bay
Wanning, Hainan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai 200031 - China

• **Hebei**

Four Points by Sheraton Langfang, Guan

Opening December 25, 2012

Physical Address

Kongque Avenue
Guan, Hebei - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai 200031 - China

Sheraton Tangshan Hotel

Opening January 1, 2014

Physical Address

West Xinhua Avenue
Tangshan, Hebei - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

• **Henan**

Four Points by Sheraton Kaifeng

Opening January 1, 2015

Physical Address

Zhengbian Avenue
Kaifeng, Henan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Four Points by Sheraton Xinxiang

Opening January 1, 2015

Physical Address

Jinhui Avenue
Xinxiang, Henan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Le Méridien Zhengzhou

Opening May 1, 2013

Physical Address

Intersection of Zhongzhou
Avenue and Zhengbian Road
Zhengzhou, Henan - China
lemeridien.zhengzhou@lemeridien.com

Pre-Opening Office

5th Floor, B Building, Central China
Landmark Plaza
No. 1188 Zhongzhou Road
Zhengzhou, Henan 450004 - China
Phone: (86)(371) 8665 2161
Fax: (86)(371) 8665 2162

Sheraton Zhengzhou Hotel

Opening September 30, 2013

Physical Address

Jinshui Dong Road
Zhengzhou, Henan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

• **Hong Kong**

Langham Place, Ningbo Culture Plaza, Ningbo

Opening 2013

Pre-Opening Office

L59, Office Tower, Langham Place,
8 Argyle Street, Mongkok, Kowloon, Hong Kong
T (852) 3552 3939
F (852) 3552 3900
Email: lpnbo.info@langhamhotels.com
Langham Place, Xiamen - Opening 2013

Pre-Opening Office

L59, Office Tower, Langham Place,
8 Argyle Street, Mongkok,
Kowloon, Hong Kong
T (+852) 3552 3939
F (+852) 3552 3900
E lpxia.info@langhamhotels.com

Eaton Luxe, Shajing, Shenzhen

Opening late 2013

L59, Office Tower, Langham Place,
8 Argyle Street, Mongkok,
Kowloon, Hong Kong
T (+852) 3552 3939
F (+852) 3552 3900
E elsaj.info@eatonhotels.com

• Hubei

Sheraton Wuhan Hankou Hotel

Opening May 1, 2014

Physical Address

CBD Wangjiadun
Wuhan, Hubei - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai, Shanghai 200031 - China

• Hunan

The St. Regis Changsha

Opening July 1, 2015

Physical Address

Changsha Avenue
Changsha, Hunan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

• Inner Mongolia

Four Points by Sheraton Erdos

Opening July 1, 2013

Physical Address

Etuokexi Street
Tiexi District
Erdos, Inner Mongolia - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Sheraton Erdos Hotel

Opening July 1, 2013

Physical Address

Zhongyang Road
Tiexi District
Erdos, Inner Mongolia - China
newhotels.asiapacific@starwoodhotels.com

• Jiangsu

Aloft Yancheng

Opening December 31, 2013

Physical Address

Yin Bin Road
Yancheng, Jiangsu - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

• Jiangxi

Sheraton Nanchang Hotel

Opening July 1, 2013

Physical Address

Hong Gu Tan New District
Nanchang, Jiangxi - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Room 1808 Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

• Jilin

Sheraton Changbaishan Resort

Opening July 29, 2012

Physical Address

Changbaishan International Tourism Resort
Baishan, Jilin China
Phone: (86)(439) 507 3173
Fax: (86)(439) 507 3154
sheraton.changbaishan@sheraton.com

The Westin Changbaishan Resort

Opening July 29, 2012

Physical Address

Changbaishan International Tourism Resort
Fusong County - Baishan, Jilin
Phone: (86)(439) 507 3173
Fax: (86)(439) 507 3154
westin.changbaishan@westin.com

Sheraton Changchun Jingyuetan Hotel

Opening December 10, 2012

Physical Address

No. 1777, Yongshun Road
Jing Yue Tan Tourism Economic
Development Zone
Changchun, Jilin - China
Phone: (86)(153) 0441 5950
Fax: (86)(431) 8181 1550
reservation.changchun@sheraton.com

Pre-Opening Office

No. A13 Building, Qiming Garden Phase 1,
Room 511
Jyve Street and Liuying East Road
Crossway, Jingyue District
Changchun, Jilin 130031 - China

• Liaoning

Aloft Dalian

Opening December 1, 2013

Physical Address

Zhongshan District
Dalian, Liaoning - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Sheraton Dalian Xinghai Hotel

Opening May 31, 2013

Physical Address

582 Zhongshan Road
Shahekou District
Dalian, Liaoning - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

The Castle Hotel, Dalian

Opening July 1, 2013

Physical Address

Xinghai Bay Area
Dalian, Liaoning - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Le Méridien Shenyang, Heping

Opening June 30, 2016

Physical Address

Corner of Nanning North Street and North
Second Road
Second District
Shenyang, Liaoning - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road
Shanghai 200031, Xuhui District - China

Sheraton Shenyang South City Hotel

Opening June 30, 2013

Physical Address

National Games Village
Hunnan New Area
Shenyang, Liaoning - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai, Shanghai 200031 - China

• Qufu

Shangri-La Hotel, Qufu

Opening first quarter 2013

Physical Address

3 Chungju Road, Qufu, Shandong
273100, China
T: (86 537) 505 8888
F: (86 537) 505 5616

• Shaanxi

The Westin Xian

Opened March 27, 2012

Physical Address

66 Ci En Road
Qu Jiang New District
Xian, Shaanxi 710061 - China
Phone: (86)(29) 6568 6568
Fax: (86)(29) 6568 0999
westin.xian@westin.com

• Shandong

Four Points by Sheraton Qingdao, Jiaonan

Opening December 18, 2012

Physical Address

1288 Binhai Avenue - Jiaonan
Qingdao, Shandong 266400 - China
Phone: (86)(532) 8519 1309
Fax: (86)(532) 8519 2802
fourpoints.qingdao@starwoodhotels.com

Pre-Opening Office

383 Xinghai Road
The Seawater Baths North
Jiaonan Qingdao, Shandong 266400
China
Phone: (86)(532) 85191309
Fax: (86)(532) 85192802

Le Méridien Jiaonan Resort

Opening October 1, 2013

Physical Address

Binhai Avenue, Shuicheng Central
Business District
Jiaonan County
Qingdao, Shandong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

Sheraton Huangdao Hotel

Opening May 18, 2013

Physical Address

Binhai Avenue
Huangdao District
Qingdao, Shandong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

Sheraton Jiaozhou Hotel

Opened July 1, 2012

No. 271 Beijing (E) Road
Jiaozhou New District, Jiaozhou
Qingdao, Shandong 266300 - China
Phone: (86)(532) 8228 9999
Fax: (86)(532) 8228 9920
sheraton.jiaozhou@sheraton.com

Four Points by Sheraton Weifang

Opening December 31, 2014

Physical Address

Fushou Street
Weifang, Shandong
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021

The Westin Qingdao

Opening June 1, 2013

Physical Address

8 Hong Kong Middle Road
Shinan District
Qingdao, Shandong - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021 - China

• Shanghai

Jing An Shangri-La, West Shanghai

Opening Second quarter 2013

Unit 1507,15/F, Tower 1
Jing An Kerry Centre
1515 Nanjing Road West,
Shanghai, 200040, China
T (86 21) 5298 6820
: (86 21) 5298 5502

Mandarin Oriental, Pudong

Opening 2013

111 Pudong Road (S), Pudong,
Shanghai 200120, China
T +86 (21) 2082 9888

Sheraton Shanghai Waigaoqiao Hotel

Opening January 31, 2013

Physical Address

Waigaoqiao
Shanghai, Shanghai - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai, Shanghai - China

Sheraton Shanghai Jiading Hotel

Opening July, 2014

Physical Address

Juyuan New Town
Jiading District - Shanghai, Shanghai
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021

Twelve at Hengshan

Opening October 18, 2012

Physical Address

12 Hengshan Road
Xuhui District
Shanghai, Shanghai 200031 - China
Phone: (86)(21) 54050999
Fax: (86)(21) 33383999
luxurycollection.12hengshan@
luxurycollection.com

Pre-Opening Office

8/Floor, 9 Donghu Road
Xuhui District
Shanghai, Shanghai 200031 - China
Phone: (86)(21) 5405 0999
Fax: (86)(21) 5405 0217

W Shanghai - The Bund

Opening December 31, 2014

Physical Address

Block 1, Neighborhood 405
Tilanjiao Street Community
Shanghai, Shanghai, Hongkou District
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021

• Sichuan

The St. Regis Chengdu

Opening January 1, 2014

Physical Address

South Taisheng Road
Chengdu, Sichuan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021

• Tianjin

Le Méridien Tianjin Binhai Resort

Opening April 18, 2013

Physical Address

East Port Reclamation Area
Binhai - Tianjin, Tianjin
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai, Shanghai 200031

• Yunnan

Sheraton Xishuangbanna Hotel

Opening January 1, 2014

Physical Address

Gasa in Gasa Town
Xishuangbanna
Jinghong, Yunnan
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 20002

The St. Regis Lijiang Resort

Opening July 1, 2014

Physical Address

Lijiang
Lijiang, Yunnan - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai, Shanghai 200021

• **Zhejiang**

Sheraton Huzhou Hot Spring Resort

Opening January 1, 2013

Physical Address

No. 5858 Taihu Road
Huzhou, Zhejiang 313000 - China
Phone: (86)(572) 2351 283
Fax: (86)(572) 2159 129
sheraton.huzhou@sheraton.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

Sheraton Ningbo Xiangshan Resort

Opening December 31, 2013

Physical Address

Jue Xi Jie Road, Baishawan Village
Ningbo, Zhejiang - China
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

C/O Sheraton Ningbo Xiangshan Resort
Floor 18, Shanghai Times Square, 93 Huai
Hai Zhong Road
Shanghai 200021 - China

Sheraton Shaoxing Keqiao Hotel

Opening January 1, 2013

Physical Address

Jinkeqiao Avenue
Keqiao District
Shaoxing, Zhejiang
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai 200031 - China

Four Points by Sheraton Yuhuan

Opening November 1, 2012

Physical Address

San He Tan, Zhu Gang Town
Yuhuan County
Taizhou, Zhejiang
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

18F Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021 - China

Four Points by Sheraton Wenzhou, Pingyang

Opening January 1, 2015

Physical Address

Corner of Shengli Road and Shuishen Road
Aojiang Town, Pingyang County
Wenzhou, Zhejiang 325401
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

19F, One ICC, Shanghai ICC
999 Middle Huaihai Road, Xuhui District
Shanghai 200031

The Westin Wenzhou

Opening December 31, 2013

Physical Address

Jinxiu Road
Wenzhou, Zhejiang
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Floor 18, Shanghai Times Square
93 Huai Hai Zhong Road
Shanghai 200021

INDIA

• **Andhra Pradesh**

Sheraton Visakhapatnam Seaview Resort

Opening March 1, 2014

Physical Address

Vizag-Bheemli Beach Road
Rushikonda
Visakhapatnam, Andhra Pradesh
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor
Golf Course Road, Sector 54
Gurgaon, Haryana 122002 - India

• **Gujarat**

Aloft Ahmedabad, SG Road

Opening January 15, 2013

SG Road - Ahmedabad, Gujarat

newhotels.asiapacific@starwoodhotels.com

• **Haryana**

Four Points by Sheraton Faridabad

Opening July 1, 2013

Physical Address

Mathura Road
Faridabad, Haryana
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor, Block B
Golf Course Road, Sector 53
Gurgaon, Haryana 122002

Four Points by Sheraton Gurgaon, Faridabad Road

Opening April 1, 2014

Physical Address

Faridabad Road, New Delhi
Gurgaon, Haryana - India
Phone: (91)(124) 4311111
Fax: (91)(124) 4311100
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor, Block B
Golf Course Road, Sector 53
Gurgaon, Haryana

• **Karnataka**

Aloft Bengaluru Cessna Business Park

Opening June 1, 2013

Physical Address

Cessna Business Park
Outer Ring Road
Bengaluru, Karnataka
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor
Golf Course Road, Sector 54
Gurgaon, Haryana 122002

Sheraton Bengaluru Whitefield Hotel & Convention Center

Opening August 1, 2014

Physical Address

Micro Market, Whitefield
Bengaluru, Karnataka
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

4th Floor, Vatika Business Park
Sohna Road, Sector 49
Gurgaon, Haryana

Sheraton Mysore Hotel

Opening december 1, 2013

Physical Address

Nanjangud Road
Mysore, Karnataka 570005 - India
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor
Golf Course Road, Sector 54
Gurgaon, Haryana 122002

• **Maharashtra**

The Westin Khandala Resort & Spa

Opening July 1, 2013

Physical Address

Mumbai-Pune Express Highway
Lonavala, Maharashtra
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Mumbai-Pune Express Highway
Lonavala, Maharashtra

Le Méridien Mahabaleshwar Resort & Spa

Opening October 1, 2013

Physical Address

Satara Road
Mahabaleshwar, Maharashtra
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor
Golf Course Road, Sector 54
Gurgaon, Haryana 122002

• **New Delhi**

Aloft New Delhi Aerocity

Opening April 1, 2014

Physical Address

Delhi Aerocity
New Delhi, New Delhi
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

4th Floor, Vatika Business Park
Sohna Road, Sector 49
Gurgaon, Haryana

• **Punjab**

Sheraton Amritsar Hotel

Opening December 1, 2013

Physical Address

New City Center
Amritsar, Punjab
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor
Golf Course Road, Sector 54
Gurgaon, Haryana 122002

Sheraton Chandigarh Hotel

Opening September 1, 2013

Physical Address

Purva Marg Road
Chandigarh, Punjab
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor
Golf Course Road, Sector 54
Gurgaon, Haryana 122002

• **Rajasthan**

The Westin Jaipur Infotech City

Opening June 2015

Vatika Infotech City,
Ajmer Road
Jaipur

Pre-Opening Office

Vatika Towers, 11th Floor
Golf Course Road, Sector 54
Gurgaon 122002

• **Tamil Nadu**

The Westin Chennai Velachery

Opening February 1, 2013

Physical Address

154 Velachery Main Road
Chennai, Tamil Nadu 600042 - India
Phone: (91)(44) 22553366
Fax: (91)(44) 22553399
reservation.chennai@westin.com

Pre-Opening Office

4th Floor, Vatika Business Park
Sohna Road, Sector 49
Gurgaon, Haryana 122018

Le Méridien Chennai, East Coast Resort & Spa

Opening July 1, 2014

Physical Address

East Coast Road
Chennai, Tamil Nadu
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor, Block B
Golf Course Road, Sector 53
Gurgaon, Haryana

• **Uttar Pradesh**

Sheraton Greater Noida Hotel

Opening January 1, 2014

Greater Noida, Grand Venezia
Greater Noida, Uttar Pradesh India
T: (91)(124) 4311111
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

4th Floor, Vatika Business Park
Sohna Road, Sector 49
Gurgaon, Haryana 122018

• **West Bengal**

The Westin Kolkata Rajarhat

Opening June 1, 2013

Physical Address

Rajarhat
Kolkata, West Bengal
India
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

Vatika Towers, 11th Floor
Golf Course Road, Sector 54
Gurgaon 122002

INDONESIA

• **Bali**

Eaton Luxe Nirwana Bali

Opening 2014

Jalan Raya Tanah Lot, Tabanan 82171
Bali, Indonesia
P. +62 361 815854

Pre-Opening Office

L59, Office Tower, Langham Place,
8 Argyle Street, Mongkok,
Kowloon, Hong Kong
T (+852) 3552 3939
F (+852) 3552 3900
E elbli.info@eatonhotels.com

Le Méridien Bali Jimbaran

Opening January 31, 2013

Physical Address

Jalan Bukit Permai
Jimbaran, Bali
Phone: (62)(361) 8466888
Fax: (62)(361) 8948777
Lemeridien.BaliJimbaran@lemeridien.com

Sheraton Bali Kuta Resort

Opening December 1, 2012

Physical Address

Jalan Pantai Kuta
Kuta, Bali 80361
Indonesia
Phone: (62)(361) 846 5555
Fax: (62)(361) 846 5577
sheraton.balikuta@sheraton.com

Pre-Opening Office

C/o The Harris Resort Kuta
P.O. Box 2073
Kuta, Bali 80361
Indonesia
Phone: (62)(361) 753 868
Fax: (62)(361) 753 875

The Sarasvati, Bali

Opening January 1, 2014

Physical Address

Jl. Sari Dewi No. 31
Banjar Basangkasa, Seminyak Beach
Seminyak, Bali
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Information

c/o Sheraton Imperial Kuala Lumpur Hotel
Jalan Sultan Ismail
Kuala Lumpur 50250 -Malaysia

The Westin Ubud Resort & Spa

Opening March 1, 2013

Physical Address

Jl. Lod Tunduh, Br. Kangetan
Desa Singakerta
Ubud, Bali 80571
westinubud@westin.com

Pre-Opening Office

C/O Sheraton Imperial Kuala Lumpur
Jalan Sultan Ismail
Kuala Lumpur 50250 - Malaysia

MALAYSIA

Aloft Kuala Lumpur Sentral

Opening March 15, 2013

Physical Address

KL Sentral
Kuala Lumpur - Malaysia
newhotels.asiapacific@starwoodhotels.com

Pre-Opening Office

C/- Sheraton Imperial Kuala Lumpur
Jalan Sultan Ismail
Kuala Lumpur - Malaysia

Traders Hotel, Puteri Harbour

Opening Second quarter 2013

Pre-Opening Office

No. 24 Jalan Mega 1/6, Taman
Perindustrian Nusa Cemerlang,
81550 Gelang Patah, Johor Darul Takzim,
Malaysia
T (607) 560 8888
F (607) 560 8999

The St. Regis Kuala Lumpur

Opening December 1, 2014

Physical AddressKL Sentral - Kuala Lumpur
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**The St. Regis Kuala Lumpur C/- Imperial
Kuala Lumpur
Jalan Sultan Ismail - Kuala Lumpur 50250**Sheraton Desaru Resort**

Opening July 1, 2014

Physical AddressDesaru - Pengerang - Malaysia
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**C/- Sheraton Imperial Kuala Lumpur
Jalan Sultan Ismail - Kuala Lumpur 50250**NEW CALEDONIA****Sheraton New Caledonia Bourail Resort & Spa**

Opening December 1, 2013

Physical AddressBourail
Bourail - New Caledonia
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**Level 1, 161 Elizabeth Street
Sydney, New South Wales 2000 - Australia**SINGAPORE****The Westin Singapore Marina Bay**

Opening September 1, 2013

Physical AddressMarina View - Singapore
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**#24-02 Suntec Tower Two
9 Temasek Boulevard - Singapore 38989**SOUTH KOREA****Aloft Suwon**

Opening October 31, 2014

Physical Address998-7 Yeongtong-dong
Yeongtong-gu
Suwon - South Korea
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**Ebisu Tokyu Bldg 2f, 1-18-18 Ebisu
Shibuya-ku - Tokyo 150-0031 -Japan**SRI LANKA****• Colombo****Four Points by Sheraton Colombo, International Airport**

Opening April 1, 2014

Physical AddressKatunayake Export Processing Zone
Katunayake - Colombo - Sri Lanka
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**4th Floor, Vatika Business Park
Sohna Road, Sector 49
Gurgaon, Haryana 122018 -India**Sheraton Colombo Hotel**

Opening September 1, 2013

Physical AddressGalle Road - Colombo - Sri Lanka
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**4th Floor, Vatika Business Park
Sohna Road, Sector 49
Gurgaon, Haryana 122018 - India**THAILAND****Vana Belle, Koh Samui**

Opening January 20, 2013

Physical Address9/99 Moo 3
Tumbon Bophut, Surat Thani
Amphur Koh Samui 86320 - Thailand
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**C/O Royal Orchid Sheraton
Siphya Road; 2 Captain Bush Lane
Bangkok 10500 - Thailand**W Bangkok**

Opening December 7, 2012

Physical Address106 North Sathom Road
Silom, Bangrak
Bangkok 10500 - Thailand
Phone: (66)(2) 344 4000
Fax: (66)(2) 344 4111
wbangkokcasting@whotels.com**Aloft Phuket Patong**

Opening July 1, 2014

Physical AddressPatong - Phuket - Thailand
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**c/o Royal Orchid Sheraton, 2 Charoen
Krung Road
Soi 30 (Captain Bush Lane), Siphya,
Bangrak
Bangkok 10500 - Thailand**Four Points by Sheraton Phuket, Patong**

Opening January 1, 2014

Physical AddressPatong - Phuket - Thailand
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**c/- Royal Orchid Sheraton, 2 Charoen
Krung Road
Soi 30 (Captain Bush Lane), Siphya,
Bangrak - Bangkok 10500 - Thailand**VIETNAM****Le Méridien Saigon**

Opening June 1, 2013

Physical AddressDistrict 1, 3C Ton Duc Thang Street
Ho Chi Minh City - Vietnam
newhotels.asiapacific@starwoodhotels.com**Pre-Opening Office**Le Méridien Saigon
c/o Royal Orchid Sheraton
2 Charoen Krung Road Soi 30 (Captain
Bush Lane)
Siphya, Bangrak Bangkok, 10500**EUROPE****GERMANY****• Hamburg****The Westin Hamburg**

Opening 2014

Physical AddressElbphilharmonie Hamburg
Kaispeicher A, Am Kaiserai
Hamburg 20457
Phone: (49)(89) 93001 6470
Fax: (49)(89) 93001 6870**Pre-Opening Office**c/o Le Royal Méridien Hamburg
An der Alster 52-56
Hamburg 20099
Phone: (49)(152) 579 66025
Fax: (49)(40) 2100 2009
philipp.sanner@starwoodhotels.com**HUNGARY****Four Points by Sheraton Keckskemet Hotel & Conference Center**

Opening July 1, 2013

Physical AddressIzsáki út 6
Keckskemet 6000 - Hungary
Phone: (36) 14766900
Fax: (36) 76801500
info@keckskemethotel.hu**Pre-Opening Office**Mester utca 85
Budapest 1095 - Hungary

ITALY

• Milan

W Milan

Opening June, 2014

Physical Address
Via Brera, 19
Milan 20121, Italy
Phone: (39)(02) 63361
Fax: (39)(02) 654485

Pre-Opening Office
The Westin Palace, Milan
Piazza della Repubblica, 20
Milan 20124 - Italy

LATVIA

• Riga

Sheraton Riga Hotel

Opening July, 2014

Dangavgrivas Iela, 9
Riga LV-007 Latvia
T: (32)(2) 2243199

RUSSIA

• Moscow

Sheraton Moscow Sheremetyevo Airport Hotel

Opening January 1, 2014

Mezhdynarodnoe Highway 28
Moscow Russia
T: (43)(1) 50110405

• Perm

Sheraton Perm Hotel

Opening January, 2014

73A Petropavlovskaya Street
Perm Russia
T: (43)(1) 50110405

• Rostov-on-Don

Sheraton Rostov-On-Don Hotel

Opening June, 2014

2E Siversa Avenue
Rostov-on-Don Russia
T: (43)(1) 5011 0405

Pre-Opening Office
C/O Hotel Imperial, Vienna
Kaerntner Ring 16
Vienna 1015 - Austria

SWITZERLAND

• Zurich

Sheraton Zurich Hotel

Opening February 1, 2014

Pfingstweide Strasse 100
Zurich Switzerland
T: (43)(1) 50110405

TURKEY

• Adana

Sheraton Adana Hotel

Opening January 1, 2013

Sinanpasa District, Haci
Adana Turkey
T: (0043)(1) 50110405

• Bursa

Sheraton Bursa Hotel

Opening March 1, 2013

Odunluk Mahallesi Akpınar Caddesi, Nilufer
Bursa 16110 Turkey
T: (43)(1) 50110405

• Istanbul

Shangri-La Bosphorus, Istanbul

Opening first quarter 2013

Sinan Pasa Mah, Hayrettin Iskelesi sok,
Besiktas, Istanbul, 34353, Turkey
T: (90 212) 275 8888
F: (90 212) 275 8889

UKRAINE

• Kiev

Sheraton Kiev Olympiysky Hotel

Opening November 1, 2013

55 Chervonoarmeiska Street
Kiev Ukraine - T: (43)(1) 50110405

UNITED KINGDOM

• London

Shangri-La Hotel, at The Shard, London

Opening First quarter 2013

32 London Bridge Street,
Southwark, London SE1, W4 1FX,
United Kingdom
T: (44 20) 8747 8484
F: (44 20) 8747 8591

MIDDLE EAST

TAJKISTAN

• Dushanbe

Sheraton Dushanbe Hotel

Opening January, 2013

48 Aini Street - Dushanbe
T: (971)(4) 3314111

JORDAN

• Aqaba

Al Manara, Aqaba

Opening December, 2014

Physical Address
Saraya - Aqaba - Jordanie
T (965)(2) 414920
F (965)(2) 448033

Pre-Opening Office
c/o Sheraton Kuwait Hotel & Towers
Fahd Al-Salem Street
Kuwait City 13060 - Koweït

The Westin Saraya Aqaba

Opening June 30, 2014

Physical Address
Plot V - Saraya
Phone: (971)(4) 307 9720
Fax: (971)(50) 454 6579

Pre-Opening Office
The Westin Saraya Aqaba
1401 City Tower 2

SAUDI ARABIA

• Medina

Sheraton Medina Hotel

Opening May 1, 2013

Abe Zar Alghafarri Street
Medina 41476 Saudi Arabia
T: (966)(2) 699 2212

Four Points by Sheraton Medina Hotel

Opening May 1, 2013

Physical Address
Zeinab Bint Khuzaimah Street
Medina 41476
Saudi Arabia
Phone: (966)(5) 3555 8238
Fax: (966)(2) 699 2660
mohamed.hawash@sheraton.com

Pre-Opening Office
C/O Sheraton Jeddah Hotel
P.O. Box 14315
Jeddah 21424
Saudi Arabia
Phone: (966)(2) 699 2212

UNITED ARAB EMIRATES

• Abu Dhabi

The St. Regis Abu Dhabi

Opening February 1, 2013

Physical Address
Nation Towers
Abu Dhabi
United Arab Emirates
Phone: (971)(2) 658 1288
Fax: (971)(2) 658 1126
info.abudhabi@stregis.com
- Career Enquiries
HR.abudhabi@stregis.com

• **Dubai**

Sheraton Dubai Sheikh Zayed Road

Opening January 1, 2014

Trade Centre First
Dubai United Arab Emirates
T: (971)(4) 3314111

• **Sharjah**

Sheraton Sharjah Hotel

Opening February 14, 2014

Al Rifaa Area
Sharjah United Arab Emirates
T: (971)(4) 3314111

CENTRAL & SOUTH AMERICA

ARGENTINA

Sheraton Tucuman Hotel

Opening March, 2013

Av. Soldati
San Miguel de Tucuman, Tucuman
Argentina

PANAMA, REPUBLIC OF PANAMA

Aloft Panama

Opening July 1, 2013

Via Israel & Calle 77
Panama City
Panama, Republic of Panama

The Westin Panama

Opening December 15, 2012

Costa del Este
H1 Street and La Rotonda Avenue
Panama City
Panama, Republic of Panama
Phone: (507)(2) 973222
Fax: (507)(2) 973201
information@westinpanama.com

NORTH AMERICA

USA

• **Alabama**

The Westin Birmingham

Opening January 1, 2013

Physical Address
2221 Richard Arrington Jr. Blvd. N.
Birmingham, Alabama 35203
Phone: (205) 307-3047
Pre-Opening Office
2101 Richard Arrington Jr. Blvd. N.
Birmingham, Alabama 35203-1101

• **Arizona**

Aloft Tucson University

Opening February 1, 2013

Physical Address
1900 East Speedway Boulevard
Tucson, Arizona 85719
United States

Pre-Opening Office
PO Box 41270
Tucson, Arizona 85717-1270
United States

• **California**

Aloft Cupertino

Opening December 20, 2012

10165 North De Anza Boulevard
Cupertino, California 95014
United States
info@aloftcupertino.com

Aloft San Francisco Airport

Opening August 30, 2012

401 East Millbrae Avenue
Millbrae,
California 94030 - United States
Phone: (650) 443-5500
Human Resources: AloftSFO.HRInfo@
AloftHotels.com

The Westin San Jos

Opening March 1, 2013

Physical Address
302 South Market Street
San Jose, California 95113 - United States
Phone: (408) 295-2000
Fax: (408) 287-5700

• **Colorado**

The Westin Snowmass Resort

Opening November 15, 2012

100 Elbert Lane
Snowmass, Colorado 81615 - United States
Phone: (970) 923-8200
Fax: (970) 923-6877
Lindsay.Vanorman@westin.com

• **Florida**

The Westin Cape Coral Resort at Marina Village

Opening December 13, 2012

5951 Silver King Boulevard
Cape Coral, Florida 33914
United States
Phone: (239) 541-5000

• **Georgia**

The Westin Jekyll Island

Opening December, 2014

110 Ocean Way
Jekyll Island, Georgia 31527
United States
Phone: (912) 342-2979
sales@westinjekyllisland.com

• **Illinois**

The Langham, Chicago

Opening 2013

330 North Wabash
Suite 1550
Chicago, IL 60611
T (+312) 923 9988
F (+312) 923 7008
E tlchi.info@langhamhotels.com

Aloft Chicago City Center

Opening June 1, 2013

515 North Clark Street
Chicago, Illinois 60654
United States
Phone: (312) 661-1000
Fax: (312) 661-1002
aloft3370@whitelodging.com

• **Maryland**

Silver Spring

Sheraton Silver Spring Hotel

Opening July 19, 2012

8777 Georgia Avenue
Silver Spring, Maryland 20910
United States - T: (301) 563-3723

• **New York**

The Westin New York Grand Central

Opening October 1, 2012

212 East 42nd Street
New York, New York 10017
United States
Phone: (212) 490-8900
Fax: (212) 405-4299

• **North Carolina**

Aloft Asheville Downtown

Opening August 23, 2012

51 Biltmore Avenue
Asheville, North Carolina 28801
United States
Phone: (828) 232-2838
Fax: (828) 232-2885

• **Texas**

The Westin Houston Downtown

Opening December 1, 2012

1520 Texas Avenue
Houston, Texas 77002
United States
Phone: (713) 228-1520
Fax: (713) 228-1555
ibp@dry.com

DRINKS

HOTELS


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These qualities are epitomised in the balance of our recent vintages, clearly reflecting the Spirit of Chevalier - total respect for both the fruit and the *terroir*...»



DOMAINE DE CHEVALIER
GRAND CRU CLASSÉ DE GRAVES
2005
FAMILLE BERNARD
PESSAC-LÉGNAN
MIS EN BOUTEILLE AU CHATEAU

Stéphane Bernier



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BORDEAUX - FRANCE

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Calistoga

In the north of the valley, Calistoga welcomes many visitors as it is home to such reputed estates as Château Montelena, Cuvaion, Clos Pegase and Sterling, the “Disney” winery ...

Diamond Mountain District

A rather recent AVA, with Diamond Creek on the hills.

Howell Mountain

High altitude and soils of volcanic origin: An ideal environment to allow the Zinfandel and the Rhône varieties to do well. Good results with cabernet sauvignon also.

Los Carneros

Cooler climate thanks to its location

near the Bay of San Pablo, north of San Francisco. Excellent region for chardonnay and pinot noir. This AVA straddles Napa and Sonoma.

Mount Veeder

At the southernmost confines of the Mayacamas. The well-drained soils of volcanic origin allow small yields and high quality.

Napa Valley

A regional AVA, including many small appellations. It is often used by producers who thereby benefit from a better-known name.

Oakville and Rutherford

Two separate AVAs characterised, in particular, by top-quality

cabernets. One generally refers to the Rutherford Bench, a sort of terrace along the Napa river, with perfect gravel soils for well-concentrated wines.

St. Helena

This AVA produces excellent chardonnay, cabernet and merlot wines. The little town of St. Helena is a must for visitors who wish to explore the valley. Boutiques, restaurants and quality accommodation are available, but it is also here that you will find Beringer, St. Clement, Charles Krug, Heitz, Spottswoode, Joseph Phelps, Raymond, etc.

Stags Leap District

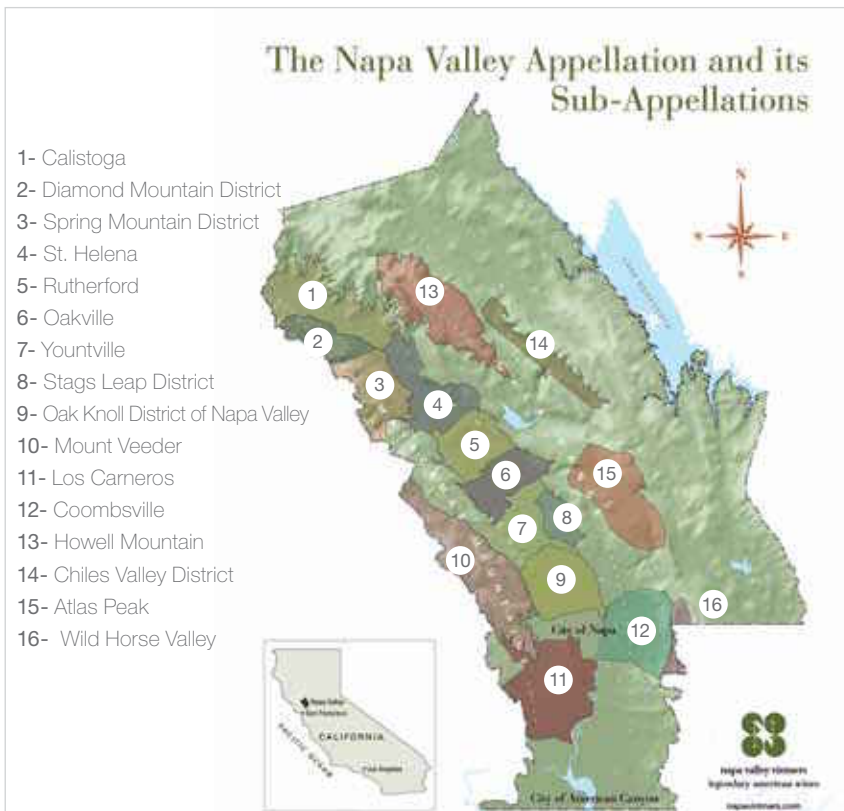
A tiny and picturesque appellation, reputed for its great cabernet sauvignon wines. Be careful not to confuse Stags' Leap Winery with Stag's Leap Wine Cellars.

Yountville

Located between Stags Leap District and Mount Veeder, Yountville is of course well-known for its wines, but also for its great restaurant The French Laundry, owned by chef Thomas Keller.

Sonoma County

Between the Pacific Ocean and Napa Valley, the Sonoma region is parallel to its neighbour with a winegrowing area that is today higher. The vineyards benefit from a long growing season conducive to good aromatic extraction, finesse and distinction. Sonoma County is home to the most pinot noir, but also offers a great variety of cultivars such as chardonnay, sauvignon blanc,



vintage, true - offers incredible colour, with a bouquet of ripe fruit and blond tobacco, supported by tight tannins. All the potential of this great wine is revealed in the **2001**, unaltered after eleven years. On the contrary, after a bouquet of sweet spices, cloves and hints of torrefaction, I was able to enjoy the superb and smooth velvety tannins, with the complexity of the wine emphasised by balanced acidity, subtlety and length. What a pleasure!

MARIMAR ESTATE (Sonoma – Green Valley)

Of the two **Chardonnay** wines tasted, my choice is undoubtedly the **Acero**, which as its name implies in Spanish, was crafted only in stainless steel vats - and therefore has not been in oak – dry, crisp, with a floral honey nose, excellent with fullness on the palate and no trace of bitterness in the finish. But barrel aficionados will certainly enjoy **La Masia**, which in my view is much less vibrant than the previous wine. As for the Pinot noir, the five-year old **Sonoma Coast Mas Cavalls** offers delicate hints of nice ripe cherries, good fruitiness on the palate and silky tannins, balanced acidity and mellowed oak. Excellent!

MICHAEL MONDAVI FAMILY (Napa Valley)

Under the **I'M Isabel Mondavi** label, the **Chardonnay**, with its appealing fruitiness, offers fullness and elegance, while the **Carneros Estate Pinot noir** reveals a charming expression of red fruit, good tannic structure and well-balanced acidity. Very flavourful! In the **Oberon** line, wine enthusiasts will enjoy

a **Merlot and two Cabernet sauvignon** cuvees, as well as a dry and refreshing **Sauvignon blanc**, typical of the varietal, with flavours of candied citrus fruit on the palate. Crafted by Rob Jr, assisted by friendly managing partner Geoff Whitman, we also discovered several wines crafted from old Zinfandel vines under the **Medusa** banner (Creekside Block, Lover's Lane and Pig Pen) and different cuvees of chardonnay, riesling, petite sirah, zinfandel and cabernet sauvignon, named **Spellbound**. Finally, the great wine is **M by Michael Mondavi**, a powerful and structured yet elegant cabernet sauvignon. With its pleasant notes of tobacco and silky tannins after 4 to 5 years, the wine is crafted exclusively from his Animo (Atlas Peak) vineyard and is balanced enough to be enjoyed young, although it will be able to defy time for at least two decades.

OPUS ONE (Napa Valley)

The single cuvee from this legendary estate is a traditional Bordeaux-style blend which varies a little each year, but where cabernet sauvignon easily dominates (no less than 80%). For example, the 2008 is 86% cabernet sauvignon, 8% petit verdot, 4% merlot, 1% cabernet franc and 1% malbec. Having had the opportunity to taste several vintages, one has to acknowledge that this wine, which needs 8 to 10 years to reach its peak, is synonymous with class and distinction. Very well-structured with tight tannins in its youth thanks to the cabernet sauvignon, it goes on to offer a great deal of elegance, while keeping pleasant crispness. The bouquet opens with aromas of red fruit and nicely ripe blackcurrant,

and later gives pride of place to fragrances of sweet spices, and its roasted and somewhat balsamic flavours are expressed with great sensuality.

RAYMOND (Napa Valley)

In the **Reserve Selection** line, the very fruity **Sauvignon** is excellent, and the two-year-old Chardonnay seemed marked by oak but rather vibrant thanks to steady acidity. As for the red wines, the **Merlot Reserve**, with its charm and allure, offers fine ripe fruit aromas and touches of cedar, mint and sweet spices, while the **Cabernet sauvignon Reserve** is very colourful, with a less expressive nose, but with tight tannins and acidity that will allow it to age gracefully. Although the **Rutherford Cabernet sauvignon**



is six years old (like the previous wine), it still has a very dark colour and a tannic structure that will allow it to cellar for another three to four years. Finally, the **Generations Cabernet sauvignon 2007**, which is the iconic wine of Raymond Vineyards, is crafted from a blend of the best batches from St. Helena, Oakville and Rutherford. The nose (blackcurrant and blackberry, with a hint of black pepper), the silky tannins and the crispness all contribute to a remarkable balance. ■