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FIRST LOOK AT THE BRAND
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葡

萄酒鉴赏家在澳门屡见不鲜，但要遇见酿酒先驱却绝非平常事，所以我特别期待与张宇仁医生会面。他除了具备卓越品味原来还是法国波尔多唯一中国人酒庄——“欧碧尚”古堡的主人。

这个作风低调的酒庄近年蕴酿出一系列高品质醇酒，La Reserve 是当中超卓的特级酒，由优质土壤种植的葡萄酿制而成。更值得一提的是，“欧碧尚”经过多年放弃采用农药及化肥，於2010年荣获法国农业部有机产品认证。这醇酒只於澳门新濠天地及澳门新濠锋有售，价钱由MOP330起。

在最近与张医生的畅谈中，我领略到他对美好人生的热切追求，还有“欧碧尚”有机酒庄的奥秘。

张：我对葡萄酒的记忆从非常年轻的时候开始。我和父亲都深受英国的学术传统影响，在晚餐时会喝大学的葡萄酒，晚餐后来一杯钵酒、一块奶酪和一支雪茄。当在剑桥和牛津念大学时，每个星期我都会去一家葡萄酒商店，挑一瓶价钱少於或相等於我岁数的酒，那便是我当时的消费限额。我相约三五知己一同品尝，从中学习。我的岳父在越南长大，迷恋法国的一切。我记得有一个在纽约的周六上午，我们以Château d'Yquem 配中式即食面做早餐，那真是趟醉人的旅程！

Alberti：跟自己酿酒所下的苦工相比，那肯定是一大乐事！

张：管理自己的酒庄有时确实需要做一些艰难的决定，例如当发现有霉菌滋生的时候，你是否使用化学喷剂？还是要冒险上失去所有或一半收成，而可能导致下个年份资金周转不灵的风险？自从酒庄成立以来，生态平衡是我们一直坚守的原则，我们主要使用近乎纯天然的疗法，如非化学肥料和非化学农药。

A：最近出现了不少有机酒庄。

张：是的，不过在一些像勃艮第的地区，要在大型酒庄推行有机酿酒几乎没有可能。有机耕作是极之艰苦的工作，在春雨降临後的日子尤其累人。我们全靠由六位法国工人组成的小团队打理酒庄，对他们这就像是家族传统。

事实上我和我太太 Elaine 在酒庄堕入爱河，我们在那儿有很多美好的回忆：Elaine 在那里欢度了许多个愉快的暑假、我在那里学会驾驶，我们又结识了一些好朋友，包括一直给我们提供意见的几位开明的本地酿酒师。在我看来，保护水土对我们这些小规模生产者十分重要。我们位於右岸 St Emilion Grand-Cru 的一个叫 Vignonet 的小村庄，那儿的优质砂砾土壤正是我们特级酒超凡卓越的秘诀。在右岸推行改革创新比较容易，我们正考虑引进一些新技术，例如用小酒桶发酵上乘果浆的小型酿酒法，过程需要工人大量的体力劳动，难得他们敬业乐业，热爱酿酒，更以此为荣。

A：在法国，人们都是为了对葡萄酒的锺爱而干活，别无他求。

张：对极了！在我们的酒庄找不到阶级观念，而且我们会尽力实践新构思。我们在生意上投放了许多资金，直至最近才略见成果，实在是一门长远投资。

我们最近洞悉到中国人品酒的引人入胜之处。於 Grand-

Vintage
voice

品 酿 留 声

Chinese translation
Zoe Chan

Photographs
David Hartung

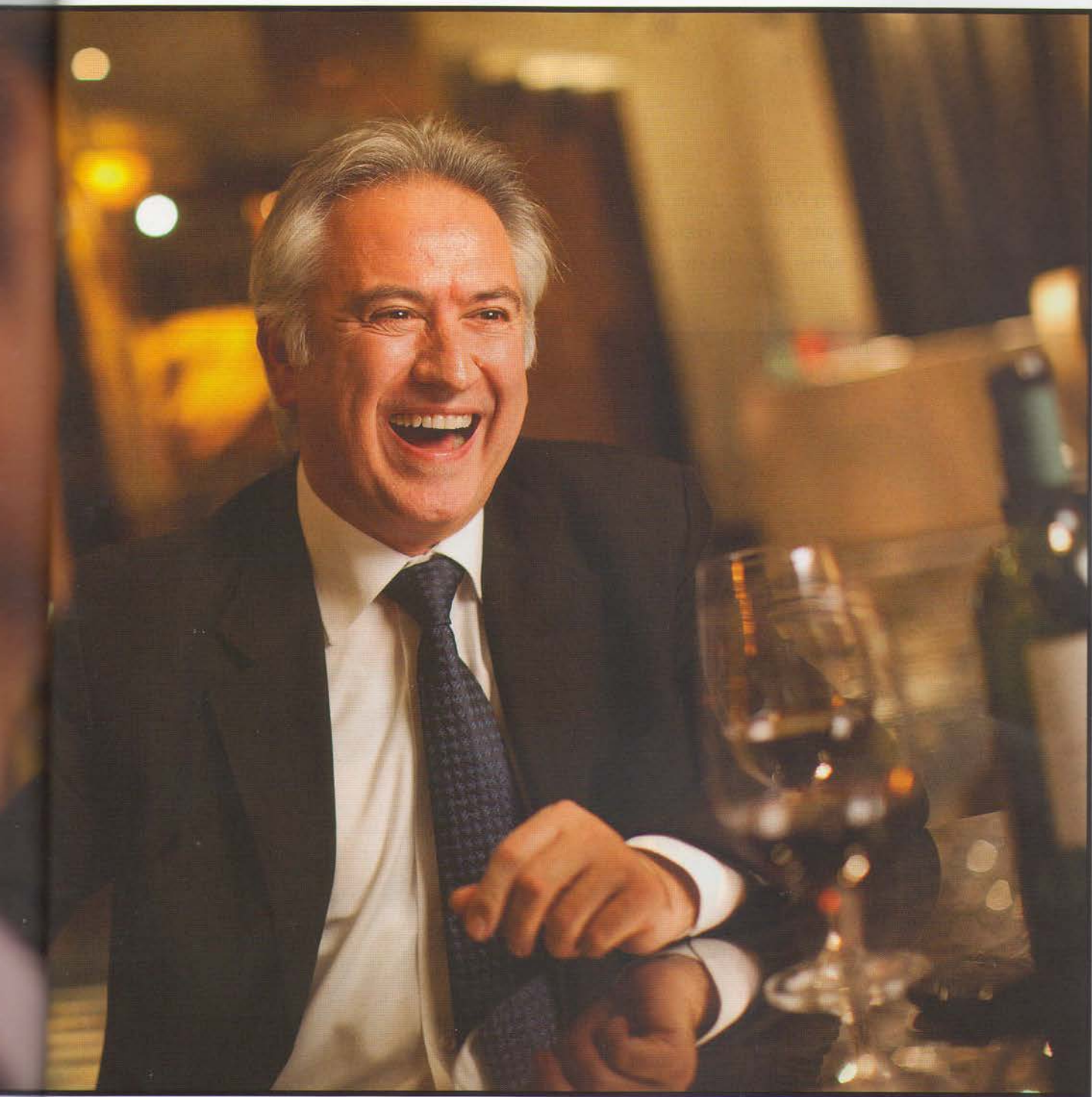
每期《探索澳门》都会请来有机食品网站 Wild & Bare 的创办人 Jean Alberti (右)，与宾客一同尝佳肴、赏佳酿，畅谈品味生活之道。

Cru Bordeaux 在武汉举办的品酒比赛中，我们的06年酒赢得金牌，07年的又取得银牌。我观察到原来年轻的中国消费者比较喜欢果香、直接、像梅子般吸引的葡萄酒。

曾经有一次我们请来了希拉克总统到家中作客享用午餐，还与他拍照留念。有趣的是我们为他开了一瓶 Château Margaux 1986，他反而说：“我刚在中国逗留了一整个周末，不想再喝酒了，倒想来点啤酒。”於是我们给他青岛啤酒。接下来他要的是五粮液。他也是我们出品的拥戴者。

A：你会尝试根据中国人的口味来调教你的酒吗？

张：我们的酒分为三个等级，每一等级都具有不同的口味与风格。我们的特级酒 La Réserve 由最好、最老的葡萄 Monbousquet 酿制而成，是一款酒体丰满、容易入口的上等佳酿。至於我们的另一款经典 St Emilion 红酒则充分展现出浓



郁果香，同时亦由於在全新的法国橡木酒桶内陈年而带有木香，它结构平衡、馥韵悠长。我们的 La Grave 其实是家族秘方——一款令人爱不释手的秘制红酒。

A: 那麼白葡萄酒呢？有生产的计划吗？

张: 没有。我不认为我们的风土适合酿造白酒。可能会进行小规模试验，不过我们肯定会先集中提升红酒至应有的水平。既然具备了美好的风土，我们就可以从大地提取更多。

从前的我对有机存疑，不接受有机产品，现在回想起来都觉得可笑。当我在 2000 年代还是个学生的时候，我认为有机物非所值。然而，我又忽然开始购买一切有机产品，直到我离开英国。我迷上了有机，因为它真的好多了。酿酒也是同样道理，若你善待你的葡萄，你酿出来的酒味道会更好。例如利用瓢虫防治害虫的技术便是能够保护生态系统的

妙法。过度施用肥料、除草铲或杀虫剂会耗竭土壤，而贫瘠的泥土要经年累月才能修复。这情况在 70 和 80 年代很常见，“欧碧尚”在先前的管理下也发生过。直至 90 年代，右岸的酿酒业出现变革之後，他们才开始注重生态平衡。

我会用 iPhone 为每一种我品尝过的酒拍下照片，然後写下笔记，在我的网志上发表。这是我的一个小习惯。身为医生，我是个工作狂——工作需要我去学习大量东西，而且要深入细节。回到家里，我便是个酒痴，需要的同样是训练与一点点天赋。我希望拥有这天赋。此外，我常常告诉大家我生命中的三爱：第一是我的妻子，第二是我的工作——心脏科，第三是葡萄酒。可是有时候当我喝醉了，排列次序会不同。

我天性如此，我知道我是一个非常专注的人。在此人生阶段，这就是叫我著迷的三样事情。现时我绝对醉心於令“欧碧尚”发展得越来越好。✱

In this issue of *Destination Macau*, Jean Alberti (right) – founder of the organic food website Wild & Bare – sits down with Adrian Cheong to chat about wine, instant noodle, and good life



It's not difficult in this part of the world to meet a wine connoisseur. Meeting a wine pioneer, though, doesn't happen every day – which is why I was particularly keen to sit down with Adrian Cheong (above left). As well as being known for his exceptional taste and knowledge, Cheong is also the owner of the only Chinese winery in Bordeaux, the Château Haut Brisson.

In recent years, his 'under-the-radar' estate has turned out some very good wines, including their top cuvee, La Reserve, a superb offering from the sandy and gravelly soils of this *terroir*. Notably, Château Haut Brisson have also discontinued the use of chemical fertilizers, enabling the wines to be certified organic in 2010 by the French Ministry of Agriculture. This exquisite organic wine is available in Macau only from City of Dreams and its sister property, Altira Macau, and starts from MOP330.

I've chatted with Cheong recently to find out his take on 'the good things in life' – and the secrets of Château Haut Brisson.

Cheong: My memories of wine began from a very young age. My father and I are both very much into the UK academic tradition. You'd have college wine with dinner, port after dinner, cheese and a cigar. When I was at Cambridge and Oxford, every week I'd go to a wine store and buy a bottle whose price was less than or equal to my age. That was my limit at that point. I tasted with some friends, and I learned from it. My father-in-law, Peter Kwok, grew up in Vietnam and had a fascination with all things French. I remember we were in New York, waking up on a Saturday morning and drinking Château d'Yquem 1992 at breakfast with Chinese instant noodles. It was a fascinating journey!

Alberti: It must be bliss compared to all the hard work needed to produce your own wine!

C: Indeed, you have to make some nail-biting decisions. Like, if there's a risk of mold developing, should you use spray or not? Should you risk losing all or half of the crop, which is likely to destroy the cashflow for the next vintage? For us, bio-dynamism has been a principle since the inception of the vineyard. We mainly use near-natural remedies such as non-chemical fertilizers and non-chemical pesticides.

A: There are quite a few organic wineries these days.

C: Yes, but in places like Burgundy it's almost impossible to apply organic principles to a large-scale vineyard. Organic farming is extremely hard work – and especially back-breaking in springtime after the rain. We do it all with a small team of half a dozen French workers for whom it's like a family tradition.

My wife Elaine and I actually fell in love at the vineyard. We have so many great memories there: Elaine spent many happy summers there, I learned how to drive there, and we made some good friends there – including some progressive local winemakers who have been giving us advice. To me, respecting the *terroir* is very important for small producers like us. We're located on the right bank, St Emilion Grand-Cru, in a little village called Vignonet, with sandy, gravelly soil. That's why our reserve wine is really quite stunning. Being on the right bank also makes innovation more feasible. We are considering introducing some new techniques, like micro-vinification. We vinify our best pulps in small barrels. That entails a lot of manual work for the workers, but they are extremely happy. They love producing great wine. They are proud of it.

A: In France, people work for the love of wine, not anything else!

C: Absolutely! At our vineyard, we have a very flat hierarchy. We will support any new idea in any way we can. We've spent a lot of money on this venture and it has only recently started to come to some kind of fruition. For us it's really a long-term investment.

We had a fascinating insight into the Chinese palate for wine recently. The Grand-Cru Bordeaux held a little tasting competition in Wuhan. Our '06 won a gold medal and our '07 a silver. The interesting thing I observed from that was how young Chinese consumers are into wines which are very fruity, forward, plummy, attractive.

We had President Chirac coming over to our house for lunch once and had some photo taken with him. The funny thing was we opened Château Margaux 1986 for him. He remarked, 'I've just been to China for a whole weekend. I don't want to drink any more wine. I want some beer'. So we opened some Tsingtao for him. The

next thing he was asking for was the Wuliangye, the spirit. He's a great fan of our wine as well.

A: Are you trying to model your wine according to that?

C: We have three classes of wines, and each caters to a different taste and style. We have a reserved wine, La Réserve, made exclusively from the oldest and the best grapes, especially from Monbousquet. It's a voluptuous and accessible wine. Our *cuvée* is a more classic St. Emilion. It has very expressive fruitiness, at the same time you've got that cedary edge to it from being aged in 100 percent new French oak barrels. I think it's extremely well-balanced and very long in the mouth. Our La Grave is actually the family secret – the secret wine that people will drink day in and day out.

A: What about white wine? Any plans?

C: No. I don't suppose we have the right *terroir* for white wine. A small-scale experiment maybe, but definitely we'll focus on getting the red wine to the level it should be. The *terroir* is great and we can extract more from the land.

It's funny now to think that I didn't use to believe in organic. I was one of the skeptics on that score. Back in the early 2000s when I was a student, I thought organic was a rip-off. But then, towards the end of my stay in England, I suddenly started buying everything organic. I was hooked on organic because it was just so much better. It's the same thing with wine. You treat your vines better, and the wine you produce will taste better. The technique of using ladybirds as pest control, for example, is an excellent way of doing it because it preserves the ecosystem. Depleted soil – soil that's been fertilized, herbicided and pesticided to death – takes years to recover. That happened a lot in 1970s and '80s. It happened in Haut-Brisson as well under the previous management. In the 1990s they started going bio-dynamic, after the revolution in wine-making on the right bank.

I use my iPhone to take a photo of every single wine I try, and then I write a note on it and post it to my blog. That's my little discipline. As a doctor, I am a geek – it's my job to be a geek. I need to learn a huge load of things and I learn about the details. That's what I do at my work. I come home, and I'm a wine geek. It requires the same kind of discipline and a little bit of talent. I hope that I have some talent. Additionally I always tell people that I have three loves in my life: number one is my wife, number two is my job – cardiology – and number three is wine. But sometimes when I get drunk, the order changes.

My nature is like that. I realize that I'm a very focused person. At this point in my life, these are the three things I'm obsessed with. Right now I'm definitely very obsessed with getting Haut-Brisson better and better. ✱