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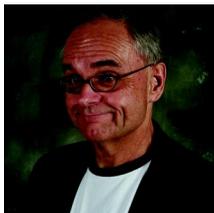
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南腔
北调



田博华, 享誉全球的葡萄酒专家, 如今常驻于纽约或曼谷。他为众多的连锁酒店及餐厅担当顾问工作, 发表过大量的有关葡萄酒的著作和评论。

Fred Tibbitts Jr. is a global wine consultant based in New York and Bangkok. He assists some of the top hotel and restaurant chains in the U.S. and Asia Pacific developing their wine-by-the-glass programs, leading educational trips to wine producing countries and hosting VIP industry dinners at New York and across Asia.

美酒与好茶 天造地设的一对

Fine Wines and Fine Teas

A Marriage Made in Heaven

By Fred Tibbitts
Photos: Ronnefeldt

美酒与好茶,乍一看,人们可能不会将这两种最为古老的饮品相提并论。但是这两种饮品确实有许多共通点,在很多情况下,那些爱美酒之士,好茶同样是他们的心头之好。让我们来看看这是为什么。

如果乐意回顾过往,您可以将享用过的最好的Chateau d' Yquem酒比作是自己尝过的最为美味的'Yquem酒。当然,这些同样适用于那些绝世好茶。毫无疑问,您务必已经品尝过一杯来自德国著名品牌罗纳菲特的一款Golden Asam印度红茶,这些红茶收获于初夏,带着淡淡的coca的味道,而麦芽的甜美也使得它更为独特,这时候它的芬芳是最为迷人的。

美酒与好茶诞生于那些洋溢无限激情的大师之手,土地和每年的气候条件造就的果实,他们致力于持续不断地将其最为完美地呈现于膜拜他们的粉丝面前。酒和茶一样,有着各种香味和色彩,(罗纳菲特甚至有超过200多款芬香各异的茗茶),而那些顶级饮品鉴赏师们在品他们的美酒或好茶时,从来不参杂其他东西。那些最美的午后,夜晚,抑或是凌晨,在很大程度上,正因为我们最爱的美酒和好茶,才显得如此地特别。

在High Tea之前的Rieslings, Sauvignon白葡萄酒, Pinot白葡萄酒注定是为和朋友与家人享受午后而存在的。精致的Alsatian白葡萄酒伴着High Tea和松



饼,再轻吮几杯罗纳菲特Darjeeling Summer茶,若以它们来结束一场最新葡萄酒的下午庆祝会,那真是再好不过了。

但是如果您的下午是一次简单而愉快的野餐,那么有史以来最为低调而有趣的2007 Banfi Rosa Regale Brachetto D'Acqui将是不二之选。与您的爱人一次又一次的干杯吧。您的爱也将与这惹人爱的意大利起泡葡萄酒,与碟子中的草莓、覆盆子、葡萄等而永存于心。而随后的罗纳菲特也将呈上一款享誉全球的配有芒果和玫瑰花瓣的Morgentau?滋味绿茶。

我想您能会意,不论白天还是夜晚,在享受完您最爱的高档葡萄酒之后,再来上一杯罗纳菲特精选茗茶,那真是天作之合。



At first glance one might not necessarily consider in the same way two of the oldest beverages known to man, fine wines and fine teas, but if one thinks about these two globally-popular beverages, they really do have a lot in common and in most cases those who prefer fine wines, also prefer fine teas. Let's look at why this is so.

In this life the gods permit each of us just so many "epiphany" moments: Your first love, your first kiss, your first seduction, your first athletic success, your significant graduations, a dramatic career accomplishment recognized by peers and industry seniors alike; and your first amazing taste of an ultra-premium fine wine and an ultra-premium fine tea. These are just some of the moments you will cherish forever and ever more.

And if you are open to looking back to previous lifetimes, you can even compare the best vintage of Chateau d'Yquem you enjoyed in a past life to the finest vintage of Yquem you have experienced to date in this life. If only one could have that marvelous vintage from 100 years ago today. Well, if money is no object, be my guest. The same, of course, applies to the finest teas in the world. No

doubt, after luxuriating with your

Yquem in that past life, if after 1823, you must have sipped a cup of Ronnefeldt "Golden Asam" Black Tea from Northern India, harvested in early summer when its aroma is at its best and the tea has developed mild notes of coca, accented by a malty sweetness.

Recall that moment on the veranda after supper one warm summer's eve, a light breeze rustling gently through the maples, birches and oaks stirring peacefully as well across the garden forsythia in full-bloom; the moon's handsome beams magically illuminating your table of crisp Italian linens, the finest American sterling silver and English porcelain with a Ronnefeldt Milky Oolong Tea brewed and served to perfection by your Loyal Man Servant, ever attendant to your slightest need and dutifully poised at the ready your every waking moment, standing in subservient silence, almost invisible, yet just a step removed from your dining side.

All of these moments continue to be available to us if we just believe...for they are treasured moments that last as many lifetimes as Samsara comes to call. And with Enlightenment, having shed all earthly forms of worldly comfort and pleasure, for the Benefit of All Sentient Beings, we are at last One with the exquisite passion of Eternity's children, including the finest winemakers and master tea blenders from the beginning of time.

Fine wines and teas are the children of passionate masters, all equally dedicated to consistently bringing the best expression possible of the "terroir" and annual climate conditions to their adoring fans. Wines and teas alike come in

a wide variety of flavors and colors (Ronnefeldt offers over 200 flavors of tea), and those who practice beverage excellence always take their fine wines and teas pure without mixers or condiments. The best afternoons, evenings and late nights that slip into the early morning hours are in great part made so very special with our favorite fine wines and teas.

Rieslings, Sauvignon Blancs, Pinot Blancs and Pinot Gris are made for relaxing with friends and family any afternoon



SELECTED TEA SINCE 1823

prior to High Tea. What a marvelous course of events to close one's afternoon celebration of current vintage, delicate Alsatian whites with High Tea and scones, sipping one or more cups of Ronnefeldt "Darjeeling Summer" Tea, an exquisite Himalayan highland bush, plucked in summer when the leaves have matured to a flowery richness.

But if your afternoon is simply a delightful picnic, be it by the lake or on the living room carpet with the partner of your dreams, one of the most playful, unassuming wines ever made would have to be the 2007 Banfi Rosa Regale Brachetto D'Acqui. Toast again and again with your lover that your love will live forever with this lovely sparkling Italian gift to the world with red berries and a hint of roses on the nose and raspberries, strawberries, cranberries and grapes on the palate. The perfect Ronnefeldt tea to follow would be their Morgentau®, a magnificent Sencha tea flavored with Mango and rose petals.

I think you get the picture. No matter day or night, enjoy your favorite premium wines followed by the Ronnefeldt Selected Tea that for your palate is a marriage made in Heaven.

I am **Red Fred**, over & Out. ★