

# LifeStyle

★ 品味生活

November 2007

\*International Design Fashion Gourmet Art Travel Leisure

CHINA (MAINLAND): RMB 50.00  
HONG KONG: HKD 60.00  
TAIWAN: TWD 170.00  
INDONESIA: IDR 60,000.00  
JAPAN: JPY 800.00  
KOREA: KRW 680.00  
MALAYSIA: MYR 25.00  
THAILAND: THB 250.00



## Cover Story: Courtyard

Block of Ages, Epitome of Family

古韵今风四合院

Habitat: Water Tables, Infinity Pools  
与自然有约

City Express: Tropical Taipei  
台北之朝九晚五

南腔北调



RMB 50.00

南腔北调杂志社出版  
邮发代号: ISSN1003-2711 国内刊号: CN41-2046/U

## 中国消费者品酒指南 (II)

## A Chinese Consumer's Guide to Becoming a Certified Wine Geek (Part II)

好的葡萄酒其实就是“你喜欢的那款”。换句话说，葡萄酒的好坏关键在于你自己是否喜欢，而非其它人的态度。嗅觉和味觉可以鉴定你是否喜欢，因此在品尝之时，请确定你面对的是真正的葡萄酒，然后尽可能多去体验，直到发现什么是你喜欢，什么是不喜欢的，记下葡萄酒中那些让你心动的地方。

就经常喝到的葡萄酒而言，大致分为两类：无泡葡萄酒和气泡葡萄酒。前者不含碳酸，还有一些其它类型的无泡葡萄酒（如甜酒），大部分无泡葡萄酒是红色、白色或玫瑰红。气泡葡萄酒则含有碳酸，如果是出自法国的香槟产区，则被称为“香槟”，而来自世界其它地区的话，则仅称作“气泡葡萄酒”。

大部分人品酒之初，一般会喜欢口感平滑、醇香，以及果味丰富的葡萄酒（如同加了酒精的可口可乐或是百事）。因此，大部分产自意大利的白葡萄酒灰皮诺（Pinot Gris/Pinot Grigio），红葡萄酒中的赤霞珠、梅洛以及如Asti Spumante等的果味气泡酒等会受到初期葡萄酒消费者的欢迎。

由于很多人喜欢在进餐或是吃点心时候喝一些酒，因此选择与餐搭配妥当的葡萄酒很重要。只有选择正确才能让二者相辅相成，达到1+1大于2的效果。有两种类型的葡萄酒可以跟大部分食物搭配在一起：气泡葡萄酒和玫瑰葡萄酒。如果在就餐的时候，你不确认应该选择哪种葡萄酒，你就可以点这两种类型中的任意一种。如果你的菜比较辣，那就不要点葡萄酒了，一杯冰啤酒是最好的选择，因为辣味会盖住其它所有的味道，葡萄酒起不到任何辅助作用。

(未完待续)

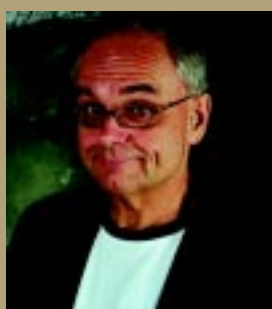
I now continue with my suggestions for all aspiring Chinese wine geeks. If you successfully digested Step One from the October 2007 issue of LifeStyle, you're ready for Step Two. Read carefully: Your Wine Geek reputation will depend on it.

### Step Two

The definition of a good wine is “one that you like”. In other words, what matters is what each of us likes, not what someone else likes and we always

know if we like something by the smell and by the taste. So, be sure you are drinking authentic wine and start experimenting as often as possible to find out what you like and what you don't like. Keep simple notes that remind you of the wines that you like the most, because this will greatly assist you find these wines at a retail shop next time you are entertaining or simply want to relive the experience on your palate.

Most of the wines you will be trying will fall into two types: Still wines and sparkling wines. Still wines are wines without carbonation and although there are other types of still wines (for example dessert and fortified), most still wines are red, white or blush (rose or maybe Salmon) in color. Sparkling wines have carbonation and are called “Champagne” if they are from Champagne in France or just plain “sparkling wines” if they are from anywhere else in the world. By the way, Banfi makes a delightful sparkling rose called “Banfi Rosa



FRED TIBITTS JR. IS A GLOBAL WINE CONSULTANT BASED IN NEW YORK. 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.

Regale Brachetto D'Acqui” from the Piedmonte area of Italy. The newest release is the 2006 vintage, but I recently tasted the 2005 and the 2004 and they were both very good.

Most people who are just beginning to taste and learn about wine find that they prefer wines that are mellow with lots of flavor (like Coke or Pepsi, but with alcohol). Pinot Grigios, white wines mostly from Italy; easy drinking Cabernet Sauvignons and Merlots from many of the wine producing countries around the world; light, fruity Beaujolais red wines

from France; very fruity sparkling wines like Asti Spumante from Italy; most white zinfandels and any non-dry roses are wines that a new wine consumer might very well enjoy.

Since most people enjoy drinking wine with their meals or snacks, it is very important to select a wine that goes well with your food, because the idea is for them to compliment one another, so that the combination of the wine and the food is more enjoyable. There are two types of wines that go well with most food: Sparkling wines and “blush” or rose wines. So, if you are not sure which wine to order with your lunch or dinner, order one of these. If your food is extra spicy, I mean steaming spicy- hot, forget about wine, just order a local cold beer; because the spice will over-power the wine and the result will be very unpleasant no matter what.

To be continued...