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魔力氣泡

Lovely bubbly

文/Text Sophie Otton

除了細膩精緻的頂級香檳，來自世界各地的氣泡酒亦值得細細品嚐

Champagne is considered the finest, but there's a fantastic range of other sparkling wines from around the globe to be savoured

香檳是氣泡酒當中最廣為人知的種類，它不但象徵喜慶及奢華，更代表法國文化中的優雅與精緻。香檳的撩人香氣及精緻氣泡不但能為你帶來感官享受，這款來自特定產區（位於巴黎東面160公里處的香檳區）、以獨特工序釀製的美酒顯得特別與眾不同。

在累積數百年的經驗後，香檳區釀製氣泡酒的技術已臻完美；其釀酒工序包括將酒裝瓶發酵，並將之存放於陰涼的白堊酒窖陳釀數月，之後再進行二次發酵。歷史上曾參與改善香檳釀製工序的人士包括本篤會修士Dom Pierre Pérignon，及有「香檳貴婦」之稱的Veuve Clicquot夫人。

香檳區的氣泡酒釀製技術成熟後，法國其他葡萄酒產區如南面的勃艮第及西面的盧瓦爾河谷，均各自釀製出獨有的氣泡酒，當地酒商所沿用的釀酒方法，即是今天所謂的傳統釀造法。

香檳不單只是一種酒名，還是一個地理位置。任何以傳統釀造法釀製的法國氣泡葡萄酒，若不是產於香檳區，標籤上均會標明為crémant（氣泡酒）。

優質但價格相宜的氣泡酒與香檳區的出品一樣，主要選用chardonnay及pinot noir葡萄釀製，其中一個例子是勃艮第出產的Crémant de Bourgogne，此外還包括亞爾薩斯及盧瓦爾河谷出產的、價廉物美的氣泡酒。

隨著歲月流逝，傳統釀造法與優質氣泡酒已建立起密不可分的聯繫，更廣為歐洲酒商及號稱新世界葡萄酒生產國的澳洲及美國等所採用。

西班牙最著名的氣泡酒是加泰羅尼亞出產的Cava。這款酒由當地原產的葡萄製造，有時會加入chardonnay葡萄混釀，一般帶有檸檬及青蘋果味，偶有果仁的味道，伴隨一絲蜂蜜味。

意大利的優質氣泡酒則來自倫巴第的Franciacorta，並多數以chardonnay、pinot blanc及pinot

雖然香檳與氣泡酒的釀製方法相同，但一般來說香檳的售價仍比其他地區出產的氣泡酒為高

Production methods may be the same, but the Champagne name still commands higher prices than other sparkling wines



IMAGES: Glasses: Alamy/Argusphoto. Winery: Herbert Lehmann/Cephas



CHAMPAGNE IS the most famous of all sparkling wines. Synonymous with celebrations and luxury, above all it represents the sophistication of France. It's not just a fizzy drink that tickles the nose and excites the senses – it is a sparkling wine that is made in a very particular way, from a particular place: the region of Champagne, 160 kilometres east of Paris.

It was here that the method of getting the bubbles into the bottle was perfected, over hundreds of years. The process involves fermenting the wine in a bottle, aging it for many months in cool, dark, chalk cellars before inducing a secondary fermentation.

Many people were involved in refining the process, including famous names such as the Benedictine monk Dom Pierre Pérignon and Madame Veuve Clicquot, the so-called Grande Dame of Champagne.

Once perfected, however, other wine regions around France, such as Burgundy to the south and the Loire Valley in the west, developed their

own versions of sparkling wine, adopting the same technique that today has come to be known as the *méthode traditionnelle* – the traditional method.

Champagne is more than just a name, however, it's a location. Any French sparkling wine that is made by the traditional method but is produced outside the region is labelled *crémant*.

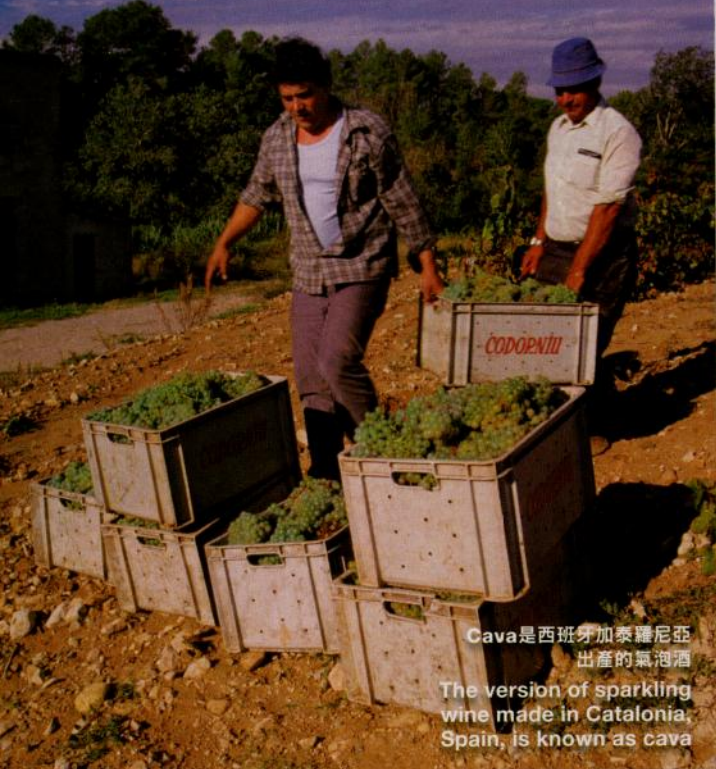
Excellent, inexpensive examples are often produced in Burgundy, for instance, and sold under the name *crémant*

de Bourgogne. Just like Champagne, the recipe uses mainly chardonnay and pinot noir grapes. It is also easy to find good-quality, well-priced *crémant* wines from Alsace and the Loire Valley.

Over time, as the traditional method became associated with the production of high-quality sparkling wine, it was adopted by producers throughout Europe, as well as in the so-called New World wine production countries such as Australia and the United States.



位於意大利倫巴第的Mirabella酒廠聘請工人採摘chardonnay葡萄釀製Franciacorta氣泡酒
At the Mirabella winery in Lombardy, Italy, workers harvest chardonnay grapes to make Franciacorta



Cava是西班牙加泰羅尼亞出產的氣泡酒
The version of sparkling wine made in Catalonia, Spain, is known as cava

noir葡萄釀製。當地生產的頂級氣泡酒細膩精緻，層次豐富，還帶有水果的清新口感。一瓶頂級Franciacorta氣泡酒的價格與一瓶中等水平的香檳相若，可說是聰明消費者的明智之選。

澳洲亦出產優質氣泡酒，最享負盛名的產區是天氣寒涼的塔斯曼尼亞；當地位於澳洲的最南端，深受南極冷風影響。緯度更低的紐西蘭同樣出產美酒，當地氣泡酒帶有爽口的酸味，味道清新可喜。

在加州氣候較冷的區域亦能生產優質氣泡酒，至今亦吸引了不少銳意開拓新市場的法國香檳酒商在當地投資。


各國出產的氣泡酒種類繁多，因此，即使你沒有購買香檳的預算，市面上仍有許多價格相宜的優質氣泡酒可供選擇，讓你輕鬆舉杯開懷暢飲。

In Spain, the most well-known sparkling wine is called cava and comes from the Catalonia region. Made from local native grapes, sometimes with the addition of chardonnay, cava tends to taste of lemon citrus and green apples, with nutty overtones and a hint of honey.

In Italy, high-quality sparkling wine is produced in Franciacorta in Lombardy. Here the focus is on chardonnay, pinot blanc and pinot noir. The best producers tend to make fine, elegant examples with purity of fruit and good complexity. A first-class bottle of Franciacorta will often cost the same as average-quality Champagne, making it a wiser choice for the buyer in the know.

Australia also produces some high-quality sparkling wines, the most renowned growing area being chilly Tasmania, the southernmost part of the country, which is influenced by winds from Antarctica. New Zealand, with an even lower latitude, also makes some fine examples with bright, zesty acidity.

Last, but by no means least, is California, where the cooler parts of the US state also have a capacity to make good sparkling wine. The region has seen a good deal of investment from French Champagne houses seeking to establish business outside their traditional market.

The variety means that even if you are in the mood for some bubbly but do not possess a Champagne budget, there are plenty of good alternatives that offer great enjoyment and excellent value for money. 

好酒推介 TOP THREE



CLOUDY BAY, PELORUS

產自紐西蘭馬爾堡的氣泡酒，以chardonnay及pinot noir葡萄釀製，陳釀兩年後才發售。帶有清新的柑橘味及淡淡的青蘋果香，餘韻柔和而複雜。

A blend of chardonnay and pinot noir, this wine from Marlborough, New Zealand, is matured for two years before release. It is light and citrusy, in an aperitif style perfect for toasting, with fresh green apple flavours, softened by a gentle complexity to finish.

www.cloudybay.co.nz



JANSZ PREMIUM ROSÉ

位於澳洲塔斯曼尼亞的Jansz酒莊經常出產香醇可口且別具層次感的氣泡酒。此酒主要以pinot noir釀製，帶有悅目的粉橙色澤，適合佐以味道較濃的菜餚。

Jansz, based in Tasmania, Australia, tends to produce complex, flavoursome bubbles on the richer side. Salmon pink in hue, this is pinot-noir driven and is not only visually attractive but also its generous red fruits can easily accompany a richer-flavoured first course.

www.jansztas.com



CA'DEL BOSCO, CUVÉE PRESTIGE

Ca'del Bosco混合超過130種來自不同葡萄園的葡萄，以優雅細緻的質感聞名。此佳釀產自意大利倫巴第，主要以chardonnay葡萄釀製，並以25%的精選pinot-noir及pinot-blanc葡萄混釀而成。

Ca'del Bosco is blended from the grapes of more than 130 vineyards and is known for its finesse. From Italy's Lombardy region, it's a blend of chardonnay, with the remaining 25 percent from selected parcels of pinot-noir and pinot-blanc grapes.

www.cadelbosco.com/en