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Champagne Barons de Rothschild

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PASSION FOR WINE AND LIFE



Frédéric Mairesse, Managing Director of Champagne Barons de Rothschild

From Bordeaux to Champagne, Passion for Perfection: 由波爾多到香檳，對完美的執著： Champagne Barons de Rothschild

作為歐洲顯赫家族，Rothschild家族在葡萄酒界同樣享富盛名，在波爾多擁有兩所釀造一級葡萄酒（First Growth）的列級酒莊Château Lafite Rothschild及Château Mouton Rothschild，2007年，集合了家族對葡萄酒的熱誠，展開了釀造香檳的新一頁，在香檳區的心臟Reims成立了Champagne Barons de Rothschild香檳莊園。早前他們的董事總經理Frédéric Mairesse來港參加一項馬術盛事，我們跟他談論這些年來Champagne Barons de Rothschild的發展及動向。

The Rothschilds are known as a well-established international banking family as well as in the world of wine. Their family members own 2 of the top Châteaux in Bordeaux: Château Lafite Rothschild and Château Mouton Rothschild, producing first growths grand crus red wines. In 2007 the family started a new venture together in making champagne, and established Champagne Barons de Rothschild in Reims, the heart of Champagne. Earlier their Managing Director, Mr. Frédéric Mairesse came to Hong Kong to join an Equestrian event sponsored by the champagne, we spent some time with him talking about the growth of this champagne with a famed name.

穩步發展

釀造波爾多葡萄酒跟香檳可說是兩碼子的事，Frédéric Mairesse先在香檳工作，後來到波爾多，現在回到香檳，沒有人比他更了解兩者的差別。Frédéric解釋：「從葡萄園的管理、收成時機、釀酒工藝等等完全是兩碼子的事。我在波爾多工作的時候，不少莊主、釀酒師都對我以前在香檳的工作十分感興趣，我們時常談論，甚至一同飛往香檳區參觀、了解。」而在調配上也很不同，在波爾多，基酒的特性跟我們最後在市面上買到的酒款相差不會太遠，最起碼完成調配工作，進入橡木桶陳釀之前我們比較容易想像，有到過波爾多期酒會的朋友都會認同。但是香檳在調配時，基酒是無氣的，裝瓶後進行二次發酵後，將會是完全不同的酒釀。

除了整個種植、釀造的工藝，風格也是十分重要的決定。從最初以三款葡萄Chardonnay、Pinot Noir及Pinot Meunier打造，到現在把注意力集中到Chardonnay的身上，也會以Pinot Noir作調配用。Frédéric說道：「我們放棄使用Pinot Meunier，並不是它不理想，而是經過品鑒，家族成員偏向以Chardonnay為這香檳莊園的主題。因此我們也推出了Blanc de Blancs白釀白香檳。」的確他們的Blanc de Blancs年份香檳的確十分出色，現在推出的2006版本十分優秀，可惜產量太少。「我們關心的不是可以釀造多少，而是品質可以有多好！」這一句道出了Champagne Barons de Rothschild的道路與目標。

Great Progress

Making first growths Bordeaux is much different to champagne. Indeed, Frédéric Mairesse started his career in Champagne and went to Bordeaux before getting back to Reims again. He is the one who knows the best about the question. “From vineyard management, harvesting decisions to winemaking, it is totally different approach in the two regions. When I started working in Bordeaux, winemakers and owners liked to discuss with me about champagne, and we sometimes even traveled together to have more insight about Champagne,” explained Frédéric. Blending is again vastly different experience. In Bordeaux, you would have a rough idea tasting the base wines, like if you tasted any en primeur, you would have a rough idea what the final cuvée will become. But in champagne, the base wines are so different comparing to the final bubbles. They are just still wines and you have to foresee what will happen after the secondary fermentation and maturation.

Besides viticulture and vinification, establishing house style is even more important. Initially starting from the 3 champagne grape varieties of Chardonnay, Pinot Noir and Pinot Meunier, now their focus is on Chardonnay, complementing with Pinot Noir. Frédéric mentioned, “We decided to give up Pinot Meunier not because it was unsatisfactory, but after tasting, the family would like to let Chardonnay dominate our house style. That’s also why you see the release of vintage Blanc de Blancs champagne from us.” The Blanc de Blancs Vintage 2006 is really outstanding, except that the quantity is too little to cover all the champagne lovers. “Quantity is not our focus; we look for top notch quality and we are patient in crafting the ultimate champagne.” The statement simply summarizes their vision.

INTERVIEW



Frédéric即場示範為香檳除渣，讓我們品嚐沒有Dosage的香檳。
Frédéric demonstrates disgorging a champagne and let us taste the fresh champagne without adding dosage.

終極的頂級香檳

跟所有頂級香檳一樣，除了從優秀田地獲得最好的葡萄外，耐性及計劃同樣重要。

「我們的終極目標，除了在偉大年份釀造頂級的年份香檳外，能代表酒莊的旗艦級無年份香檳同樣重要，而基酒是其靈魂，所以每年我們都會將部分的基酒存下，作為未來的存釀用作調配之用。」現時他們的Brut NV有高達四成的基酒是來自過去

不同年份的存釀，每次調配都要從百多二百款基酒中找出最佳的組合。隨著年復年把基酒存備，可用的基酒將會越來越多，不用再多幾年，Barons de Rothschild的終極香檳將會正式誕生。這個把熱情傾注到釀酒的家族，絕對不容小覷，他們的專注、認真，以慢工出細活的精神打造出不容有失的香檳，並不是公子哥兒的嗜好或玩具，我們正密切期待。

Road to the Ultimate Champagne

To craft the best prestige champagne, besides the best grapes from the Grand Cru vineyards and outstanding plots, patience and craftsmanship is also important. "We aim to make an ultimate cuvée, an assemblage which is even more important than a vintage champagne. It represents the commitment of the champagne house and requires top quality reserve base wines coming from different years. Every year we reserve a high proportion of base wine for future use." Now their Brut NV is using around 40% of reserve wine from back vintages. Every blending is a task to work out a cuvée from 200 base wines and reserve wines. By establishing an array of reserve wines reserve, the winemaker could finally craft an unparalleled cuvée that the Rothschild family is looking for: an ultimate champagne! We are looking forwards to the release in the near future. The Rothschild family is as focused as always, like in their banking or wine or other businesses. They are not in a hurry and are only looking to make the best of the best, it is not just another "toy" business as a hobby but with passions and great attentions.



Enquiry: ASC Fine Wines
Tel: +852 3923 6700

後記

我們一邊在Longines Masters的會場飲香檳、做訪問，也跟Frédéric談到馬術跟香檳，談到Barons de Rothschild的香檳之路，大家可以掃描QR Code連線到我們網站觀賞。✎

POSTSCRIPT

We were at the Longines Masters with Frédéric and we videoed him talking about the start of the Champagne Barons de Rothschild and other questions. Please scan the QR Code to enjoy. ✎