

THE PENINSULA

H O N G K O N G

1 May 2008

**THE PENINSULA PRESENTS
THE WINES OF HENRI BOURGEOIS
AT SPRING MOON**

For those who savour great food and wine, what better way to celebrate springtime than with a fabulous meal and perfectly paired wines? The Peninsula is delighted to announce a wine pairing menu to be launched in the Spring Moon Chinese restaurant this May. Five wines from Henri Bourgeois will be featured, accompanied by a six-course menu especially created by Spring Moon Executive Chef, Paul Lau Ping Lui.

“Encouraged by the success of the Spring Moon wine dinner held in May 2007, we look forward to providing our guests with another really interesting Chinese culinary experience paired with fine wines. The wines of Henri Bourgeois have a history that dates back 10 generations, and as a legendary hotel, this special wine pairing menu signifies the marriage of the best of traditions,” says Kevin Tsang, Food and Beverage Manager.

“Before we created this wine pairing menu, we held an initial tasting of the selected wines with our Chef and Sommelier. When we tried the Sancerre Rouge, Les Baronnes 2004 wine, we found the flavours to be spicy with great depth which would go well with pork, so we paired it with a barbecued baby back ribs dish. The aim of pairing the appropriate Chinese dishes with the wines is to enhance the flavour of both the food and the wine, and so we hope to create a harmonious dining experience for our guests, where the memory of the taste will linger on the palate,” says Florian Trento, Executive Chef.

The wine pairing menu is served from 1st to 31st May at HK\$ 1,388 per person (subject to 10% service charge). The exclusive wines featured in the menu include Clos Henri Sauvignon Blanc 2006, Sancerre Blanc Jadis 2004, Pouilly-Fume La Demoiselle de Bourgeois 2006, Sancerre Rouge, Les Baronnes 2004 and Clos Henri Pinot Noir 2005.

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TASTING NOTES OF THE WINES FEATURED IN THE MENU

Clos Henri Sauvignon Blanc 2006

Marlborough, New Zealand

A complex nose dominated by pineapple, guava on one hand and chalk, flint on the other hand which reveals the minerality of this wine with a touch of lemon peel and lime. The mouth follows the nose with a superb mouth feeling and richness. The acidity provides the skeleton and gives the wine focus. The dry finish is long, the end of mouth extends with lime and minerality.

Sancerre Blanc Jadis 2004

Loire Valley, France

Sancerre is pure Sauvignon Blanc but grown on Kimmeridgian soil (same as Chablis). Sancerre is usually made in steel tanks. It normally never sees the inside of a barrique, but Henri Bourgeois keeps its best grapes and places them in new barrels for 12 months.

Pouilly-Fumé La Demoiselle de Bourgeois 2006

Loire Valley, France

In the style of a Grand Cru, Pouilly Fume La Demoiselle may age in bottle for 8 to 10 years. This is a wine to discover over time due to its intriguing evolution. In the first years, the fruit of the Sauvignon grape dominates with a discreet hint of terroir and small wood notes at the finish. With time, sensations become more homogenous, the terroir more expressive and the evolved Sauvignon shows its complex aromatic palate. Finally, the light wood notes are completely melted away bringing enormous depth to this great wine.

Sancerre Rouge, Les Baronnes 2004

Loire Valley, France

This Sancerre rouge is created from Pinot Noir vines growing on Chalky-clay soils. This wine with its characteristic connotations of red fruits (cherries, morellos...) is subtly woody. On the palate, it reveals good roundness and a light, pleasant astringency (tannins from the grapes as well as the oak barrels).

Clos Henri Pinot Noir 2005

Marlborough, New Zealand

The 2005 vintage is characterized by an intense richness and an unbelievable concentration. This year, the lands of Marlborough brought to the Pinot Noir pretty grapes combining plum and cherry aromas added to a hint of cinnamon. This 2005 vintage reveals pleasant flinty note. Its roundness in the mouth filled with delicious sensations.

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ABOUT HENRI BOURGEOIS

Domaine Henri Bourgeois was founded by Etienne Henri Bourgeois in 1952, in the village of Chavignol – famous for its sublime goat cheese. Always an innovator, Henri was among the first in Sancerre to concentrate his efforts into being a full-time “vigneron” – “wine producer”. With help from his family and two young sons, Remi and Jean-Marie, Henri sold his farmland and began his search for high quality terroir in the newly defined Sancerre and Pouilly-Fume Appellation Controlee area. It is through Henri’s passion, and hard work, that the Bourgeois family expanded the Domaine from 2 hectares to 65 hectares of vines, now, the largest in the region, to create their Sancerre and Pouilly-Fume lines.

Clos Henri is the exciting new vineyard development in Marlborough, New Zealand begun by the internationally recognised winemaking family of Henri Bourgeois c.f. Sancerre, France. In 2000, the family chose 98 hectares of native Marlborough pastures to continue their passion abroad. The first Clos Henri wines were made in 2003 and subsequent vintages benefited from being made in the Clos Henri terroir.

The Bourgeois family embraced their new found soil with great enthusiasm, eager to begin anew without the restrictions they encountered in France. Local wine producers were intrigued to see how the well-known Sancerre winemaker would plant and vinify their wines, and were proud that New Zealand’s celebrated Sauvignon Blanc region had been chosen. Despite their 10-generation history in producing Sauvignon Blanc and Pinot Noir in the Loire Valley, the Bourgeois family placed strong emphasis on researching the viticultural practices of local winegrowers. This cooperation, the Clos Henri vineyard and the wine reflect an all new French-New Zealander experience.

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Henri Bourgeois Wine Pairing Menu

Chilled sliced abalone and jelly fish
garnished with roasted white eel and osmanthus

Clos Henri Sauvignon Blanc 2006

Marlborough, New Zealand



Braised supreme shark's fin with
sea urchin and zucchini

Sancerre Blanc Jadis 2004

Loire Valley, France



Prawns in three servings:

Sautéed prawn with hawthorn sauce, pan-fried prawn with organic soy
and deep-fried prawn with chilli and garlic

Pouilly-Fumé La Demoiselle de Bourgeois 2006

Loire Valley, France



Barbecued baby back ribs with honey and apple fritter

Sancerre Rouge, Les Baronnes 2004

Loire Valley, France



Roasted Peking duck accompanied by
fried rice with minced duck and crabmeat

Clos Henri Pinot Noir 2005

Marlborough, New Zealand



Chilled rose black tea rolls and pumpkin jelly

HK\$ 1,388 (with wines) / HK\$ 1,088 (without wines)
per person (subject to 10% service charge)

For reservations or more information, please call 2315 3160, fax: 2315 3140 or e-mail:
diningphk@peninsula.com.

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