

SIMPLY BORDEAUX

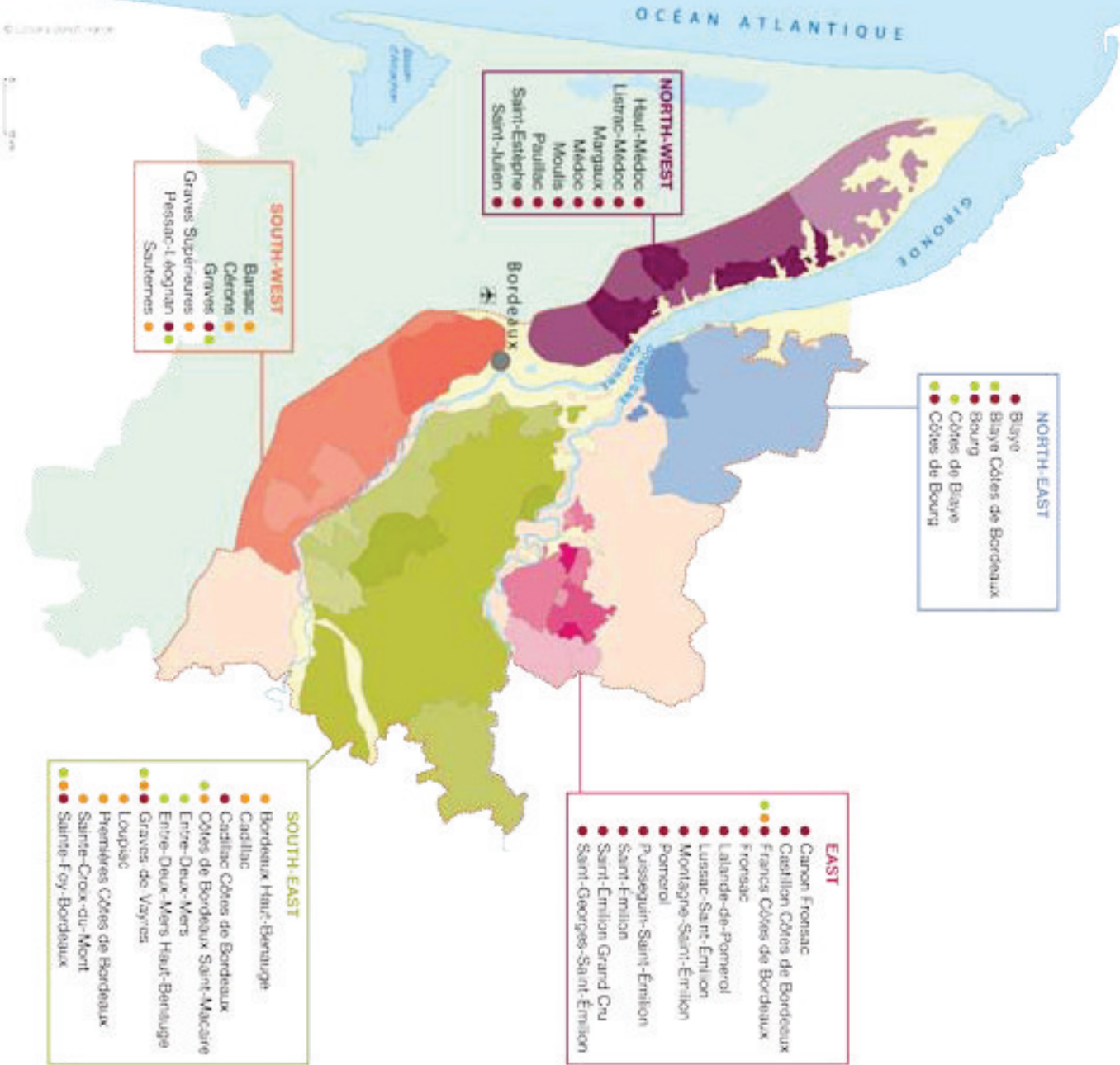


2010
SINGAPORE
GUIDE



BORDEAUX

CONSEIL INTERPROFESSIONNEL DU VIN DE BORDEAUX



- Red
- Rosé
- Dry white
- Sweet white

The vineyard
of
BORDEAUX

- 05 INTRoDuCTIoN
- 06 100 BoRDEaUx WiNeS
- 06 Crémant / Sparkling
- 07 Dry White
- 12 Rosé
- 13 Red
- 28 Sweet White
- 30 ACKNoWLeDGEMeNT
- 32 LiSTiNG
SiNGaPORe iMPoRTeRS
- 34 iNDex

You don't have to be an expert to have heard about Bordeaux, but you might be surprised to discover the wide diversity of wines this region can offer: classic or modern, world-class cellar star or everyday sipper, Bordeaux has it all.

Bordeaux is the largest fine wine-making region in the world as well as the most legendary. Its reputation is built mostly on red wine but the region also produces a wide range of other excellent white, rosé, crémant and sweet wines.

It produces some 60 to 70 million cases of wine per year, only 3 to 5 percent of which is the Classified Growths that wine buyers typically associate with the region.

In other words, there's a multitude of Bordeaux out there beyond the Classified Growth we all wish we were drinking! Affordable red Bordeaux wines retail for \$20 to \$60 that you can generally age for at least 5 years.

In early April 2010, a panel of experienced wine professionals based in Singapore, blind-tasted some red, rosé, white, sparkling and sweet Bordeaux wines, all nominated by importers around town, and carefully selected 74 labels of distinguished quality, diversity and affordability.

This guide has been especially created for you. Go through the pages and discover this selection of 74 wines, all priced from S\$20 to S\$60 selected just for you - Singaporean consumers.

We hope it will help you better understand Bordeaux and discover its flavour, style and accessibility, not only reserved for those who can sniff the difference between 2 vintages and 2 appellations!

For more information, please refer to the Wine Merchant's list at the end of the guide.

May you discover and find the pleasures that Bordeaux's heritage and wine-making techniques have to offer!





Lim Hwee Peng, CSW is an award-winning wine journalist, as well as an experienced and well-qualified wine professional. Lim's qualifications include an International Higher Certificate in Wines & Spirits from WSET; an accredited International Bordeaux Wine Educator, as well as accredited Burgundy Wine Educator and Burgundy Wine Ambassador.

Lim is also a Certified Specialist in Wines (CSW) awarded by the Society of Wine Educators, USA, and obtained a Napa Valley wine certification by Napa Valley Vintners Association; he is also active in the international wine judging circuit, namely Cata d'Or (Chile and Argentina), Michelangelo (South Africa) and the Royal Melbourne Wine Show (Australia). In 2009, Lim was selected as the first South-East Asian to attend the prestigious Landmark Australian Wine Tutorial held

in Barossa Valley, Australia. (More info of Lim Hwee Peng, CSW can be found in www.winecraftmktg.com)



Leena Ng is the Editor for Wine & Dine, Asia's foremost publication specialising in gourmet dining and fine wines founded over 26 years ago. She has been a lifestyle journalist for more than 10 years and has launched and contributed to a number of publications in Singapore and overseas. Apart from magazines, Leena has also authored several children's reference books published by Times Publications. Leena graduated with Bachelor of Arts (Professional Communications) from the Royal Melbourne Institute of Technology (RMIT) University and holds a Master of International Studies from the University of Sydney and a Bachelor of Laws LLB from the University of London.

She was finalist for several nominations at the World Gourmet Summit 'Awards of Excellence' in 2007 and 2008, and is regularly invited to sit on the jury of local and international food and wine competitions, such as the Tower Club Wine Awards, Singapore Sun Festival, Vinality International Wine Competition. She was most recently a guest judge for the Singapore championships of the Diageo World Class global bartending competition.



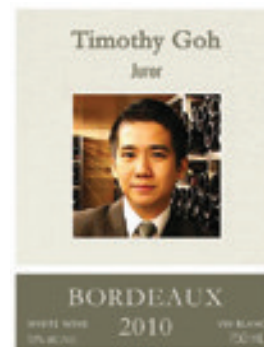
Jen Shek Voon is the founding Chairman of the Slow Food Convivium Society (Singapore), and is a member of several international organisations, including the Commanderie de Bordeaux Singapore, the International Wine & Food Society and the Confrerie des Chevaliers du Tastevin Singapore.

Jen is also the Wine Correspondent of the Prestige Lifestyle Magazine from 2000, and has acted as a Jury Member in a number of wine competitions.



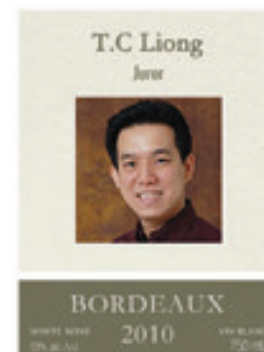
Maximilien graduated Sommelier in 1998 after training in the Hotel De Crillon, Paris, under his mentor, Frederic Lebel, Chef Sommelier of Les Ambassadeurs. Since, Max worked around the globe including the US, where he was in Paul Bocuse's, Florida, before returning to France to be the 2nd sommelier in Restaurant Arpege. In 2001, Max came to Singapore for the position of sommelier in Les Amis. Before opening the Le Bistrot Du Sommelier, he was working with Il Lido from its opening phase onwards. Apart from restaurants Max has also held sales and advisory positions in the wine trade industry.

Roughly a year ago, Max opened Le Bistrot Du Sommelier, having decided he wanted to open a place with a traditional French approach but also with an original twist, where people can gather for a warm, cosy experience, eating hearty food and drinking high quality wines from an outstanding selection and at low wine tuitions and tastings, wine dinners with high profile winemakers, in their private room. His life is centered around his wines, Max is literally a wineyard trotter, having visited over a hundred winemakers on site in France, Italy, US and Australia, and still counting!

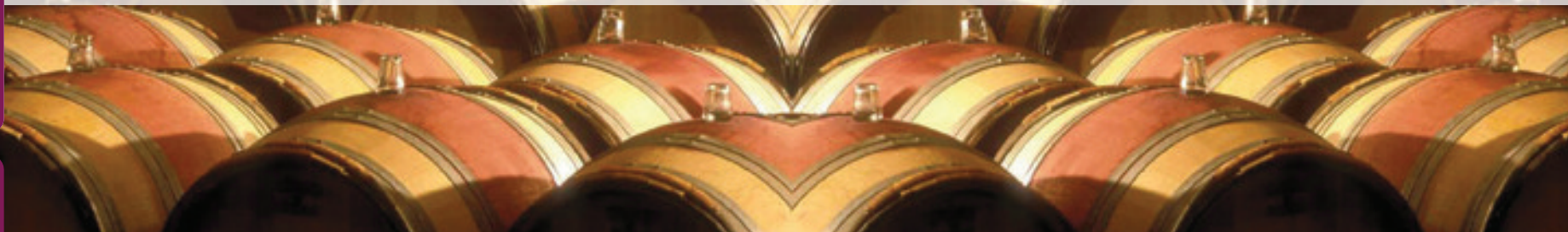


Timothy Goh, Chef Sommelier for the Les Amis Group and Maitre D' of Les Amis, has been thrice voted the Sommelier of the Year at the World Gourmet Summit Awards of Excellence from 2008 to 2010 and also the Manager of the Year in

2009 and 2010. His passion for the trade has brought him far and made him one of the most prolific sommeliers in Singapore. Timothy's unassuming and discreet service is key to leaving each guest with a memorable experience.



As the Assistant Food and Beverage Director of The American Club, Liong's portfolio includes wine purchasing, conducts wine training for staff, organizing wine tasting/dinner events, and maintaining the club's wine list. After gaining an International Higher Certificate in Wines & Spirits from WSET (London), he furthered his wine education with certificate from Society of Wine Educators as a CSW, Certified Specialist in Wine. Liong is one of the founding committee member of the Singapore Sommelier Association.





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