

ICCCW

OFFICIAL PAIRING GUIDE

The world's first International Congress of Chinese Cuisine & Wine took place at China World Hotel, Beijing, 23 to 25 May 2008. More than 100 wine journalists, sommeliers, winemakers, hoteliers, restaurateurs and wine brand owners took part. Together with Chinese cuisine, ICCCW also featured Japanese and Indian guest cuisines. Here are the pairings participants consider the most ideal.

Cantonese Dim Sums

Champagne
Rosé Champagne
Riesling
Pouilly-Fumé
Sancerre
Sauvignon Blanc
Chablis
Beaujolais
Pinot Noir

Prawn Tempura

Champagne
Rosé Champagne
Riesling
Pouilly-Fumé
Sancerre
Sauvignon Blanc
Chablis

Tuna & Salmon Sushi

Chardonnay
Pinot Noir

Steamed Prawns

Champagne
Rosé Champagne
Riesling
Pouilly-Fumé
Sancerre
Sauvignon Blanc

Tandoori Chicken

Cabernet Sauvignon
Bordeaux
Shiraz/Syrah
Grenache/Syrah/Mouvedre
Pinot Noir

Beijing Duck

Shiraz/Syrah
Grenache/Syrah/Mouvedre
Pinot Noir

Lamb Curry

Sweet/Dessert Wines
Shiraz/Syrah
Grenache/Syrah/Mouvedre

Deep-Fried Beancurd

Champagne
Rosé Champagne
Riesling
Chablis
Chardonnay
Cabernet Sauvignon
Bordeaux
Shiraz/Syrah
Grenache/Syrah/Mouvedre

Stir-Fried Fish Slices with Ginger & Spring Onion

Champagne
Rosé Champagne
Riesling

Pouilly-Fumé
Sancerre
Sauvignon Blanc

Cantonese Roast Pork Belly

Champagne
Rosé Champagne
Riesling
Cabernet Sauvignon
Bordeaux
Shiraz/Syrah
Grenache/Syrah/Mouvedre
Pinot Noir

Xinjiang Roast Lamb

Cabernet Sauvignon
Bordeaux
Shiraz/Syrah
Grenache/Syrah/Mouvedre
Pinot Noir

Roast Chicken/Roast Pigeon

Champagne
Rosé Champagne
Riesling
Gruner Veltliner
Merlot
Bordeaux
Pinot Noir

Hakka "Mei Cai" Pork

Champagne
Rosé Champagne
Riesling
Gruner Veltliner

Sichuan "Ma La" Beef

Champagne
Rosé Champagne
Riesling
Gruner Veltliner

Lo Han Vegetables

Champagne
Rosé Champagne
Riesling
Pouilly-Fumé
Sancerre
Sauvignon Blanc
Gruner Veltliner
Pinot Noir

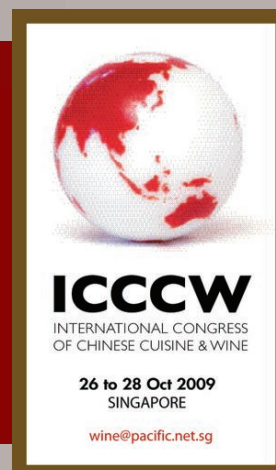
Single Malt Whisky

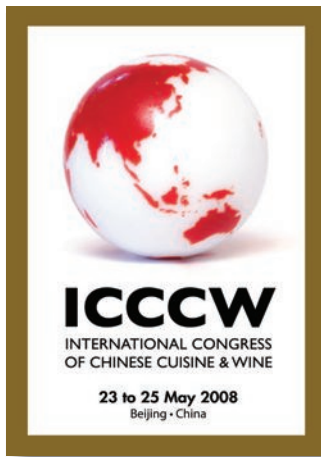
An acquired taste, most wine lovers may find this too strong with food. Otherwise, if you are an aficionado, the soft sweetness of a Single Malt matches well with the sweet sauce in **Beijing Duck** and **Roast Suckling Pig**. And the spiciness of **Sichuan Cuisine** and **Curries**. Adding water or/and ice can help make Single Malt Whisky more approachable.

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ICCCW IN 2009

IMPORTANT OBSERVATIONS

- **Rice** and "**Mun Tou**", when eaten with dishes, are capable of returning the palate back to "neutral". This means drinking white or red wines with the dishes is not a problem because, like bread, rice and "mun tou" go well with all types of wines.
- In a **Multi-Course Chinese Dinner**, you must arrange the sequence of the dishes to pair with the wines. The dishes that are best with sparkling and white wines should come first. Followed by those with the red wines. After which the sweet wines.
- **Chinese Tea**, the more fermented and darker it is, the more tannins it has. And may clash with wine. One solution is to opt for chrysanthemum tea as this is soft, smooth, and practically without tannins. Make sure you don't add sugar to the chrysanthemum tea though.





ICCCW

正式配搭指南

世界第一届国际中式佳肴与美酒会议于2008年5月23日至25日在北京的China World Hotel盛大举行。参与者超过100名美酒新闻工作者、侍酒师、酿酒商、旅馆经营者、餐馆老板与美酒品牌拥有者。除了中式佳肴，ICCCW也呈献日本和印度特色美食。以下被视为是会上最理想的配搭。

广东点心

Champagne
Rosé Champagne
Riesling
Pouilly-Fumé
Sancerre
Sauvignon Blanc
Chablis
Beaujolais
Pinot Noir

炸虾天妇罗

Champagne
Rosé Champagne
Riesling
Pouilly-Fumé
Sancerre
Sauvignon Blanc
Chablis

金枪鱼和三文寿司

Chardonnay
Pinot Noir

清蒸虾

Champagne
Rosé Champagne
Riesling
Pouilly-Fumé
Sancerre
Sauvignon Blanc

印度烤鸡

Cabernet Sauvignon
Bordeaux
Shiraz/Syrah
Grenache/Syrah/Mouvedre
Pinot Noir

北京烤鸭

Shiraz/Syrah
Grenache/Syrah/Mouvedre
Pinot Noir

羊肉咖喱

Sweet/Dessert Wines
Shiraz/Syrah
Grenache/Syrah/Mouvedre

油炸豆腐

Champagne
Rosé Champagne
Riesling
Chablis
Chardonnay
Cabernet Sauvignon
Bordeaux
Shiraz/Syrah
Grenache/Syrah/Mouvedre

姜葱炒鱼片

Champagne
Rosé Champagne
Riesling
Pouilly-Fumé
Sancerre
Sauvignon Blanc

广东烧肉

Champagne
Rosé Champagne
Riesling
Cabernet Sauvignon
Bordeaux
Shiraz/Syrah
Grenache/Syrah/Mouvedre
Pinot Noir

新疆烤羊肉

Cabernet Sauvignon
Bordeaux
Shiraz/Syrah
Grenache/Syrah/Mouvedre
Pinot Noir

烧鸡/烧鸽

Champagne
Rosé Champagne
Riesling
Gruner Veltliner
Merlot
Bordeaux
Pinot Noir

客家梅菜扣肉

Champagne
Rosé Champagne
Riesling
Gruner Veltliner

四川麻辣牛肉

Champagne
Rosé Champagne
Riesling
Gruner Veltliner

罗汉斋

Champagne
Rosé Champagne
Riesling
Pouilly-Fumé
Sancerre
Sauvignon Blanc
Gruner Veltliner
Pinot Noir

单一麦芽苏格兰威士忌

若按惯性的口味，多数爱酒者也许发现以此酒配搭食物过于强烈。相反地，如果您是此酒的热爱者，单一麦芽的柔顺甜美与北京鸭及乳猪的甜酱配搭起来其实相当完美；而在享用四川的香辣与咖喱菜肴时，只需稍加水或冰，即可让单一麦芽苏格兰威士忌更易接受。

最新消息

2009年ICCCW

重要经验谈

- 用米和“馒头”配搭菜肴，能巧妙地让味觉回复到“中性”。这意味着选喝白或红葡萄酒来配搭菜肴皆不成问题，因为面包，米和“馒头”都能与所有酒类完美搭配。
- 在享用多道佳肴的中国晚餐时，必须安排出菜的顺序以便与酒配搭。最适宜配搭有气泡酒和白葡萄酒的菜肴应先上桌，接着再端上能与红葡萄酒配搭的菜式。最后就是甜酒。
- 中国茶，凡发酵和茶色更暗者，所含的丹宁酸越高，因而可能与酒不调和。其中一种解决方式是选择柔顺，不含丹宁酸的菊花茶，并确保菊花茶不加糖。

