

THE BERLIN TASTING

JAPAN 2006
Tokyo, June 14



Winedo
CHADWICK



DON MAXIMIANO
Founder's Reserve

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The Berlin Tasting – Tokyo

On June 14th the Grand Hyatt Hotel in Tokyo provided the backdrop for the latest edition of the now famous Berlin Tasting. This thrust Chile's wines into the international spotlight when a blind tasting panel of renowned European wine journalists ranked Viñedo Chadwick 2000 and Seña 2001 first and second, respectively against Château Latour, Château Margaux, and Château Lafite and reputed Italian wines like Sassicaia and Solaia.

In Tokyo, seventy guests—including some of Japan's most respected wine writers and sommeliers, as well as representatives of the Asian nation's top wine stores—blind tasted Viñedo Chadwick, Seña and Don Maximiano Founder's Reserve, alongside Châteaux Margaux, Châteaux Lafite, Châteaux Latour, Sassicaia and Tignanello.

Also participating were distinguished wine writers from China, Hong Kong, Korea and Taiwan, who were specially invited for the occasion.

The results of the latest blind tasting once again showed the excellence of the Chilean wines, which obtained four out of five top rankings in competition against Europe's best and most traditional wineries. Below is a list of the wines and their rankings, according to the preference of those who participated in the tasting:

Ranking	Wine	Year
1.	Châteaux Latour	2000
2.	Seña	2000
3.	Viñedo Chadwick	2000
4.	Seña	2001
5.	Don Maximiano	2003
6.	Châteaux Margaux	2000
7.	Châteaux Lafite	2000
8.	Tignanello	2000
9.	Sassicaia	2000
10.	Viñedo Chadwick	2001

The event was moderated by Fumiko Arisaka, and founder of *Vinotheque* magazine, organizer of the event and by Steven Spurrier, one of the most respected wine journalists in the United Kingdom and a columnist for *Decanter* magazine.

“We are very proud of this excellent outcome in Japan, a market that holds so much potential for Chile's winemaking industry. This tasting confirms the results of Berlin and reaffirms our conviction that our wines are already among the best in the world,” commented Viña Seña and Viña Errázuriz President Eduardo Chadwick, adding that “with blind tastings like these, where wine writers and wine specialists choose our Seña, Viñedo Chadwick and Don Maximiano wines from among some of the world's most renowned appellations, we are making a contribution to the reputation of all Chilean wines.”



PRESS COVERAGE JAPAN

in Japan

「ベルリン・テイスティング 東京」 チリワインVSフランス、 イタリアワインその結果は…

チリのピーニャ・エラスリスとピーニャ・セーニャのオーナーであるエデュアルド・チャドウィック氏とヴィノテックが共催の「ベルリン・テイスティング 東京」が6月14日にグランドハイアット東京で開かれ、ソムリエ、酒販店・ワインショップ、ワインのオピニオン・リーダー、ジャーナリスト、そして韓国、香港、台湾、中国などアジアからのゲストを含む73人が参加した(P.70にもコラムあり)。

「ベルリン・テイスティング」とは、1976年の「パリ・テイスティング」のカリフォルニアVSフランスワインのように、チリワインの素晴らしさを世界に知らしめるために、チャドウィック氏が2004年にベルリンで初めて開催した、ボルドーとトスカーナの名酒とチリのブラインド・テイスティング。2005年にブラジル、そして2006年に東京での



エデュアルド・チャドウィック(左)とスティーヴン・スパリュエアの各氏。

第3回目の開催となった。次は10月にカナダのトロントで開催される。

会はチャドウィック氏によるチリワインのセミナー、そして試飲。試飲は、チャドウィック氏と、1976年のパリ・テイスティングの主催・仕掛人のスティーヴン・スパリュエア氏のリードのもと行われ

た。ワインと試飲順は以下のとおり。

- ① シャトー・マルゴー2000
- ② ビニエード・チャドウィック2001
- ③ ティニャネッコ2000
- ④ ドン・マキシミアノ・ファウンダーズ・リザーヴ2003
- ⑤ シャトー・ラトゥール2000
- ⑥ セーニャ2001
- ⑦ サッシカイア2000
- ⑧ ビニエード・チャドウィック2000
- ⑨ シャトー・ラフィット・ロッチルド2000
- ⑩ セーニャ2000

ボルドー5大シャトーのうち3、イタリアのスーパー・タスカン2、チリワイン5の計10種。参加者は素晴らしいワインと評価したワインに、1位-3点、2位-2点、3位-1点という点数を付ける。結果、見事1位に選ばれたのは83点という高得点のシャトー・ラトゥール2000。しかし2位から5位までは何とすべてチリワイン。2位はセーニャ2000で52点。3位はビニエード・チャドウィック2000で50点。4位はセーニャ2001で48点。5位はドン・マキシミアノ・ファウンダーズ・リザーヴ2003で47点。以下、6位シャトー・マルゴー(44点)、7位シャトー・ラフィット・ロッチルド(42点)、8位ティニャネッコ(26点)、9位サッシカイア(21点)、10位ビニエード・チャドウィック2001(19点)だった。

この結果を受け、スパリュエア氏は「ブライ



偉大なワインが一堂に会す。





ド・テイスティングはワイン自身が語るもので、歴史の教科書ではない」と話し、チャドウィック氏は「ワールドクラスのワインと肩を並べることができ、非常にうれしい。今後の私たちの使命は、チリワインのテロワールを世界に伝えていくことだと思う」と語った。〈以上、N.INAGAKI〉

世界のワイン生産は消費に対して過剰 新たなワイン市場はアメリカ、中国やロシア

- OIVが発表した2005年度の統計によれば、
- 世界全体の葡萄栽培面積は前年より13000ha増加し、794万3000ha。スペインが118万haで第1位。フランス89万ha、イタリア84万7000ha、トルコ57万ha、中国48万7000ha。
 - ワイン生産量は前年より減少し、2億7703万hl。イタリアが5055万6000hlで第1位。フランス5050万hl、スペイン3530万hl、アメリカ2350万hl、アルゼンチン1522万2000hl。
 - ワイン消費量は前年より減少し、2億3637万hl。3260万hlでフランスが第1位。

また、イギリスの市場調査会社IWSRが今年5月に開催されたロンドン・インターナショナル・ワイ&スピリッツ・フェアで発表した調査結果によれば、2010年までに世界のワイン市場は現在から6.4%増加する見込みで、アメリカが2010年までに22.4%増加し、フランスに代わってワインの消費市場の第1位になるだろうという。今後5年間の拡大では、アジアと中・東欧が急成長し、アジア全体では27%の増加、その第1位市場は中国で、中・東欧市場の中心はロシアとポーランドと予想されている。日本はアジア第2位の市場だがワイン・ブーム以降、消費は統落してきたものの、好調な景気と共に飲食店市場が回復することで、2010年にはワイン消費は微増の2450万ケース、そのうち輸入は1610万ケースとなるであろうという。〈出典元 IWSRプレスリリース〉

マルゴーの危機

ジロンド県はボルドー地区における高速道路建設計画を発表した。そのうち、マルゴーACを分断するものもあり、オ・メドックの著名クリュを含む、世界でも類を見ない、フランスのいわば文化的遺産のアイコン的存在であるマルゴーのテロワールを脅かすとし、シャトー・マルゴー、シャトー・パルメなどマルゴーACの70の生産者たちは、インターネット上にホームページ(www.margaux-danger.com)を開き、計画反対署名運動を行っている。7月12日現在すでに6432の署名を集めている。

欧州連合、ワイン生産過剰に対して、 40万ヘクタールの葡萄畑減反策発表

欧州連合(EU)のマリアン・フィシャ＝ポエル農業・農村開発担当委員よりワインの生産過剰の是正策についての声明が6月下旬に発表された。要訳すると、

*ヨーロッパは市場がないにもかかわらず、ワインを過剰に生産している。早急に対策を講じなければ、2011年までに生産量全体の15%が生産過剰ということになる。すでに在庫量は1年の生産量に相当している。

*EUにおける危機的蒸留措置は例外的な場合に実施されるものと見なされてきたが、今では残念ながら、市場操作のための定期的手法として、上質ワインと呼ばれるものにも用いられている。年間5億ユーロ(約725億円)もの補助金がワインの蒸留や貯蔵のために支払われている。しかし、これは納税者のお金であり、このような方法は維持できない。

*今後5年間、24億ユーロ(3480億円)を支出し、競争力の低い生産者には葡萄樹を引き抜き、ワイン生産を止めることを奨励する。決断そのものは生産者自身に任せるが、奨励によって、EU全体の葡萄畑面積340万haから、40万ha相当の減反が促進されるだろう。

*EUのワイン生産者は柔軟性のない醸造方法の規定に妨げられて、ニューワールドの精力的な生産者たちと競争できないでいる。

*ワインのラベル表示も同様で、EUのシステムでは難解過ぎて、消費者を混乱させ、生産者自身が望んでいる表示に対してはわずしかし融通がきかない。例えば、地域名表示のないテーブルワインには生産年と品種名の表示を禁じられている、などだ。もっと単純かつ明解なラベル表示のシステムが必要であり、OIV葡萄・ワイン国際機構による、国際的に受け入れられている醸造方法を採用することを検討する必要がある。またニューワールド・スタイルのワインを生産したい者にはそれを認めるべきである。

*EUは年間1400万ユーロ(約20億3000万円)をワインのプロモーションとマーケティングに使用しているに過ぎないが、競争性が高まっている市場において、もっと努力をするべきである。

「生産、輸出入、流通、消費者から政治家まで、ワインに関係するすべての人は、ヨーロッパのワイン業界に活力を与えるためにどうすればよいか、という論議に加わってもらいたい。徹底的な論議の上、委員会は年末または来年早期に法律案を提出する予定だ」と声明を結んでいる。



In Japan

The Tokyo “Berlin Tasting”

Chilean Wine VS French and Italian Wine; the results...

Japan, Tokyo
Vinothèque 8
August, 2006
(Translation)

The Tokyo “Berlin Tasting”, which is under the joint auspices of Mr. Eduardo Chadwick, President of Viña Errazuriz and Señá, and Vinothèque, was held this year on June 14th at the Grand Hyatt Hotel in Tokyo. Seventy three guests participated in the occasion, including sommeliers and wine shop representatives, journalists and opinion leaders, as well as distinguished Asian guests from Hong Kong, Korea, China and Taiwan.

Alike “Paris Tasting” held in 1976 with Californian vs French wines, “Berlin Tasting” was first held by Eduardo Chadwick in 2004, a blind tasting event of fine wines from Tuscany, Bordeaux and Chile, as a way to show the world the excellence of Chilean wines. It was held in Brazil in 2005, and in 2006 the third event was held, followed by a fourth one in October this year in Toronto, Canada.

After a seminar offered by Mr. Chadwick about Chilean wines, the wine tasting took place under the direction of Mr. Chadwick himself and the sponsor and mastermind of the “Paris Tasting”, Mr. Spurrier.

The wines presented are as follows:

1. Châteaux Margaux 2000
2. Viñedo Chadwick 2001
3. Tignanello 2000
4. Don Maximiano Founder’s Reserve 2003
5. Châteaux Latour 2000
6. Señá 2001
7. Sassicaia 2000
8. Viñedo Chadwick 2000
9. Châteaux Lafite 2000
10. Señá 2000

Three out of the best five from Châteaux, two Italian Super Tuscan and five Chilean wines completed the ten wines which participated in the tasting. The participants evaluated their preferences with 3 points the first place, 2 points the second and 1 for the third place.

The results?

Châteaux Latour 2000 finely ranked first place with a top score of 83 points. Nevertheless, Chilean wines surprisingly obtained entirely the next four places; the second place was for Señá 2000, which scored 52 points. Viñedo Chadwick 2000 took the third place scoring 50 points and Señá 2001 the fourth with 48 points. Finally, the fifth place was given for Don Maximiano Founder’s Reserve 2003, scoring 47 points. The following were: 6th Châteaux Margaux 2000 (44 points), 7th Châteaux Lafite (42 points), 8th Tignanello (26 points), 9th Sassicaia (21 points), and 10th Viñedo Chadwick 2001 (19 points).

Regarding the results above, Mr. Spurrier comments: “In blind-tastings, the wine reveals itself; it will never be a history text-book.” And Mr. Chadwick: “I’m very proud that our wines were among the world-class wines. I believe our mission in the future is to bequeath the terroir of Chilean wines to the world.”

(By N. Inagaki)



Japan, Tokyo
Vinothèque 9
September, 2006

ベルリン・テイスティング 東京——チリのテロワールのポテンシャルを検証する

撮影 田中丸豊次

6月に「ベルリン・テイスティング 東京」がチリのビーニャ・エラスリス、ビーニャ・セーニャのオーナーであるエデュアルド・チャドウィック氏の主催で開催され、日本のソムリエ、酒販店関係者、ワインスクール関係者、日本、中国、台湾、韓国のアジアのジャーナリスト73人が参加した。

ベルリン・テイスティングの目的は、チリワインのテロワールと特質が、ボルドーやトスカーナといった世界の伝統的な産地と比べてどのような違いがあるのかを、ブラインド・テイスティングを通して見ることで、これまでベルリン、ブラジルで開催されてきた。

テイスティングに先立ち、チャドウィック氏はセミナーを開き、チリの特質を生む要因について説明した。

チリの気候と土壌

チリの国土は南北に4300キロ、東西に160キロと、世界で最も細長い国。北にアタカマ山脈、南は南極に近く、東にアンデス山脈、西は寒流のファンボルト海流が流れる太平洋に囲まれる。ビーニャ・エラスリス、ビーニャ・セーニャの畑があるアコンカグア・ヴァレーとマイボ・ヴァレーのテロワールに重要な影



スクリーンに映し出されるテロワール。



エデュアルド・チャドウィック氏。

響を与えているのが、アンデス山脈とファンボルト海流から吹く冷たい風だ。

積算温度を比較すると、トスカーナ、アコンカグア・ヴァレー、ボルドーという順で暖かい。ところが、昼夜の気温差は、アコンカグア・ヴァレーは17度、ボルドーとトスカーナは11から12度。「この気温差がワインにどのように影響するのか科学的な実証はないが、色、果実味の凝縮度に影響がある」とチャドウィック氏は考える。

年間平均降雨量は、ボルドーとトスカーナは920と800ミリと多いが、アコンカグア・ヴァレーとマイボ・ヴァレーでは500、250ミリと乾燥している。チリでは6月から8月の冬季に雨が多く降り、夏は乾燥しているため、アンデス山脈の雪解け水でかんがいを行っている。乾燥は葡萄樹をカビ病などの病気から守ってくれる。

「チリでフィロキセラやウドンコ病、灰色カビ病の被害はない。まさに葡萄樹にとって天国といえる条件がそろっている」と言う。

土壌を見ると、ボルドーのメドックは石灰質土壌の上に砂利質。トスカーナは粘土質のローム層ののに対し、アコンカグア・ヴァレーにあるドン・マキシマール地区は20から40

センチの薄い砂のローム層に風化した花こう岩が重なる。セーニャの畑は大きな岩の上に薄い砂のローム層。ビニエード・チャドウィックは5から15パーセントの砂利が含まれた粘土質のローム層からなり、その下はほとんどが堆積物と砂利で構成される。

チリワイン、世界の頂点を目指す

ビーニャ・エラスリスは、ドン・マキシマール・エラスリスが1870年にアコンカグア・ヴァレーの葡萄栽培のポテンシャルを見抜き、設立したワイナリーだ。チャドウィック氏は6代目となる。

ビーニャ・セーニャは、1990年にカリフォルニアのロバート・モンダヴィ氏が、チリのワイン産地を視察したのをきっかけに、チャドウィック、モンダヴィ両家のジョイント・ベンチャーで開始されたが、今日はチャドウィック家が経営している。

ビニエード・チャドウィックの畑はマイボ・ヴァレーのアンデス山脈のふもと、サンティアゴの南東プエンテ・アルトにある。チャドウィッ



上位3位に選ばれたワイン。



チャドウィック氏と右がスティーヴン・スパリュア氏。

ク氏の父、ドン・アルフォンソがかつてポロの競技場として楽しんでた場所をすべて葡萄畑にした、アルマヴィーヴァの畑とも隣接し、だれもが認める最良のテロワールという。

チャドウィック氏は「目標はチリのワインがワールドクラスのワインとして認知されること。そのために、葡萄作りに適した土地選び、適した品種の植樹、醸造技術を発展させ、努力をしてきた。今日、よりテロワールをワインに反映させるためにピーニャ・セーニャはバイオダイナミクスへの転換を図っている」と話す。

1位はラトゥール、2位セーニャ、3位ピニエード・チャドウィックという結果に

セミナー終了後、いよいよブラインド・テイスティングへ。試飲をリードしたのはスティーヴン・スパリュア氏と有坂美美子。スパリュア氏は、1976年のパリ・テイスティングを主催、カリフォルニアワインとフランスワインのブラインド・テイスティングを企画し、カリフォルニアワインに対する世界の認識を変えた人物だ。

スパリュア氏は「個人の嗜好に基づいたテイスティングが真のテイスティング」と話す。参加者は自分がよいと思ったワインに、1位に3点、2位に2点、3位に1点という点数を付け、ジャッジした。



1位はラトゥール、5位までチリワインが上位独占。



有坂美美子。

試飲後、スパリュア氏(S)と有坂(A)がワインについて簡単にコメントした。

試飲順1=シャトー・マルゴ2000=6位44点。

(A) 複雑で、非常に品質の高いものが最初に来てしまったという印象。

試飲順2=ピニエード・チャドウィック2001=10位19点。

(S) 凝縮したブラックカラントの甘みを感じた。スパイス、若い樹齢からのものか。

試飲順3=ティニャネッロ2000=8位26点。

(A) 干し草の香り。タンニンが強クストラクチュアがしっかりしているが、スパイシー・フィニッシュ。

試飲順4=ドン・マキシミアノ・ファウンダーズ・リザーヴ2003=5位47点。

(S) 最も若いワインではないかと思う。リッチで粘性もあり、プラム、スパイスを感じ、タンニンもしっかりとしている。

試飲順5=シャトー・ラトゥール2000=1位83点。

(S) 最もよいと思ったワイン。素晴らしいアロマ、野生のスマイルを感じる。エレガントでバランスがとれていて、素晴らしい余韻がある。まだ若い、これから5年後、オールドワールドの典型的。

試飲順6=セーニャ2001=4位48点。

(A) 完熟した葡萄の豊かさが香りの中に凝



偉大なワイン10種がずらり。



静まり返るテイスティング会場。

縮している。果実の要素がすべて溶け込んでいてバランスがよい。

試飲順7=サッシカイア2000=9位21点。

(S) ほかものより熟成が進んでいるかなと感じた。エレガントで芳しい。

試飲順8=ピニエード・チャドウィック2000=3位50点。

(A) 甘い果実の香りがグラスの中にもこもる。ワインは落ち着いて熟成している。チョコレートのような、オリエンタルな香りで、

試飲順9=シャトー・ラフィット・ロッチルド2000=7位42点。

(S) ボルドーだろう。細かなタンニンがあり、エレガントで控えめな樽の使い方。

試飲順10=セーニャ2000=2位52点。

(A) アーシー。チリという感じ。よくできているが、少しリュスティック(粗野)に感じた。

日本ソムリエ協会会長の小飼一至氏は「5番が突出してよいと感じた。お手本のようなワイン。どこから見ても整っていて、今でも将来でもおいしいワイン。2位が将来性を見て3番。3位はジャムのような香り、あとで飲むとおいしい4番とした」とコメント。また、田崎真也は「ミス・ユニヴァースのコンテストのように、フランスの美女とチリの美女を比較するのは難しい。早熟の女性もいれば、長熟の女性もいるので難しい。4番のようにひとりだけ勝って若いのをよとするか、ほかと照準を合わせるか、迷うところ。全体の印象として、1と5と9、そして3と7が同じご飯を食べているような印象をもった。最終的に4、9、5にポイントを付けた」と。

圧倒的人気を誇ったラトゥールを除けば、チリワインが上位を占める結果となったことに、会場からは拍手が起り、チャドウィック氏の顔にも満面の笑みが広がった。

(N.INAGAKI)



Tokyo “Berlin Tasting” Testing the potential of Chilean Terroir

Japan, Tokyo
Vinothèque
September 9, 2006
(Translation)

Seventy three guests participated in the Tokyo Berlin Tasting held in June under the sponsorship of Mr. Eduardo Chadwick, president of Viña Errázuriz and Viña Señá from Chile. Japanese sommeliers, wine schools and wine stores representatives, as well as journalists representing Asian nation’s including Japan, China, Taiwan and Korea took part in the event.

The aim of The Berlin Tasting, which thus far has been held in Berlin and Brazil, is to portray the features and terroir of Chilean wines in comparison with those of traditional wine-making regions as Bordeaux and Tuscany through blind-tasting.

Previous to the tasting, Mr. Chadwick held a seminar in which he explained the primary factor from which Chile’s features are brought into existence.

Chile’s climate and soil

The Chilean territory stretches over 4.300 kilometers north to south, and only 160 kilometers at its narrowest point east to west, surrounded by the Atacama mountain range in the North, the Andes mountain range in the East and the Pacific Ocean, in which the cold waters of the Humboldt Current flow. What brings an important influence to the terroir of the Aconcagua Valley and the Maipo Valley, in which Señá Vineyard and Errázuriz Vineyard lay, is the cold wind blowing from the Andes mountains and the Humboldt Current.

If a comparison is made between daily average temperatures, the following regions would be ordered from the hottest to the coolest: Tuscany, Aconcagua Valley and Bordeaux. However, the temperature variation between night and day is 17°C in the Aconcagua Valley, and 11° to 12°C in Bordeaux and Tuscany. Mr. Chadwick believes that “though there is no scientific evidence on how this variation in temperature affects the wine, the level of condensation of the taste of the fruits and their color certainly are affected.”

The annual average rainfall in Bordeaux and Tuscany is frequently 920 and 800 millimeters, in comparison to the rainfall average of 500 millimeters in the Aconcagua and Maipo Valley; 250 millimeters drier than the former regions. In Chile, as rain falls abundantly during winter season in the months from June to August, and the weather is dry in summer, irrigation takes place with snow-water from the Andes mountains, while dry seasons keep grapevines safe from fungal infections.

“We haven’t suffered from damage by grape phylloxera, petiole rot nor by gray mold rot in Chile. Surely we have been blessed with such a perfect paradisiacal conditions for viticulture”, he says.

Medoc, in Bordeaux, has got gravel-rich soil over a lime-rich layer, and while Tuscany has got a loam-layered clay-like soil, in the Aconcagua Valley Don Maximiano region, overlapped granite, weathered by a 20 to 40 centimeters thin layer of sand loam lays beneath. Señá vineyard lays upon a huge rock of a thin layered sand loam, while Viñedo Chadwick soils consist of a clay-like loam layer with a 5 to 15% gravel, beneath which lays soil composed of gravel and sediment.

Chilean wine, toward the world’s top

Viña Errázuriz was founded in 1870 by Don Maximiano Errázuriz, as he perceived the true potential of viticulture in Aconcagua Valley. At present, Mr. Chadwick is the sixth generation.

In 1990, Mr. Robert Mondavi from California, went on a tour of inspection on Chilean wine-producing territories. With this as a start, Viña Señá commenced operation under a joint venture between the two families; however, today the vineyard is managed by the Chadwick family.

Viñedo Chadwick is located in Puente Alto, the southeast part of Santiago, at the bottom of the Andes mountain range. The territory, which once was a polo field on which Mr. Chadwick’s father, Don Alfonso enjoyed playing, turned into



a vineyard, adjacent to Alma Viva vineyard, and became the ideal terroir, one which has received wide recognition.

Mr. Chadwick stated: "Our aim is to get a worldwide acknowledgment that Chilean wines are world-class. For that purpose, we've been endeavoring to select a land appropriate for viticulture, select a suitable variety of plant trees, and to develop our winemaking skills. Today, Señá vineyard is being moved into biodynamic estate, in order to enhance the reflection of the terroir to our wines."

The results: 1st place Latour, 2nd Señá and 3rd Viñedo Chadwick

After the seminar concluded, blind tasting came at last. The tasting was moderated by Mr. Spurrier and Mrs. Fumiko Arisaka. Mr. Spurrier is the person who sponsored the 1976 "Paris Tasting", in which he organized a blind tasting of Californian and French wines, and changed the world's recognition toward Californian wines.

"The tasting based on personal taste, is the real tasting indeed", Mr. Spurrier stated. The participants themselves judged the wines, and evaluated with 3 points their first preference, 2 points their second one, and with 1 point their third preference.

When the tasting ended, Mr. Spurrier (S) and Mrs. Arisaka (A) offered a brief comment, in the arranged tasting order:

- 1.- Châteaux Margaux 2000 - 6th place 44 points
(A): "I had an impression of something complex and of very high quality coming up first".
- 2.- Viñedo Chadwick 2001 - 10th place 19 points
(S): "I felt the sweet taste of condensed black currant. It is a spice, something coming from a young aged tree".
- 3.- Tignanello 2000 - 8th 26 points
(A): "Hay-scented. A strong tannin and solid structure, but a spicy finish though".
- 4.- Don Maximiano Founder's Reserve 2003 - 5th 47 points
(S): "It may be the youngest wine. Rich and with viscosity, plum and spice could be sensed, and tannins are strong enough".
- 5.- Châteaux Latour 2000 - 1st place 83 points
(S): "The best wine I think I've tasted. A superb aroma, in which the sense of wild violet comes forward. Elegant and well balanced, with a

marvelous aftertaste. Still young, though, may it be the Old World's representative wine 5 years from now".

- 6.- Señá 2001 - 4th place 48 points
(A): "The richness of fully ripened grapes is condensed within its aroma. The essence of the fruit is entirely melted into it, and it is well balanced".
- 7.- Sassicaia 2000 - 9th place 21 points
(S): "I felt it more advanced in ripeness than others. Elegant and fragrant".
- 8.- Viñedo Chadwick 2000 - 3rd place 50 points
(A): "Its sweet fruity fragrance fills the glass. The wine has matured calmly, with an oriental, chocolate-scented-like aroma".
- 9.- Châteaux Lafite 2000 - 7th place 42 points
(S): "It must be a Bordeaux. Fine tannins: an elegant and moderate use of barrel".
- 10.- Señá 2000 - 2nd place 52 points
(A): "Earthy. feels like Chile. It is well done, but a little rustic though".

The president of the Japan Sommelier Association (J.S.A.), Mr. Kazuyoshi Kogai, comments: "(Personally) I felt it was good that N°5 stood out. A wine worth to be a model. It is complete in any sense; it is a tasty wine now, and always will be. A promising N°3 in second place. Third place for the jam-like aroma N°4, which is tasty when you drink it afterwards." "It is just like a Miss Universe Beauty Contest, in which you have to compare between a Chilean beauty and a French beauty... a difficult situation. While there are prematurely developed women, some others are late-maturing... it is difficult indeed to decide. You may hesitate over which to choose; let N° 4 excel all the others and forgive her youth, or set one's sight just like the others. As a general overview, my impression is like that I'm having the same meal with N° 1, 5, 9, 3 and 7. As a final decision, I scored N° 4, 9 and 5", Shinya Tazaki comments.

If we exclude the overwhelming success of Latour, Chilean wines would have headed the list; the reason why a storm of applause filled the place, and Mr. Chadwick's face beamed with smiles.-

(By N. Inagaki)



WANDS REVIEW

November 2006

The 'Berlin Tasting' in Tokyo

To evaluate, by blind tasting, some first-class wines from Chile, Bordeaux and Tuscany, the 'Berlin Tasting Tokyo' event was held on 14 June in Tokyo. The event was moderated by Fumiko Arisaka of *Vinotheque* magazine, and Steven Spurrier. Eduardo Chadwick, also participated.

72 guests including specialists from Asian countries, China, Korea and Taiwan, tasted 10 bottles.

Each taster gave 3 points to the wine he or she thought was best, 2 points to the second best, and 1 point to third best. Final ranking was decided by the total points of all tasters' point ratings.

The results of the blind tasting gave an overwhelming endorsement to Château Latour and showed the powerful merit of Chadwick's wine, which obtained 4 out of the top 5 rankings in the competition. The rankings for the 10 wines are as follows: 1) Château Latour 2000 (83 points), 2) Señá 2000 (52 points), 3) Viñedo Chadwick 2000 (50 points), 4) Señá 2001 (48 points), 5) Don Maximiano 2003 (47 points), 6) Château Margaux 2000 (44 points), 7) Château Lafite 2000 (42 points), 8) Tignanello 2000 (26 points), 9) Sassicaia 2000 (21 points), 10) Viñedo Chadwick 2001 (19 points). ■



PRESS COVERAGE TAIWAN



品味宣言

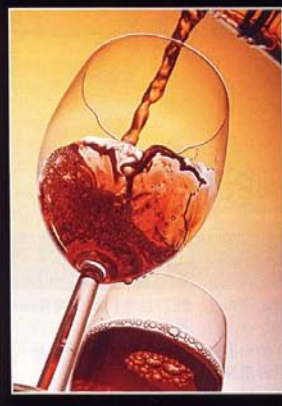
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撰文：陳國威 攝影：陳國威 採訪：設計：張景瑞 攝影：張景瑞 編輯：張景瑞

近百位日本葡萄酒界人士與亞洲媒體，在東京盲目試飲會，自我挑戰品酒功力與味蕾敏銳度。

智利

伊拉蘇酒廠



世界葡萄酒權威英籍法裔的 Steven Spurrier，在一九七六年籌辦的巴黎試飲會 (Paris Tasting)，是史上

智利酒以好喝不貴聞名，不但是許多葡萄酒行家的超值首選，也是新世界葡萄酒的明日之星。不過，當 2,000 元的智利酒，遇到價格貴上 10 倍、市價約 20,000 元的法國 5 大酒莊名酒，還有勝算嗎？不囉唆，辦一場盲目試飲會 (Blind Tasting)，就見分曉！

挑戰五大名酒

傳統 5 大名酒

拉斐堡 2000

風格相當女性化，細緻柔媚又結構緊實，現場與會人士偏好度最高。

瑪歌堡 2000

成熟優雅，有義大利酒的特殊辛香，是我心目中首選。

拉斐堡 2000

法國波爾多風格典型代表，平順柔美，果香突出。

瑪歌堡 2000

以豐富與複雜取勝，餘韻綿密。

天娜露 2000

辛香味最濃烈，很容易辨識出是義大利酒。

在

葡萄酒的世界裡，刻意隱藏酒瓶與酒標的盲目試飲會，是公認最公正的評判方式了。

盲飲 味覺定高下

所謂「盲目試飲」，並非真的蒙著眼睛喝葡萄酒；而是在不顯示酒瓶和酒標的前提下，將試飲的酒款一一

倒入酒杯，在品酒者面前一字排開，再由與會者評分，以去除產地、酒廠、價格：等偏見，直接用味覺定高下。



壹週刊提醒您：「飲酒過量，有礙健康。」

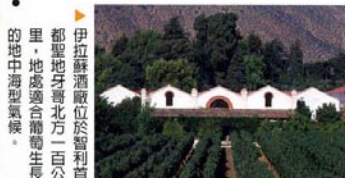


挑戰者

智利伊拉蘇酒廠

這次挑戰 5 大酒莊的智利伊拉蘇 (Errazuriz) 酒廠，成立於 1870 年，由西班牙移民 Don Maximiano Errazuriz 創建。

伊拉蘇是智利的明星酒廠，也是新世界葡萄酒中的「歐洲古典派代表」。曾於 2004 年的柏林試飲會 (Berlin Tasting)，在所有評審都是歐洲人的情況下，以 Viñedo Chadwick 2000 與 Sena 2000 二款頂級酒，一舉擊敗法國 5 大酒莊的 Château Lafite 2000、Château Margaux 2001 和 Château Latour 2000，奪得冠軍而聞名。



伊拉蘇酒廠位於智利首都聖地牙哥北方一百公里，地處適合葡萄生長的地中海型氣候。

現任酒廠主人 Eduardo Chadwick，是第 5 代傳人。



公認最知名的盲目試飲會。由來自美國加州納帕山谷鹿躍 (Stag's Leap) 酒廠的卡貝納 (Cabernet 1973) 一舉擊敗所有市價貴十倍的法國波爾多葡萄酒；此試飲會不但讓加州葡萄酒一舉成名，也改變了全球葡萄酒版圖，堪稱近代影響最深遠的盲目試飲會。

三十年後，Steven Spurrier 再度親自出馬，針對智利酒，主持東京試飲會 (Tokyo Tasting)。由近百位與會者針對自己最欣賞的三支葡萄酒，依序給予三、二、一分，算是智利酒於〇四年在德國柏林試飲會大獲全勝後，「東進」挑戰亞洲人味覺。

看「嘗」體會特色

我有幸成為與會評分者之一，一半是興奮，一半是志忑。興奮的是可以喝到過去只聞其名的五大酒莊名酒，志忑的是覺得自己功力不夠深、對葡萄酒認識不夠精，要是成為與會者中的「老鼠屎」，可就糗大。

在嚴肅如考場的氣氛中，十杯酒在眼前一字排開，掌握看、聞、嘗要訣一一試飲，卻是越喝越輕鬆，心底也越喝越明白。

只要細心體會，十款葡萄酒，真的每一杯都有截然不同的特色與性格；誠實地針對自己的味覺感受，就顏色、香氣與口感三要項，寫下自己的第一感受，就是最真實的品酒筆記，也是決定好惡的排名基礎。

壹週刊提醒您：「飲酒過量，有礙健康。」

壹週刊 2006年7月27日 178



東京 試飲酒款清單

酒款	出處	國外售價(美元) / 約新台幣(元)
Château Margaux 2000	法國五大酒莊	600 / 19,800
Château Latour 2000	法國五大酒莊	600 / 19,800
Château Lafite 2000	法國五大酒莊	500 / 16,500
Tignanello 2000	義大利名酒	150 / 4,950
Sassicaia 2000	義大利名酒	150 / 4,950
Viñedo Chadwick 2000	智利酒	100 / 3,300
Viñedo Chadwick 2001	智利酒	100 / 3,300
Seña 2000	智利酒	75 / 2,475
Seña 2001	智利酒	75 / 2,475
Don Maximiano Founder's Reserve 2003	智利酒	50 / 1,650

在公布試飲酒款品名順序後，我發現，由於受到義大利酒特殊香料味與辛香調的吸引，我的前二名，全給了義大利酒，法國五大酒莊的 Château Margaux 2000 則排第三。

大會最後的統計結果，倒和我大不相同。或許法國五大酒莊還是亞洲人最愛，Château Latour 2000 所得到的票數最高，取得冠軍。不過第二至第五名的，全是物超所值的智利酒，在某種程度上也算挑戰成功吧！

好酒不寂寞

品味壹番



▲結果揭曉，前5名有4支智利酒。市價約新台幣20,000元的Château Latour 2000（左起）居冠。市價約3,300元的Viñedo Chadwick 2000與2,500元的Seña 2000，居二、三名。



▲與會者必須在30分鐘內，完成10個酒款的試飲與評分，人人邊品酒邊做筆記，仿如一場葡萄酒的自我學科測試。

專家領進門

Steven Spurrier

·英國《品醇客》(Decanter) 顧問編輯
·品酒年資40年。



要評判葡萄酒質地，我還是建議初學者掌握看、聞、嘗3步驟，並且注意觀察這款酒是否給你美好的後韻。不過我認為，品酒最重要的要訣，還是在於要有自己的主見，不要因為酒標、產地、價格的影響而形成偏見，這也是盲目試飲的精髓所在。

有坂芙美子

·《Vinotheque》日文版總編輯
·品酒年資25年



品酒時，我首先會重視葡萄酒的口感是否細緻。以紅酒來說，我會特別留意酸度是不是平衡，還有單寧的處理漂不漂亮。此外，好的葡萄酒會提供一定的豐富性與複雜度，不管在香氣或口感上，都有豐富的變化；對初學者來說，這是最容易判斷葡萄酒質地的關鍵。

須家昌

·星坊酒業總經理，1996年取得專業品酒師證照
·品酒年資12年



初學者一口氣面對10個杯子的盲目試飲，很容易味覺麻痺。我的克服方法，是先依序從第1杯試到第10杯；稍事休息後，再反序從第10杯試到第1杯。先從其中挑出自己喜歡的5杯，再從5杯中選出最喜歡的3杯。透過這方法，比較容易找到自己真正喜歡的酒款。

部分圖片提供：Errazuriz Winery

壹週刊提醒您：「飲酒過量，有礙健康。」

壹週刊 2006年7月27日 180



Challenging the Top Five

Taiwan
Next Magazine
July, 2006
(translation)

In the world of wine, Chilean wine is appreciated for its good quality and competitive prices, which not only places it among the first choices of wine drinkers around the world, but also makes it stand out as one of the world's emerging stars. However, what happens when it has to confront the wines of the world's five best wineries, when each of these bottles is sold for approximately 20,000 yuanes in the East, ten times more than a Chilean wine? Let's find out in the BLIND TASTING competition.

BLIND TASTING

In the world of wine, the fairest way to achieve an objective evaluation in a competition is through a blind tasting.

When we say blind tasting, it does not mean that the judges must taste the wine with their eyes closed. During a blind tasting, the wines are served directly into the judges' glasses in a completely anonymous fashion, without revealing the brand, year, price or other information that could distort the judges' opinions, thereby leaving them free to evaluate the wines based on their senses.

In 1976, Steven Spurrier, the man considered to be the highest authority in the world of wine, organized a blind tasting in Paris (now known as the Paris Tasting), which was an event that became famous because the 1973 Stag's Leap Cabernet from California won hands down over French wines costing ten times as much. This competition earned new recognition for California wines and changed the distribution map of the world's finest wines.

Now, thirty years later, the same Steven Spurrier organized another blind tasting in Tokyo (the Tokyo Tasting). But this time the challenger was a Chilean wine. Close to 100 experts had to evaluate three selected wines on a scale of one to three. The Chilean wine had been wildly successful in the Berlin Tasting in 2004, which proved to be a decisive step in winning over the palates of the Eastern world.

LOOK, SMELL, TASTE

Methodology for knowing a wine in depth

The author had the honour of being invited to participate as a judge for the Tokyo Blind Tasting. This invitation provoked many emotions—and much nervousness as well. I felt so many emotions because I was going to evaluate the finest wines from 5 of the world's most famous wineries, but considering my limited experience in this area, I felt the inevitable knot in the pit of my stomach.

I felt even more pressure once I arrived at the competition. We were all faced with a decisive test: 10 identical glasses lined up before each judge, who had to make notes on the colour, aroma, and flavour of each wine. As time went on, however, the task became easier and more fun.

In the end, each wine had its own character and style. By being sincere with one's own palate, nose and vision, it is possible to precisely capture the first information provided by the senses and be able to apply the most authentic scores that will be useful later on as a solid base for the final scoring.

VIÑA ERRAZURIZ

Viña Errázuriz, the Chilean winery that challenged the five most famous wineries in the world in the Tokyo Tasting, was founded in 1870 by Maximiano Errázuriz, the son of Spanish immigrants.

Viña Errázuriz is one of Chile's most famous wineries as the representative of the classic European line in the Latin American world. During the 2004 Berlin Tasting competition held in the German capital, this winery earned applause from the judges—all European—with its Viñedo



Taiwan
Next Magazine
July, 2006

Chadwick 2000 and Señá 2000 wines, taking the first and second place positions, respectively, and beating out such renowned wines as Château Lafite 2000, Château Margaux 2001 and Château Latour 2000 from the five famous French wineries.

Tasters' Comments

Steven Surrier:

Consultant director of Decanter magazine in England; 40 years of experience as a sommelier.

"I recommend that beginning wine tasters follow 3 basic steps: to look, smell, and taste, and then determine whether the wine leaves a sensation on the palate. In my opinion, however, the most important thing is to use one's own criteria and not be influenced by the brand, source, or price. This is the reason for tasting wine blind."

Tomoko Ebisawa

Japanese Sommelier. Director of Vinothèque magazine; 25 years in the field of wine.

"First I concentrate on how the wine tastes, then whether the acidity is balanced and whether the tannins are right, in the case of red wine. Aside from that, whether the wines are good and have complex aromas and textures, and they should always have many variations on fruitiness, which can be the key characteristic for a beginner trying to rate a wine."

Xu Jia Chang

General Manager of the Viña Xing Fang, trained sommelier since 1996; 12 years in the field of wine.

"Any beginner would end up with a numb palate when trying to taste 10 different varieties at a single sitting. My secret is to taste from the first to the last glass and then back again. I choose my 5 favorites and then select the top 3. This method makes it easier for me to find the best wine."



PRESS COVERAGE HONG KONG

Cover Story

Hong Kong
Wine Now
July, 2006

十年磨劍， 挑戰波爾多頂級莊

劉致新

「柏林試酒會東京回合」大比試



在絕大多數人心中，最好的酒就是波爾多，波爾多是衡量好酒的標準。

1976年，一位英國的酒評家史培爾(Steven Spurrier)在巴黎搞了一次試酒會，邀請法國的專家品嚐加州和波爾多紅酒，結果加州酒的評分壓倒了波爾多一級酒莊。這次試酒會的結果令加州酒聲價十倍。

三十年後再度奪魁

法國人深深不忿，三十年後，再舉辦了相同的試酒會，試相同的酒，更在歐美兩地同時舉行。結果？加州酒再次奪魁！

兩年前，智利著名酒莊伊拉蘇里茲(Errazuriz)莊主查韋克(Eduardo Chadwick)為了測試自己出品的實力，再次委托史培爾安排一次試酒會。這次試酒會在柏林舉行，所以稱為柏林試酒會，邀請了36位歐洲酒

評家、買家，矚目比試16款酒：六款智利、六款法國波爾多、四款意大利、都是2000和2001年出品。計為三款智利2001、三款波爾多2001，四款意大利2000、智利和波爾多各三款2000。

這次試酒會的結果是2000 Vinedo Chadwick獨佔鰲頭，2001 Sena緊隨其後，然後是：

2000 Latour	3
2001 Margaux	4
2000 Sena (智利)	4
2000 Margaux	6
2000 Latour	6
2001 Vinedo Chadwick (智利)	6
2001 Don Maximiano (智利)	9
2001 Latour	10
2000 Solaia	10



天時地利資本技術皆具備

這次試酒會引起的震撼沒有巴黎那一次大，也許人們已逐漸接受現實：能釀出好酒的地方，並不局限法國的波爾多。事實上，美國、澳洲都有一些酒的售價直逼、甚至超越波爾多一級酒莊。

智利具備了適合葡萄生長的條件，加上充裕的資本、先進的技術，當然可以釀出質值世界頂級水平的酒。

伊拉蘇里茲酒莊是智利的老牌名莊，早在外國大酒莊進軍智利之前，他們的 Don Maximiano 已被譽為智利最佳紅酒。

1978年，也曾在試酒會上壓倒一級波爾多酒的西班牙名莊 Torres 莊主米格·桃樂斯 (Miguel Torres) 在智利視察之後，譽智利是釀酒天堂，馬上買地種葡萄，由此開展了智利釀酒業的黃金時代。八十年代後期，其他大莊也紛紛進軍智利，包括大名鼎鼎的拉斐莊 (Lafite)、茂同莊 (Mouton)，還有盧瓦爾河的 Lapostolle，以及加州蒙大維 (Robert Mondavi) 等等。蒙大維在智利的合作夥伴，就是伊拉蘇里茲酒莊。

到了九十年代後期，市場上出現了幾款著名的頂級紅酒，有意無意的在角逐智利酒王寶座，其中的角逐者當然包括伊拉蘇里茲酒莊的 Don Maximiano 以及和蒙大維合作的 Sena。

即使有財力、決心、技術，一款好酒的成長也不是一夜而成的，過去幾年，這些酒的水平明顯越來越高。

柏林試酒會挑戰波爾多一級酒莊和意大利超級他斯卡尼的，只有查韋克家族的出品，Sena、Don Maximiano

和極具野心的 Vinedo Chadwick。其實如果辦一次智利酒王挑戰試酒會，肯定十分刺激。這似乎不會是遙不可及的事情，也許由《酒經月刊》主辦。

柏林試酒會的餘波未了。

「柏林試酒會東京回合」再度較量

2006年六月中，史培爾和查韋克在東京舉行了另一次試酒會，稱為「柏林試酒會東京回合」可也！主辦的是日本一家歷史悠久的刊物。邀請了日本、韓國、香港、大陸、台灣的代理、酒評家、記者、侍酒師一起試十款酒。

試酒會於六月十四日下午三時半舉行，地點是東京君凱酒店。日本的家告訴我，這些酒是下午二時開瓶，斟入酒杯內，然後杯上加上卡紙蓋。

單看顏色，十款酒的色澤都極濃，只有第十號酒略為淺一點，但仍然是非常成熟、深厚的紫紅色。

把所有杯蓋拿掉，試酒了。

第一款：顏色深紫紅，香氣呈初步成熟，話梅，不算太複雜，均衡，少許皮革味。給他15/20分吧！

第二款：顏色較新，更多紫色，香氣很收斂，涼氣候香氣，很濃郁內斂的黑莓味。好像不夠複雜，我的評分是14/20。

第三款：香氣很收斂，入口帶少許青澀，而且好像過份抽取，沒有好感。很涼氣候的酒。13/20。

第四款：這款酒香氣熟悉，很像香草綠豆沙，似曾相識，應該是 Don Maximiano。太青澀了。14/20。



Cover Story

第五款：很深厚顏色，香氣成熟迷人，複雜得想投入杯內，豐厚，橡木不過份，雖然很新，但那果味甜美、柔和，均衡而結構十足。19/20。

第六款：開首略為青澀，但應該是暖氣候酒，果味也豐厚，帶少許鹹味，應很有潛質。18+/20。

第七款：香氣濃郁、溫暖，果味甜美成熟，很新，相當不俗，只是好像不夠複雜。17/20。

第八款：成熟，味甜，蜜棗味，很新，香氣未開，也應有潛質。17/20。

第九款：極成熟、濃郁的梅味、烤麵包香，非常濃郁豐厚、澎湃，很實，菸草味卻吸引，還是太豐厚了！17+/20。

第十號：色較淡，但深紅，香氣細膩，入口帶薄荷，很典型的智利味道，不太澎湃，卻很複雜，也很吸引。18/20。

第一回合試過了，明顯是第五和第六款最突出，尤其第五款，特別均衡而具頂級佳釀風範。

第二會合始露鋒芒

不過，還有時間，我重新再試幾款表現不那麼吸引的酒，給它們一個機會。哇，第一和第二款那種收斂、青澀的味道不見了，變得甜美、均衡；再試第六



款、第九款、第十款，這幾款的酒質竟然非常接近，不是味道接近，是層次、均衡、結構的接近。

第三、四款，第七款明顯落後了。

第一、二款的果香和口感，在二、三十分鐘後開放得非常迷人，只是比第五款略為欠一點層次。這就很困難了。第一款後來的評分，升到18+，第二款升到17+。

這次評分，每位評判只要列出首選三款酒，第一名得三分，第二名兩分，第三名一分，所有評判的評分合計，總分最高的就是第一名。我幾經反覆試飲，第一名是第五款，絕無懷疑；但二、三名，甚至四、五、六名卻很費思量，最後因為第一款的風格更典雅一點，我選為第二名，第六款第三名，但第二、九、十款實在很接近，第九款的結構極宏偉，只是橡木味太濃了，不是我喜歡的風格。否則可列為第一、二名。

評判交卷了，馬上計分。主持人史培爾講述他的意見，他也認為第五款是第一名，而第九款的巧克力味很波爾多。

他又說真的很難分辨哪一款是智利酒，哪一款是波爾多，哪一款是意大利。

這次比試証明了，查韋克的幾款酒，實力真的足以和波爾多一級酒莊抗衡了，這是多麼了不起的成就！

結果公布了，首先派酒單，一看我就呆了。第九款這麼澎湃的酒，竟然是Lafite！ ■

順序	酒名	總分/名次	我的評分(最高20分)/名次
1	Margaux 2000	44/6	18+/2
2	Vinedo Chadwick 2001	19/10	17+/4
3	Tignanello 2000	26/8	16/9
4	Don Maximiano 2003	47/5	15/10
5	Latour 2000	83/1	19/1
6	Sena 2000	52/2	18/3
7	Sassicaia 2000	21/9	17/8
8	Vinedo Chadwick 2000	50/3	17/7
9	Lafite 2000	42/7	17+/6
10	Sena 2001	48/4	17+/5

A Duel 10 years on

(Tokyo Tasting, Round 2 after Berlin)

Hong Kong
Wine Now
July, 2006
(translation)



For many consumers, French wine is the symbol of good wine and the parameter for judging other wines.

Ten years ago, Steven Spurrier, the wine world's greatest authority, held a blind tasting in Paris. The jury composed of French experts had to choose among French wines and other from California, USA. The award obtained by the Californian wine, after its triumph over the finest French wines, placed it among the best wines in the world.

Absolute triumph, 30 years later

The French, smarting from their failure, held another tasting 30 years later with the same participants. The tasting was held simultaneously in two sites, one in the Old World and the other in the New World. The result? They lost their crown once again to Californian wines.

Two years ago, at the request of Mr. Eduardo Chadwick, owner of Chile's well-known Viña Errázuriz, Steven held a second blind tasting in

Berlin, Germany, with a jury of 36 European wine experts and buyers. This challenge included Errázuriz products among the 16 competing wines: 6 French, 6 Chilean, and 4 Italian, all from 2000 or 2001. France had three wines from 2000 and three from 2001, as did the Chile, and the four Italian wines were all from the year 2000.

The 2000 Viñedo Chadwick won the award from this tasting, followed by another Chilean wine, 2001 Seña. The remaining wines ranked as follows:

2000 Latour	3
2001 Margaux	4
2000 Seña (Chile)	4
2000 Margaux	6
2000 Latour	6
2001 Viñedo Chadwick (Chile)	6
2001 Don Maximiliano (Chile)	9
2001 Latour	10
2000 Solaia	10

Gifted in every way.

For these reasons, the results of the Tokyo tasting are no great surprise to the wine world, as many have accepted the fact that the best wines do not only come from French wineries. Some US and Australian products are now approaching, and even surpassing, the price of the finest French wines on the world market.

In the case of the Chilean wine industry, which has climatic conditions that are very appropriate for winegrowing, abundant investment, and advanced technology, it is not surprising that the country is producing some of the world's best wines.

Viña Errázuriz is a very well-known Chilean winery. Before the massive introduction of foreign investment, it was already earning fame at the national level with its red Don Maximiano wine.

The golden age of the Chilean wine industry began with the arrival of Miguel Torres, the owner of the famous Spanish winery of the same name, who had won over his French colleagues with his Spanish products. In 1978, he went to Chile to personally observe the Chilean market. He was so impressed by the country, which he called a "paradise for the wine industry," that he immediately invested in land and began growing grapes for his own winery. In the late 1980s, other large wineries such as Lafite, Mouton, and Lapostolle followed suit. Robert Mondavi of California, USA, became a partner of Viña Errázuriz.

By the late 1990s, there were many producers vying for Chile's red wine crown, and of course the strongest contenders included Viña Errázuriz's Don Maximiano and Seña, the product of the winery's alliance with Mondavi.

Good wine requires investment, decisions, technology, and time, and in recent years, the quality of these products increasingly has improved with the experience acquired.

In the Berlin Tasting, the Chilean wines competing with the French and Italian (Tuscan) wines were exclusively the products of the Chadwick family: Seña, Don Maximiano, and the ambitious Viñedo Chadwick. In fact, a tasting of solely Chilean wines would be very competitive. I believe that our magazine could be interested in organizing this event in the not-too-distant future.

But the challenge that began in Berlin did not stop there.

The Tokyo Round, a replica of the Berlin Tasting.

In mid-June of this year, the same Steven Spurrier, along with Chadwick, directed another blind tasting in Tokyo, which could be considered a "Round 2" of the Berlin event. This tasting was organized by a famous Japanese magazine with the participation of business owners, wine writers, journalists, and sommeliers from Japan, Korea, Hong Kong, China, and Taiwan, and 10 renowned world wines.

The tasting took place in a Tokyo hotel on June 14 at 3:30 pm. According to what was revealed by Japanese colleagues, the competing wines were opened at 2:00 pm and served in their respective cardboard-topped glasses.

Observing from a distance, I could see that all of the wines had an intense colour, except for glass number 10, which was less intense than the others, but which was also a deep, mature red.

I removed the cardboard covers and began tasting the wines.



Number 1: deep, dark red colour. Smells of ripe plums. The texture is not very complex and is balanced, with a bit of an herbal aroma. Score: 15/20

Number 2: Shows with new colour, more purple than red, with aromas of a cold climate. With strong ripe plum flavours. The texture is more simple than complex. Score: 14/20.

Number 3: Soft aroma. A bit harsh and a bit excessive in tannins. Doesn't taste very good. Must be a vintage from a very cold climate. Score: 13/20.

Number 4: Tastes like an old acquaintance, creamy as if from pureed mung beans with herbs. Must be Don Maximiano. Excessive tannins. Score: 14/20.

Number 5: Very deep colour, with ripe and very seductive aromas. So complex that you want to dive right in. Delicious new wood flavour, but not exaggerated. Lots of sweet, soft fruit. Very balanced and well-structured. Score: 19/20.

Number 6: A bit harsh at first, but must be from a temperate climate. Plenty of fruit aromas, a bit salty, with a great future. Score: 18/20.

Number 7: Deep, warm aroma of sweet, ripe fruits. Fresh smell, elegant, but a bit simple in terms of texture. Score: 17/20.

Number 8: Ripe, sweet. Flavour of caramelized lavender. Fresh, very discreet aroma. Could have a great future. Score: 17/20.

Number 9: Very ripe plum. Deep, complex, as if it had toast. Very seductive, exciting and real. A bit of tobacco aroma. Too much texture. Score: 17/20.

Number 10: Light, deep red colour. Very fine aroma. Taste includes a bit of mint, typical of Chilean wine. Not one of those surprising wine, but with lots of texture. Very seductive. Score: 18/20.

In the first round, my preferences were clearly for numbers 5 and 6, especially 5, which stood out for its balance and elegance.

Round 2:

Because there was some time left, I went back to retaste the wines that did not impress me the first time and give them another chance. And it was really worth it! Numbers 1 and 2 lost those harsh and discreet flavours and were sweeter, tasted better, and more balanced. And numbers 6, 9, and 10 were very close in their characteristics—not in flavour, but in texture and balance. In comparison,

numbers 3, 4, and 7 fell farther back.

As I said, after 20 or 30 minutes, numbers 1 and 2 improved remarkably in terms of fruit aroma and mouthfeel. Comparing them with my favourite, number 5, all they lacked was texture. This was a problem for me, and I had to increase their scores. Number 1 got 18 points and number 2, 17.

In this tasting, each jury member had to choose just 3 wines. The first would receive 3 points, the second 2, and the third, 1. The points would then be added up for each product and the one with the most points would win. After analyzing the group several times, number 5 remained in first place, followed by number 1, and finally number 6. Number 5 was clearly above all the others, but it was much harder to choose the second and third place wines, because numbers 2, 9, and 10 were very similar in terms of their qualities. If it hadn't been for the excess of oak in 9, which I don't like, I would have placed that second, or even first. Wine number 1 was chosen only because of its more classic, elegant style.

Once the scores were submitted by all of the judges, we began to reach the conclusion. Steven expressed his own opinions. He also chose number 5 in first place, although he found the chocolate flavour in number 9 was very French.

We agreed that it is very difficult to distinguish which wine was Chilean, French, or Italian.

Finally, this tasting confirmed once again that Chadwick's wines are very well positioned to compete with the best wines of France—an amazing achievement.

Once the final results were revealed, we were each presented with a list. I was shocked. Number 9, so moving and seductive, was Lafite!

Results:

ORDER	NAME OF WINE	FINAL SCORE / RANKING	MY SCORES / RANKING
1	Marguax 2000	44 / 6	18+ / 20
2	Viñedo Chadwick 2001	19 / 10	17+ / 4
3	Tignanello 2000	26 / 8	16 / 9
4	Don Maximiano 2003	47 / 5	15 / 10
5	Latour 2000	83 / 1	19 / 1
6	Seña 2000	52 / 2	18 / 3
7	Sassicaia 2000	21 / 9	17 / 8
8	Viñedo Chadwick 2000	50 / 3	17 / 7
9	Lafite 2000	42 / 7	17+ / 6
10	Seña 2001	48 / 4	17+ / 5

Hong Kong
Eat & Travel Weekly
1 December 2006

今週有酒

今 週 有 酒

撰文 / 劉偉民 (ronnylau@asia.com) 美術 / 范偉強

劉偉民

八十年代在全球首本中文飲食雜誌《飲食世界》當編輯，又當過潮流雜誌、音樂雜誌老練，酒色財氣樣樣摸，飲酒寫酒二十年，是工作，也當娛樂。



美貌與智慧

福無重至，禍不單行。法國葡萄酒的地位在「巴黎品酒會」被加州葡萄酒打個落花流水之後，又到智利出手，2004年，一手籌劃「巴黎品酒會」的Steven Spurrier在德國又搞了個「柏林品酒會」，今次除了要法國面對新世界的挑戰，更拉了意大利下海，結果，法國又輸，陪跑的意大利也不好過。

「柏林品酒會」選了十個酒莊2000年和2001年兩年出品合共十六款紅酒，法國代表是Chateau Lafite Rothschild, Chateau Margaux及Chateau Latour；意大利方面則清一色2000年，以Tignanello, Guado al Tasso及被譽為「Super Tuscan」的Sassicaia和Solaia迎戰；至於智利的六款酒，其實全數來自Vina Errazuriz酒莊。她們派出的三位佳釀，分別是Vinedo Chadwick, Sena及Don Maximiano Founder's Reserve。評審團由三十六位來自歐洲各地的酒評家及餐飲業從業員組成，以專業的矇瓶測試方法選美。

勝出的首兩位佳釀均原籍智利，冠軍是2000年的Vinedo Chadwick，亞軍是2001年的Sena，季軍席位才由2000年的Chateau Lafite Rothschild替法國爭回一點面子。首十個排名，Vina Errazuriz的出品佔了五個，唯一上榜的意國美人只有跟2001年Chateau Latour同分、排第十位的Solaia。

衣錦還鄉的Vina Errazuriz，在南美洲的巴西再搞了類似的選美會，酒減至十款，有一半是她們的出品，反而離鄉背井的2001年Chateau Margaux贏得冠軍，將2000年的Vinedo Chadwick和2001年的Sena推低一級。到了今年，Vina Errazuriz再將選美會推至亞洲和北美洲，分別在東京和多倫多舉行。雖然桂冠同樣由法國佳釀摘下，但智利佳釀也亦步亦趨，在東京的一次，前五名佔了四位是Vina Errazuriz旗下產品。

雖然同時派出三款icon wine應戰未算完全公平，但是對手鼎鼎大名粒粒巨星，而且是超表現的好年份2000年和2001年，無論如何也足以反映出智利葡萄酒的潛質。

Vina Errazuriz能夠獲此佳績，當然不是運氣。這家酒莊建於1870年，擁有一百三十六年歷史，傳到現在任莊主Eduardo Chadwick已經是第六代。他在1985年專程去到法國波爾多學藝，將傳統釀酒法注入新世界，後來更遇上美國葡萄酒巨擘Robert Mondavi，兩人一拍即合，合作成立Caliterra和Arboleda，又花了四年時間用完全科學化的方法尋找最佳的土壤，聯手生產既能反映智利風土特性，又可與世界頂級葡萄酒接軌的Sena。

我喝過2002年的Sena之後，實在無話可說，色香味全不在話下，Eduardo Chadwick提倡的「自然動力學」耕種法，不單要停止對於環境的破壞，更要補救已被破壞的種植環境，那個把智利土壤特質呈現及提升的宏願更教我感動。選美勝負只是其次，美貌可以留住，智慧能夠增長才最重要。☞

今週醉

Santa Rita Medalla Real Cabernet Sauvignon

年份：2003

售價：\$ 168

產地：智利Maipo

售賣點：city/super (2603 3409)

跟著別人寫得好喝得熱的敬去喝，執口水尾，叫喝「口水歌」，跟著別人釀得好貴得紅的酒去釀，大概可以叫釀「口水酒」。

在澳洲、阿根廷、智利，釀「口水酒」是主流，她們為了爭取市場，往往會用法國葡萄酒的釀造法兼葡萄品種造酒，再以平價發售。從生意角度看，釀「口水酒」實在無可厚非，但如果忽略了當地的風土特性，卻有侮辱大地之母之嫌。智利的Santa Rita卻發財立品，推出Cabernet Sauvignon, Chardonnay單種葡萄酒之餘也會實驗新酒，混合Cabernet Franc, Cabernet Sauvignon和Carménère三種葡萄而成的Triple C，盡得新舊世界精粹便叫好又叫座。可惜早就斷市。

單一莊園收成的Medalla Real Cabernet Sauvignon儘管不像Triple C創新，但一百巴仙單種Cabernet Sauvignon製作亦見細膩，酒質雄渾有力，有如看到香港先生輪流展示的六塊腹肌，連法國波爾多也未必敢這樣單刀直入，如此肌肉飽滿。



Beauty and Wisdom

By Ronny Lau

Hong Kong
Eat & Travel Weekly
1 December 2006
(Translation)

Californian wines outperformed French wines in “Paris tasting in 1976. In 2004, Steven Spurrier organized a “Berlin Tasting” in Germany, the result was Chilean wines outperformed French and Italian wines.

In Berlin Tasting, 16 wines of vintage 2000 and 2001 from 10 selected wineries were selected: Chateau Lafite Rothschild, Chateau Margaux and Chateau Latour from France; 2000 vintage of Tignanello and Guado al Tasso, “Super Tuscan” Sassicaia and Solaia from Italy; and 6 wines from Errazuriz, Chile, namely Vinedo Chadwick, Sena and Don Maximiano Founder’s Reserve. Wines were blind tasted by 36 Europe’s most highly regarded wine journalists, writers and buyers.

Vinedo Chadwick 2000 ranked the first in the blind tasting, Sena 2001 ranked the second, and Chateau Lafite Rothschild ranked the third.



Similar tasting events were held in Brazil, 10 wines were blind tasted, from which 5 were from Vina Errazuriz. Chateau Margaux ranked the first, followed by Vinedo Chadwick and Sena. This year, “Berlin Tasting” was held in Tokyo and Toronto. Although Errazuriz wines wasn’t ranked the first in these tastings, they were still in top 5.

It seems not fair to feature three flagship wines at the tastings, however, compared to the excellent vintage 2000 and 2001 of well-known French and Italian wines, definitely the results reflected the quality of Chilean wines.

Vina Errazuriz was established in 1870, Eduardo Chadwick is the 6th generation of the family, and is the President of the winery. Eduardo went to Bordeaux to enhance his wine making skill in 1985. Later on, he met Robert Mondvay, Caliterra and Arboleda were produced under the joint venture. Sena was produced 4 years later, which has the special Chilean characteristics, and at the same time, has the characteristics of world-class premium wines.

I tasted Sena 2002, it is excellent in color, smell and taste, it is produced with specific viticultural method, which not only doesn’t cause any damages to the environment, but also enhance the quality of the soil. Ranking isn’t that important, most important of all is capturing the beauty of the wines as well as gaining wisdom through the years.



PRESS COVERAGE CHILE



Repiten en Japón la famosa "Cata de Berlín"

Chile
Lobby.cl
Julio, 2006



El hotel Grand Hyatt de Tokio fue el escenario escogido para reeditar la Cata de Berlín, que el 2004 puso a los vinos chilenos en el centro de la crítica internacional, cuando en una cata a ciegas renombrados periodistas europeos seleccionaron a Viñedo Chadwick 2000 y Señá 2001 en primer y segundo lugar respectivamente, por sobre los más importantes vinos franceses como Château Latour, Château Margaux, Château Lafite e italianos como Sassicaia, y Solaia.

En Tokio, setenta invitados -entre quienes se encontraban los más importantes periodistas de Japón, sommeliers, y representantes de las más

importantes tiendas de vino del país, además de los principales medios especializados de China, Hong Kong, Corea y Taiwán-, degustaron a ciegas Viñedo Chadwick, Señá, Don Maximiano Founder's Reserve junto a Château Margaux, Château Lafite, Château Latour, Sassicaia y Tignanello.

El resultado de esta nueva cata a ciegas puso otra vez de manifiesto la excelencia de los vinos chilenos que, compitiendo contra las mejores y más tradicionales casas europeas, obtuvieron la elección de cuatro de los cinco primeros lugares.

El ranking resultante, según la preferencia de los catadores fue el siguiente:

1°	Château Latour 2000
2°	Señá 2000
3°	Viñedo Chadwick 2000
4°	Señá 2001
5°	Don Maximiano 2003
6°	Château Margaux 2000
7°	Château Lafite 2000
8°	Tignanello 2000
9°	Sassicaia 2000
10°	Viñedo Chadwick 2001



The Famous “Berlin Tasting” is re-enacted in Japan

Chile
Lobby.cl
July, 2006
(Translation)

Tokyo’s Grand Hyatt was the scenario where on June 14th the famous Berlin Tasting was re-enacted. The year 2004 placed Chilean wines at the centre of international critique, when in a blind tasting renowned European journalists selected Viñedo Chadwick 2000 and Señá 2001 in first and second place respectively, over the most outstanding French wines such as Château Latour, Château Margaux, Château Lafite, Sassicaia and Solaia.

This time in Tokyo, seventy guests including the most relevant Japanese journalists, sommeliers and representatives of important wine stores of the country, as well as specialized journalists from China, Hong Kong, Korea and Taiwan, blind-tasted Viñedo Chadwick, Señá, Don Maximiano Founder’s Reserve together with Château Margaux, Château Lafite, Château Latour, Sassicaia and Tignanello.

The outcome of this new blind tasting exposed once again the excellence of Chilean wines that were selected in four of the five first places in competition against the best and most traditional European wines.

The tasters’ ranking was:

- | | |
|-----|----------------------|
| 1. | Château Latour 2000 |
| 2. | Señá 2000 |
| 3. | Viñedo Chadwick 2000 |
| 4. | Señá 2001 |
| 5. | Don Maximiano 2003 |
| 6. | Château Margaux 2000 |
| 7. | Château Lafite 2000 |
| 8. | Tignanello 2000 |
| 9. | Sassicaia 2000 |
| 10. | Viñedo Chadwick 2001 |

Evento



Kazuyoshi Kogai, presidente Asociación de Sommeliers de Japón; Eduardo Chadwick, presidente Viña Errázuriz; Fumiko Arisaka, fundadora revista Vinotherapie de Japón; Steven Spurrier, columnista revista Decanter, Reino Unido, y Shinya Tasaki, sommelier.

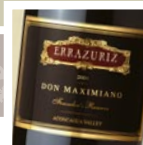
Vinos chilenos triunfan en cata a ciegas en Japón

El pasado 14 de junio, el Grand Hyatt de la ciudad de Tokio fue el escenario escogido para reeditar la ya famosa Cata de Berlín, que el 2004 puso a los vinos chilenos en el centro de la crítica internacional, cuando en una prueba a ciegas renombrados periodistas de Europa seleccionaron a Viñedo Chadwick 2000 y Señá 2001 en primer y segundo lugar respectivamente, por sobre los más importantes vinos franceses como

Château Latour, Château Margaux, Château Lafite e italianos como Sassicaia, y Solaia.

En Tokio, setenta invitados entre quienes se encontraban los más importantes periodistas de Japón, sommeliers, y representantes de las más importantes tiendas de vino del país degustaron a ciegas Viñedo Chadwick, Señá, Don Maximiano Founder's Reserve junto a Château Margaux, Château Lafite, Château

Latour, Sassicaia y Tignanello. Fueron invitados especialmente para la ocasión los principales periodistas especializados de China, Hong Kong, Corea y Taiwán. "El resultado de esta nueva cata a ciegas puso otra vez de manifiesto la excelencia de los vinos chilenos que, compitiendo contra las mejores y más tradicionales casas europeas, obtuvieron la elección de cuatro de los cinco primeros lugares", señalaron ejecutivos de la viña.



Chilean Wines Win Blind Tasting in Japan

Chile
El Mercurio
July, 2006
(Translation)

Tokyo's Grand Hyatt was the scenario where on June 14th the famous Berlin Tasting was re-enacted. The year 2004 placed Chilean wines at the centre of international critique, when in a blind tasting, renowned European journalists selected Viñedo Chadwick 2000 and Seña 2001 in first and second place respectively, over the most outstanding French wines such as Château Latour, Château Margaux, Château Lafite and the Italians Sassicaia, and Solaia.

This time in Tokyo, seventy guests including the most relevant Japanese journalists, sommeliers, and representatives of important wine stores of the country, blind-tasted Viñedo Chadwick, Seña, Don Maximiano Founder's Reserve together with Château Margaux,

Château Lafite, Château Latour, Sassicaia and Tignanello. Special guests for the occasion were main specialized journalists from China, Hong Kong, Korea and Taiwan. "The outcome of this new blind tasting exposed once again the excellence of Chilean wines, which competing again the best and most traditional European wines, were selected in four of the five first places", expressed executives of Viña Errázuriz.



Kazuyoshi Kogai, President of the Japanese Association of Sommeliers; Eduardo Chadwick, President of Viña Errázuriz; Fumiko Arisaka, founder of Japan's *Vinotheque* magazine; Steven Spurrier, columnist of *Decanter* review, United Kingdom and Shinya Tasaki, Sommelier.



Chile
Revista La Cav
Agosto, 2006

Cata de Tokio. El Grand Hyatt de la ciudad de Tokio fue el escenario escogido para reeditar la ya famosa Cata de Berlín. Setenta invitados —entre periodistas, sommeliers y representantes de tiendas de vino— degustaron a ciegas Viñedo Chadwick, Sena, Don Maximiano Founder's Reserve junto a Château Margaux, Château Lafite, Château Latour, Sassicaia y Tignanello. El evento fue moderado por Fumiko Arisaka, fundadora de la revista Vinatheaque, organizadora del evento y por Steven Spurrier, uno de los más prestigiosos periodistas especializados en vino del Reino Unido y columnista de la revista Deconter.

- Los vinos chilenos obtuvieron los primeros lugares en el ranking:
- _1. Château Latour 2000. _2. Sena 2000. _3. Viñedo Chadwick 2000.
 - _4. Sena 2001. _5. Don Maximiano 2003. _6. Château Margaux 2000.
 - _7. Château Lafite 2000. _8. Tignanello 2000. _9. Sassicaia 2000.
 - _10. Viñedo Chadwick 2001.



Kazuyoshi Kogel, Presidente Asociación de Sommeliers de Japón; Eduardo Chadwick, Presidente Viña Errázuriz; Fumiko Arisaka, fundadora Revista Vinatheaque de Japón; Steven Spurrier, columnista revista Deconter del Reino Unido; y ShinyaTasaki, Sommelier, Campeón Mundial en 1995.

La Cav Magazine

Chile
La Cav
August, 2006
(Translation)

TOKYO TASTING. Tokyo's Grand Hyatt was the scenario chosen to re-enact the famous Berlin Tasting. Seventy guests -journalists, sommeliers, and representatives of wine stores-blind-tasted Viñedo Chadwick, Seña, Don Maximiano Founder's Reserve together with Château Margaux, Château Lafite, Château Latour, Sassicaia and Tignanello. The event was moderated by Fumiko Arisaka, founder of Japan's Vinotheque magazine and organizer of this event and Steven Spurrier, one of the most renowned wine journalists in the United Kingdom and Decanter magazine's columnist.

Chilean wines won first places in the ranking:

- | | |
|-----|-----------------------|
| 1. | Château Latour 2000 |
| 2. | Seña 2000 |
| 3. | Viñedo Chadwick 2000 |
| 4. | Seña 2001 |
| 5. | Don Maximiano 2003 |
| 6. | Château Margaux 2000 |
| 7. | Château Lafite 2000 |
| 8. | Tignanello 2000 |
| 9. | Sassicaia 2000 |
| 10. | Viñedo Chadwick 2001. |

