

Bourgogne In A Nutshell

尋訪勃艮第之旅

勃艮第酒釀的身價每年節節上升，品嚐該區美酒時，想起錢包所付出的代價，總要適可而止。不如任性點，索性飛往勃艮第，從多角度沉醉於這個精緻的酒鄉之中。如果你從未到訪過此區，首選目的地，當然是Beaune。

The constant rise in value of Bourgogne wines may restrict your appetite for them. What about simply travelling to Bourgogne to completely indulge in the fine surroundings in this wine region? If you haven't visited it yet, your first stop has to be Beaune.



位於法國東北部的勃艮第，自18世紀開始便以Beaune為主要的葡萄酒貿易重鎮。在歷史中，勃艮第美酒向世界出發的起點，正是這裏；而地理上，她也剛好是勃艮第產區中最重要的Cote d'Or的中心點。時至今日，每年都有不少愛酒之人慕名而來拜訪這個小鎮，一探究竟。當中不少遊人是經特級葡萄酒之路（la Route des Grands Crus），從南至北，由勃艮第首都Dijon，經Santenay及Nuits-St-Georges，最後抵達Beaune。踏上這條人稱「勃艮第香榭麗舍大道」，沿途風光美不勝收，你亦可趁機到訪瞭解不同村莊和葡萄田，親身沉醉於酒區風土之中。

住進別緻酒店

今天的Beaune的城鎮外觀仍然保留著中世紀色彩，但當地也有不少別具本土特色的旅館，就像是次下榻的le Cèdre。酒店是鎮內少數的5星精品酒店，距離市中心亦只有10分鐘路程，地段乃正宗「莊中帶靜」。鑄富歷史感，酒店座落在種植了百年老樹的花園裡，平日在這裡享用早餐或咖啡，也是特別寫意和愜意。酒店內設有40間客房，裝潢滿有特色，同時感覺大器。我被安排入住位於頂層的Junior Suite，擁有特高樓底及寬敞，空間內設置書枱和梳化，家具充滿歐陸田園色彩；每晚臨睡前，我最愛在這裡看本小書，悠然自得，放鬆自己。睡床則是位於閣樓上，沿著樓梯拾級走上這個隱私空間，舒適的大床上一有兩天窗，白天陽光就會從這窗簾地室內，倍顯明窗淨月。

若然興起想品嚐星級精緻菜餚，定不要錯過酒店餐廳的Clos de Cèdre。獲米芝蓮推介，這家餐廳的前身是19世紀一位釀酒師的舊居，在原有舊裝上增添別具氣派的美點綴。廚師利用當地時令食材，炮製出匠心獨運的美饌，配以酒窖中超過400款勃艮第佳釀，令晚餐更添精彩。

01 許多遊客也愛經特級葡萄酒之路，探訪勃艮第。
Many visitors would love to explore Bourgogne via la Route des Grands Crus.

02 星級下榻的精品酒店le Cèdre。
The boutique hotel I am staying in this time, le Cèdre.

03 套房中最討喜的是床上的天窗，讓室充滿愜意陽光。
The best part of the suite is definitely the skylight.

04 獲米芝蓮推介的酒店餐廳Clos de Cèdre。
Michelin starred hotel restaurant, Clos de Cèdre.

05 位於Beaune的餐廳大多都有豐富的葡萄酒選擇，花多眼亂。
Restaurants in Beaune are having a huge variety of wine options.

Beaune has been the major wine trading town of Bourgogne, northeastern France since the 18th century. Historically, it is where the starting point of Bourgogne becoming known around the world is. Geographically, it is the centre of Cote d'Or, the most important region in Bourgogne. It has attracted lots of wine lovers to visit here every year. A lot of visitors take la Route des Grands Crus, travelling from the South to the North - starting from Dijon, the capital of Bourgogne, through Santenay and Nuits-St-Georges, and eventually arriving in Beaune. Taking this so-called Avenue des Champs-Élysées of Bourgogne, you could endlessly enjoy the beautiful sceneries, as well as enjoying yourself in the land of the wine region by visiting different villages and vineyards.

An Exquisite Stayover

Nowadays, the appearance of Beaune still demonstrates the colours of the Middle Ages. Meanwhile, quite a few unique local hotels are present, for instance, le Cèdre I'm living in. This rare 5-star boutique hotel in the town is only 10 minutes away from the town centre. Enjoying your breakfast or coffee in this hotel located in a garden planted with 100-year-old trees feels exceptionally laid-back. The interior design of this 40 rooms hotel is full of unique features. I was accommodated in the Junior Suite on the top floor, which has a very high ceiling, a wide living room with a desk and a couch, and other furniture in very European style. Every night before bed, I really like relaxing myself by reading books. The bed is elevated on the mezzanine. Walking up the stairs to this private area, above the big comfy bed is a skylight, where the sunlight goes through into the room during the daytime, manifesting the cleanliness of the suite.

If you suddenly crave some first-rate fine food, don't miss out on the Michelin starred hotel restaurant Clos de Cèdre. The building of the restaurant was formerly the residence of a winemaker from the 19th century. In addition to the glamorous decorations, the restaurant is embellished with new grandeur. The chef uses local seasonal ingredients to create delicacies with ingenuity and polished skills. Alongside a choice from over 400 Bourgogne wines stored in the restaurant's wine cellar, a brilliant dinner is promised.

品嚐勃艮第鄉土料理

想了解當地餐飲文化的真實面貌，小鎮中心也有不少小酒館，風格輕鬆，隨便挑選一間，便可深入感受勃艮第的樸實家庭風味。勃艮第的鄉土菜式跟法國其他地方的相比，最大特色為多用紅酒入饌，經典之最莫過紅酒燉牛肉和紅酒燉雞。然而，這次到訪讓我發掘了一道叫我欲罷不能的當地名菜：紅酒煮蛋（œufs en meurette）。這道菜於香港不常見，就是在水煮蛋淋上紅酒醬汁，佐以香口的煙肉粒，吃時先用叉戳開蛋黃，金黃蛋液緩緩滲進紫紅色的紅酒醬中，然後以法包沾著吃。我的最高紀錄是用上兩籃半麵包伴著吃一盤紅酒煮蛋，濃厚醬汁味道鹹鮮，略帶微酸，想不到簡單食材也可煮出如此滋味，最後連一滴醬汁也不想浪費。

「酒」入風土名勝

身為世界知名的酒城，Beaune的大多景點主題自然與葡萄酒有關。最重要的當然是伯恩濟貧院主宮醫院（Hôtel-Dieu des Hospices de Beaune），今日我們對這慈善團體的認識，多少也是因為每年11月他們與佳士得合辦的葡萄酒慈善拍賣，「Hospices de Beaune」的出品一般是由多個勃艮第一級葡萄園的收成釀製，質素之高無容置喙（雖然價錢也價值不菲！）。來到位於Beaune的原址，你可從這個建於15世紀時的華美建築中，探究組織的歷史及昔日的運作，此外亦可欣賞其他珍藏瑰寶：由Rogier Van der Weyden創作的多折畫屏《最後的審判》（Jugement dernier），洋溢哥特風格的小教堂，以及從古保存到今日的彩陶和銅器藝術品。



06



Savour Bourgogne

It isn't too difficult to learn more about the authentic local food culture on the streets in the town centre. You may randomly walk into any of the many restaurants with some chill vibes to extensively explore the rustic and homely charm in food. As compared to other French regions, local Bourgogne cuisines are usually made with red wine, for example, the most classic Boeuf Bourguignon and Coq Au Vin. However, this time, I've discovered an irresistible famous local dish - œufs en meurette. Rarely seen in Hong Kong, it is poached eggs in red wine sauce with crispy diced bacon. A particular way to enjoy it is to poke into the eggs with a fork, let the golden yolk slide into the wine red sauce and dip a piece of baguette in. I made a record of consumption of 2.5 baskets of baguette for 1 œufs en meurette! I couldn't imagine putting together the simplest ingredients can form such a delicacy. I didn't even want to waste any bit of the sauce.

Experience The Terroir

Most of the attractions of Beaune, the heart of Bourgogne wine, are related to wine. The most important one is certainly the Hospices de Beaune. Nowadays, we usually recognize this charitable institution by the annual charity wine auction it co-organizes with Christie's in November. The wines produced by Hospices de Beaune are of undoubtedly great qualities for they are made with harvests from a number of first-rate vineyards in Bourgogne (and they are of course very pricey). Visiting the actual site, surrounded by the fascinating building from the 15th century, you can delve into the history of this institution, as well as appreciating such treasures as a polyptych "Le Jugement Dernier" by Rogier Van der Weyden, the Gothic chapel, ceramic and other artworks preserved until now.

06 伯恩濟貧院主宮醫院。
Hôtel-Dieu des Hospices de Beaune.

07-09 Patriarche Pere & Fils的地下酒窖宛如一個迷宮。
The underground cellar of Patriarche Pere & Fils is like a maze.

10 香港最缺的葡萄酒酒吧，Beaune市當然隨處可見。
While wine bars are what we lack in Hong Kong, it's common in Beaune.

11&12 這次行程令我認識了當地名菜紅酒煮蛋（œufs en meurette）。
I got to know œufs en meurette, a local delicacy, during this trip.





參觀醫院原址時未能嚐到佳釀，而感到失望？前在行程只有10分鐘的Patriarche Pere & Fils，定能一解每個愛酒之人的「渴」望；是次行程，我也是在這裏嚐到兩款「Hospices de Beaune」呢。他們是Beaune最大的酒窖，擁有近240年歷史，收藏近300萬瓶葡萄酒，當中最老的年份可追溯到1904年。令人嘖嘖稱奇的地下酒窖佔地兩公頃，全長5公里，一路在當中蜿蜒的窄路走着，仿如置身迷宮。如果安排了私人導賞團，酒窖的職員便會邊走邊向你解釋酒區的歷史、地理和風土資料，即使同行朋友對葡萄酒一竅不通也全然不是問題。導賞的尾聲是他們的私人試酒室，職員會精心挑選數款珍藏佳釀讓你品試，圓滿整個參觀之餘，喜歡的話還可向他們選購。

想再進一步認識勃艮第的葡萄酒，沒甚麼比親身到訪酒莊更好。Beaune市內當然也有不少知名酒莊，例如Joseph Drouhin及Château Chanson，但其規模還算小。離Beaune若10分鐘車程的

Château de Pommard，酒莊依連20公頃的葡萄園。他們亦特意為遊客安排專業的導賞介紹，從泥土結構開始，帶你從葡萄園走到釀酒室和酒窖，逐步體驗造酒的每一個過程，印象定會格外深刻。最後當然不少得品酒的環節，集中品嚐酒莊出品，總結遊人對酒莊的認知。這個始於1726年的酒莊目前已全面轉為有機種植和製作，而他們的Clos Marey-Monge葡萄園中有兩塊田的泥土冠絕勃艮第，代表其中之一的Simone散發強而誘人的香氣，結構亦分明俐落，絕對值得一試。

在Beaune不過短短兩三天，但這個小城的寫意節奏令我懷念至今。勃艮第在我眼中向來都身嬌肉貴（特別是價錢），親身到訪過後，才發現原來這個酒壇上炙手可熱的燙手山芋，原來也有純樸、謙遜、平易近人的一面。✦



13 在這酒窖收藏豐富的酒窖中，我嚐到了其中一款「醫院酒」！
In this sumptuous cellar, I tasted few Hospices de Beaune!

14 Château de Pommard 纏綿的葡萄園。
The vineyard of Château de Pommard.

As a wine lover, are you feeling disappointed that you still cannot get to have a wine? Patriarche Pere & Fils, where should have your thirst quenched, plus where I've tasted 2 wine of Hospices de Beaune in, is only 10 minutes away. Having nearly 240 years of history, it is the largest wine cellars in Beaune, where approximately 3 million bottles of wine are stored, including the oldest vintage of 1904. What's more astonishing are the 5 kilometres of cellars and the 2 hectares under the city - a walk on the meandering and narrow path is like a journey in the maze. If you join a cellar tour, the staff will guide you with information like the history, geography and terroir of Bourgogne, therefore, it's fine even if you and your mates know absolutely nothing about wine. Towards the end of the tour, there's a private wine tasting room, where the staff will select a few bottles for you to try for a perfect finale. You can also purchase some if you want.



參加了酒莊的導賞團，最後一輪當然是試酒！
After the guided tour in the winery, for sure we have to taste some wines!



在Beaune的中心不時會有農場市集，售賣當地的手作產品。
At times there are farmer markets where you can catch some fresh local produce.

which is adjacent to a 20 hectare vineyard. They provide professional guide service to visitors, introducing everything starting from the soil structure. Walking through the vineyard, winemaking room and wine cellars where different stages of winemaking are conducted, you will be impressed to a certain degree. Finally, there has to be a wine tasting session - trying the products of the winery and summarizing the whole tour. This winery opened in 1726 now adopts all-organic methods for planting and winemaking, whilst 2 plots in the Clos Marey-Monge vineyard, including Simone, are containing one of the highest clay densities in Bourgogne. This contributes to the strong and attractive aroma and structured composition.

It was only a 2-3 day stay in Beaune, but the pleasurable lifestyle of this little town already got me so nostalgic. Bourgogne has always been endearingly deluxe, however, especially in terms of the prices. After actually visiting this popular town in the wine industry, I finally figured out it's a humble, modest and friendly side of it. ✦

If you wish to further learn about Bourgogne wine, there's nothing better than visiting a winery. There're many well-known wineries in Beaune, like Joseph Drouhin and Château Chanson, albeit in a quite small scale. It takes a 10 minute drive to get to Château de Pommard,



About Charlotte Travel

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正值日本櫻花季及香港藝術月，**Zuma**請來花藝師鄭義為其六樓酒吧創作《夜櫻》藝術裝置，又推出各款季節限定美食、櫻花甜品及與烈酒品牌Nikka合作的櫻花雞尾酒系列。

Celebrating Japan's Sakura Season and the Hong Kong Art Month, **Zuma Hong Kong** has commissioned floral artisan Kirk Cheng to create a large-scale installation called "Yozakura" for its 6th Floor Lounge, as well as introducing the seasonal A La Carte Menu and Sakura Desserts, and the Nikka Sakura Cocktail Series.

Level 5 & 6, Landmark, 15 Queen's Road, Central // 3657 6388

瑞士蘇黎世最大型派對之一，一年一度的**Baur au Lac Streetparade**將於8月11日在Baur au Lac Park舉行，想在音樂、舞蹈及美酒佳餚的世界享受盛夏派對的，千萬別錯過！

The annual **Baur au Lac Streetparade**, one of the biggest party in Zurich, is going to happen at Baur au Lac Park on August 11th this year. Don't miss the chance to enjoy the summer party with the greatest music, dancing, drinking and dining experiences!

info@baurau lac.ch



一星米芝蓮食府**Takumi by Daisuke Mori**現推出三道菜及四道菜精美午餐餐單，內容包括松葉蟹肉丸番茄法式清湯、日本鯛魚配一番高湯和柚子、烤熊本豬里肌肉伴黑莓醬以及皇牌日本和牛伴金時蘿葡蓉和油封蒜頭。

One Michelin-starred **Takumi by Daisuke Mori** launches three and four-course lunch menus, including choices of snow crab balls in tomato consommé, Japanese snapper with Ichiban Dashi soup and yuzu, roasted Kumamoto pork loin with blackberry sauce and the signature Japanese Wagyu beef with Kintoki carrot puree and garlic confit.

Shop 1, The Oakhill, 16 Wood Road, Wan Chai // 2574 1299

為慶祝凱歌玫瑰香檳誕生200年，**Tate Dining Room & Bar**名廚Vicky Lau特意創作四月限定的四款法式餐前小品「凱歌夫人頌」——豆腐配魚子醬、白肉幼蝦配脆蝦片及茶粉、紅菜頭配臘腸及橄欖沙配紅菓蓉。

In celebration of the 200th anniversary of Veuve Clicquot Rosé, Vicky Lau, star chef of **Tate Dining Room & Bar** presents 4 amuse bouche "Ode to Madame Clicquot" - Tofu with Caviar, Baby White Shrimp with Shrimp Meringue, Beetroot with Chinese Sausage, and Olive Sablé with Red Date Cream, only available in April.

210 Hollywood Rd, Sheung Wan // 2555 2172



Back Bar的新任酒吧經理Laetitia Roudaut創作了混合香港味道的全新雞尾酒單，讓“Don't 'Lai Cha' Me”的奶茶及“Corn Lada”的椰絲菠蘿包味道等，為你帶來本土茶餐廳的經典味道新感受。

Laetitia Roudaut, Bar Manager of **Back Bar** has created a new cocktail menu fully filled with tastes of Hong Kong. The flavours of milk tea in "Don't 'Lai Cha' Me" and coconut pineapple bun in "Corn Lada" will bring you to new discoveries of local Cha chaan tengs' classics.

Ground Floor, 1-7 Ship Street, Wan Chai // 2555 0628

每年早春開始的後30天內，安吉的白茶園就進入了忙碌的採摘季。**阿麗拉安吉**由即日起至5月初，邀請各方佳客在這個明媚的春季，親身體驗白茶採摘的過程。客人可由酒店漫步至附近的白茶園，並由當地的茶農教授客人們白茶採摘的技巧，及享受精心準備的白茶禮盒。

During this spring, guests at **Alila Anji** can experience the tea picking process hands-on. From now till early May, guests will enjoy a walk through the countryside to a nearby tea plantation, where a local farmer will initiate them in the skill of tea plucking, and the process of carefully preparing and packing the tea for consumption.

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