

SOCIETY | INDULGE | PLAY | STYLE

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林奕华
Edward Lam

理查德·米勒的魔法护符
Richard Mille's talisman

时尚与美酒共融
Fashion and wine combine



普罗旺斯桃红

Provençal pink

文案一稿 by Jacky Cheong
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今年，法国五月美食荟迎来了十周年志庆，并以法国东南部的普罗旺斯-阿尔卑斯-蔚蓝海岸大区为主轴。五月至八月间，港澳地区众多酒店及餐厅将重点呈献该地区的美食佳酿。

Celebrating its 10th anniversary this year, Le French GourMay features Provence-Alpes-Côte d'Azur as the official theme region. From May to August, numerous restaurants and hotels in Hong Kong and Macau are showcasing the culinary traditions and wines of Provence-Alpes-Côte d'Azur.

普罗旺斯位处法国东南部，即地中海西北部「拉丁圆拱」海岸线北端，享有典型的地中海气候，夏季温暖而冬季温和。普罗旺斯乃法国气候最干燥的地区之一，故葡萄园受真菌侵扰的几率极低。由于自然环境得天独厚，最近数十年间，普罗旺斯已发展成有机葡萄酒重镇。普罗旺斯拥有逾20,000公顷的葡萄园，种植面积与德国第二大产区普法尔茨相若，且大多位于距离地中海海岸线不足50公里的滨海地区。海水具有调节陆上温度的作用，对欧洲南部尤为重要。地中海地区的风向传统上分为八个方位，全以富含诗情画意的拉丁系词语命名。北风称为「密斯脱拉风」（意指「强大」），是平衡当地高温的关键。

普罗旺斯闻名遐迩的气候环境，自古以来便吸引着人类文明，尤其在古典时代。公元前600年前后，来自伊奥尼亚地区城邦福西亚的古希腊人，建立了殖民地兼港口城市马西利亚（即今天的马赛），旋即把葡萄种植及葡萄酒酿制技术引入该地区。公元前121年前后，古罗马人完全占领了该地区，并将之命名为纳尔波高卢行省，首府为纳尔波马尔提乌斯（即今天的纳博讷）。当时，罗马共和国在第三次布匿战争中，彻底摧毁了日薄西山的海上强权迦太基，并在数十年后迎来了一代枭雄盖乌斯·尤利乌斯·凯撒。

Situated in south-eastern France and indeed at the northern tip of the Latin Arch, Provence enjoys a quintessentially Mediterranean climate characterized by a warm summer and mild winter. Amongst the driest and sunniest in France, this region blissfully faces negligible threat from fungal diseases and has hence become a hotbed of organic viticulture and winemaking in recent decades. The vast majority of Provence's approximately 20,000 hectares of vineyards are located no more than 50 kilometers away from the Mediterranean coast, whereas any excessive sunshine is mitigated by the mistral.

Such favorable climate was a major pull factor to ancient civilizations. Having founded Massilia, modern day Marseille, as a colony and maritime trading post in around 600 BC, the Greeks wasted no time introducing viticulture and winemaking to the region. With Carthaginian peace confirmed and just decades before the birth of Gaius Julius Caesar, in late 2nd century BC the Romans fully occupied the region and established the province of Gallia Narbonensis, modern-day Narbonne, which was named after Narbo Martius.

纳尔波高卢位于阿尔卑斯山脉以北，又称山北高卢、山外高卢或外高卢；与之相对的是阿尔卑斯山脉以南的山南高卢，亦称山内高卢或内高卢。纳尔波高卢乃罗马共和国在阿尔卑斯山脉以北建立的首个行省，更被古罗马人亲昵地称作「我们的行省」——此拉丁语词语最后演变为法语普罗旺斯。军政强人盖乌斯·马略于公元前107年就任执政官后进行军事改革，将多个世纪以来的公民征兵制改为职业募兵制。服役满25年后，罗马军团士兵可选择退役，并获发优厚的退休金和土地。鉴于普罗旺斯宜人且适合耕种的气候，不少退役士兵选择在当地退休。意大利本土是罗马帝国人口最多且经济最繁荣的地区，但为了保护自身利益，元老院甚至多任皇帝均曾打压其他行省的葡萄酒生产。普罗旺斯的退役士兵却坚决不卖账——迦太基、马其顿和帕提亚都被打败了，政客又有什么可怕的？

普罗旺斯葡萄酒在古典时代备受推崇，其良好的名声一直延续至十九世纪中期。根癌蚜肆虐后，欧洲葡萄酒业满目疮痍，一切从零开始。此时，铁路运输终于来到了法国南部地区，意味着葡萄酒能以前所未有的便捷方式，大规模地输往工业化的北部。工人在位于城市的工场里干活，无法从事农业生产，各类农产品（包括葡萄酒）也得靠别人供应。霎时间，普罗旺斯与西邻的朗格多克-鲁西永均乘上了大时代的列车，种植高产量但品质一般的葡萄，为工人阶级生产大量廉价葡萄酒。

The region was perhaps better known as Gallia Transalpina, literally "Gaul thither side of the Alps", so as to differentiate it from Gallia Cisalpina, literally "Gaul hither side of the Alps". It was also known as Provincia Nostra, literally "Our Province", for being Rome's very first province north of the Alps. Subsequent to the Marian reforms in 107 BC, veterans were able after 25 years of service to retire with a generous pension and a plot of land. Many opted to retire there, in view of the Provençal climate and good yields it promised. To protect the interests of Italia, Rome's most populous and prosperous province, the Roman Senate and successive emperors have tried to curb wine production elsewhere, but the veterans apparently stood their ground against politicians as steadfastly as they did against Carthaginians, Macedonians and Parthians.

Provençal wine was highly regarded during classical antiquity and its sterling reputation remained until the late 19th century, when the phylloxera plague broke out. High-yielding varieties were planted as replacement, as railroads made it possible to transport wine in large quantities to the industrialized north to quench the thirst of the urban working classes, who had left behind their previous life of mixed farming in the countryside. For a time, Provence tended to focus on quantity, not quality, similar to its western neighbor Languedoc-Roussillon.



踏入二十一世纪后，普罗旺斯葡萄酒的质量已不可同日而语。普罗旺斯是世界上极少以桃红葡萄酒为大宗的产区，其白酒及红酒同样出色。在荷兰人与英国人的影响下，波尔多在十七、十八世纪率先酿制出色香味均浓厚的佳酿，可谓现代红酒的先驱。然而，在此前数千年间，由于葡萄种植及酿酒技术的局限，葡萄酒的主流可一直是桃红酒、橙酒和灰酒。踏入后工业数码年代后，三者均强势回归：混合红白葡萄或有限度浸渍红葡萄而成的桃红葡萄酒愈见丰满；以陶器浸渍陈年的橙酒突然窜红，其他古法葡萄酒如自然气泡酒和自然葡萄酒亦然；各类灰酒亦在莱茵河两岸寻获第二春。

下列两款普罗旺斯桃红葡萄酒由 Kedington Wines (Far East) Co. Ltd. 提供。

Provence is one of the very few regions in the world whose rosé constitutes a majority in wine production. Prior to the rise of full-bodied and richly colored clarets thanks to the Dutch and British, for millennia the main styles have been vin rosé, vin orange and vin gris, partly due to the limitations of viticulture and winemaking in the pre-industrial and pre-digital eras. All three, however, seem to be making a comeback in the early 21st century: vin rosé shows that it can be as substantial as a red wine in disguise; vin orange is currently trending alongside pétillant naturel and natural wine; and vin gris on both sides of the Rhine and beyond is reaching new heights.

Samples supplied by Kedington Wines (Far East) Co. Ltd.



Le Caprice de Clémentine Côtes-de-Provence Rosé 2017

这款桃红葡萄酒混用神索和歌海娜，两者比例相当，在控制温度的不锈钢桶内进行发酵。酒身呈透光的三文鱼粉红色并带闪烁朱红色反光，香味轻盈而芬芳，散发柚子、红苹果、地中海灌木丛及郁金香。酒体结构由新鲜的酸度、明显的矿物性与丝丝单宁支撑，味道纯净而活跃，绽放西柚、石榴、碎石及天竺葵。酒身属中等重量，酒精度为13%。入口初段爽快、中段富含矿物性、后段清澈。

A blend of Cinsault and Grenache in equal parts, vinified under temperature control in stainless steel tanks. Translucent salmon pink with glimmering vermilion reflex, the dainty and fragrant nose offers pomelo, red apple, garrigue and tulip. Supported by fresh acidity, palpable minerality and traces of tannins, the pure and invigorating palate delivers grapefruit, pomegranate, crushed rock and geranium. Medium-bodied at 13 percent, the crunchy palate carries on to a minerally mid-palate, leading to a clean finish.



Château les Valentines Côtes-de-Provence Rosé 2017

这款有机桃红葡萄酒混用40年老藤所产之神索和歌海娜，在控制温度的不锈钢桶内进行浸渍及发酵。酒身呈透光的珊瑚粉红色并带明亮的茶香月季反光，香味芳香而扑鼻，散发白草莓、蜜桃、睡莲及碎壳。酒体结构由突出的酸度、明确的矿物性与丝丝单宁支撑，味道鲜美而清爽，绽放白醋栗、粉红苹果、普罗旺斯香草及海盐。酒身属中等偏重，酒精度为13%。入口初段清脆、中段略带咸味、后段洁净。☞

An organic blend of Cinsault and Grenache from 40-year-old vines, cold macerated and vinified under temperature control in stainless steel tanks. Transparent coral pink with shimmering tea rose reflex, the floral and uplifting nose presents white strawberry, peach, water lily and crushed shells. Braced by buoyant acidity, clear minerality and traces of tannins, the fruity and refreshing palate supplies whitecurrant, pink apple, herbes de Provence and fleur de sel. Medium-full bodied at 13 percent, the crispy entry persists through a saline mid-palate, leading to a pristine finish. ☞

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