

WINE
On The
Grapevine

WINE



Stephen Wickens of Wickens & Co

Wickens & Co was established in Hong Kong in 2010, selling wine by the case and providing wholesale access to some of the world's finest tipples. In recent months, the wine merchant has established a presence online, selling many rare wines by the bottle. Founder and managing director Stephen Wickens recommends perfect pairings for Christmas dinner.

PÉTRUS 1982 JEROBOAM

HK\$600,000

"This single five-litre bottle is probably the only one left in the world that's up for sale. It would be a wonderful wine for a celebration with friends."

DOMAINE DE LA ROMANÉE-CONTI

LA TÂCHE 2009 HK\$29,500

"I've always thought of Burgundy as the best holiday wine. It goes really well with

turkey or game. For me, it has this richness but softness at the same time that really lends itself to festive foods."

Wickens & Co
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Making Merry

HONG KONG'S PREMIER WINE MERCHANTS TELL JESSICA CHENG ABOUT THE PERFECT TIPPLES TO DELIGHT THE PALATE THIS WINTER

A FLUTE OF CHAMPAGNE, FOLLOWED BY A delicious white and an exceptional red, finished with a glass of port or sherry, can turn any festive dinner into a superlative affair. We spoke to some of Hong Kong's most knowledgeable experts to get their takes on the best wine pairings for the festive season. From Pétrus to Cristal and from Sine Qua Non to Olivier Bernstein, here are some of the most interesting bottles they recommended.

SPARKLING DESIGN ABOVE
Louis Roederer Cristal 2002 limited edition bottle

PHOTOGRAPHY: KING FUNG; HOLDING IMAGE: LINKS CONCEPTS FROM LOUIS ROEDERER



Simon Staples of Berry Bros & Rudd

Established in the United Kingdom in 1698, Berry Bros & Rudd arrived in Hong Kong in 1997 to cater to the Asian

market, and has enjoyed great success in the city, as well as in China, Korea, Japan and Vietnam. We asked Asia sales director Simon Staples for his recommendations for an exquisite holiday dinner.
KRUG GRANDE CUVEÉ HK\$1,270
"It's a Christmas tradition in my family to unwrap presents in the morning and then have a glass of Krug."
OLIVIER BERNSTEIN BONNES-MARES GRAND CRU HK\$1,760
"Unbelievably good white and red wines, but the white Burgundy would be perfect to pair with a smoked-salmon appetiser."
CHÂTEAU PALMER 1996 HK\$1,632
"For the main meal, I would definitely go back to a very

classical Bordeaux from 1996. It would be excellent paired with the usual Christmas foods and trimmings."
BARBADILLO RELIQUIA PALO CORTADO 150-YEAR-OLD SHERRY HK\$4,100
"It's the perfect way to end the meal and definitely another Christmas tradition for my entire family."

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