



Discover the wine world's best kept secrets

MEDIA RELEASE

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World's First Winemaker-led Jura Wines and Fine Cantonese Cuisine Wine Dinner to Début Jura Wines in Hong Kong

HKSAR, China, 12 July, 2008— Hong Kong-based cool-climate boutique wines specialist Cottage Vineyards (International) and Cellier de Genne of Jura will soon make history in the Hong Kong and international culinary world. In a winemaker tour starring Jura winemaker Frédéric Lornet of Cellier de Genne beginning Thursday 7th August, 2008 and ending Wednesday 13th August, 2008, the two parties will launch the Jura brand of Frédéric Lornet through a series of Jura wine events which include Hong Kong's first ever Jura winemaker-led traditional Franche-Comté wine dinner and the world's first ever Jura winemaker-led fine Cantonese cuisine and Jura wines wine dinner pairing the wines with such delicacies such as shark's fin soup, abalone, and "yellow oil crab".

The tour will be both gastronomic and educational as it will showcase a selection of rare wines from France's smallest (about 1,800 hectares) and perhaps most distinctive wine region. Wines featured will include the region's famous Vin Jaune ("Yellow Wine" made from the Savignan grape), Vin de Paille ("Straw wine"), Macvin du Jura (a liqueur wine, made with fresh grape must and old marcs of Jura wines), Trousseau (a highly perfumed aromatic red with gamey and red currant characters), Crémant de Jura Rosé (a sparkling wine made from the traditional Poulsard grape (95%) and a little Pinot Noir (5%)), and Arbois Chardonnay, demonstrating their affinity with traditional hearty Franche-Comté fare and fine Cantonese cuisine.



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To hold these events, Cottage Vineyards (International) will partner with celebrated French chef Cedric Alexandra of Rive Droite Rive Gauche (“RDRG”) to hold Hong Kong’s first winemaker-led Franche-Comté wine dinner and with renowned Hong Kong abalone expert Chef Lam Wing Chun (Student of Master Abalone Chef Yeung Koon Yat) of Fu Tung Cantonese Cuisine to hold the world’ first fine Cantonese cuisine and Jura wines winemaker dinner.

Menu highlights in RDRG’s Franche-Comté wine dinner (HK\$998.00 net per person), scheduled Tuesday 12th August, 2008, include: Sliced Meurteau sausages paired with the Frédéric Lornet Crémant de Jura; RDRG’s version of Poularde aux morilles (a Classic Jura variation of “Coq au Vin Jaune”) paired with the Frédéric Lornet Arbois Vin Jaune 2000, and roasted French farmed pigeon topped with pan fried foie gras with Vin de Paille sauce paired with the Frédéric Lornet Vin de Paille 2003. The RDRG menu aims to familiarize participants with Jura wines in the setting of the traditional cuisine of Jura.

The Cantonese cuisine and Jura Wines Winemaker dinner (HK\$ 1,238.00 net per person) scheduled Thursday 7th August, 2008 at Fu Tung Cantonese Cuisine, 3/F., The Wharney Hotel Hong Kong, aims to bring the wines of Jura closer to local Cantonese palates through traditional Cantonese banquet pairings.

The menu specially designed by Chef Lam Wing Chun boasts the following specialties: Steamed Premium Yellow Oil Crab paired with the Frédéric Lornet Arbois Vin Jaune 2000; Stir Fried Giant Prawns in Tai O Shrimp Paste paired with the Frédéric Lornet Macvin du Jura; and Braised Abalone with Sea Cucumber paired with the Frédéric Lornet Arbois Trousseau des Dames 2006.



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Ms. Ada Leung, Managing Director of Cottage Vineyards (International) said, "Although many of the aromas of the wines of Jura may seem very foreign to those in the west, these aromas are strangely enough very familiar and intimate to the palates of Cantonese people. One exciting example is Vin Jaune. The aromas of Vin Jaune actually greatly resemble those of Chinese Hua Diao wine with Chinese plum, but with a dry palate. Therefore, by exercising "traditional pairings" such as our "Jura Hua Diao" with Yellow Oil Crab we strongly believe the wines will find strong favour here in Hong Kong and in Mainland China. We are happy to be the pioneer to bring about this happy marriage."

Frédéric Lornet, Winemaker of Cellier de Genne echoed Ms. Leung's thoughts, "Cottage Vineyards (International) exhibits an unusual expertise in pairing our wines with Chinese cuisine, making our wines seem particularly at home here in Hong Kong. It is a great discovery to find in Hong Kong our wines as much at home with traditional Jura dishes as Poulard aux morilles (Hen with Vin Jaune and morels) as with great Cantonese banquet cuisine such as Double Boiled Shark's Fin with Shredded Chicken."

Wine and food lovers interested in participating in Cottage Vineyards (International)'s history-making Jura wine events, can purchase tickets for the events by contacting Cottage Vineyards (International) at Tel. 2395 1293 or by email at tastings@cottagevineyards.com.

Cottage Vineyards (International) will also schedule a media preview and tasting of the Jura wines at the end of July 2008.

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About Cottage Vineyards (International)

Cottage Vineyards (International) Limited is a wine merchant established by wine lover, Ada Leung, with the mission of helping wine lovers in Hong Kong and Greater China “discover the wine world’s best kept secrets”. Specialized in the offerings of cool-climate wines produced by boutique wineries focused on creating and producing premium wines with unique characters, the company is the realization of Ms. Leung’s dream after her founding of Hong Kong-listed company, *Finet Holdings Limited (E-finet.com)* (HKEx: 8317), where as the company’s Chief Operating Officer, she helped devise and execute the business, marketing and Public Relations strategy which made the E-finet.com website Hong Kong’s leading financial portal.

About Cellier de Genne and Frédéric Lornet

Cellier de Gene

Cellier de Genne is the winery producing the Frédéric Lornet brand of Jura wines with grapes coming from the Lornet vineyards. **LORNET vineyards** is a vine grower located in Montigny Les Arsures, a small village of Jura in the east part of France. Today, **LORNET**’s vineyard covers over 16 ha across the appellations Arbois and Côtes du Jura and is managed by Mr. Frédéric LORNET, the 3rd generation of the **LORNET** family.

Frédéric is a fine connoisseur of “Terroir” and soils who knows very well each grape variety characters. This helps him to blend these grape varieties to a distinct quality. **LORNET**’s wines are often rewarded in national and in ternational competitions and cited by wine magazines.

History

Their vineyard, has been established for several generations. It was originally cultivated by Mr. Eugène LORNET who also worked as a cooper. His son, Roger, was one of the pioneers to bottle his own wines in Montigny Les Arsures. The vineyard was further expanded by



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acquisitions and plantations. The Domaine was then fully established and completed. The old vines are now giving the best of their potential.

LORNET's grape varieties and Jura wines comprise the following:

- *Chardonnay* : planted on the gray marl soil to make quality wines
- *Savagnin* : specific cépage of Jura; the famous « Yellow Wine » (Vin Jaune) is made from the " *Savagnin* " grape variety
- *Trousseau* : red cépage giving a unique character to the wine
- *Poulsard* : typical cépage of the region. Gives a very special rosé
- *Pinot Noir* : vinified separately to make a powerful wine

About Jura and Vin Jaune

Jura, France's smallest AOC wine-producing region (1,800 hectares), sandwiched between Switzerland and Burgundy is most known for the production of the mysterious "Vin Jaune" wine. Vin Jaune, the best of which can keep for centuries, is a wine with outstanding longevity. After fermentation, the wine is let to age in large oak casks for a minimum period of 6 years and 3 months. A large amount of the wine evaporates because of the cask's permeability. Ullage (topping up) is not allowed, the cask is not entirely full, therefore, and a film of yeast, called the voile, forms on the surface of the wine, protecting it from forming into vinegar, as the wine undergoes a slow oxidation. The wine remaining at the end of the oak aging period is then bottled into 62-cl bottles "the clavelin" because that is what remains of 1 L -35.2 fl oz- after six years. Because the wine-making process is not always successful, and rejection rates can be as high, hence Vin Jaune remains rare with prices high compared to regular red and white wines.



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Fu Tung 'Fine Cantonese Cuisine and Jura Wines' Winemaker Dinner

Thursday 7th July, 2008 (7:30pm Reception; 8:30pm Dinner)

迎賓四小碟：脆皮燒腩仔、椒鹽墨魚柳、麻辣海蜆頭、豉油皇鴨舌

Welcoming assortment of four appetizers: (1) Crispy Roast pork; (2) Fried pepper-salt squid; (3) Spicy jelly fish; (4) Soy sauce Duck tongue

Frédéric Lornet Crémant de Jura Rosé (95% Poulsard/5% Pinot Noir)

原盅雞燉勾翅〈每位 2 兩〉

Double-boiled Shark's Fin Soup with Shredded Chicken

Frédéric Lornet Arbois Chardonnay Les Messagelins 2006

紫霞伴鮮蝦

Fresh Prawns Stir Fried in a Tai O Shrimp Paste Sauce

Frédéric Lornet Macvin du Jura

46 頭日本吉品鮑海參

Braised Superior Grade Japanese abalone and sea cucumber

Frédéric Lornet Arbois Trousseau des Dames 2006

頂級清蒸上等黃油蟹〈每位 1 隻，約 8-9 兩〉

Steamed Superior Grade Yellow Oil Crab

Frédéric Lornet Arbois Vin Jaune 2000 (Savagnin)

生滾黃油蟹粥

Freshly boiled Congee with Yellow Oil Crab

Frédéric Lornet Arbois Vin Jaune 2000 (Savagnin)

杏汁燉官燕，精美糕點

Double-boiled Bird's Nest and Almond Sweet Soup

Fu Tung Assortment of Sweet Delicacies

Frédéric Lornet Vin de Paille 2003 (Savagnin/Poulsard)

每位 / 票 1,238 元正

請預早購票

如欲購票或查詢，

請電：2862 1020 (富東粵菜)

或 2395 1293 (村鄉葡萄園)



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Franche-Comté Winemaker Dinner
Featuring Winemaker Frédéric Lornet of Cellier de Gennes, Jura

Rive Droite Rive Gauche (RDRG)

2/F., Onfem Tower, 29 Wyndham Street, Central, Hong Kong
Tuesday 12th August, 2008 7:30pm Reception; 8:00pm Dinner

Sliced meurteau sausage with green lentil salad flavored with cumin
Frédéric Lornet Crémant de Jura Rosé < 95% Poulsard/5% Pinot Noir >

Pan fried Chilean sea bass with a Savagnin butter flavored with wild mushroom
Glazed turnips and roasted tomato with oregano herbs
Frédéric Lornet Arbois Chardonnay Les Messagelins 2006

Roasted French farmed pigeon topped with pan fried foie gras
Vin de paille sauce with caramelized grape
Frédéric Lornet Arbois Trousseau des Dames 2006 /
Frédéric Lornet Vin de Paille 2003

Stewed guinea fowl breast with morel mushroom in Vin Jaune
Potato gratin and sautéed French bean
Frédéric Lornet Arbois Vin Jaune 2000

Pear stuffed with Jura blue cheese poached in Mac Vin
Frédéric Lornet Macvin du Jura

HK\$998.00 net per person
Tickets to be purchased in advance

For any enquiries, please contact:
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Tel.: 2395 1293 Cottage Vineyards (Int'l)