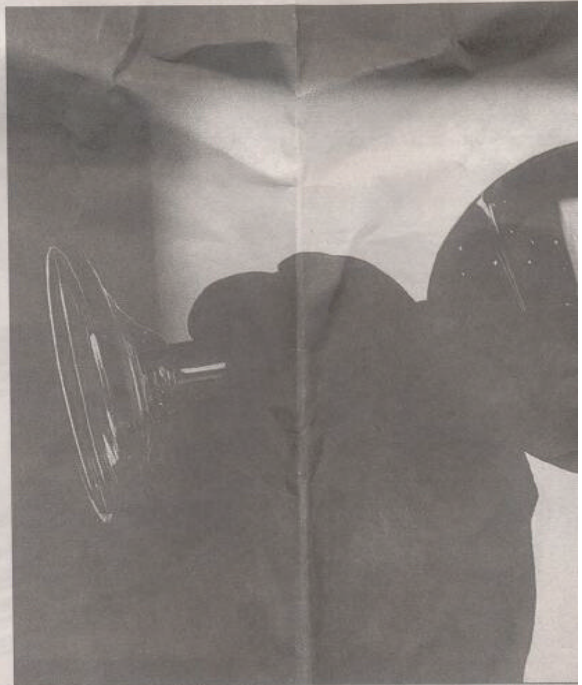


what's in **style**

# Toast to a good match

Various vintners and chefs combined their talents at this year's World Gourmet Summit to produce a commendable pairing of wine and food. **N K YONG** savours some combinations



**F**OR the second year running, Singapore's World Gourmet Summit, now in its sixth consecutive year, featured world class master vintners as well as master chefs from all over the world. The theme appropriately this year was "The Art of Dining".

Since we have to eat to live and since it is a major daily activity which occupies (for some it preoccupies) our attention three times a day (or more) it makes sense to pay attention to what we eat, how we eat, with whom we eat, and what we drink with our food.

The International Wine & Food Society, founded more than 60 years ago in London by a wise Frenchman, Andre Simon, elegantly states in its Charter: "A correct and proper understanding of wine and food is an essential part of personal contentment and health, and that an intelligent approach to the pleasures and problems of the table offers far greater rewards than the mere satisfaction of appetite."

The success of the Vintner's Dinners introduced for the first time at the World Gourmet Summit last year demonstrated the presence of a growing and enthusiastic appreciation of the art of fine dining, that the dining culture has changed enormously within the past 10 years and that wine is now an integral part of dining in Singapore.

The wine producers and vintners invited this year came from old and new world wine regions: Plo Boffa (Plo Cesare, Piemonte, Italy), Christophe Brunet (Miguel Torres, Spain), Karen Cakebread (Cakebread Cellars, Napa Valley), Cyndicy Coudray (De Loach Vineyards, Napa Valley), Malcolm Davies (Champagne Duval-Leroy), Armin Diel (Schlossgut Diel, Nahe, Germany), Margaret Duckhorn (Duckhorn Vineyards, Napa Valley),



Margaret Duckhorn (right) of Duckhorn Vineyards in Napa Valley sharing pointers with diners at Fullerton Hotel

Denis Horgan (Leeuwin Estate, Margaret River, Western Australia), John Kolasa (Chateau Rauzan Segla, Bordeaux), Jackson Triggs (Toronto, Canada).

### Wine Notes

*Plo Cesare with Chef Ettore Bacchio (Grand Hotel Villa Serbelloni, Lake Como, Italy), at Pontini, Grand Copthorne Waterside Hotel*  
◆ Lovely Piodellei Chardonnay 1999 — ripe and well balanced, oak very well handled;  
◆ Outstanding rich Barolo Ornato 1997 — still too young, intense and concentrated; and  
◆ Barbaresco 1988 — lovely

ripeness and balance.

*Miguel Torres with Chef Sergi Arola (La Broche, Madrid, Spain) at Raffles Hotel Grill*

◆ Outstanding was the Grans Muralles 1997, from Torres' new winery in Priorato, the exciting new wine region in Spain — big mouthful of super-ripe fruit, very appealing; and  
◆ Grans Coronas Mas La Plana 1985 — aromatic and spicy, refined, elegant.

*Duckhorn Wine Company with Chef David Laris (Mezzo, London, UK) at Fullerton Hotel*

◆ Delicious Sauvignon Blanc 2000 —

ripe and juicy acidity;  
◆ Paradox, an unusual blend of Zinfandel 60 per cent and Cabernet Sauvignon 40 per cent — so full-bodied very ripe fruit, tannin jammy;  
◆ Howell Mountain Merlot 1997 — super-ripe and wonderful;  
◆ Three Palms Merlot 1997 — less lush as befits this vintage, slightly tighter, very good.

*Chateau Rauzan Segla with Chef Philippe Legendre (George V, Paris) at Four Seasons*