

# 法定產區管制Côtes de Bordeaux： 全新波爾多酒標帶來易配佳餚的美酒

## AOC Côtes de Bordeaux: New Bordeaux Appellation Brings Delicious, Food-Friendly Wines



Premières Côtes de Blaye  
**BLAYE**  
CÔTES DE BORDEAUX

Côtes de Castillon  
**CASTILLON**  
CÔTES DE BORDEAUX

Premières Côtes de Bordeaux  
**CADILLAC**  
CÔTES DE BORDEAUX

Côtes de Francs  
**FRANCS**  
CÔTES DE BORDEAUX

作為世界上最大及最知名葡萄酒產區，「波爾多」這個名字早已燃點了愛酒者對優秀葡萄酒的想像和期望。眾所周知，大部份歐洲最好的葡萄園均位於「côtes」（法文中「陡斜山坡」的意思），山坡斜度讓下大雨時水份可迅速流走，避免泥土吸收過多水份而破壞葡萄生長。時至今日，在波爾多出現了一個新名詞，融合了這些卓越葡萄酒的特性，並讓消費者能迅速辨別：AOC（法定產區管制）Côtes de Bordeaux – 它將布拉伊（Blaye）、卡迪亞克（Cadillac）、卡斯提雅丘（Castillon）、弗朗丘（Francs）四個地區連繫成一個總稱。

就這些農村而言，某些陡斜山坡成為了波爾多歷史最悠久的產酒區，那裡的葡萄樹大多是由羅馬人種植的。合成Côtes de Bordeaux的四個地區均有其共通點，如位於山坡上俯瞰河流、帶有礫石和黏土石灰土壤、以梅洛釀製紅酒、用長相思釀製白酒，以及屬於小規模運作的酒莊。在Côtes de Bordeaux的地區內擁有多個葡萄園的釀酒商，可獲准利用他們不同莊園的葡萄酒來調酒，並在葡萄酒瓶身貼上Côtes de Bordeaux標籤。由2009年開始，所有在區內釀造的葡萄酒酒皆會以新酒標發售。

相信消費者也會為這個消息感到興奮，以後每當見到Côtes de Bordeaux的標示，就知道手上的酒是高質素而價格合理的。來自「Côtes」的酒比較輕身、容易入口，以及很容易搭配食物。Côtes de Bordeaux創立了一個名為「Top of the tops」（頂級中的頂級）的計劃，將來自全球不同的廚師聚首一堂交流飲食心得，藉以推動Côtes de Bordeaux美酒配佳餚，如

As the largest and most recognized fine-wine producing region in the world, "Bordeaux" has long fired our imaginations with the anticipation of great wines. It is also well known that the best vineyards in much of Europe are situated on the "côtes"—the French word for slopes—by draining away water quickly to provide just enough water for grapes to grow. Now, a new appellation exists in Bordeaux that combines these distinguished traits for consumers to identify them quickly: the AOC (Appellation d'Origine Contrôlée) Côtes de Bordeaux, which brings together four regions, Blaye, Cadillac, Castillon and Francs under one shared umbrella name.

These rural, hilly côtes are some of the oldest wine regions in Bordeaux, with vines planted there mostly by the Romans. The four regions under the new Côtes de Bordeaux appellation share a number of features: location on hillsides looking down over the rivers, gravel and clay-limestone soils, the Merlot grape as the principle variety in the blend for red wines, Sauvignon Blanc as the grape for white wines, and smaller properties rather than big estates. Wine growers who own vineyards in several Côtes de Bordeaux sub-appellations are allowed to blend their wines from different Côtes de Bordeaux vineyards and to label the product with the Côtes de Bordeaux appellation. Starting from the 2009 vintage—a great year for Bordeaux—all Côtes wines will be marketed with their new appellation.

For buyers, expect a consistent high quality and reasonable prices when you see a bottle of wine labelled with the Côtes de Bordeaux appellation. Wines from the côtes are mostly light and juicy reds that are extremely food-friendly. The Côtes de Bordeaux Union values great food with great wine, creating a project ("Top of the tops") that brings together international chefs such as Justin Quek, owner of Shanghaiese restaurant Le Platane in Singapore, to promote Côtes de Bordeaux

新加坡著名上海菜廳Le Platane的東主郭文秀 (Justin Quek)亦是其中一份子。Côtes葡萄酒完美的結構令它配搭中菜時更顯出色。倫敦Le Club Gascon的大廚Pascal Aussignac極力推薦以薄餅捲著片皮鴨、長蔥及海鮮醬來吃，再配上côtes葡萄酒便是最好的配搭。

Côtes de Bordeaux相當於波爾多六分之一的出產。區內有1,500名釀酒師及分布在12,653英畝的93家公社來計算，佔波爾多一大片土地面積。四個地區中的釀酒師可以只用Côtes de Bordeaux作為酒標，又或加入各地區的名稱為首字。牽頭創立新稱謂的Côtes de Bordeaux董事Audrey Bourolleau認為這個方法能為Côtes de Bordeaux的四個地區保留其獨特的身份。相比起以往多項不同的酒標組合，統一後的新稱謂變得更易被消費者辨識，愛酒人士只需憑「Côtes」及「Bordeaux」就可以選出Côtes出產的葡萄酒。

Côtes de Bordeaux不只代表高質素、果味濃郁的葡萄酒，每位釀酒師如藝術般的獨有調酒技巧，亦成為區內葡萄酒的標記。愛酒人士享用Côtes de Bordeaux葡萄酒時會發現不同酒莊的出品，在調酒方法上的不同(混合梅鹿、赤霞珠和品霞珠)，以及風土特質上的微妙變化。無論在餐桌上享用或視作醒胃酒，Côtes de Bordeaux同樣可以為飲用者帶來滿足。

wines and gastronomy. The great structure of côtes wines makes wonderful pairing with Chinese cuisine. Pascal Aussignac, the gourmet chef of Le Club Gascon in London, highly recommends crispy duck "hoi sin" sauce and pancake with spring onions as an exemplary match with côtes wines.

The Côtes de Bordeaux appellation represents 1/6th of all Bordeaux production. This translates into 1,500 winegrowers and a total surface of 12,653 acres spread over 93 communes, a significant chunk of Bordeaux. Each grower in one of these four regions may use the appellation name on its own or with the prefix of his sub-appellation. According to Audrey Bourolleau, who spearheaded the project to establish a new appellation as Director of the Côtes de Bordeaux Appellation Board, doing so preserves the specific identity of each of the four terroirs, especially for the French market. The 'town name' wines can be better identified now than the former denominations drowned in different semantics. For wine lovers all over the world, "Côtes" and "Bordeaux" are important words that immediately invokes the intrinsic identity of Côtes wines.

Although Côtes de Bordeaux represent good quality, everyday drinking wines with fruity styles, each producer will of course also have their own style of winemaking as well as a personal art of blending that is the hallmark of Bordeaux wines. Wine lovers exploring the sub-appellations under Côtes de Bordeaux will find complementary styles that differs in blends (consisting of merlot, cabernet-sauvignon, cabernet franc) and slight differences in the terroirs they come from. Enjoy Côtes de Bordeaux wines on the dining table or as an aperitif for a classy, tasty pleasure.

**CÔTES DE BORDEAUX**

想知道更多關於Côtes de Bordeaux的資料，請電郵至[contact@bordeaux-cotes.com](mailto:contact@bordeaux-cotes.com)  
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