

品尝会

FICHE D'AIDE DE PRESENTATION DES VINS DU SHOWROOM

En anglais et chinois doublé pinyin

WWW.CAVENAPOLEON.COM

Réalisation : Frederick Fauquet / Ji Fang

INTRODUCTION

大家晚上好。欢迎来到我们这里来共同品尝法国葡萄酒。

Huān yíng lái dào wǒ men zhè lǐ lái gòng tóng pǐn cháng fǎ guó pú táo jiǔ 。

我先介绍一下儿，我叫王乐涵。这是我的朋友：文森和夏文颂。我们都是留学生，都是法国人。

我们举行这次品尝会是因为我们的毕业论文是关于法

Wǒ men jǔ xíng zhè cì pǐn cháng huì shì yīn wéi, wǒ men de bì yè lùn wén shì guān yú fǎ
国窖藏、拿破仑酒。

Guó jiào cáng nà pò lún jiǔ

在这里我向大家先介绍一下儿法国葡萄酒：

zài zhè lǐ wǒ xiàng dà jiā xiān jiè shào yī xià ér fǎ guó pú táo jiǔ

你们看，这是红葡萄酒，这是白葡萄酒，这是玫瑰 méi guī 红葡萄酒，这是香槟。

最后，我们希望你们能喜欢这些葡萄酒并且喝的愉快。

Zuì hòu wǒ men xī wàng nǐ men néng xǐ huān zhè xiē pú táo jiǔ bìng qiě hē de yú kuài

葡萄酒简介

pú táo jiǔ jiǎn jiè

1) 我们现在喝的白葡萄酒叫萨沙丽辛那：白鸡尾酒 2004

wǒ men xiàn zài hē de bái pú táo jiǔ jiào

Sà shā lì xīn nǎ, bái jī wěi jiǔ

最佳饮用温度：Serve at : 12 摄氏度

zuì jiā yǐn yòng wēn dù : 12 shè shì dù

味道 Taste : 桃子 peach , 葡萄 grapefruit , 香蕉 banana 和 芒果 and mango
wèidào táo zi pútáo xiāngjiāo hé mángguǒ

当你吃海鲜的时候和这种酒最合适

dāng nǐ chī hǎi xiān de shí hòu hé zhè zhòng jiǔ zui hé shì

You can drink it with : seafood

A) HOW TO OPEN A BOTTLE OF WINE

A) 开启这种酒有两种方式

Kāi qǐ zhè zhòng jiǔ yǒu liǎng zhòng fāng shì

我们先开一瓶白葡萄酒

women xianzai kai yi ping bai putao jiu

we will first open a bottle of white wine :

我们用左手拿着瓶子的上部, 然后拿起开瓶器插在瓶口的中央.

Wǒ men yòng zuǒ shǒu ná zhù píng zi de shàng bù rán hòu ná qǐ kāi píng qì chā zài píng kǒu de zhōng yāng

Put the bottle on your left leg and turn it. Pull it.

把酒瓶放在左腿上

bǎ jiǔ píng fàng zài zuǒ tuǐ shàng

转动两下开瓶器OPENER

zhuǎn dòng liǎng xià kāi píng qì

Then when you feel the cork coming, pull it quietly BALANCE, without making noise.

最后拔出酒塞。这样我们就能轻轻的拔出酒塞而不会有很大的声音

zuì hòu bá chū jiǔ sāi zhè yàng wǒ men jiù néng qīng qīng de bá chū jiǔ sāi ér bù huì yǒu hěn

dà de shēng yīn

B) 怎么喝葡萄酒
Zěn me he pú táo jiǔ
B) How to drink Wine

颜色 yán sè

COLOR

把瓶子迎着阳光，来看酒的颜色
bǎ píng zi yíng zhù yáng guāng lái kàn jiǔ de yán sè
Put the glass in the light, and look the color :

看它的反射光是his replet, 哪种颜色的：红，粉红色，深色red, pink, dark...
kàn tā de fǎn shè guāng shì nǎ zhǒng yán sè de hóng fěn hóng sè shēn sè

你也可以这样转动杯子看杯壁上沾着的水珠
nǐ yě kě yǐ zhè yàng zhuǎn dòng bēi zi kàn bēi bì shàng zhān zhù de shuǐ zhū
You can also turn the glass and look at the tears :

如果水珠很大并且沾在杯壁上不容易滑落，那么这种酒的酒精含量很高。
Rú guǒ shuǐ zhū hěn dà bìng qiè zhān zài bēi bì shàng bù róng yì huá luò nǎ me zhè
zhǒng jiǔ de jiǔ jīng hán liàng hěn gāo
if the tears are big and stay on the glass, there is a lot of alcohol.

香味
xiāng wèi

PERFUME

把杯子放在桌子上然后稍微转动杯子以便于香味充分发挥出来
bǎ bēi zi fàng zài zhuō zi shàng rán hòu shāo wéi zhuǎn dòng bēi zi yǐ biàn yú xiāng wèi
chōng fèn fā huī chū lái
Put the glass on the table and turn it so the perfumes can be delivered

然后把杯子放在你的鼻子下面来闻不同的味道
rán hòu bǎ bēi zi fàng zài nǐ de bí zi xià miàn lái wén bù tóng de wèi dào
Then put the glass under your nose and smell the different perfumes.

口味kǒu wèi

TASTE

你喝一小口酒含在嘴里

nǐ hē yī xiǎo kǒu jiǔ hán zài zuǐ lǐ

Take a small sip of wine into your mouth and keep it.

然后像这样(show it)转动你嘴里的酒，或者像这样(showit)，

rán hòu xiàng zhè yàng SHOW IT zhuǎn dòng nǐ zuǐ lǐ de jiǔ huò zhě xiàng zhè yàng SHOW IT

然后你就品尝出酒的味道了。

Rán hòu nǐ jiù pǐn cháng chū jiǔ de wèi dào le

To really feel the taste you can turn it in your mouth.

You can also do like this.

Then swallow it.

然后咽下这口酒

rán hòu yàn xià zhè kǒu jiǔ

你可以数这种酒的味道在你的口中

nǐ kě yǐ shù zhè zhòng jiǔ de wèi dào zài nǐ de kǒu zhōng

You can count the seconds the taste remains :

if you can feel it ten seconds, the taste is strong.. 能保持几秒钟

néng bǎo chí jǐ miǎo zhōng

如果能保持十秒钟，那么这种酒口味很浓

rú guǒ néng bǎo chí shí miǎo zhōng nǎ me zhè zhòng jiǔ kǒu wèi hěn nóng

如果只能保持几秒钟，那么这种酒的口味就很淡

rú guǒ zhī néng bǎo chí jǐ miǎo zhōng , nǎ mo zhè zhòng jiǔ de kǒu wèi jiù hěn dàn

Just a few seconds the taste is light

2) 夏你多内白葡萄

xià nǐ duō nèi bái pú táo

2) Chardonnay

最佳饮用温度： Serve at : 7 摄氏度

zuì jiā yǐn yòng wēn dù : 7 shè shì dù

味道Taste: 金黄色的Rich golden color, great floral perfume花的香味, 持久留香long on the finish,

wèi dào : jīn huáng sède huā de xiāng wèi chí jiǔ liú xiāng

当你吃鱼的时候和这种酒最合适

dāng nǐ chī yú de shí hòu hé zhè zhòng jiǔ zuì hé shì

You can drink it with : fish

3) 住朗松

zhù lǎng sōng

3) Jurancon

来自于法国西南部

lái zì yú fǎ guó xī nán bù

From south western france

最佳饮用温度： Serve at : 9 摄氏度

zuì jiā yǐn yòng wēn dù : 9 shè shì dù

味道Taste : 水果的香味

wèi dào : shuǐ guǒ de xiāng wèi

当你吃鸡肉或者猪肉的时候喝这种酒最合适

dāng nǐ chī jī ròu huò zhě zhū ròu de shí hòu hē zhè zhòng jiǔ zuì hé shì

You can drink it with : CHICKEN PORK

4) *Rosé*

4) *玫瑰红葡萄酒*

méi guī hóng pú táo jiǔ

在夏天很热的时候，我们都很喜欢喝这种葡萄酒

zài xià tiān hěn rè de shí hòu wǒ men dōu hěn xǐ huān hē zhè zhòng pú táo jiǔ

最佳饮用温度：Serve at : 8 摄氏度

zuì jiā yǐn yòng wēn dù : 8 shè shì dù

味道Taste : 味道很清香it s really fresh with a lot of aromas

wèi dào : wèi dào hěn qīng xiāng

当你吃烤肉的时候喝这种酒最合适

dāng nǐ chī kǎo ròu de shí hòu hē zhè zhòng jiǔ zuì hé shì

You can drink it with : barbecue

5) Red wine

5) 红葡萄酒

最有名的红葡萄酒是来自于波尔多和勃良的

zuì yǒu míng de hóng pú táo jiǔ shì lái zì yú bō ěr duō hé bó liáng de
(most famous from Bordeaux, Bourgogne,)

这种酒的红颜色来自于红葡萄。

Zhè zhòng jiǔ de hóng yán sè lái zì yú hóng pú táo
the color comes from red grapes.

这些不同的品种是根据地域，品种，气候来区别的。

Zhè xiē bù tóng de pǐn zhòng shì gēn jù dì yù pǐn zhòng qì hòu lái qū bié de
Different kind in accordance to the terroir, cepage and climat.

6) 萨沙丽辛那：红鸡尾酒 2004

sàshā lìxīnnǎ :hóng jī wěi jiǔ

来自于法国南部

lái zì yú fǎ guó nán bù
from the south of France

最佳饮用温度：Serve at : 16 摄氏度

Zuì jiā yǐn yòng wēn dù : 16 shè shì dù

味道 Taste : 巧克力, 黑莓, 有一点儿木头的清香味儿
wèi dào :qiǎo kè lì hēi méi yǒu yī diǎn ér mù tóu de qīng xiāng wèi ér
Taste chocolate blackberry A little bit wooded

当你吃鸡肉的时候喝这种酒最合适
dāng nǐ chī jī ròu de shí hòu hē zhè zhòng jiǔ zuì hé shì
You can drink it with : chicken

7) Big red 大红麦色龙 2005

dahóng mài sè lóng

最佳饮用温度: Serve at : 16 摄氏度
zuì jiā yǐn yòng wēn dù :16 shè shì dù

味道 Taste : 有一点儿辣 a little bit spicy 持久留香 A long finish
wèi dào : yǒu yī diǎn ér là chí jiǔ liú xiāng

当你吃肉的时候喝这种酒最合适
dāng nǐ chī ròu de shí hòu hē zhè zhòng jiǔ zuì hé shì
You can drink it with : cooked meats

8) 香槟 xiāng bīn

8) Champagne

这种泡沫葡萄酒来自于法国中部
zhè zhòng pào mò pú táo jiǔ lái yú fǎ guó zhōng bù
Effervescent wine from the centre of france,

9) 我们先开一瓶香槟

wǒ men xiān kāi yī píng xiāng bīn

We will now open a bottle of champagne :

我们用左手拿着瓶子的上部
wǒ men yòng zuǒ shǒu ná zhù píng zi de shàng bù
Take the bottle with the left hand.

把上边这层保护纸撕掉
bǎ shàng biān zhè céng bǎo hù zhǐ sī diào
Put out the protection and

把你的拇指放在瓶塞的上端
bǎ nǐ de mǔ zhǐ fàng zài píng sāi de shàng duān
always put your finger on the cork (as a security).

小心
Be carefull,

然后用你的右手转动瓶塞轻轻的拔
rán hòu yòng nǐ de yòu shǒu zhuǎn dòng píng sāi qīng qīng de bá
Then with your right hand turn and pull quietly the cork.

等你觉得瓶塞要出来了，要稍微用力，。
Děng nǐ jué de píng sāi yào chū lái le, yào shāo wéi yòng lì ;
把酒瓶稍微倾斜，
bǎ jiǔ píng shāo wéi qīng xié
然后再拔出瓶塞
rán hòu zài bá chū píng sāi

When you feel it going, KEEP IT, incline the bottle, and pull out the cork.

10) Champagne Lallier 来列香槟.

lái liè xiāng bīn

来自于法国香槟
lái zì yú Fǎ guó xiāng bīn
comes from Champagne region

最佳饮用温度： Serve at : 10 摄氏度
zuì jiā yǐn yòng wēn dù : 10 Shè shì dù

味道 Taste : 多种香味
wèi dào : duō zhòng xiāng wèi

任何地点，任何时间都可以喝这种酒
rèn hé dì diǎn rèn hé shí jiān dōu kě yǐ hē zhè zhòng jiǔ
you can drink it at anytime and anywhere

当你吃鱼的时候喝这种酒最合适 You can drink it with : fish
dāng nǐ chī yú de shí hòu hē zhè zhòng jiǔ zuì he shì

11) 香槟淡粉红色的

xiāng bīn dàn fěn hóng sè de

11) Champagne rosé

是由香槟喝红葡萄酒混合而成的

shì yóu xiāng bīn hē hóng pú táo jiǔ hùn hé ér chéng de

Mix of champagne and red wine

Conclusion

Questions