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# epicure

life's refinements

WINNER OF FOOD  
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-WORLD GOURMET SERIES  
AWARDS OF EXCELLENCE 2013  
BEST FEATURE ON  
WINE-TASTING  
EXCELLENCE AWARD &  
BEST USE OF TYPOGRAPHY  
OLD AWARD - ASIAN  
PUBLISHING AWARDS 2013

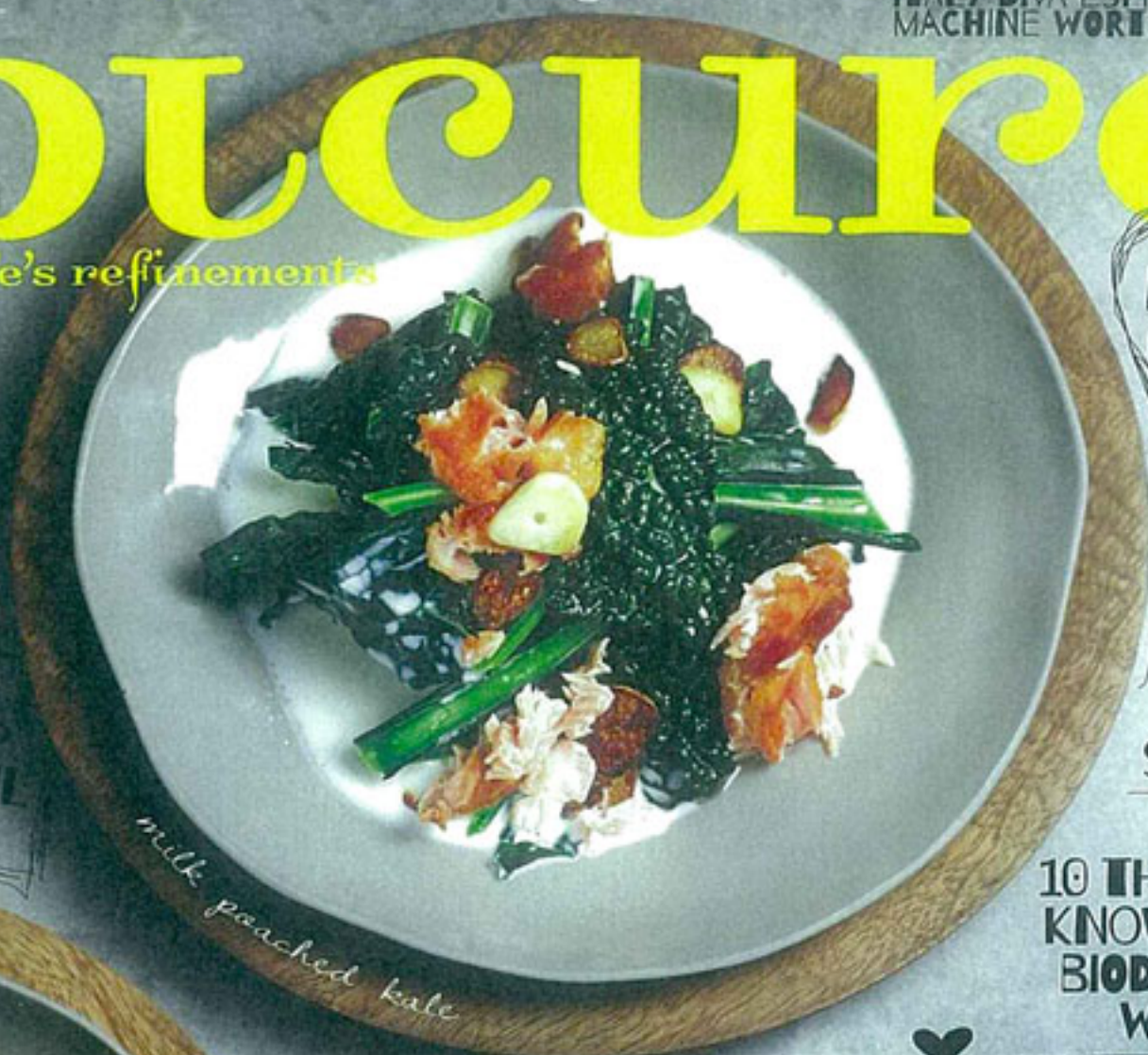
FOR THE  
LOVE OF  
PHO

FOOD  
FINDS IN  
BUDAPEST

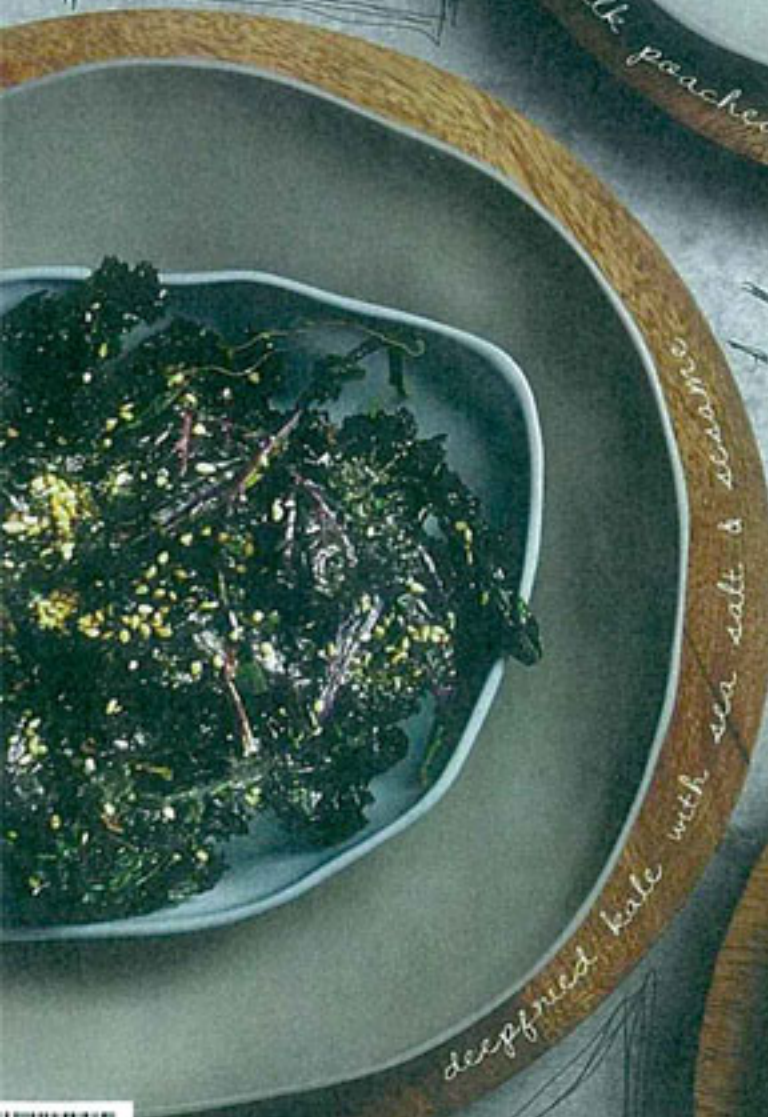
WHO'S  
SHAKING UP  
THE COCKTAIL  
SCENE?

♥  
GUILT-  
FREE  
SEAFOOD

♥  
10 THINGS TO  
KNOW ABOUT  
BIODYNAMIC  
WINES



*milk poached kale*



*deepfried kale with sea salt & serrano*

♥  
HOW TO THROW AN ORGANIC  
AND SUSTAINABLE DINNER PARTY

♥  
LOVE YOUR EARTH



*coconut-oil sautéed kale with almonds*

In Pierre-Henry Gagey's mind, the true wine collector is someone who does not buy his ambrosias solely for investment or making a profit. "He hands them to his children, giving the wines a chance to transcend generations. This way, he also creates a personal relationship with his kids, as they will think of him when they drink his wines," explains Gagey, 58, president of the Beaune-based Maison Louis Jadot. "I always have memories of my father, André, when I drink the vintages he made."

Gagey's family has been making wines for six generations. But he jokes that his childhood passion was mathematics. "As a kid growing up in the small town of Beaune, I wanted to leave. To be sent away [by your parents] was a gift, not a punishment," he recalls.

At 13, he got his wish: he was sent to a boarding school before moving on to study computer science engineering and then working in Paris' corporate world. A few years later, his father persuaded him to return and help him since he was getting on with age. Gagey agreed and joined him in 1985, with overseas distribution high on his agenda. The company was still small then, and the U.S. was their main foreign market. Today, Maison Louis Jadot is a powerhouse, making seven million bottles a year, and exporting 80 percent of their production all over the world.

#### BURGUNDY FOR ALL

As a negociant-grower, Maison Louis Jadot owns 200 hectares of vineyards from Côte d'Or to Beajoulais (the grapes are used to make the company's Grand Cru >

# Spreading the joy

Pierre-Henry Gagey, president of Maison Louis Jadot, does not want Burgundy wines to become only the prized collections of the rich. By Lin Weiwen



The winery uses open-top wooden vats for fermentation.



## grape picks

### LOUIS JADOT MOULIN-À-VENT CLOS DE ROCHEGRÈS 2010

**Grape variety:** Gamay

**Taste:** A subtle floral perfume, followed by a musky note after allowing it to breathe. Light raspberry and herbaceous flavours. \$70

### LOUIS JADOT CLOS VOUGEOT GRAND CRU 2007

**Grape variety:** Pinot Noir

**Taste:** Scent of mint chocolate and wet bark. Notes of cherries and mushrooms on the palate, with supple tannins. \$199.50

### LOUIS JADOT CORTON CHARLEMAGNE GRAND CRU 2008

**Grape variety:** Chardonnay

**Taste:** Boasts good minerality and citrus and vanilla notes, and well defined acidity. Perfect with a glazed Atlantic cod with a sweet and spicy sauce. \$245

Available at Culina Dempsey. Tel: 6474 7338



and Premier Cru wines). It sources fruit from other growers to make its more affordable, entry level regional appellation wines like Bourgogne rouge and blanc.

Priced from S\$51 and above, the entry level wines are Maison Louis Jadot's way of ensuring their Burgundies do not become a treat only for the rich. Gagey wants to give young drinkers—those who are starting out on their career—"the 'key' to enjoy affordable, good quality wines", which will hopefully encourage them to try the Grand Crus in the future.

Last year, the company purchased the eight-hectare Resonance Vineyard in Oregon's Willamette Valley, a plot renowned for its ungrafted Pinot Noir vines. It is currently vinifying the fruit at the nearby Trisaetum Winery's facility as it has yet to build a winery for itself (the vineyard's previous owner, Kevin Chambers, was selling the grapes to other producers in the region). Jacques Lardièrre, who retired from the maison as its veteran winemaker in 2012, visits Oregon regularly to oversee the vines and vinification work. Gagey emphasises that they are still in the learning phase.

"For 2,000 years, our ancestors have been working with Pinot Noir in Burgundy, and our job is to make it better and not change the rules. So a project like Resonance Vineyard is exciting for us because its gives

us a fresh perspective on the fruit's quality in a new place," he says before breaking into a grin. "I have to change the slogan on my brochure from 'Nothing but Burgundy' to 'Nearly nothing but Burgundy' now!"

Outside of his winemaking duties, Gagey is working closely with Aubert de Villaine, owner of Domaine de la Romanée-Conti, to push for Burgundy to be recognised as a UNESCO World Heritage site. The application was submitted to the French government five years ago, but a backlog of propositions from other French regions meant that the bureaucrats only presented their case to the UNESCO board last year. The UNESCO inspectors will visit Burgundy this October to study the region and determine the application's outcome.

"The idea [behind this UNESCO application] is not to get more tourists—if we have too many visitors then that would destroy the region's soul. We are doing this because we have been given Burgundy as a treasure from our forefathers, and we should have more solid rules to preserve the region's beauty so we can hand down the place intact to our children," he explains. "Honestly, I don't see how we can't get the UNESCO status." e

Louis Jadot's vineyard in Clos de Vougeot.

