

跨越60年龙船庄园垂直品鉴晚宴 Château Beychevelle Vertical Tasting Dinner

跨越60年

Château Beychevelle

垂直品鉴晚宴



在2016年度末，TAVOLA携手老藤美酒，为大家奉上“跨越60年 Château Beychevelle 垂直品鉴晚宴”。

To finish off the year, Tavola and Laoteng Meijiu co-hosted the St-Julien estate's vertical tasting dinner featuring vintages that span over 60 years.





龙船庄园盛产赤霞珠，凭借其丰富的酒体结构,和更好的陈年潜力久负盛名，本次酒会由老藤美酒精选了龙船庄园的6款美酒，其中不乏上世纪60-80年代的陈酿。

Steps away from the Gironde, the wines from Château Beychevelle display all of the classic characteristics of the Left Bank, well-balanced and generous, with power tempered by silky texture. The dinner featured six priceless selections from the cellar, including prime vintages from the 1960s-80s.



美酒定是少不了美食的，本次菜单由TAVOLA主厨Mauro先生精心甄选，更是以上等的澳洲烤羊排搭配龙船庄园1961年陈酿，只为搭配出葡萄酒最佳的口感。

To pair with these stunning varietals, Tavola executive chef Mauro Portaluppi prepared a six-course feast for the senses, including signature roasted Australian rack of lamb complementing the evening's star: the 1961 vintage.

- 01 -

Château Beychevelle 2010



Fiocchetti manzo

Sliced beef roll stuffed with ricotta cheese, arugula salad

鲜牛肉薄片卷乳清芝士和芝麻菜



- 02 -

Château Beychevelle 2005



Consommé con manzo e champignons

Mushroom and beef consommé

牛肉蘑菇清汤



- 03 -

Château Beychevelle 1986



Ravioli di brasato di manzo

Pasta stuffed with beef, vegetable and beef sauce

意式饺子佐牛肉，蔬菜和牛肉汁



- 04 -

Château Beychevelle 1975



Risottino ai parmigiano con ragout d'Anatra

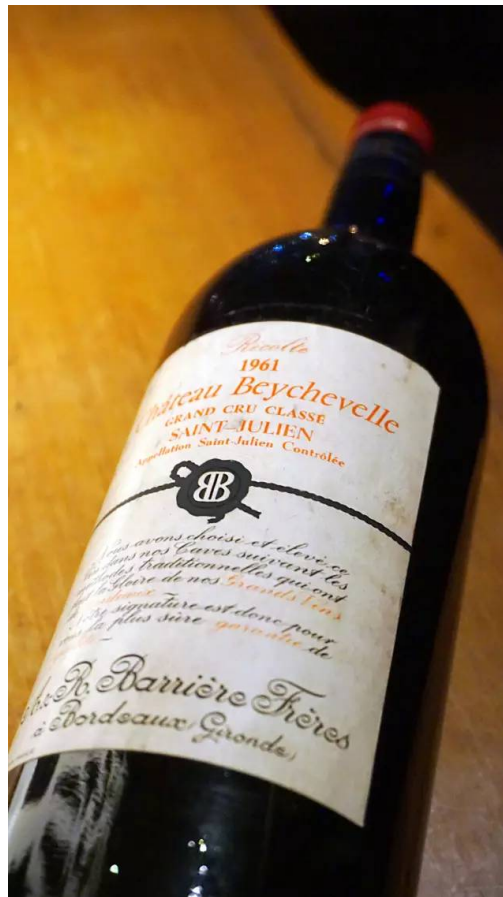
Parmigiano risotto with duck ragout

意式烩饭佐鸭肉酱



- 05 -

Château Beychevelle 1961



Costolette d'agnello
Grilled Australian lamb rack

澳洲烤羊排



- 06 -

Château d'Yquem 1969



Tortino di ricotta e fichi
Fig and ricotta cheese cake

无花果芝士蛋糕



此次品酒晚宴可谓不负美食不负卿，感谢老藤美酒的倾情支持，希望新的一年都能如这一日般美好。

Diners surrounded themselves with fine food and fine wine, in an evening for the ages to bid farewell to 2016.

龙船庄园

Château Beychevelle



The name Beychevelle comes from the first Duke of Epernon, a navy admiral who owned the estate in the 16th Century. Boats that passed on the Garonne had to lower their sails in deference; the name "Baisse-Voile" (lowering of sails) became Beychevelle.

This nautical theme extends to the ship with a griffin prow featured on the label.

在16世纪，龙船庄园（Beychevelle）便是埃普伦第一公爵的封地，埃普伦第一公爵是一位全能的海军上将兼吉耶纳（Guyenne）长官，据坊间传闻，为了表示对公爵的尊敬，凡是经过他庄园的船只都必须降半帆以示忠贞，由此庄园也就得名 "Baisse-Voile" (lowering of sails)，如今已经演变成Beychevelle。而龙船庄园因其雄伟的城堡、优美的环境和豪华的内饰，更是享有“小凡尔赛宫”的美誉。



Château Beychevelles is a wine estate in the Saint-Julien appellation of the Médoc. The Cabernet Sauvignon-dominant wine is known for its supple power and smooth, rich texture, and better vintages have great aging ability. In the Bordeaux Classification of 1855 it was ranked a fourth growth.

龙船庄园位于梅多克名村圣祖利安村，其盛产的赤霞珠凭借丰富的酒体结构,和更好的陈年潜力久负盛名。而早在1855梅多克分级制度中，龙船酒庄就已被列为四级酒庄了。

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