Asia Top Sommelier Summit
亞洲侍酒師峰會

Mr Olivier HUMBRECHT, MW
President of Domaine Zind Humbrecht, Guru in Sustainable Research

Biography of Speaker 講者簡介

Born 1st March 1963 in COLMAR
Married to MARGARET in 1989 Children: CLAIRE (1991), PIERRE-EMILE (1993)

Ecole Supérieure d'Agriculture de Purpan 1987 (Ingénieur en Agriculture)

Université d'œnologie de Toulouse 1987 (Diplôme National d'œnologie).

Master of Wines (London 1989)

Worked for SOPEXA (Food and Wine From France in London in 1988)
Co-Owner and Winemaker at Domaine Zind Humbrecht – Turckheim France since 1989.

1963 年 3 月 1 日生於科爾瑪(COLMAR)
1989 年迎娶瑪嘉烈(MARGARET)，並分別於 1991 年及
1993 年誕下佳莉亞(CLAIRE)及皮亞艾米莉(PIERRE-EMILE)

Ecole Supérieure d'Agriculture de Purpan 1987 (Ingénieur en Agriculture)

Université d'œnologie de Toulouse 1987 (Diplôme National d'œnologie)

葡萄酒大師（倫敦，1989 年）

於法國食品協會任職（倫敦 Food and Wine From France，1988 年）
自 1989 年起於法國圖克漢開設辛・溫貝希特酒莊，為擁有人之一，並擔任該酒莊的釀酒師。

Presentation Abstract 演講內容簡介

Most wine enthusiasts expect a good wine to be faultless, but they also expect the wine to show great character and personality. If style and richness is given by the grape variety and the climate, a great character and personality comes from the vineyard and the soil where the vines are growing. The sense of place and soil in wine is perhaps the most subtle influence that a taster can detect. Soil influence is ultimately the best way to judge the quality of a wine, and it can be measured by its minerality. This only comes with a respectful vineyard management. Bio-dynamic cultivation involves many practices that will result in more life in the soil, better root exploration and an increased minerality in wines. For me, minerality is the ultimate interesting measurement in a wine. It cannot be faked and it is the direct influence of a place on the personality of a wine. The taste of minerals is something delicate that can be hidden or altered with various winemaking techniques, but respectful wine making will always allow the soil to influence a wine. Minerality is what makes the difference between a technological product and the result of a skilful art and a unique product: a wine from a great origin.

葡萄酒愛好者大多認為上等的葡萄酒應該是完美無瑕的，但同時又希望葡萄酒能展現與別不同的特色及個性。假如酒的韻味及醇度取決於葡萄的品種及生長氣候，那麼酒的特色及個性則該由葡萄園及種植葡萄的土壤決定。要察覺原產地風味及土壤氣息對葡萄酒產生的微妙影響，也許就是最考品酒師真功夫的一環。土壤的影響基本上是評鑑葡萄酒品質的最佳指標，而影響的程度則可以礦化度計量，但前提是葡萄園必須管理得宜。生物動力耕作涉及的許多常規，均能使土壤更富生命力、葡萄藤的根部更深入泥土，以及葡萄酒的礦化度增加。在我看來，礦化度是評鑑葡萄酒最有趣的指標。礦化度不能偽冒，亦是產地對葡萄酒個性最直接的影響。礦物的味道很淡，可以利用不同的釀酒技述加以掩蓋或改變，但最佳的釀酒師往往選擇保留葡萄酒的泥土氣息。葡萄酒既可以是技術產品，亦可以是非凡技藝的獨特結晶（即來自名產地的葡萄酒），分別就在礦化度而已。