

Best Wines to Serve to Diners with Chinese Cuisine 中菜美酒配搭攻略

Date 日期	: 9/11/2018 (Friday 星期五)
Time 時間	: 11:30am - 12:30pm
Venue 地點	: Seminar Room, Hall 3E Concourse, HKCEC 香港會議展覽中心展覽廳 3E 大堂研討室
Language 語言	: English (Simultaneous Interpretation in Putonghua will be provided) 英語 (附設普通話即時傳譯服務)
Remarks 備註	: Free Admission 費用全免

PROGRAMME 程序表

Time 時間	Programme 程序
11am - 11:30am	Registration 登記
11:30am - 12:15pm	<p>Speaker 講者: Mr Nelson Chow 周國明先生 President - Hong Kong Sommelier Association, Greater China 香港專業品酒師協會 (大中華全區) 主席</p> <p>You will get the chance to taste the fabulous wines alongside some signature Chinese cuisines with the guidance from master sommelier Nelson Chow: 大師級品酒師周國明將帶領學員以中式佳肴配搭下列美酒:</p> <ul style="list-style-type: none"> • B&G Premium Sparkling Rose • Sibaris Gran Reserva Sauvignon Blanc 2017 • Peter & Peter - Riesling Feinherb • Leonce Bocquet Mercurey 2012 1er Cru Clos L Eveque
12:15pm - 12:30pm	Question and Answer Session 問答環節
12:30pm	Seminar Ends 研討會結束

Remarks 備註:

Free admission. Seats are granted on a first-come-first-served basis.

免費入場。座位有限，先到先得。

Trade only and persons under 18 will not be admitted.

只接待 18 歲或以上業內人士進場。

The Organiser reserves the right to make any changes without prior notice.

主辦機構保留任何更改之權利而不作另行通告。

Speaker 講者

Mr Nelson Chow, the first Professional Sommelier in Hong Kong and Greater China

Mr Chow is currently the President of the Hong Kong Sommelier Association (Greater China) and for the past 20 years. His encyclopaedic knowledge of wine has been acquired during the course of more than three decades as a sommelier in the hospitality industry, including senior positions at various five-star hotels and eminent restaurants.



Over the years he has been Vice President of a 5 star hotel group, Principle instructor of two education centre, EAM of a 5-star hotel, Club Manager of the prestigious China Club, Food & Beverage Manager of the Jockey Club, and Restaurant Manager of Petrus, the Hong Kong restaurant with a great wine pedigree and Captain of the Mandarin Grill.

Mr Chow's expertise has won him a number of highly respected titles in the professional realm, such as Commander du Bon Temps de Medoc et des Graves, Chevalier du Sopexa en Gastronomie Francaise and accredited lecturer for L'Ecole du Vin de Bordeaux.. He was given accreditation as Jurade du St Emilion and Officer du Ordre des coteaux de Champagne. He was named as Le Grand Conseil de Bordeaux.

Beside French acknowledgement, Mr Chow also gained as Certified Profession Spanish Wine Trainer in Madrid in November 2008. He also carries the Spanish Wine Challenge Hong Kong since 2008 as the Chairperson to introduce Spanish wines to audiences in both Hong Kong and China with the great result in Spanish wine and Chinese food pairing.

In recent years, Mr Chow has hosted a number of advanced wine workshops to actively spread the know-how in pursuing the perfect match between Western wine and Chinese cuisine.