

Wine Tour of Europe

Sunday, March 29, 2009

Crystal Serenity • Vintage Room

At Sea, en Route to Da Nang / Chan May, Vietnam

Executive Chef **Werner Brenner**

Head Sommelier **Aleš Machač**

THE MENU

Egg “Surprise”

With White Sturgeon Caviar

Seared Foie Gras

On Butternut Squash Ravioli

Lobster Risotto

With Black Truffles

Potato-Crusted Black Cod

On Forest Mushrooms with Petit Herb Salad

Rosemary-Enhanced Pink-Roasted Loin of Lamb

Truffled Navy Bean Puree, Baby Vegetables and Shiraz Demi Glaze

Blue Cheese Terrine

With Warm Figs

Chocolate Fantasy

CHAMPAGNE

Billecart Salmon Brut Rosé, Mareuil-Sur-Aÿ, France NV

WHITE WINE

Grüner Veltliner “Lamm”, Schloss Gobelsburg, Austria 2007

Puligny-Montrachet, Premier Cru, Les Folatières, Louis Jadot,
Burgundy, France 2001

RED WINE

Chambolle-Musigny, Premier Cru, Domaine Comte Georges de Vogüé,
Burgundy, France 2004

Solaia, Marchese Piero Antinori, Tuscany, Italy 2002

DESSERT WINE

Trockenbeerenauslese, Crystal Cuvee, Alois Kracher, Burgenland, Austria 2000

C H A M P A G N E

Billecart Salmon Brut Rosé, Mareuil-Sur-Aÿ, France NV

“La Champagne” is a region of timeless natural beauty. The name derives from the Latin “campus,” “campania” or field. In Old French this became “Champaign” today, Champagne.

Billecart Salmon was founded in 1818, this top-notch Champagne house is one of the few still under family control and produces medium to light bodied champagne from Pinot Noir and Chardonnay grapes. With a stringent focus on quality and seven generations of expertise, Billecart-Salmon, located in the heart of the Mareuil sur Aÿ vineyard, produces a series of expertly crafted cuvée’s from the best quality grapes. In the 19th century, Billecart-Salmon champagne was enjoyed in the newly established USA and was a great favorite of the Russian aristocracy. Today, the house enjoys a worldwide reputation. Ranging from the classic Brut to the marvelous vintage Grande Cuvée, these fine champagnes can be summed up in one word: seductive.

W H I T E W I N E

Grüner Veltliner “Lamm”, Schloss Gobelsburg, Austria 2007

The very early history of the castle Gobelsburg and its vineyards is an unwritten story as with many similar estates in Austria. Archeological excavations in one of the vineyards and at the occasion of a major extension of the chateau’s vaults have released many traces of settlements in Eolithic, Bronze and Iron Age; the Roman Empire and early medieval periods. The castle was first mentioned in a contract dated 1074 in relation to Azzo de Gobatsburich, Earl of Kuenring.

Grüner Veltliner is Austria’s indigenous grape and is typically dry, crisp with grassy and spicy characteristics. This particular wine came to the forefront in a blind tasting against Chardonnays in London spring of 2004.

Ried Lamm is the slight slope, facing south, on the foot of the Heiligenstein. There is deep loam and loess. Fermentation and maturing of Ried Lamm is taking place in oak-barrels which adds a hint of butteryness to the wine.

WHITE WINE

continued...

Puligny-Montrachet, Premier Cru, Les Folatières, Louis Jadot, Burgundy, France 2001

Puligny is one of the finest white wine villages in the world and long ago added the name of its greatest Grand Cru, Le Montrachet, to its own. There are three other Grands Cru (Batard-Montrachet, Bienvenues-Batard-Montrachet and Chevalier-Montrachet), and no fewer than 11 Premiers Crus. Good vintages really need five years aging, while the Premiers Cru and Grand Cru may need ten years and can last for 20 years or more.

Louis Jadot produces an intense, elegant and concentrated flavor with a fine balance of light nutty oak, melon and mineral fruit. Excellent development, persistence and length with good leesy complexity. Louis Jadot, founded in 1859, is one of the most important négociants to consider when purchasing the wines of Burgundy. The firm produces an amazing number of cuvees each year, which range from generic Bourgogne as well as Beaujolais, right up to top of the class examples from a number of Grand Cru vineyards including Bonnes Mares, Clos de Bèze and Chapelle-Chambertin, to name just three. The firm is particularly strong on the Côte de Nuits as opposed to the Côte de Beaune, following the purchase of the Clair-Daü domaine in 1986.

Jadot has been run for several decades by the Gagey family, with financial backing from the American Kopf family (owners of the Kobrand distribution business) since the 1980s. At the helm was André Gagey, who has now yielded control to his son Pierre-Henry. The support of the Kopf family has been very significant, providing the necessary funds for updating and improving equipment, whilst not interfering with the directions of cellar-master Jacques Lardière, who blends and finishes dozens of different cuvées every year.

The Jadot family still owns plots in some very prestigious vineyards, Jadot has now in-house source of oak barrels. In 1997 the company has moved to new winery. The white wines are fermented in new oak barrels and aged similarly for 12 to 18 months.

RED WINE

Chambolle-Musigny, Premier Cru, Domaine Comte Georges de Vogüé, Burgundy, France 2004

Domaine Comte de Vogüé can trace its history back to 1450 and is the greatest estate in Chambolle Musigny. The domaine owns 7.25 hectares of the fabled Le Musigny vineyard which constitutes 80% of the whole site. In addition, it has 2.75 hectares of Bonnes-Mares and 1.8 hectares of Premier Cru Chambolle-Musigny.

Under the aegis of estate manager Jean-Luc Pepin, with winemaker François Millet and the aptly named Eric Bourgogne in the vineyards, this domaine currently cannot put a foot wrong; it ranks amongst the very best Burgundy houses. Tastings at de Vogüé have become a perverse highlight of any buying trip - nobody is allowed to taste unless François is present. In his exemplary measured English François will distill the essence of each vintage in a mixture of metaphysical and anthropomorphic metaphors.

The average age of vines in Le Musigny is 40 years old and all is labelled as Vieilles Vignes. This is Red Burgundy at its sublime best - marvellously perfumed, rich, ripe fruit, perfectly balanced and exquisitely harmonious. The best wines will keep for up to 50 years.

RED WINE

continued...

Solaia, Marchese Piero Antinori, Tuscany, Italy 2002

Solaia, which means the 'sunny one' in Italian, is a 10 hectares (25 acres) southwest-facing vineyard planted 351-396 metres (1,150-1,300 feet) above sea-level on stony calcareous soil of marl and friable albarese rock. It is located at Tignanello estate, contiguous to the homonymous vineyard, which is on the same property, in the Mercatale Val di Pesa zone of Chianti Classico.

Antinori first produced a single-vineyard wine from these vines with the 1978 vintage (which was a limited release only in Italy); the initial blend was 80% Cabernet Sauvignon and 20% Cabernet Franc, which was repeated in 1979. During following vintages, 20% Sangiovese was introduced and small adjustments were made (according to vintage) to the proportions of Cabernet Sauvignon and Cabernet Franc used, to arrive at today's blend of 75% Cabernet Sauvignon, 5% Cabernet Franc and 20% Sangiovese. Solaia was not produced in the 1980, 1981, 1983, 1984 and 1992 vintages.

Antinori is currently led by Marchese Piero Antinori, the latest of 26 generations to run the family business. The documented history of the Antinori family stretches back as far as the 12th Century, although it was in the century that followed that they arrived in Tuscany. The family business was wine, and in 1385 Giovanni di Pieri Antinori registered with the Guild of Winemakers, and so it is this date that has come to be regarded as the starting point for Antinori. The business has prospered over the centuries that followed, and in 1898 the Fattoria dei Marchesi Lodovico e Piero Antinori was founded, and this marked the beginning of the transformation of a small family business into a star player. In the latter half of the 20th Century Antinori has made a significant impact, both on the domestic scene and on the international market. They have been innovators in the development of Super-Tuscan blends, keen experimenters in the vineyard, and their considerable success has led to expansion in ownership of real estate and vineyards.

DESSERT WINE

Trockenbeerenauslese, Crystal Cuvee, Alois Kracher, Burgenland, Austria 2000

In the "Seewinkel" region of Burgenland the vintage 2000 brings "classic" Burgenland sweet wines, which can not be compared with the style of Sauternes or Tokay. Each vineyard was harvested at least twice, between end of October and mid of November.

For all these reasons there is high botrytis concentration in the wines, which means that the fruit aromas are less present, and each wine is marked by very high extract.

Mr. Alois Kracher was many times rewarded of "International Sweet Wine Maker of the Year" and created this special blend for Crystal Cruises Inc.

THE TASTING OF WINE

When we wish to maximize our appreciation of wine, we are primarily looking to use three senses – that of sight, smell and taste.

1. When observing the wine, we are primarily looking at the color and the clarity of the wine.
2. In smell, we are evaluating the aroma and bouquet of the wine. To optimize this we recommend swirling in a circular motion to aerate the wine.
3. In taste, a mouthful should be taken to expose all of the taste buds to the complexities of the wine. Attention should be made to the primary flavor sensations, which are sweetness, bitterness and acidity.

The Wine Palette

SENSE	CHARACTERISTIC	DESCRIPTION	
Sight	Clarity	Bright/clear/hazy/cloudy	
	Color	Red	Purple/ruby/red/red-brown/ Mahogany/brown-amber
		Rosé	Orange-pink/onion skin/ Pink/rose/blue-pink
		White	Pale yellow/yellow green/ Straw/yellow/gold/Yellow-brown/ maderised
Smell	Bouquet	Full/deep/light/nondescript	
	Depth	Clean/unclean/acetic/fruity	
	Character	Fragrant/sweet/musty/woody	
Taste	Dryness	Bone dry/dry/medium-sweet/ Very sweet	
	Body	Full-bodied/medium/light	
	Flavor	Acid/bitter/spicy/grapey	
	Tannin	Hard/silky/soft	
	Acid	Tart/green/piquant/cloying	
Summing up		Austere/severe/tough/course/ vigorous/robust/well-balanced/ Delicate/rich/fat/luscious/flabby	

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SMELL

TASTE

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ATTENDEES

Ms. Sherry Fardie

Mr. Jeremy Cummin

Mrs. Nina Cummin

Mr. Steven Jay Gutter

Mrs. Alice Moss

Mr. Michael Salazar

Ms. Kay Sims

Mrs. Lidia Epelbaum

Mr. Mauricio Epelbaum

Mr. Duane Mason

Dr. Stewart Fogel

Mr. Tsutomu Matsuda

Mr. Stanley Leja