



Our wine lists

Cathay Pacific offers an award-winning wine selection designed to complement the onboard menus.

Our ever-expanding selection of wines is paired to match the variety of inflight cuisines and are sourced from prime viticultural regions around the world – particularly in France, Italy, Austria, South Africa, the United States, Australia and New Zealand.

We change our selection of wines regularly with availability and harvest times. In addition to the regular listings, promotional wines will be offered throughout the year.

Champagne, White or Red?

The following wines are now on offer on selected flights.

FIRST CLASS



Krug Vintage, Champagne, France, 2004

The story of the year 2004, captured by Krug. With harmonious tension and elegant radiance, Krug 2004 reveals the vibrant story of a fresh year – so much so that the House chose to give it the nickname “Luminous Freshness”. The nose offers ginger, candied citrus and lemon meringue tart. The balanced palate shows notes of brioche, honey and citrus.



Pierre Janny Puligny-Montrachet “Miroy”, Burgundy, France, 2021

An elegant symphony of zesty lemon, mint, and hints of almond and toast on both the nose and palate, accented by a whiff of floral on a lingering finish.



Lamblin & Fils Chablis 1er Cru ‘Fourchaumes’, Burgundy, France, 2017

Nervy, crisp vitality with soft citrus, white flowers, wet stone and light hints of nectarine mingle throughout the nose and palate, graced with a lengthy finish.

BUSINESS CLASS



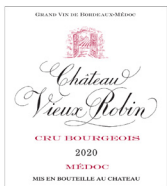
Drappier Carte d'Or Brut, Champagne, France, NV

A vinous Champagne that offers luring aromas of golden stone fruit, honeycomb, pastry and white flowers, supported by delicious stone fruit flavours, kirsch, biscuits and nuts, enveloped by fine bubbles and a wonderful acidity.



Albert Bichot Chablis, Burgundy, France, 2022

Fresh, elegant aromas of lemon, white flowers and flint open up to a palate of vivacious citrus and almond.



Château Vieux Robin Cru Bourgeois, Medoc, France, 2020

An alluring nose of sweet black fruits leads to a concentrated palate with juicy red and black fruits, and a promising depth, concentration and length.