



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.



Château Lynch-Bages, Pauillac, Bordeaux, France, 2009

“Here comes the sun...” was the theme given by the vineyard for this rich, ripe, opulent vintage. Aromas of blackcurrant, blackberry pie and baked plums with chocolate box lead to a palate of the same black fruits with a grainy texture and a long 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



Taittinger Brut Reserve, Champagne, NV

This vibrant and elegant Champagne illustrates perfectly the ethos of the Taittinger family style. Its distinctive finesse comes from the high proportion of Chardonnay combined with long ageing. The elegant nose displays mineral notes of lime blossom and white flowers. The palate is ultra clean and silky with hints of brioche and white pear.



Echo de Lynch-Bages, Pauillac, France, 2017

The Magnificent Seven was the theme given by the vineyard that saw an early harvest producing a wine with savoury aromas, fresh red currants and raspberries. Fine tannins combine with refreshing acidity provide a lingering finish.



Grant Burge Filsell Shiraz, Barossa Valley, South Australia, 2021

Warming aromas of red and dark cherries with subtle cinnamon and nutmeg lead to a palate that reveals layers of star anise, juniper, hazelnut liqueur, cherry and chocolate espresso, underpinned by dense tannins and a long finish.