



Our wine lists

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

Our ever-expanding selection of wines are 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, Australia, the United States 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.

Our wine panellists



Debra Meiburg

Master of Wine Debra Meiburg is an author, educator and international speaker. She was named as one of the “7 People to Watch” by Decanter magazine.



Roy Moorfield

Roy Moorfield is an Australian wine writer, educator and broadcaster, who has been giving advice on wine selections at Cathay Pacific for more than 30 years.

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 “Miroir”, 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.



Domaine de Long Dai, Qiu Shan Valley, Shandong Province, China, 2020

Unlike any typical Bordeaux blend Long Dai is a medium to full bodied wine made with 56% Cabernet Sauvignon, 24% Cabernet Franc and 20% Marselan, boasting a lively balance and freshness with precise aromas of fine spices, fresh plums, cherries, currants, minerals, hints of graphite and freshly picked flowers. Its impressive structure and rounded tannins translate beautifully to a long 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 opens up to a palate of vivacious citrus and almond.



Silver Heights Jiyuan Marselan, Ningxia, China, 2021

Founded by Emma Gao in 2007, Silver Heights Vineyard is a fully biodynamic vineyard which embraces natural techniques in farming while following the ancient Chinese principles of Jieqi, wild yeast fermentation, no filtration and minimal sulfur. This full bodied red wine made from 100% Marselan reveals rich, flavourful aromas of crushed violets, blueberries, vanilla and graphite, with a paradoxically fresh palate of fine grained tannins.