



## 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

With harmonious tension and elegant radiance, Krug 2004 reveals the story of a fresh year in this vibrant expression. The nose offers ginger, candied citrus and lemon meringue tart. The balanced palate shows notes of brioche, honey and citrus.



#### Domaine Au Pied du Mont Chauve, Chassagne-Montrachet 'En Pimont', Burgundy, France, 2017

Uncover a complex nose combining fresh brioche and lively aromas such as green lemon and grapefruit. With a straight and very clean mouth, this is a refreshing wine with pure minerality.



#### Chateau Lynch-Bages, Pauillac, Bordeaux, 2008

One of the best-known fifth-growth châteaux in Bordeaux, Château Lynch-Bages is situated on the outskirts of Pauillac overlooking the Gironde estuary, its 100 hectares of vines are planted on deep gravel soils. The 2008 vintage displays nice aromas of cranberry, dried florals, and tobacco. Its excellent tannin structure is underlined by intensity, depth, and structure.

#### BUSINESS CLASS



#### Billecart-Salmon Brut, Champagne, France, NV

A light, fine and harmonious champagne that displays elegant bubbles, brioche on the nose and ripe fruit aromas. Savour a fine and balanced freshness followed by a citrus fruit finish.



#### Te Mata Estate Vineyards, Sauvignon Blanc, Hawkes Bay, New Zealand, 2019

Aromas of pineapple, lemongrass and white nectarine give way to a palate of mango, intense passionfruit, gooseberry and just a hint of dill and Thai mint. Expect ripe sub-tropical fruit, textured and integrated, with a refreshing balance and acidity.



#### D de Dauzac, Bordeaux, France, 2016

Discover fresh and delicate ripe fruits with spicy notes in this nicely balanced wine that is both full-bodied and delicate. The smooth and refined tannins are in keeping with the spirit of the greatest Bordeaux wines.