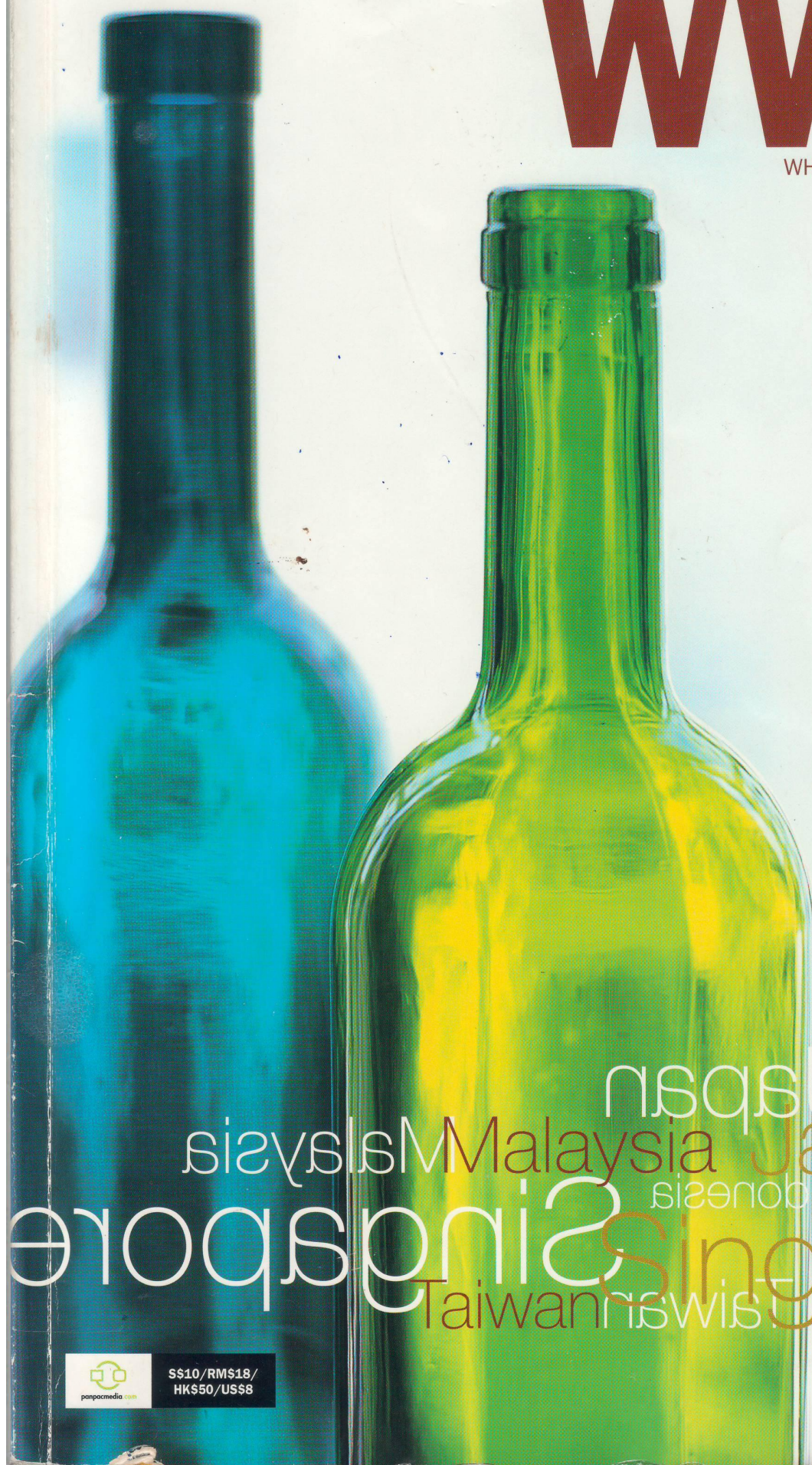


WWW

WHO'S WHO OF WINE IN ASIA
A WINE & DINE GUIDE



Thailand
Hong Kong
Malaysia
Japan
Korea
Indonesia
Singapore
Taiwan
Switzerland



S\$10/RM\$18/
HK\$50/US\$8

**CREDIT
SUISSE**



LAVINIA BROWN

HONG KONG

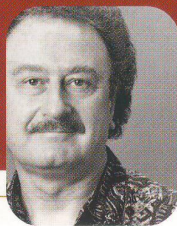
EDUCATOR ● FOOD & BEVERAGE INDUSTRY ● COLLECTOR/
ENTHUSIAST

LAVINIA BROWN is passionate about wine and has a wonderful philosophy: "Wine should be fun and unpretentious, and above all, it should be enjoyed." This sales director for Mayfair Cellars organises tutored wine dinners at people's homes, pairing rare vintages with fine food. Lavinia tries to source wines that offer particularly good value-for-money, from exclusive, often family-run Domaines.

Several notable events which Lavinia took part recently include working the harvest and assisting in making wine for Château Latour's 98 vintage, which she describes as "gruelling". She was also invited to partake in the blending of the 1997 vintage Champagne for Jacquesson & Fils 'Signature'. Here she was part of the team that decided on the assemblage through comparative tasting and on-the-spot blending. Another notable event Lavinia recalls was auctioneering donated wines for the Third Annual Food and Wine Festival at the Ritz-Carlton Millenia Singapore in August 1999.

Although Lavinia is not active in any wine clubs, she plans to start her own in the near future. The first would be a women-only tasting club and the second, an intimate food and wine-pairing club. Being part-French, Lavinia began to drink wine at the age of 12, and remembers drinking it practically every night as an accompaniment to food ever since. She started off with a lot of Spanish Rioja's, dessert wines from Barsac, and wines from Languedoc-Roussillon. Then she progressed to Bordeaux and Loire wines and finally Burgundy – wines "worth waiting for!".

Lavinia has a certificate and higher certificate from the Wine and Spirits Education Trust, and was made a Vintner's Scholar for having achieved one of the highest marks in the latter exam. She has visited many of the major wine growing regions of France and some in Germany and Cyprus. Lavinia enjoys high quality Burgundies, both reds and whites; as well as Barolo, wine from the Rhône Valley and Champagne. Three men inspired her with their enthusiasm and passion for wine: Monsieur Le Sommeur, winemaker at Château Latour; Jaspar Corbett, managing director of Mayfair Cellars in the UK; and her first boss, Noel Young. Lavinia says her wine collection is "still in its infancy" and she has just begun to lay down wines en primeur in London.



BARRY BURTON

HONG KONG

EDUCATOR ● WINE SELECTOR/JUDGE ● COLLECTOR/
ENTHUSIAST ● MEDIA

BARRY BURTON is an international wine figure who has been living in Hong Kong since 1973. This university librarian has spoken on wine at the First World Wine Writers Congress in Italy (1993), Exhibition of Victorian Winemakers in Melbourne (1994), Royal Melbourne Wine Show Awards Dinner (1995) and VINITALY'S 'China Day' (1998). Barry also writes for various local and international publications such as the South China Morning Post (as their weekly wine columnist), and Hong Kong's trade publication, Premier Cru, also as their wine columnist. He writes a wine essay and reviews restaurants for Hong Kong Tatler's Best Restaurants, and puts together wine essays and vintage charts for The Diary Company.

Barry enjoys sharing his enthusiasm with likeminded wine lovers through his involvement in many wine fraternities: he is a member of the United Kingdom's Circle of Wine Writers, has been chairman of the Hong Kong Wine Society since 1982, and is Regent of the Commanderie de Bordeaux, Hong Kong chapter. He is also a chevalier of the Association Internationale des Maîtres-Conseils en Gastronomie Française, a chevalier of Les Compagnons du Beaujolais and Commandeur d'honneur of La Commanderie du Bon Temps du Médoc et des Graves.

Barry has judged in wine competitions since 1989. He served as a judge in the annual Wines of the Pacific Rim exhibition since 1989, save one year, and judged twice at the International Wine Competition in Verona. Other events Barry participated in as a judge included Asia Pacific Wine Challenge in 1997, Royal Melbourne Wine Show in 1995, Grand Prix SOPEXA Du Sommelier in Paris in 1994, Hong Kong Sommelier of the Year competitions, SOPEXA Sommelier Competitions and International Young Bartender competitions.

Barry developed an interest in wine while working in a restaurant in England. He was only 15 years old but was sampling fine wines such as an Yquem 45. He has visited almost every major region except for South America and Eastern Europe, but is reluctant to name wine favourites, explaining that it "really depends on the food and my mood". However his general preference is to match regional food with its respective wine. Barry has had many memorable wine experiences but his most recent was a visit to Portugal – to taste every declared vintage of port produced in the past 100 years. His wine collection spans 1000 plus bottles from around the world "but mainly red and more from the Old World".