

Opus One 2014

- Sponsored by: Dr. Ronald Lu
- Quantity: 2 bottles

**Starting price:
HK\$3,000 per bottle**



Opus One 2014



Opus One was founded by Baron Philippe de Rothschild, legendary proprietor of Château Mouton Rothschild, and renowned Napa Valley vintner Robert Mondavi. By combining the great winemaking traditions and innovations of both families, the founders' singular goal was to create an exceptional wine in the heart of Napa Valley. Opus One, like any great work, arose out of passion. Dedicated to uncompromised quality, Opus One's sole purpose is to express this vision and passionate spirit for generations to come.

Opus One 2014



Tasting Note: The 2014 vintage was precocious – marked by the earliest bud break in our history. Timely rainfall and a continuation of mild and dry conditions throughout the year allowed the grapevines to support the slightly higher-than-expected yields. Following a near-perfect growing season, harvest commenced on September 5th just as the grapes reflected an ideal balance between freshness and concentration. After an early rainstorm, there was a brief pause; but the succinct harvest was completed on October 7th.

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The 2014 Opus One exudes subtle aromas of fragrant florals, fresh garden herbs and forest floor that give way to a concentrated blend of red cherry, blackberry and black currant. After a silky entry, dark fruit flavors emerge with hints of baking spice and black olive. Fine-grained tannins offer a velvety texture and complex structure that builds to a long, vibrantly fresh finish with a touch of mocha. Enjoyable now, the wine will delight for years to come.

Chateau d' Yquem Lur-Saluces 1983

- Sponsored by: Mr. So Wing Kin
- Quantity: 2 bottles

**Starting price:
HK\$2,200 per bottle**



Chateau d' Yquem Lur-Saluces 1983

Château d'Yquem is located in Southwest France near Bordeaux, It is described as one of the most famous sweet wines in the world, with over 400 years in history.



Château d'Yquem has a very long life span: twenty, fifty, a hundred years, or more... As with all great wines, Yquem is transfigured over time, developing a host of deliciously subtle aromas and flavours. Its colour changes over the years from the brightness of dawn to the darkness of dusk, and from shimmering straw yellow to golden-brown with amber and caramel highlights, and then to mahogany.

Chateau d' Yquem Lur-Saluces 1983



Spring was cool and wet, followed by very hot weather in August and then a month virtually without rain in autumn. The beautiful weather meant that the harvest started on the 29th of September and lasted until the 19th of November. The juice was excellent. 1983 is among the greatest vintages of Yquem.