



春暖花開品酒趣 Wine Tasting in Springtime

時間：2023-04-27

地點：覺軒花園教室

In Western countries, Wine is a beverage that is consumed on a daily basis. Whether it is at a casual meeting, a gathering with friends and family, or even a party, wine can be found at various occasions. In Taiwan, however, where wine culture is gradually taking shape, it still carries the impression of luxury or high prices. In this residential college activity, we invited Professor Fan Ji Qing to share with us the wine varieties suitable for the blooming spring season and picnic meals. During the event, he introduced in a simple and easy-to-understand manner, how to select affordable wines and pair them with everyday meals.

In terms of food, for the sake of convenience and to adhere to the picnic theme, light finger foods such as croissants, sandwich rolls, and nuts that are suitable for pairing with wine were chosen. As for the wine selection, Professor Fan specifically chose three types of wines with distinct styles to be the main focus of the event's tasting.

First, there is the Italian sparkling wine, Prosecco. With its refreshing taste, it serves as an appetizer wine. It is also suitable for the gradually warming spring weather due to its lower serving temperature (6-8 degrees Celsius). This Italian Prosecco has a slightly mature green apple aroma, and the bubbles dance on the tongue, providing a satisfying experience. The students present at the event expressed that this sparkling wine paired well with croissants. The creamy aroma of the croissants complemented the aroma and taste of the sparkling wine.

The second wine is a rosé wine made from a blend of various grape varieties. It has a berry aroma and moderate acidity. This rosé wine, which has not yet received much attention in the Taiwanese market, pairs well with tomato bacon rolls. The saltiness and tomato acidity of the rolls match the rosé wine quite nicely.

The third wine is Beaujolais. Professor Fan mentioned that in Taiwan, Beaujolais Nouveau is more popular among consumers. However, the Beaujolais presented today is not the new wine variety but a traditionally made red wine. It has a distinct and intense strawberry aroma, a ruby color, and a light



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tannin structure. It pairs perfectly with the nuts and the cheese tucked into the tomato bacon rolls.

In addition to Professor Fan's explanations, many participating teachers and students took the opportunity to consult Professor Fan for more information about wine. They discussed topics such as the formation of wine aromas, wine classification systems, reading wine labels, and how to buy red wine from supermarkets without making mistakes. The evening was spent in a joyful atmosphere, creating a pleasant time.

Number of participants: 7 teachers, 31 students; Overall satisfaction rating: 5.9 out of 6.



Professor Fan gave a preliminary lecture on the event's theme before the beginning of the wine tasting session.



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Everyone took turns getting their meals and the assistants helped serve and pour wine for everyone.



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Everyone listened attentively to the lecture.



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The participating teachers engaged in discussions with Professor Fan about wine knowledge and tasting experiences.



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Professor Fan introducing the three wines procured for the event's tasting.



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Professor Fan also explained how France categorizes one of its wine, Beaujolais