



For John Kolasa, Château Rauzan-Ségla is like a beautiful woman without make-up.

"Any woman can be very beautiful if she is made up and styled properly," says Mr. Kolasa, director of the Bordeaux second-growth winery Chateau Rauzan-Ségla, universally acknowledged as second only to Château Margaux. "I don't believe in the made-up. I believe in being true, authentic, real. A woman who is beautiful when she is young will age well naturally. She will keep her femininity, her authenticity, and character when she grows old. If it is only make-up, there is nothing left after you remove it. I want a wine to age well and keep its identity for as long as possible." For Mr. Kolasa, practices such as injecting oxygen in tanks is make-up, preventing the different elements in the bottle to age naturally.

Indeed, the ripe flavor and streamlined elegance of Rauzan-Ségla beams through with an undressed, authentic clarity. Complex layers of red and black fruit flavors dance on the tongue with racy intensity, bringing to mind the distinctive character of Margaux, perhaps best described as an iron fist in a velvet glove.

All this is possible because of the big French word: terroir—the idea that the site determines the quality of the wine. This is a word that Mr. Kolasa has learnt to respect over the years, including eight years at Chateau Latour. "You can only know the setting of your vineyard, the type of soil, its strength, power, and weaknesses by tasting old wine. At Rauzan-Ségla we have lots of tastings with own-

「Château Rauzan-Ségla活像一位不用化妝的漂亮女子。」-- John Kolasa如此形容。

「化妝和造型，可以將所有女人都變得美麗。」然而，來自知名程度僅次於Château Margaux的波爾多二級酒莊Château Rauzan-Ségla總裁John Kolasa認為：「這只不過是假象，我只相信真正的、真實的、毫不掩飾的一面；就如一位漂亮女孩，就算不用化妝，只要展示最自然的一面，她那獨特的女性氣質、真緻的性情和個性，都不會因為時間而改變；相反，要是一切只是偽裝，卸下面具便會變得體無完膚。我對於酒的看法也是一樣，我希望將酒的個性特質永久保存，源遠流長。」所以，對John來說，在釀酒時注入氧氣，就等同「化妝」，影響了酒的天然陳釀。

(* injecting oxygen in tanks is make-up, preventing the different elements in the bottle to age naturally.)

事實上，Rauzan-Ségla成熟優雅的韻味正正是來自其不加修飾、自然真實的特質。入口有如豐富的紅色和黑色果實在舌頭上翩翩起舞，獨特的味道令人聯想到Margaux，極其層次感，或許只能用「一雙堅硬的鐵腕被柔滑的天鵝絨手套包裹」來形容，味道之複雜實在要多一點想像。

構成這種特別的味道，全都歸因於一個字—terroir，這句法語的意思舉足輕重，意即決定葡萄酒質量的沃土。就是因為這個字，讓John多年來對土地都存有一份尊重，不僅在現時的酒莊，即使在Château Latour工作的八年態度依然如



ers, going all the way back to 1920. When you taste a wine carried through the times, you understand that it is not the winemaking that carries it. It is the terroir," says Mr. Kolasa. He favors letting nature express its best: simply, cleanly, and freshly. "What I've done is not to make wine for myself, or for Mr. Parker, or for journalists. I make wine for Ségla. I make wine for the next generation."

Running a Winery

Mr. Kolasa remembers a telephone call one night in September, 1999. He was then overseeing Chateau Canon. A huge hailstorm had hit the vineyard, and he had to drive to Canon which was 45 minutes away. As he began the drive, he felt a deep sadness at the ruin of the crop. By the time he got there, he knew he had to be strong. He had to be positive. "There were 15 people waiting for me. And they were all crying. They had worked all day, all year in the vineyard, through snow, rain, wind, heat. They had to be encouraged," recalls Mr. Kolasa. So he told them: "Don't worry, don't worry. Help me and we will prepare the crop for the next year." To run a winery, he had to be optimistic and play a role in building up the passion and enthusiasm for these people who had worked hard. Although the vineyard lost 50% of their crop, they harvested the following day. "You are so small in front of nature, but it makes the human spirit stronger. Sometimes hard hits help people," says Mr. Kolasa. Through Mr. Kolasa and his team, they replanted two-thirds of the vineyard, revitalizing both Canon and Ségla. Although he may not see the results in his lifetime, he is happy that to share the fruits of his labor with the next generation.

Blending wines is another long process that Mr. Kolasa does at Ségla, an important part in the making of Bordeaux wines. Mr. Kolasa describes a room with 40 different wines ranging from Cabernet Sauvignon, Petite Verdot, Merlot, to Cabernet Franc. "But that is not Rauzan-Ségla until you put them together. When you blend it together and you taste it, it hits you: 'ah, that's Rauzan-Ségla.' You

一。他解說：「當你品嚐一瓶陳年的佳釀，其味道會讓你知曉它是來自怎樣的葡萄園，包括當地土壤的類型、特點、優越之處，以至其弱點。在Rauzan-Ségla，我曾經跟許多莊主一起試酒，尋回1920年的味道。何以一瓶酒能夠代表一個年代，那就是由terroir 賦予的味道，而絕不是靠釀酒技術所能做到。」John喜歡保留大自然最好的一面，包括它簡潔、純淨和清新的特質，「這樣做是因為我認為酒並不是為自己釀造，也不是為Mr. Parker或酒評人而釀製；我要為Ségla、為我們的下一代製造最好的佳釀。」

管理酒莊

酒莊工作最令John難忘的是1999年9月的一個晚上，在Château Canon工作的他接到一通來電，原來葡萄園受到冰雹的侵襲，於是立即駕車趕返Canon。在45分鐘的車程中，心情一直沉重，他為作物受損而感到難過，不過在到達的一刻，他告訴自己一定要堅強振作、要積極面對。「當時園內已有15名員工正等著我，他們都很傷心，更灑下淚來。他們在葡萄園工作了很久，抵受過冰雪、大雨、颶風和酷熱的天氣，園內的一切都是他們多年來的心血，所以我得好好安慰他們。」John憶述當時跟員工們說：「不要擔心、不要擔心……我需要你們幫忙，我們要開始準備下一年的耕作。」作一個酒莊的管理人，他必須要以積極樂觀的態度為這群戮力工作的員工豎立榜樣，以激發員工們對工作的熱誠和動力。這場災禍，破壞了葡萄園內50%的農作物，令收成大幅減少。「面對大自然，人類實在太渺小，不過艱苦的環境可以磨 鬥志，使人變得堅強，從另一個角度想，也並非只有壞處。」受影響的葡萄園足足有三分二的面積，John與員工們合力重建，為Canon以至Ségla重新賦予生命。雖然，在他有生之年未必可以看到成果，不過他的努力將會延傳至下一代，他已感到非常滿足。

調酒是John在Ségla的另一項漫長工作，這亦是釀造波爾多葡萄酒非常重要的一環。這項重要任務在一間放滿了Cabernet Sauvignon Petite Verdot Merlot Cabernet Franc等四十款不同種類的葡萄酒的房子內進行，「調配的工作是Rauzan-Ségla的靈魂，缺少了這個工序，那便不是Rauzan-Ségla。



have the style of the wine, the character, and the vintage, which, to me, is a certain fragrance and elegance on the nose."

Educating the Chinese

Hong Kong is a relatively mature wine market to Mr. Kolasa, which he describes as much more fun than Japan. "The Japanese are too serious and academic. Hong Kong people, however, enjoy good food and good wine. They have a smile on their faces when it comes to wine and they like to have their fun." Do the Chinese only recognize first growth Bordeaux wines? Mr. Kolasa thinks that this may be the case in mainland China, but in Hong Kong, most people understand the quality of second-growth wines.

"In China, they only know the names and logos. They are not sophisticated enough yet. But it is coming, slowly, it is coming. I don't think the mainland Chinese know enough to appreciate the wines. They only know the names. As their wine education increase, mainland Chinese will learn about the quality of a Ségla, a Palmer, and even all the way down to a Grand-Puy-Lacoste (a fifth-growth)." Mr. Kolasa thinks it is a pity that the mainland Chinese are paying ten times more than what they should be paying for a Carruades de Lafite (Lafite's second wine), compared to a bottle of Grand-Puy-Lacoste, which in some cases, is better in quality. But he remains optimistic that the Chinese will pick this up quickly.

Unlike many other Bordeaux winery owners, Mr. Kolasa does not frown upon the Chinese practice of opening young wines before they are ready to drink. "I've never been dogmatic. I think it is a very bad thing to be dogmatic in wine. Life is too short to be dogmatic. If someone likes something, okay, they like it. If they want to drink it now, okay, they drink it now. I may prefer to drink a 2001 in 10 years time, but if someone wants to drink it today, I say go ahead." ❖

相反，完成調配後的酒，一入口味蕾自然會告訴你：『這就是Rauzan-Ségla！』你會嚐得出它那與別不同的個性、特點和它的年份；而我最喜愛它馥郁優雅的氣味。」

開發中的中國市場

在John眼中，香港的葡萄酒市場已相當成熟，而且比日本市場更有趣味。「日本人大嚴肅和太講理論，香港人就簡單直接得多，視品嚐美酒佳餚是一大樂事，更懂得從酒當中發掘自己的樂趣。」有說中國市場只重視波爾多一級酒莊的葡萄酒，John卻不贊同，他認為說法可能只適合形容中國內地的情況，在香港，大部分人都對二級酒莊的出品都非常喜愛。

John續稱：「在中國內地市場仍未成熟，很多人只認識酒名和商標，也未真正懂得欣賞葡萄酒。不過，情況正慢慢改進，他們對葡萄酒的認識正不斷增加，假以時日定會懂得欣賞Ségla Palmer，甚至是Grand-Puy-Lacoste(產自五級酒莊)」他為國內這個極具消費力的市場而感到可惜，消費者付出了高十倍的價錢去買一瓶Carruades de Lafite (Lafite出品的副線)，但其質量往往比Grand-Puy-Lacoste遜色。儘管如此，他對內地市場的看法依然樂觀，在高速發展下很快便會跟世界各地接軌。

John絕對是個非一般的波爾多酒莊莊主，他跟大部分莊主想法迥異。中國人會品嚐還未陳年至合適年期的酒，對於這種做法他並不反對。「我對品酒從來沒有規範，在酒的世界要是有太多規條要遵守，我認為並不是好事。人生短暫，何必有太多限制；盡情享受自己所喜愛的，想喝便喝，那管它陳年與否；一瓶2001的葡萄酒，我可能會待十年才開瓶；不過，如果你喜歡現在就喝，那就喝吧！」 ❖