

XCEPTIONAL

GERMANY'S PERFECT PAIRINGS

A farewell dinner for the German ambassador provides the opportunity to sample some of the country's best wines

MANOTE TRIPATHI
THE NATION

The recent dinner to bid farewell to the outgoing German ambassador Dr Hanns Schumacher brought together not just VIPs from the German business community but also the best of German wines and beer to the Mandarin Oriental's Le Normandie.

It's all thanks to FIN, Thailand's first speciality wine distributor led by MD Benjawan Wisootsat and Jan Ganser.

Accompanied by his fiancée Corinna Linner, the envoy said that Thailand had been a great posting, and that he was looking forward to visiting the land of smiles in the future. He was also pleased to see so many supporters of the embassy's activities at the farewell dinner. They included Siemens chief executive Anthony Chay, Mercedes president Alexander Paufler, BMW president Matthias Pfalz, DHL chief executive Thomas Tieber, German Thai Chamber of Commerce president Rolf-Dieter Daniel, Lufhansa MD Christopher Zimmer, ThyssenKrupp MD Francois Schefmann and Hilton Millennium GM Thomas Hoeborn, to name just a few.

The evening started with a glass of Wittmann's 2008 Riesling Sekt Brut, a great organic sparkling wine.

Wittmann, whose wine-making history dates back to the seventeenth century, is located in Westhofen, an old market town in southern Rheinhessen. It has cultivated its vineyards according to controlled ecological guidelines since 1990 and went biodynamic in 2004.

The first course was pork knuckle and tongue, and potato salad with white onions, which was partnered with the vineyard's 2009 Gutswein Scheurebe QbA Trocken. This is a good alternative to sauvignon blanc with a fine fragrance of meadow blossoms, fresh grass and herbs.



LE NORMANDIE was the perfect setting for the outgoing German ambassador's farewell dinner.



MERCEDES boss
Alexander Paufler



BMW boss
Matthias Pfalz



SEIMENS CEO
Anthony Chay



LUFTHANSA boss
Christopher Zimmer



GERMAN Ambassador Dr Hanns Schumacher with fiancée Corinna Linner.



GTCC president
Rolf-Dieter Daniel



THYSSENKRUPP boss
Francois Schefman



FOUR Seasons GM
Rainer Stampfer



SIAM Kempinski GM
Holger Schroth

The second course was velvety garden pea soup with Perigord truffle, married with Hermann Donnhoff's 2007 Norheimer Kirschheck Riesling Spatlese. Based in Oberhausen, Donnhoff is the superstar of the wine-growing region of Nahe, having made wine for 261 years.

Next came pike fish quenelles with spinach and sorrel-chive sauce, paired with Germany's most expensive beer, the 1598 Furst Wallerstein Edition Privee, which was launched recently at the Dusit Thani Bangkok by its brewer Prince Carl-Eugen Zu Oettingen-Wallerstein.

Originally produced only for private use within the royal family, this brew is an amber-coloured super premium beer with aromas of berries and cherries. It's fruity and sweet and it costs about Bt5,000 per bottle.

After yoghurt and fountain cress sorbet, we tucked into duo of veal and wagyu beef, matched with the 2007 Spatburgunder Weingut Meyer-Nakel. A left tributary of the Rhine, the Ahr in its early days saw the Romans founding the region's winemaking, which was originally more about the red varieties, but switched to pinot noir around the the century. This pinot noir was very Burgundian with lots of red fruit on the nose and good tannic structure.

We ended the night with oven fresh apple and marzipan crumble with hot dark rum sabayon, paired with Hermann Donnhoff's 2002 Oberhauser Brucke Riesling Eisweign. This ice wine is satisfyingly intense and almost syrupy with aromas of apricot and raspberries and spices too. Sadly, after three glasses of this dessert wine, it was time to go home. We'll miss you Mr Ambassador.



DHL boss
Thomas Tieber



OLIVER Schnatz of
the Mandarin Oriental



FIN MD
Benjawan Wisootsat



MILLENNIUM Hilton GM
Thomas Hoeborn