

White wine with caviar, l'art de vivre, French art of life



What is "l'art de vivre", French art of live? I was just like in Paris, experiencing l'art de vivre, in the wine pairing event of Château Guiraud and Sturia!

The event was at Kee Club, Central with French warm and elegant surrounding. Both Château Guiraud Sauternes vintage white wine and Sturia caviar are from the famous wine region, Bordeaux. They share the same natural resources, production concept, commitment in high quality and French perfectionism.



Person in charge of Château Guiraud and Sturia



Pairing event of Château Guiraud and Sturia took place at Kee Club, Central



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Peron in charge prepare 4 types of Château Guiraud Vintage white wine to pair with Sturia caviar. My favourite combination among them is Château Guiraud 2010 and Prestige Caviar. Prestige grade caviar has been aged for 6 months with bigger eggs and richer taste which matches perfectly with the unique characteristic and mellow taste of Château Guiraud 2010 white wine. This pairing proves that caviar is not only paired with champagne, but also perfect with white wine. Chateau Guiraud is the largest chateau in Sauternes region. Sauternes wine are famous for its sweetness and unique character which make us feel comfortable.

In addition, I also recommend the pairing of G de Guiraud white wine and OSCIETRA Caviar. You will fall in love with OSCIETRA if you prefer caviar with strong briny taste. The egg for producing OSCIETRA is from precious Gueldenstaedtii. The egg is in golden brown colour with strong flavour, just like when

you are eating oyster ◦ The sweetness and faint scent of G de Guiraud and briny taste of OSCIETRA are so harmonious.



Château Guiraud Vintage white wine pairs with Sturia caviar



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Château Guiraud Vintage white wine



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Sturia, founded in 1986, is the largest caviar producer in France. Sturia caviar is produced from Sturgeon egg. Caviar is so luxury as it takes minimum 8 years to grow up a sturgeon while we can only get around 1 kg egg from each if them. We have to invest for 10 years before getting the harvest! The quality of caviar is determined by its size, colour, texture and maturation.