

Chateau de Loei presents its new vintages

The north-east's 'Bordeaux'?

By Marion Vogt
Photos by Michael Vogt

There is much to discover in Thailand, even for Thais - one of the newer discoveries is Thai Wine, and one of the original wine growers is Chateau de Loei and Dr. Chaijudh Karnasuta.

Over a decade ago Dr. Chaijudh discovered that the Phurua highlands of North-eastern Thailand could produce good wine-making grapes and in 1995, the first commercially produced quantity Thai wine hit the market.

Dr. Chaijudh was born in the year of the rooster - a symbol of hard work and dedication, and so he made the rooster the logo of his Chateau de Loei vineyards.

This year, he and his family's determination and passion paid off and Chateau de Loei has become the first Thai wine to be exported to Europe and Japan.

Amari Rincome Hotel, with 'The Old Classical Wine Limited Partnership' Company and the Karnasuta family, last week introduced the new 2003 Chateau de Loei vintages to the hospi-



MC for the 'lucky draw' Chavalit Sirinirund from The Old Classical Wine Limited Partnership in Chiang Mai, with the Chateau de Loei promotion girls.

tality industry in the North.

Oraem Terdpravat, MD of C.P.K. Plantation and daughter of founder Dr. Chaijudh Karnasuta, together with other members of the family proudly outlined the characteristics of the new 2003 wines.

Oraem told the audience that Chateau de Loei is produced on 600 rai (240 acres) of vineyards and the driving philosophy is the same as it

was in the early days - total quality, respect and use of French traditions, continuous research, and always striving to improve.

This year they introduced a Chenin Blanc, White Wine 'Extra Dry' 2003 with fresh, fragrant bouquet, flavorful but fine and dry, which it is hoped will suit the European market.

The new Syrah Rose wine



From left: GM of Amari Rincome Hotel, Wim Fagel, Chef Adrian, John and Muesken Vloet from The Riverside with MD of C.P.K. International, Bhilaichit Roengpithya.

is probably more for the Asian taste with a touch of sweetness, yet crisp and fruity.

Oraem explained that they are also proud to introduce here in Chiang Mai their new dessert wine - a Chenin Blanc 2003, harvested late in the season during cool nights and sunny days in February. The result is a sweet wine with the rich flavor of grapes.

At the end of the wine test-

ing the Syrah Red Wine Reserve was decanted. Currently, only 2000 bottles are available. The wine is a vivid deep red color, with oak barrel maturation, the full ripe berry fruit flavor, and what was described as a mellow tannin finish.

In the north, we should perhaps look to our 'own' vintage wines as an alternative to the imported ones.



Oraem Terdpravat, MD of C.P.K. Plantation Co., proudly posing in front of the huge rooster logo.



The Chateau de Loei Syrah Reserve 2002 comes in a beautiful wooden box.