

我出生在法国鲁西永地区的阿尔日莱。它的美妙之处在于它的强烈对比——大海尽头是高山和乡村——它同样也是绝佳的葡萄酒产区。

我最早接触到故乡的葡萄酒是在1970年代末期，那时我在自家开的Colloure餐厅工作。当时这些葡萄酒并不是特别好，葡萄酒爱好者对它们的评价也不是很高。就葡萄酒产量而言，它是法国各产区的第一名，但就质量而言却并非如此。不过，近年来当地的葡萄酒从业者已经取得了长足进步，减少了产量，但提高了质量，并且更好地体现了风土特点。这些年来，我开始越来越多地饮用当地出产的葡萄酒。

从莫里的加强型葡萄酒和巴纽尔斯的黑歌海娜到麝香葡萄，再到产自托塔维勒、圣卢山、福日尔、密内瓦或科利乌尔的葡萄酒……它们都如此不同。如今，身为一名餐厅老板，我开始真心热爱它们。每次回家的时候我都会试着认识一位新的酿酒商，去他们的酒庄参观，当然也会品尝新葡萄酒。它们有着非凡的个性，反映着风土、好气候以及酿酒商的辛勤劳作和热情。

流行的白葡萄酒品种有玛珊、瑚珊、白歌海娜、克莱雷、麝香葡萄和白卡利尼昂。红葡萄酒品种则有黑歌海娜、辛诗特、西拉、卡利尼昂和木威德。如今这个产区也越来越多地和生物动力法酿酒联系在一起。我上海的餐厅里约有80款来自这一产区的葡萄酒。它们不但性价比高，而且口感美妙。我记得自己试着把它们推荐给只喝波尔多葡萄酒的老客人，他们声称永远不会在商务晚宴上点这种酒。现在他们已经发现了它们的妙处并成为了它们的忠实爱好者，每次来都点。我想这也是我们工作的一部分——让人们开开心心地发现新事物。

能够在我的酒窖里拥有这些酒是我的荣幸。我为我的故乡感到骄傲，我将永远忠于这些美酒。

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Franck Pecol is the owner of Franck bistro in Shanghai and the brand new bar next door, Ferg & Sons. A native of the South of France, Franck has lived in Shanghai for five years.
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I was born in Argeles sur Mer, in the region of Roussillon. It's a wonderful area for its contrasts – the sea set against mountains and countryside – and a great region for wine.

I first discovered these wines when I started work in my family's restaurant, in a place called Colloure, back in the late 1970s. At the time the wines were not fantastic and were not very well considered by connoisseurs. It was the number one region in France in terms of wine quantity produced, but not the first for quality, for sure. However the wine people there have made some amazing progress in the last few years, reducing quantity for the sake of quality, and to better express the characteristics of the terroir. Over the years I have started to drink these wines more and more often.

From the fortified wines of Maury, and the grenache noir "mute" from Banyuls, to the muscat, to the wines from Tautavel, Pic St Loup, Faugeres, Minervois,

or Colloure... they are all so different. Now as a restaurateur myself I have really started to love them. Every time I go back home I try to meet a new wine maker, visit their domaine and of course try new wines. They have outstanding personality, reflecting the expression of the terroir, the good climate and of course the hard work and passion of the winemaker.

The popular grapes for whites are marsanne, roussane, grenache blanc, clairette, muscat, carignan blanc. For red, grenache noir, cinsault, syrah, carignan, mourvedre. It is also now a region that is more and more associated with biodynamic winemaking. In Shanghai in my bistro, I have about 80 different bottles from this region. They're great value for money and have beautiful flavours. I remember trying to recommend them to regular customers who swore only by Bordeaux, and who said they would never order this type of wine for a business dinner. Now they've discovered their beauty and they come back to these wines as big fans. This is, I guess, part of our work – to make people happy by discovering new things.

It's such a privilege to have these wines in my cellar. I feel proud to be from this place in the world, and I'll always be loyal to these nectars. ■

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