



## JAL Refreshes In-flight Wine and Champagne Selection on International Routes

**TOKYO January 10, 2012:** Japan Airlines (JAL) has renewed its selection of wine and champagne onboard its international flights. A new line-up for JAL First Class will be served from January 11, while the new service for JAL Executive Class will roll out between the end of January and middle February, 2012.

The new list of wine and champagne was carefully chosen to marry JAL's in-flight menu on international routes created in collaboration with various master chefs like Seiji Yamamoto from 3-star Michelin restaurant "RyuGin" in Roppongi, Tokyo. In a thorough selection process focused on finding compatible wines that complement and enhance the flavors of the meals served onboard, 19 types of wine, including New World wines, were singled out from 90 shortlisted labels narrowed down from an initial choice of 600.



JAL will be the only airline on which customers can savor the highly-esteemed Champagne Salon 1999 onboard First Class. Alternatively, customers can also choose to enjoy the prestigious Champagne Dom Perignon Vintage 2003. Amongst the selection are also wines from acclaimed overseas Japanese winemaker Hiroyuki Kusuda, who's Kusuda Wines Martinborough Syrah will be available on flights to Europe, while on flights to the U.S and Jakarta, Japanese owner of California winery, Kenzo Tsujimoto's Kenzo Estate "Rindo" will be served. In Executive Class, customers will have nine distinguished wines from around the world to choose from, including the luxurious Champagne Joseph Perrier Cuvee Royale Brut.

The characteristics of the area from which the wine came from and the winemaking methods were factors taken into consideration in the strict selection led by Fumiko Arisaka - a renowned wine journalist, as well as wine advisor to JAL. Also involved in the process were some of JAL's 630 plus cabin attendants who are qualified sommeliers, often offering customers information and suggestions on wine onboard.

Customers traveling on JAL in First and Executive Class can look forward to a premium time with a refreshed selection of high-quality wine onboard.

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## REFERENCE

### Highlights in First Class:

<p><b>Champagne Salon 1999</b> ★☆☆</p> <p>Salon, since the launch of its first vintage in 1921, produces the Champagne Salon only in years when the harvest meets their high standard and 1999 is the latest vintage among them.</p> <p>Savoring Champagne Salon at 40,000 ft. is a privilege that can only be enjoyed by customers onboard JAL's First Class. In 1999, the Champagne region experienced a hailstorm in May, however enjoyed a warm August, steadily nurturing the Chardonnay. Already possessing ample maturity, the 1999 vintage expands mellow fruitiness.</p> 	<p><b>Champagne Dom Perignon Vintage 2003</b> ★☆☆</p> <p>Dom Pérignon is the most esteemed brand, "Cuvée Prestige," of Champagne from the largest producer in the Champagne region of Moët et Chandon. The name commemorates the Benedictine abbot, Father Pérignon, who contributed a great deal to the creation of Champagne in the 17th century. In 2003, when all of France experienced a tropical heat wave, perfectly ripened grapes were harvested even as far north as Champagne and one of the most unique vintages in memory was realized. This is a gem of Champagne, in which a toasty fruitiness is embraced by ideal maturity.</p>
<p><b>Kenzo Estate "Rindo" 2007</b> ★☆☆</p> <p>An alluring mosaic of Bordeaux blend combined from many vineyard blocks across the estate. Charming up on release and certainly cellar worthy, it is deep, delicate and smooth.</p>	<p><b>Kusuda Wines Martinborough Syrah 2009</b> ★☆☆</p> <p>Kusuda's Pinot Noir was highly acclaimed by a British wine critic, Jancis Robinson, which opened the door for him to enter the inner circle of the finest wine makers in the world. His Syrah is also now perfected, with concentrated Syrah characteristics of spicy tannin and feverish fruitiness.</p>

### Other wine in First Class

White wine	[Bourgogne]	Domaine du Pavillon Corton Charlemagne Grand Cru 2007 (Offered from January 5, 2012)	★☆☆
White wine	[Alsace]	Gustave Lorentz Pinot Gris Grand Cru Kanzelerberg 2005	★☆☆
White wine	[Germany]	Weingut St.Urbans-Hof Wiltinger Alte Reben Riesling Kabinett Feinherb 2010	★☆☆
White wine	[Koshu]	Katsunuma-brewed Arvga Branca Vinhal Issehara 2010	★☆☆
Red wine	[Bordeux]	Château Rauzan-Ségla Margaux 2007	★☆☆
Red wine	[Bourgogne]	Domaine Michel Gros Nuits Saint Georges 2006	★☆☆

<Applicable routes> The wine selection differs by route.

★☆☆Narita = London, Paris, Frankfurt

☆☆☆Narita = New York, Chicago, Los Angeles, Jakarta

For more information on JAL's First Class meal service, please visit: [http://www.jal.co.jp/en/inflight/inter/first/f\\_meal/beverages.html](http://www.jal.co.jp/en/inflight/inter/first/f_meal/beverages.html)



## Highlights in Executive Class:

### Champagne Joseph Perrier Cuvee Royale Brut ◆◆

Joseph Perrier is a family-run Champagne house founded in 1825 in Châlons-sur-Marne, Champagne, which has a sterling reputation for its consistent quality. The Cuvee Royale was given this special name as it was a favorite of Queen Victoria's and was granted her "royal" warrant. With its assemblage of 35% each of Chardonnay and Pinot Noir, plus 30% Pinot Meunier, this well-balanced Champagne features a refreshing harmony between the mature flavor and vivid acidity.



### Baron Philippe de Rothschild Maipo Chile Chardonnay por Escudo Rojo 2010 ◆◆

Chateau Mouton Rothschild, the Bordeaux Grand Cru house, built a winery in Maipo Valley, Chile and began producing wine. Chardonnay grapes are grown and harvested at Casa Blanca vineyards, enveloped in a cool climate. The aroma exuding from your glass is rich and exhibits the typical Mouton style with a creamy aroma. The abundant New World palate continues on to a pleasant afternote.



## Other wine in Executive Class

White wine	[Alsace]	Frey-Sohler: Riesling "Scherwiller" 2010 (Offered onboard from January 1, 2012)	◆
White wine	[Chile]	Errazuriz Estate Reserve Sauvignon Blanc 2011	◇
White wine	[Koshu]	Chateau Jun Koshu 2010 (Offered onboard from January 1, 2012)	◆
Red wine	[Bordeaux]	Chateau le Monteil d'Arsac, HAUT-MEDOC 2006	◆◆
Red wine	[Argentine]	Bodegas Mendoza Karoa Kaya Man 2010	◇
Red wine	[Bourgogne]	Remoissenet Pere & Fils, Bourgogne Rouge Renommee 2010	◆◆
White wine	[Bourgogne]	Chanson Vire-Clesse 2009 or 2010 (Currently offered)	◆

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◆◆◆Narita = London, Paris, Frankfurt, Moscow

◇◆◆Narita = New York, Chicago, Los Angeles, San Francisco, Honolulu, Vancouver, Jakarta, Bangkok, Singapore, Kuala Lumpur, Ho Chi Minh, New Delhi, Manila, Hong Kong and Sydney

For more information on JAL's Executive Class meal service, please visit:

[http://www.jal.co.jp/en/inflight/inter/executive/c\\_meal/beverages.html](http://www.jal.co.jp/en/inflight/inter/executive/c_meal/beverages.html)

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