



中国国际进口博览会
CHINA INTERNATIONAL
IMPORT EXPO

Exhibitor & Exhibit Information of the Third China International Import Expo

General No. 33

Food and Agricultural Products (No. 7)



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NEW ERA, SHARED FUTURE



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The information on relevant exhibitors, their commodities or services has been provided by corresponding exhibitors of the third CIIE. Meanwhile, such exhibitors will be liable for the truthfulness, accuracy, and validity of what they have provided. The CIIE Bureau just collects, arranges, and releases relevant information.

When you read or use the *Exhibitor and Exhibit Information*, please contact the CIIE Bureau timely if any untruthful or unfaithful information is found, for prompt verification and correction. If any suspected illegal condition is found, relevant legal provisions can be referred to for disposal or please immediately contact the CIIE Bureau and we will remind relevant units for rectification.

It is hereby declared.

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China International Import Expo Bureau

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Introduction to Exhibition Area

The Food and Agricultural Products Exhibition Area is one of the Business Exhibition's exhibition areas with the largest area and most exhibitors from the widest range of countries. It reflects the highest level of the global food sector and builds a professional trading platform for international food markets.

The Food and Agricultural Products Exhibition Area is planned to cover an area of 90,000 square meters during the third CIIE. In addition to exhibits like meat and dairy products, organic food and prepackaged food will also be displayed to advocate green, healthy and safe production of agricultural products. At that time, multiple enterprises from more than 100 countries will exhibit organic and healthy "local specialties" and all kinds of processed foods integrated with modern science and technology. The exhibitors include not only the enterprises on the list of Fortune Global 500 and industrial leaders but also representative enterprises from countries and regions along the "Belt and Road" and emerging market economies. While expanding their market share in China, they will gather the

strength of the whole industry chain to continuously improve the scientific and technological content in their products in order to provide Chinese consumers with diversified innovative products. To give full play to the role of the CIIE as a platform, the related ministries of the country and business associations will hold a number of supporting activities related to the theme of the exhibition area to provide exhibitors and buyers with relevant policy information and dynamic conditions of food and agricultural products industries.



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SAS CHEVAL D'OR

◆ Brief Introduction to Exhibitors

Founded in 2013, the company is located in Bordeaux, Gironde, France, mainly engaging in wine import and export business. It has participated in the second CIIE. Its chateau in Bordeaux was established in the 1920s, and the planted grape varieties include Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, etc. The average age of the grape vine is 25~30 years, with an annual output of 180,000 bottles. The company has integrated online and offline product service areas in China, and has set up the marketing network.

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◆ Highlights

Chateau Chenes Laforest

Country of Origin: France, Vintage: 2016

Production Area: Bordeaux

Alcohol Content: 13.5%VOL

Grape Variety: Merlot, Cabernet Sauvignon and
Cabernet Franc

Wine Tasting: elegant, with smooth taste and soft tannins.



Picture 1: Product Diagram of
Chateau Chenes Laforest

Chateau Chenes Laforest (Merlot 100%)



Picture 2: Product Diagram of Chateau Chenes Laforest (Merlot 100%)

Country of Origin: France, Vintage: 2014
Production Area: Bordeaux Superieur,
Alcohol Content: 13.5%VOL
Grape Variety: 100% Merlot
Wine Tasting: pleasant fragrance, full-bodied taste, soft tannins and silk-like texture.

Chateau Chenes Laforest (Bordeaux Superieur)

Country of Origin: France, Vintage: 2017
Production Area: Bordeaux Superieur,
Alcohol Content: 14%VOL
Grape Variety: Merlot, Cabernet Sauvignon and Cabernet Franc
Wine Tasting: rich fragrance, with pure and abundant flavor.



Picture 3: Product Diagram of Chateau Chenes Laforest (Bordeaux Superieur)

Chateau Chenes Laforest (Classic)

Country of Origin: France, Vintage: 2017
Production Area: Bordeaux Superieur
Alcohol Content: 14%VOL
Grape Variety: 50% Merlot, 30% Cabernet Sauvignon and 20% Cabernet Franc
Wine Tasting: elegant fragrance, with soft flavor.



Picture 4: Product Diagram of Chateau Chenes Laforest (Classic)

Annual Output: 5,000 bottles

Chenes Laforest Chateau Saint-Hilaire

Country of Origin: France, Vintage: 2015

Production Area: Medoc

Alcohol Content: 13.5%VOL

Grape Variety: 45% Merlot, 50% Cabernet Sauvignon and 5% Cabernet Franc

Wine Tasting: full-bodied and abundant flavor, with certain ability to store.



Picture 5: Product Diagram of Chenes Laforest Chateau Saint-Hilaire



Chenes Laforest

Country of Origin: France, Vintage: 2016

Production Area: Margaux

Alcohol Content: 13%VOL

Grape Variety: 45% Merlot, 51% Cabernet Sauvignon and 3% Petit Verdot

Wine Tasting: rich fruit flavor, with light structure.

Storage Potential: 8-15 years

Picture 6: Product Diagram of Chenes Laforest



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CHATEAU DE VIAUD

◆ Brief Introduction to Exhibitors

CHATEAU DE VIAUD was officially founded in 1785, and its chateau is located in the Lalande-de-Pomerol production area at the right bank of Bordeaux, France. Adhering to the concept of producing high-quality wine, it produces dry red wine with special Bordeaux right bank style, and cooperates with brewmaster Michel Rolland, winning many international awards. Besides, it has participated in the second CIIE.

Official Website: <https://www.w-wines.com/product/965.html>

Contact Person: Liu Lina

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◆ Highlights

CHATEAU DE VIAUD Grand Vin De Bordeaux 2012

It is made from 60-year-old vine grapes, and stored in 100% French oak barrel for 18 months with cold soaking fermentation, which can be stored for 5 years.



Picture 7: Product Diagram of CHATEAU DE VIAUD Grand Vin De Bordeaux 2012

CHATEAU DE VIAUD Violette 2016

It is made from 20~30-year-old vine grapes, and stored in 100% French oak barrel for 12 months with cold soaking fermentation.



Picture 8: Product Diagram of CHATEAU DE VIAUD Grand Vin De Bordeaux 2016



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L'HUGUENOT VINEYARDS (PTY) LTD.

◆ Brief Introduction to Exhibitors

Founded in 2010, the company comes from South Africa, and is located in the Franschhoek Valley wine-producing area of Western Cape Province, which is famous for its warm climate and beautiful natural landscape. Its main business is wine making and sales. Most of the wines produced by L'HUGUENOT in the Franschhoek Valley wine-producing area have very unique characteristics. Among them, it was famous for white wines with a fragrant aroma and precise acidity, as well as red wines with unique characteristics.

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◆ Highlights

LH Shiraz Pinotage

Grape Variety: Shiraz, Pinotage

Alcohol Content: 13.5% vol

Net Content: 750ml



Picture 9: Product Diagram of LH Shiraz Pinotage

Awards: LH Shiraz Pinotage (2011) won the gold award in the 2013 China Wine & Spirits Awards.



Picture 10: Product Diagram of LH Shiraz

LH Shiraz

Grape Variety: Shiraz

Alcohol Content: 13.5% vol

Net Content: 750 ml

Awards: LH Shiraz (2009) won the silver awards in the International Wine Challenge 2012 and the 2012 Concours Mondial de Bruxelles, and LH Shiraz (2010) won the silver award in the 2013 China Wine & Spirits Awards.

LH Chenin Blanc

Grape Variety: Chenin Blanc

Alcohol Content: 13.5% vol, Net Content: 750ml

Features: rich and refreshing tropical fruit aroma, with proper acidity and fresh taste.



Picture 11: Product Diagram of LH Chenin Blanc

Oosterland Red Wine

Grape Variety: Shiraz, Pinotage

Alcohol Content: 13.5% vol

Net Content: 187ml

Features: debut in China, with clove and white pepper spice flavor, and smooth and delicate taste.



Picture 12: Product Diagram of
Oosterland Red Wine



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H&B Development Pty Ltd

◆ Brief Introduction to Exhibitors

Founded in 2018, the company is headquartered in Sydney, Australia. Its main business is the export and food supply of Australian wine, and its business scope includes agricultural products and Australian specialty products. It is a diversified enterprise with a number of brands, bringing together Australia's most popular and creative specialty products.

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◆ Highlights

Rock Wallaby Shiraz

Dark red in color, with fruit aroma of black fruits, berries and ripe plums and hints of the fragrance of oak. Combining the freshness of licorice, mint and vanilla with the strong flavor of spices, it reveals the quintessential taste of the Australian Shiraz.



Picture 13: Advertising Diagram of Rock Wallaby Shiraz



Rock Wallaby Cabernet Merlot

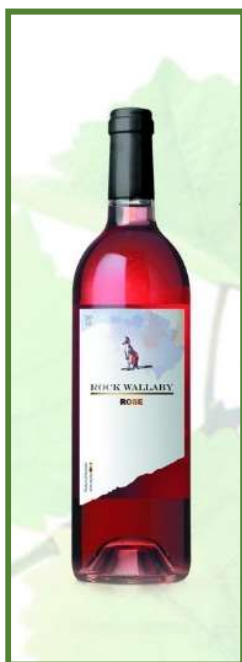
Medium red in color, the sweet fragrance of the plums and the freshness of the oak complement the full-bodied berry flavors with the mint and violet characters of Cabernet Merlot.

Picture 14: Advertising Diagram of Rock Wallaby Cabernet Merlot

Rock Wallaby Pinot Grigio

Fresh and elegant light green in color, with a soft, smooth, delicate and refreshing taste, the pure and fresh aroma of pears and apples is refreshing.

Picture 15: Advertising Diagram of Rock Wallaby Pinot Grigio



Rock Wallaby Rose

Lively and bright coral pink in color, with the sweet fragrance of raspberries, strawberries and fresh milk, and the taste is soft and smooth.

Picture 16: Advertising Diagram of Rock Wallaby Rose



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Yipont Brewing Corp

◆ Brief Introduction to Exhibitors

Old Abbey Ales, a subsidiary of the Yipont Brewing Corp, was founded in 2013. The company's original product is the old Belgian Abbey flavor ale in Europe, and now more new ales have been developed on the basis of the ancient brewing method. All the raw materials come from North America or Europe, and with the melting water of the pure Rocky Mountains, the ales are elaborately brewed by the brewing masters with diverse tastes, which are suitable for different people.

Official Website: <https://www.oldabbeyales.com/>

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◆ Highlights

Blonde Ale

With the blonde color and mixed bouquet of freshly baked bread and light hops, it's a great choice for newcomers of ales.



Picture 17: Product Diagram of Blonde Ale

Rye Pale Ale

The perfect balance of rye and hops makes one linger on the palate. The wine is very light in taste, which is fresh and easy to be accepted.



Picture 18: Product Diagram of Rye Pale Ale

Scottish Monk

With aromas of deep roasted coffee and chocolate, it is the first choice for local customers and elementary ale drinkers.



Picture 19: Product Diagram of Scottish Monk

Sour Raspberry

The palate is a perfect combination of fresh and ripe raspberries and lactic acid bacteria used in fermentation to produce lactic acid.



Picture 20: Product Diagram of Sour Raspberry



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Official Website of the CIIE:

<https://www.ciie.org/>

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+86-21-968888



Official APP



Official WeChat

We are looking forward to seeing you at the third CIIE.

