



Les Clefs d'Or Japan Key News



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63rd International Congress

By OSAMU HAMASAKI

List of Les Clefs d'Or Japan attendees:

- Ms. Masumi TAJIMA (Mandarin Oriental, Tokyo)
- Mr. Osamu HAMASAKI (Hotel Okura Tokyo)
- Ms. Aiko IMAIZUMI (Grand Hyatt Tokyo)
- Mr. Kazushi KAWAMURA (Palace Hotel Tokyo)
- Ms. Akane TANAKA (The Peninsula Tokyo)



Five members from Japan including the Section President visited Dubai to attend the 63rd UICH Congress which was held from April 10th until 15th.

The official program commenced by the welcome reception which was held outdoor just underneath the famous Burj Khalifa, the tallest architecture in the world. We enjoyed



meeting old and new friends from around the globe. We also had the pleasure of enjoying the Dubai Fountain Show which was taking place just next to our venue.

On day 2, the delegates went on the land and sea tour. We enjoyed the skyline of Dubai from the sea and the visit to the gold and spice markets in the old downtown area. Moreover, we enjoyed networking with other delegates.

For dinner, we visited the lawn of the Emirates Golf Club. We enjoyed the traditional music entertainment as well as dances.

On day 3, the educational seminar was held throughout the day. The most impressive seminar was by Ms. Zilovic, the Senior Vice President of the ELS Educational Services, Inc. She pointed out that the concierges are dealing with so many incoming emails daily nowadays and in fact, 80% of email transactions are done by non-native English speakers. Therefore, it is important that one keeps the email content short and simple. Also to use the correct punctuation, for the meaning may become totally different.

For dinner, we headed out by over 125 vehicles to the desert safari. We enjoyed the Arabian dishes and entertainments. The highlight was certainly the camel ride!



On day 4, the general assembly was held. The reports were made by the International Board on the activities for the past year. Les Clefs d'Or Award-Andy Pongco 2016, the young concierge award, was won by Mr. Exbrayat of The Peninsula Paris. The 65th UICH Congress bid was won by Korean section and will be held in Seoul in 2018.

For dinner, the Asian Sections altogether went for a cruise.

On day 5, we climbed up the Burj Khalifa to the 452m level and then spent time at the Dubai Mall, the world's largest mall.



In the evening, the gala dinner was held at the Atlantis The Palm on the Palm Jumeirah with over 1,000 attendees. Many of us spent time until late in the night saying good-bye and promising each other to meet again at the next congress in Berlin.



A Visit to the Suntory Tomi no oka Winery

By KULLEN RYU OZAKI

List of Les Clefs d'Or Japan attendees:

- Ms. Kay ABE (Grand Hyatt Tokyo)
- Mr. Yasutoshi ABE (Mandarin Oriental, Tokyo)
- Ms. Etsuko HIGASHIDE (The Capitol Hotel Tokyo)
- Ms. Aiko IMAIZUMI (Grand Hyatt Tokyo)
- Mr. Kazushi KAWAMURA (Palace Hotel Tokyo)
- Mr. Kullen R. OZAKI (Aman Tokyo)
- Ms. Miki SAITO (Shangri-La Hotel Tokyo)
- Ms. Naoko SHIBATA (The Prince Sakura Tower Tokyo)
- Ms. Mayako SUMIYOSHI (Palace Hotel Tokyo)

Sunny skies with highs of 80 (20C) degrees, we were thrilled to be invited by our own Les Clef d'Or Japan member "Suntory". Sharing special opportunity to pay a visit at their acclaimed vineyard "Suntory Tomi no oka Winery". Learning Suntory's core business was not only a Whisky & Distillery business, they also produce and offer a variety of wine products from Japan. Suntory is one of the leading Beverage & Liquor manufacturer in the world who recently acquired Jim Beam Co. Established in 1909. The idea for domestic winery/vineyard in Japan began in Yamanashi, as none of the past examples would have mattered. We had witnessed its broad grape fields with domesticated wine grapes to famed Japanese bred Cabernet Sauvignon. We were also grateful to understand how worthy their lands in Kai City, Yamanashi prefecture were for producing rich red wines to crisp flavorful white wines. A business that sprung from a man's glimpse of unprecedented future whom he recalled Kai city's landscape similar to what he saw at Rhineland in Germany, named Mr. Shinsuke Koyama who shared his genuine dream with later to be known as the Father of Japanese Wine grapes, Mr. Zenbei Kawakami. Post World War II, vineyards were cultivated to continue its growth with domestic wine production during the country's difficult times. The signature wine "Akadama Port Wine" sold very well to mark their business. Mother Nature had also seeded them in cultivating varieties of European wine grapes. One of the most unique milestones was creating Botrytised Wine (Noble-Rot Wine), groundbreaking wine bottled in 1975 "Chateau Lion Noble d'Or 1975" was the first to be produced in Japan.

In 2001, the winery was re-named to current "Suntory Tomi no oka Winery", as it staged its position to develop great wines produced from Japan as their mission statement to claim their meaning. We much enjoyed their hospitality and passion in creating current wine business in our country, with outstanding wines. Thank you to Suntory.

