



C hinese Wine | 中国酒

刘勇◎编著



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在中华民族五千多年的历史长河中，酒和酒文化一直占据着重要地位。酒是一种特殊的食品，属于物质生活，但酒又融于人们的精神生活之中。在中国的文明史中，酒几乎渗透到社会生活中的各个领域，中国人饮酒的意义常常超出饮酒行为本身。

中国人将酒的作用归纳为三类：酒以治病，酒以养老，酒以成礼。国家的各类盛典、百姓的重要活动，通常都设佳宴，用酒招待宾客，以表隆重，以示礼节。饮酒的过程，常常是文化的传播过程，其中不乏思想的交流、智慧的展示、信息的分享、感情的联络。数千年来，中国酒文化被演绎得丰富多彩，醇香绵长。

在世界酿酒史上，中国酒更是独树一帜。酒曲酿酒是中国酿酒的精华，中国人用酒曲造酒要比欧洲人早3000多年，这受益于中国悠久的农业文明史。公元前138年张骞出使西域带回葡萄，

During the more than 5,000 years of Chinese history, wine and wine culture has always occupied an important place. Wine is a special form of food belonging to the material category. Yet wine has also entered people's spiritual life. In the course of Chinese civilization, wine has almost penetrated into all spheres of social life. The significance of wine-drinking often goes beyond the drinking itself.

Ancient Chinese people summarized the role of wine into three categories: to treat diseases, to maintain good health, and to beef-up rituals. During all kinds of state ceremonies or important civil events, banquets furnished with good wine were usually hosted to entertain the guests, to mark the significance of the occasion and to show hospitality of the host. The course of wine-drinking always involved a process of cultural dissemination, where views were exchanged, wisdoms displayed, information shared and emotions enhanced. During the past several thousand years, Chinese wine culture has been interpreted as a rich and colorful one, like the lingering aroma of wine.

引进酿酒艺人，中国开始酿造葡萄酒，葡萄酒传入中国比传到法国尚早七八百年。中国在东汉时期发明的蒸馏术，自18世纪传入欧洲后，使西方自古以麦芽淀粉糖化谷物、再用酵母菌石糖发酵的传统技术大大提高。中国对世界酒业的另外一个贡献是煮酒以防酸败。中国北宋的《北山酒经》中较详细地记述了煮酒加热技术，而西方各国采用煮酒加热技术的时间比中国晚七百多年。

“中国的酒世界”与“世界的中国酒”是“中国名片”的两个面。如果了解中国，就有必要了解中国酒，了解中国独特的酒文化。



China has been a unique case in the wine history of the world. The essence of wine-making in China is to make wine with yeast. The time when Chinese people in ancient times began to use yeast to make wine was 3,000 years earlier than that of the Europeans. This is certainly related to China's long history of agricultural civilization. In 138 B.C., Zhang Qian was sent on a mission to the Western Regions and brought back grapes and wine artisans. Since then China began to produce grape wine. This was some seven or eight hundred years earlier than that in France. China invented the distilling technology during the Eastern Han Dynasty. When the technology was introduced to Europe in the eighteenth Century, it greatly improved the traditional brewery technology in the occident, which involved two steps, saccharifying cereals with malt starch and fermenting with microzyme sugar. Another contribution China made to the world was to cook the wine in order to prevent acerbity or deterioration. The book *North Mountain Wine Scripture* published during the Northern Song Dynasty Period elaborated the wine cooking and heating technology. This was more than seven hundred years earlier than that in the Occident.

“The wine world in China” and “Chinese wine in the world” can be regarded as the two sides of “China's business card”. If someone wants to learn about China, it is necessary for him/her to learn about Chinese wines and the unique wine culture in China.



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中国酒的历史

History of Chinese Wine

中国酿酒、饮酒的历史悠长久远，酒之所兴，可追溯至上古。在历史长河中，中国酒的酿酒技艺日益精进，与之伴随的酒文化也日渐丰富。中国人酿造的酒闪烁着智慧的火花，常在不经意间成为酒中之珍，流芳百世。酒在中国社会的历史演进中颇具影响，无论在国际宴饮、礼仪社交，抑或日常生活中都可见其踪影，是中国历史文化中不可或缺的一部分。

China enjoys a long history on wine brewing and wine drinking. The emergence of Chinese wine could be traced back to ancient times. In the course of history, the improvement of wine brewing technology in China has always been accompanied by the enrichment of the wine culture. Shining the sparks of wisdom, Chinese wine has often inadvertently become a cherished variety within the world wine community with enduring fame. Wine occupied an important position in the course of Chinese history. Wine has been indispensable for international banquets, social events and daily activities. Indeed, wine has comprised an integral part of the Chinese history and the Chinese culture.





> 中国酒的起源

中国酒的起源时间至少早于4600多年前的“仓颉造字”，所以文字记载也不足以为据。约7000年以前，在西安半坡村先民使用的陶器中，有“酉”形罐出现；到新

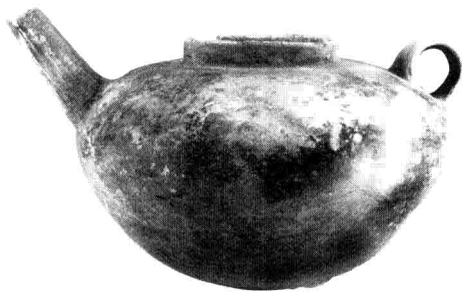


• 刻划鸟纹陶尊（新石器时代）

Pottery Container with Bird Patterns (Neolithic Age, approx. 8500-4500 years ago)

> Origin of Chinese Wine

Chinese wine originated at least earlier than the time when “Cang Jie created the Chinese Characters” about 4,600 years ago. So the written records are insufficient as evidence of the history of Chinese wine. About 7,000 years ago, pottery jars were used by ancestors of the Banpo Village people near Xi'an City. During the late Neolithic Age Period, many earthen utensils, such as wine or offering containers, pots, wine cups and mugs appeared. Cang Jie was born in Baishui County of Shaanxi Province, one of the cradles of Chinese wine. As the designated historiographer of the Yellow Emperor, Cang Jie had the chance to see wine every day. Unfortunately among the twenty-eight characters he created and survived the times, the word “wine” was not included.



• 陶壶（良渚文化）

Pottery Flagon (Liangzhu Culture, 3300 B.C. - 2200 B.C.)

石器时代晚期，已有大量陶制的酒器，如尊、壶、盅、杯等。仓颉出生在中国酒发祥地之一的陕西省白水縣。他是黃帝的史官，可惜留存下来的28个字中没有“酒”字。

酒史也长于有记载的国史，可谓“先有酒，后有国”。《酒谱》中的说法更是带有神话色彩：

“酒，酒星之作也。”中国人的祖先中有认为，酒是天上的“酒星”造的。《晋书·天文志》中说：

“轩辕右角南三星曰酒旗，酒官之旗也，主宴飧饮食。”轩辕，是中国古星名，共包括70颗星，其中12颗星属狮子座。古人认为酒旗三星即属于狮子座中的星宿。

关于中国酒的起源有多种说法，目前考古发现的酿造酒痕迹，已经使学者将其追溯到9000年前。自然酒与酿造酒不同，所以分

The history of wine is also longer than that of the recorded history of states and dynasties. It has been said that “Chinese wine came into existence before states.” The story given in the book *Map of Wine* about the origin of wine was rather mythical, saying that “Chinese wine was the masterpiece of the Wine Star in heaven.” Chinese people in ancient times believed in this theory. The book *Jin Record-Astronomy Chapter* stated that “the three stars to the south of the Xuanyuan Constellation are flags of the Wine Star, who was in charge of food and beverage during banquets”. Xuanyuan was the name of an ancient Chinese constellation, comprising seventy stars, among which twelve were members of the Leo Constellation. In ancient times, the Chinese people believed that the three Wine Flag Stars belonged to the Leo Constellation family.



仓颉造字

在文字出现以前，人们最初以结绳的方式记事，即大事打一大结，小事打一小结，相连的事打一连环结。后来又采用刀刻的方式记事，即用刀在竹木上刻上符号作为记事。随着社会的进步与发展，需要记录的事情越来越多，结绳和刀刻已经不能满足人们的需要。

仓颉是黄帝时的史官，相传他四目重瞳，非常聪明。他受到乌龟背上花纹的启发，根据所见事物的形状与特征，创造出许多不同的符号，并且定义了每一种符号所代表的意义。他把这种符号叫做“字”。

传说仓颉造字成功后，“天雨粟，鬼夜哭”。因为文字的产生方便了人们记事传情，值得庆贺，所以下粟如雨；而有了文字之后，人们也更加聪明，但是伴随而来的还有欺伪狡诈、争夺杀戮，从此天下永无宁日，所以连鬼也哭了。



• 仓颉造字

Cang Jie Creating Characters



Cang Jie Creating Chinese Characters

Before the creation of characters, people kept records by tying knots, i.e., big knots representing important events while small knots representing ordinary activities, and a series of knots representing a series of events. Later, people kept records by notching the wood, i.e., notching signs on wood or bamboo sheets with knives. With social progress and development, more and more things and events needed to be recorded. Knotting and notching alone could no longer meet people's needs for recording.

Cang Jie was a historiographer during the Yellow Emperor Period. As legend had it Cang Jie had four eyes and was very bright. Enlightened by patterns on the shell of tortoise, he created all kinds of signs and marks to represent things and events according to their shapes and characteristics. And he also defined the meaning of each sign or mark. He called these signs and marks "characters".

Legend also had it that after Cang Jie created the characters successfully, "it was raining cereals in the daytime, and the ghosts cried at night." This was because the creation of characters helped people keep records, so it was something to be celebrated. However, people became so smart after the creation of characters. Some resorted to malpractices such as cheating and defrauding, fighting and slaughtering. From then on, the world lost its peace and harmony. Even the ghosts cried in pain.



• 甲骨文“酒”字、金文“酒”字

酒在甲骨文和金文古体中载为“酉”字。

Character "wine" in Oracle bone inscriptions and Bronze inscriptions

The Chinese character "wine" depicted in the Oracle bone inscriptions and Bronze inscriptions.

别有其说法。虽然中国古籍中对远古的“猿酒”与“兽乳酒”等自然酒多有记述，但缺乏翔实的考证，故不具严格的文化意义。

“猿酒说”：猿猴将果实丢弃或贮藏在石缝树洞中，其糖分自然发酵成酒浆，从旧石器时期的猿人时代饮至新石器时期的先民阶段，距今10000年左右。关于中国猿猴造酒的例证，最有力的说明是江苏泗洪县双沟镇的“醉猿”化石。1977年，在双沟镇的中新世的砾岩层中，发现了保留有第1—3上臼齿的左上颌骨的猿化石。学者发现其骨骼上浸透有酒的成分。翌年，中科院古脊椎动物与古人类研究所的专家李传夔将此化石命名为双沟醉

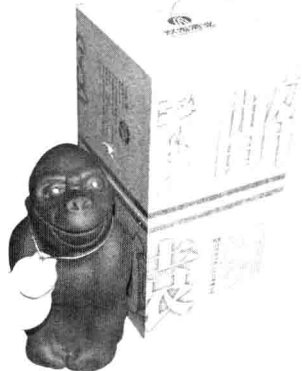
There were many versions on the origin of Chinese wine. According to archeological findings, scholars had already traced the wine-making history to 9,000 years ago. As natural wine differs from brewed wine, stories about their origins also differ. Although there have been quite some descriptions on natural wine such as the “ape wine” and the “beast-milk wine” in ancient Chinese books, there have been few verified evidence. So such statements do not bear any cultural significance in the strict sense of the term.

The “Ape Wine Version” claimed that almost 10,000 years ago, apes discarded or stored fruits in stone crannies or tree holes, where the sugar content was naturally fermented into juice. The juice was drunk by ape-men during the Paleolithic Age and by early men during the Neolithic Age. The most potent evidence of Chinese apes making wine could be found in the *Dionysopithecus* fossil found in Shuanggou Town, Sihong County, Jiangsu Province. In 1977, Chinese experts and scholars found that, in the conglomerate terrain of Miocene Epoch in Shuanggou Town, there was an ape fossil of the left maxilla with the first to the third upper molars. Experts



• 砖雕壁画《猿猴造酒》

Brick Mural Painting "Apes Making Wine"



• 双沟大曲、双沟醉猿酒

双沟大曲产于“醉猿”的故乡，属于浓香型白酒，具有“色清透明，香气浓郁，风味协调，尾净余长”的风格。清朝晚期，双沟大曲曾参加南洋名酒赛，被评为第一名，并荣获金质奖章。

Shuanggou Daqu Wine and Shuanggou Drunken Ape Wine

Produced in the hometown of “drunken apes”, the Shuanggou Daqu Wine was a strong-aroma wine, featured by “transparent color, deep aroma, harmonious taste and lingering charm”. During the late Qing Dynasty, Shuanggou Daqu Wine participated in the Contest of Famous Wine in the South Asian Region and won the first prize with a gold medal.

猿。后来人类采集蜂蜜等，再模仿猿酒改善为果酒，与酿造酒的历史衔接。

“兽乳酒说”：指人类进入农耕社会前的远古时期，渔猎到的畜兽乳汁内的蛋白质和乳糖不期自然发酵，形成原始奶酒，再经人工特意制造成的酒，在《礼记小雅·礼运篇》中称为“醴酪”。

“空桑秣饭说”：晋代江统在《酒诰》中称：“有饭不尽，委余空桑，郁积成味，久蓄气芳，本出于此，不由奇方。”较早提出了谷物自然发酵酿酒学说。

关于酿造酒也有不同说法。

found the skeleton of the ape was soaked with wine ingredients. In the following year, Li Chuankui, an expert of the Institute of Vertebrate Paleontology and Paleoanthropology (IVPP) under the Chinese Academy of Sciences (CAS), named this fossil the *Dionysopithecus Shuangouensis*. Later, people collected honey and fruits to simulate the ape wine, and gradually improved it into fruit wine, bridging the gap between natural wine and brewed wine.

The “Beast-milk Wine Version” claimed that in ancient times before mankind started agriculture and farming activities, protein and milk sugar in captured beast and animal milk were

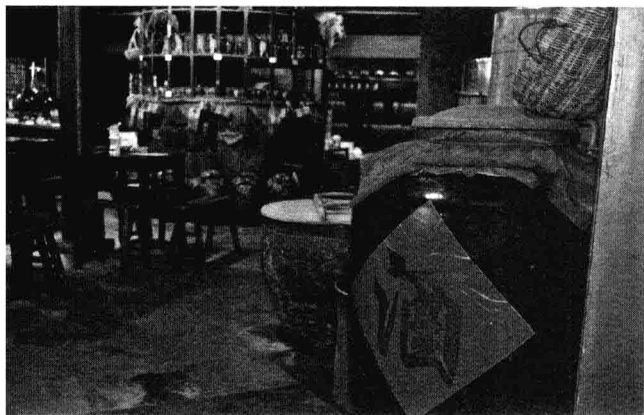
“近9000年说”：有人认为，河南伊川大莘遗址出土的距今8600—8800年的红陶三足钵，是中国目前发现的最早的实用饮酒器具。2004年，中美学者联合研究发现河南舞阳县贾湖遗址出土的陶器上附着酒石酸。宾夕法尼亚大学酿酒史专家麦克戈温（Patrick E. McGovern）根据C14同位素年代测定，其年代在公元前7000—公元前5800年。这证明9000年前贾湖人已经掌握了酒的酿造方法，所用原料包括大米、蜂蜜、葡萄和山楂等。这一发现被列为中国20世纪考古重大发现之一。在此之前，世界公认上最早的酒是公元前5400年伊朗人酿制的。

irregularly and naturally fermented into primitive milk wine, which was further processed to make wine. This wine was called “Lilao” in *The Book of Rites-on Ritual Practices*.

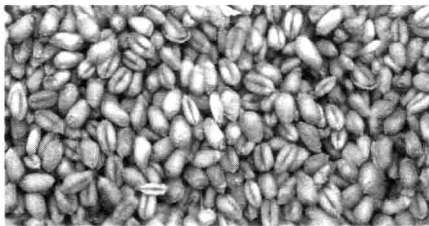
The “Leftovers in Mulberry Forests Version” claimed that the book *Admonition on Wine* by Jiang Tong of the Jin Dynasty (265-420) stated that “leftovers were dumped in mulberry forests, where they gradually fermented and emitted aroma and fragrance. This was how wine was made.” This book was the earliest work that propounded the theory of wine-making through natural fermentation of cereals.

There also existed several different versions on the origin of brewed wine.

The “Close to 9,000 Years Version” claims that, the three legged red pottery jars unearthed from the Dashen Heritage Site in Yichuan County, Henan Province, made between years 8,600-8,800 were hitherto the earliest practical drinking utensils found in China. In 2004, tartaric acid was discovered on potteries excavated from the Jiahu Site, Wuyang County, Henan Province by Chinese and American scholars jointly. By testing the C14 isotope age, Patrick E. McGovern, a wine brewing specialist



• 中国酒坊 (图片提供：全景正片)
A Chinese Brewery

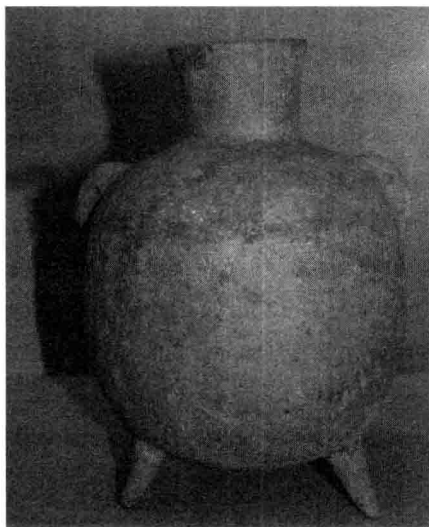


• 麦子

谷物是酒形成的原材料。

Wheat

Cereals are the raw materials of Chinese wine.



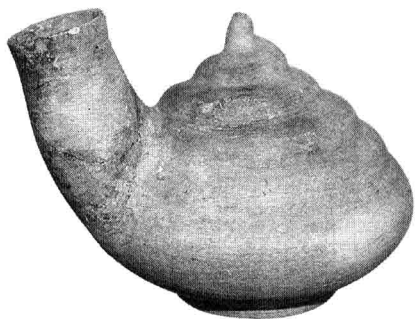
• 彩陶三足小口壶（裴李岗文化）

Color Pottery Three-legged Pot (Peiligang Culture, approx. 5600 B.C. – 4900 B.C.)

“约7000年说”：1927年瑞典地质学家安特生（Johan Gunnar Andersson）在河南浍池仰韶村首先发现仰韶文化的农耕技术和酿酒技

from the University of Pennsylvania, concluded that the tartaric acid should have been made between 7000 B.C.-5800 B.C.. This proved that the Jiahu people had already commanded the method for brewing wine some 9,000 years ago. The raw materials used included rice, honey, grapes and hawthorns, etc. This discovery has been listed as one of the major discoveries in China's archeological history of the twentieth Century. Before this, the earliest wine acknowledged by the world was a kind of brewed wine by the Iranians around 5400 B.C. .

The “About 7,000 Years Version” is supported by Johan Gunnar Andersson, a Swedish geologist, who first found the farming technology and wine brewing technology of the Yangshao Culture in Yangshao Village, Mianchi County, Henan Province in 1927. The finding was supported by later findings of red pottery drinking utensils excavated from Yangjia Village, Meixian County, Shaanxi Province in 1983. This theory has also won the support from the Neolithic Site of Peiligang Culture in Henan Province and wine brewing tools found at the Dawenkou Culture Site in Juxian County, Shandong Province, as well as the series of pottery drinking utensils excavated



• 螺狮形灰陶壶（大汶口文化）

Snail-shaped Gray Pottery Pot(Dawenkou Culture, approx. 4500 B.C. – 2500 B.C.)

艺；后有陕西眉县杨家村1983年出土的红陶酒具为证；距今约7000年河南裴李岗文化的新石器遗址、山东莒县大汶口文化遗址出土的酿酒器具与河北武安磁山文化遗址出土的系列陶制酒器支持此说。

“约5000年说”（包括“4200年说”）中的“杜康说”，源自东汉文字学家许慎的《说文解字·巾部》“酒”条称，“古者少康初作箕帚、秫酒”；“尧帝造酒说”也与此年代基本契合；“仪狄说”，源自公元前239年秦国丞相吕不韦的《吕氏春秋》，称“仪狄作酒”，其后有《战国策·魏策二》和《酒造》等史书支持此说。

from the Cishan Culture Site in Wuan County, Hebei Province nearly 7000 years ago.

The “Du Kang Claim” of the “About 5000 Years Version” (including the “About 4200 Years Version”) found its origin in the dictionary by Xu Shen, an etymology scholar of the Eastern Han Dynasty (25-220). Under the article on “wine”, it was stated that “in ancient times, Shao Kang first used tools and cereals to make wine”. The version of “Emperor Yao making wine” basically coincides with this timing. The version of “Yi Di making wine” was found in the book *Lv's Commentary of History* by Lv Buwei, prime minister of the then Qin State, in 239 B.C.. This version also found support in history books such as the *Warring States Strategy*-the *Wei Strategy II* and *Admonition on Wine*.