



CHÂTEAU LAFAURIE-PEYRAGUEY

1^{ER} GRAND CRU CLASSÉ
SAUTERNES

• HÔTEL & RESTAURANT LALIQUE ★★★★★ •



Maison Lalique, crown jewel of the French crystal industry and an international lifestyle icon, is adding to its world of prestige hotel addresses. After Villa René Lalique in 2015 (a member of the Relais & Châteaux collection and five-star hotel) and Château Hochberg by Lalique in 2016, both located in Wingen-sur-Moder in Alsace, the third establishment is a sumptuous hotel and restaurant in the Sauternes region, where there is the greatest concentra-

tion of first-growth terroirs (Premiers Grands Crus Classés). On the initiative of Silvio Denz, Chairman and CEO of Lalique, a hotel and restaurant opened its doors in June 2018 to celebrate Château Lafaurie-Peyraguey's 400th anniversary. The LALIQUE hotel & restaurant received accreditation as a member of the Relais & Châteaux collection within just two months of opening, followed by a five-star rating in November 2018, placing it in the exclusive circle of luxury establishments in the region. In January 2019, Jérôme Schilling and the LALIQUE restaurant were awarded a star by Guide Michelin, providing the Sauternes region with its first-ever Michelin-starred restaurant. These distinctions are a fitting reward for the determination of Silvio Denz, Chairman and CEO of Lalique, to make the château a meeting point of four worlds: wine, crystal, gastronomy and hospitality. The only rules are those of savoir-faire, rigour and passion – with emotional engagement as their common purpose.

This fabulous setting offers three suites and ten rooms. Their decoration was entrusted to designers Lady Tina Green and Pietro Mingarelli, who created the Lalique Maison collection of furniture and accessories. Jérôme Schilling – the former executive chef at the Villa René Lalique restaurant, which holds two Michelin stars – has taken charge of the new restaurant at Château Lafaurie-Peyraguey, to which a glazed extension looking out onto the vineyard has been added under the guiding hand of Mario Botta, the internationally renowned Swiss architect. Jérôme Schilling will work at the head of a brigade of ten, including talented pastry chef Stéphane Corolleur. Alongside him, head sommelier Adrien Cascio has worked closely with Romain Ittis to create an ambitious wine list: a selection of 2500 wines including both promising young contenders and venerable classics, mainly from Bordeaux, but also from California and other regions.

The alterations and improvements were overseen by Mario Botta, whose advice was sought to ensure a contrasting but harmonious whole: a contemporary aesthetic, but true to the spirit of the original building. Mario Botta is currently working on a spa project for the château planned for 2020.



“I am delighted at the opening of this Hôtel & Restaurant LALIQUE in the greatest first-growth terroir. I want to make staying at our hotels a truly memorable experience, sharing our unique heritage and evoking the emotions created by a Premier Cru Classé.”

— SILVIO DENZ



René Lalique, visionary artist

Whatever he created – be it jewellery, perfume, vases or clocks – René Lalique was always in the vanguard. A unique and instantly identifiable style which has become a symbol of total refinement. As art historian Henri Clouzot wrote: "A single artist, and one of the greatest, René Lalique had the gift of thrilling the world with new beauty."

Born in Aj, Champagne, in 1860, René-Jules Lalique soon demonstrated artistic sensibilities: he won his first design competition at Lycée Turgot at the age of just 16. After studying design and silverwork at the École des Arts Décoratifs in Paris, he began an apprenticeship with the jeweller Louis Aucoc. He spent two years in London and then became an independent designer for various famous brands such as Boucheron, Vever and Cartier. From 1888 onwards he began making his first gold jewellery, inspired by classical antiquity and Japanese art, and created his hallmark, comprising his initials RL. Incorporating different influences and rejecting established codes, he systematically used bold combinations such as semi-precious stones paired with materials generally considered to be less noble, such as glass, enamel, mother-of-pearl and leather.

In 1894 he began showing his pieces in French artists' salons, and the master glassmaker Emile Gallé paid tribute to him by describing him as the 'inventor of modern jewellery'. After being extremely well received at the Exposition Universelle of 1900, he was considered a master of Art Nouveau. His creations, essentially inspired by the female form, flora and fauna, won over a distinguished clientele, including Marquise Arconati-Visconti, the Countess of Béarn, the Princess of Guermantes, Madame Waldeck-Rousseau and Sarah Bernhardt.

POET OF GLASS

In 1907, an encounter with perfumer François Coty opened up new perspectives. René Lalique instinctively understood that a container had a role to play in a product's desirability, and designed numerous flacons with tenderly amorous names: *Vers le Jour*, *Dans la Nuit*, *Sans Adieu*, *Je Reviens*. He had a wonderful gift for making luxury part of everyday life. In order to develop series production and reach a wider audience, he acquired the Combs-la-Ville glassworks and then built a new factory in Wingen-sur-Moder, the spiritual home of top-quality glassmakers. An astute entrepreneur and industrialist, he also experimented with various different production techniques, the majority of which were ultimately patented (pressed and moulded glass, double-bottomed glass). Heightening nuances and enhancing highlights, he revealed the great beauty of glass: transparency, opalescence, satin sheen, opaqueness.

Paris wanted to forget the Great War and dream of modernity, so the stage was set for the advent of Art Deco. René Lalique's contribution to the 1925 International Exhibition of Modern Decorative and Industrial Arts demonstrated his architectural expertise. He was involved in various wide-ranging projects including decorating the restaurant cars of the Côte d'Azur Pullman Express (1929), the first-class dining room of the Normandie ocean liner (1936), and the fountains of the Champs-Élysées.

A truly accomplished career from this eclectic artist who left behind an abundant body of inspiring work upon his death on 1 May 1945.

Some time later, his son Marc brought the House of Lalique into the era of crystal. In 1977, it was the turn of René Lalique's granddaughter Marie-Claude Lalique who presided over the revival of jewellery production and perfume bottles.

In 2008, the Swiss group Art & Fragrance (renamed Lalique Group in 2016) acquired Lalique. The initial aim of the group's Chairman and CEO Silvio Denz was to enhance René Lalique's creative world by diversifying its activities and establishing further collaborations with talented artists of international renown. Maison Lalique regularly collaborates with prestigious brands, artists and designers to create exceptional items benefitting from the skills and expertise of both partners, notably with Anish Kapoor, Damien Hirst, Terry Rodgers, Elton John, Zaha Hadid, Mario Botta, Pierre-Yves Rochon, Studio Putman, Bentley, Steinway, Parmigiani Fleurier, Caran d'Ache, The Macallan, Hardy Cognac and Beluga Vodka.

Recognized as an Entreprise du Patrimoine Vivant ('Living Heritage Enterprise'), Maison Lalique – which is celebrating its 130th anniversary in 2018 and continues to produce at its sole factory in Alsace – is still reinventing itself, with contemporary creations in six areas: decorative items, interior design, jewellery, perfume, art, and hospitality. Lalique has established itself as a truly timeless French lifestyle brand.



© Lalique SA

Four centuries of history

Château Lafaurie-Peyraguey is the work of several families of illustrious owners over the centuries, who have striven to glorify the estate and the fame of its wines. Properties like this have a special relationship with time, characteristics that touch on the eternal.

It all began in the Middle Ages: the chateau's gatehouse and wall towers were built in the 13th century using the remains of very old stone from the village of Bommès. The oldest woods of the structure of the Château date back from 1431. The parcels of «Maisons Rouges» served as an important posting for the Romans as it was located on a Roman road. The first known owners, the Peyraguey family, were originally from Illats. There are records of a branch of the family living in Bommès in from 1592 to 1594, and it is this family which would plant Lafaurie-Peyraguey's first vines in 1618. Their descendant Sieur Raymond Peyraguey began to cultivate vines, convinced that the land offered exceptional potential. His wine production expanded between 1653 and 1667, and his vineyards appear to have reached a maximum size of 0.92 hectares. In the beginning of the 18th century, a new family takes ownership of the estate. Messire Christophe de Tuqoy, priest and former abbot of Pimbo, was owner of the Château from 1682. In the quest for spiritual fulfilment, he built a chapel whose design was inspired primarily by the architecture of the Church of Saint-Eloi in Bordeaux. In 1709, he transferred the property to close relatives, the Pichard family. Baron Nicolas Pierre de Pichard, advisor to the King and President of the Bordeaux parliament, also owned Château Lafite. In 1755 the estate consisted of 13.8 hectares of vines. At the Baron's behest, this was reduced to 8 hectares. At the time the wine was described as being excellent

"I was won over by these old stones as well as by the wine of Château Lafaurie-Peyraguey, the nuances of which are reminiscent of molten crystal. That which is good and rare will always find its devotees. I believe in the future of Sauternes. I fell for its rural and authentic charms, and those of its legendary mists which send you back to the 18th century."

— SILVIO DENZ

SILVIO DENZ

Chairman and CEO of Lalique

Pioneering, visionary and modern in all that he does, Silvio Denz likes to repeat that he is first and foremost in the business of selling emotions: never satisfied and a tireless perfectionist, he would have confounded André Lafon when he wrote: 'Those of us who shape our lives are so few...'

Following a career in finance and then in the family perfume company, Silvio Denz set up a trading business in Zurich specializing in the Bordeaux wine trade and subsequently acquired a vineyard in Spain (Clos d'Agon). After founding the perfume company Art & Fragrance in 2000 (renamed Lalique Group in 2016), he purchased the prestigious French crystal company Lalique in 2008. Under his leadership, Lalique was transformed into a luxury lifestyle brand and recaptured its former success. Silvio Denz is a great art lover and owns the largest private collection of René Lalique bottles, consisting of 650 pieces. In 2005 he acquired Chateaux Faugères and Péby Faugères, promoted to Saint-Emilion Grands Crus Classés in 2012. Château Péby Faugères was awarded 100 points by Robert Parker for the 2005 vintage (the year it was acquired) and has absolutely lived up to this pursuit of excellence. In 2007 Silvio Denz bought the Montepeloso estate in Tuscany with Fabio Chiarello, and in 2010 Château Rocheyron in the Saint-Emilion Grand Cru AOC with Peter Sisseck. His latest acquisition: Château Lafaurie-Peyraguey, Sauternes Premier Grand Cru Classé. At the same time, the businessman has developed a luxury hotel concept based on a synergy between crystal and the vineyard – a marriage of savoir-faire and French savoir-vivre.



Four centuries of history

quality, which is why it achieved the highest prices on the market. Baron de Pichard went down in history by selling bottles of wine to the great Thomas Jefferson as he travelled through Bordeaux in 1788. The Baron was guillotined in 1794, a victim of his time. The château's main building was most likely renovated in the 18th century. The wine estate was first called a 'château' after the revolution as part of the valuation and sale of property by the state. On 22 June 1796 the estate was sold at auction to Mr Lafaurie and Mr Mauros, with the latter then soon giving up his portion to Pierre Lafaurie, who had acquired Château d'Arche. Upon his death on 17 January 1836, his son, also called Pierre Lafaurie, took over the estate. Pierre Lafaurie the elder strove to establish a reputation for excellence in the vineyards and expanded the area planted with vines. His efforts were rewarded in 1855, the year of the official classification ranking the best wines in Sauternes, Graves and the Médoc according to their quality and market value: Château Lafaurie-Peyraguey was named a Premier Cru Classé, the second highest ranking in the list. During this period, King Alfonso XII of Spain purchased a barrel of 1858 Peyraguey for the fabulous sum of 6,000 gold francs. In 1865, Count Duchâtel (who already owned the prestigious Château Lagrange estate in the Médoc) invested heavily in enhancing the estate by modernizing the technical winery facilities and renovating the chateau in Hispanic-Byzantine style. In 1917, the well-respected wine merchant Désiré Cordier (who already owned the châteaux of Talbot, Gruaud-Larose and Meyney) acquired the estate and began focusing on wine quality whilst others concentrated on volume. 'Remarkable in its finesse, vigour and aromas, the wine produced on this estate is highly sought-after,' as is written in the wonderful book entitled *Fine Wines of Bordeaux*, published in 1939. Originally from Lorraine, in 1957 he even produced a Lafaurie-Peyraguey dry white wine in an Alsace bottle – creating a strong link between Alsace and Lafaurie-Peyraguey that is still apparent today!



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After having restored the estate to perfect condition, in 2014 the Suez Group sold Château Lafaurie-Peyraguey to Silvio Denz. He was particularly sensitive to the estate's rich history and commissioned a study by the archaeologist, genealogist and historian Roland Kissling, a meticulous explorer of the archives.

With Silvio Denz, a new chapter is beginning...



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DAVID BOLZAN

Managing Director of Vignobles Silvio Denz

David Bolzan was born in the Sauternes region he still calls home. After gaining a wealth of experience at the head of a prestigious Grand Cru trading house which used to own Château Lafaurie-Peyraguey, he joined Silvio Denz in 2016. The owner, who wanted to establish partnerships between his five vineyards and the Lalique crystal works, noted David's creativity and flair for luxury. David Bolzan has supported Château Lafaurie-Peyraguey's ambitious wine tourism project from start to finish. Brimming with ideas and projects, his ambition is to create a precedent in the lifestyle sector: *'Sauternes is the most emotional wine in the world. It needed a home, and we will do all we can to make sure that this address is Lafaurie-Peyraguey. For the first time in Bordeaux history, a Premier Grand Cru Classé is opening its doors to fans of the French way of life with fine wine, gourmet cuisine, superb crystal pieces, and emotions to be shared. Behind the wine of Sauternes, known all over the world, there is also a magnificent region and people with strong values. We are committed to welcoming, delighting and surprising our guests...'* A fusion of worlds between the 'gold' of Sauternes and the crystal of Lalique will truly come to life.

Hotel ★★★★★

It took four years of intensive work to enhance this magical site and transform it into a haven of peace for guests seeking discretion. A charming stopover to enjoy the serenity of the landscape and lose yourself in every facet of the vines...

A SUBTLE EXERCISE IN STYLE

The top priority was to preserve the location's original identity and fit the aesthetics to the unique configuration of the existing buildings. This meant combining materials from the original era – which give the building its historical identity – with contemporary details setting it in the present.

In order to preserve the soul of this historic building, Silvio Denz entrusted the renovation work to the talented interior designers Lady Tina Green and Pietro Mingarelli, who created the *Lalique Maison* collection of furniture and accessories. They have striven to pair the region's raw and natural materials with subtly contemporary effects. Lalique crystal is used to embellish unpolished oak in both light and dark tones. As Pietro Mingarelli explains, this is decoration in measured touches: *'This project required a long period of reflection. So as to sustain rather than transform its heritage, we had to feel the resonance of the place and adapt our vision to the buildings' strict geometry. It was a difficult balance of tension between form and function.'*

THE VINE AS THE LADY OF THE HOUSE

The simplicity of the architectural lines is offset by the refined furnishings and sophisticated accessories. The vine, truly the lady of the house, has inspired a wide range of Lalique crystal pieces which are set in bed frames, chests of drawers, bedside tables, mirrors and sofas. The beige marble bathrooms are decorated with bunches of

grapes embroidered on the bath towels and beautifully engraved on the tap handles. Photos by Pierre Aerni, a Swiss artist with a passion for Sauternes, also pay tribute to the golden wine of Lafaurie-Peyraguey, whose iridescent colours range from straw yellow to amber depending on the age of the vintage.

SUITES AND ROOMS

A sense of detail and harmony prevails across two floors. The rooms and suites, thirteen in total, are structured with wooden alcoves and punctuated with touches of colour that remind guests of wine's multi-coloured nature. Each suite has its own particular style: the first, with its splendid *Champs-Élysées* chandelier, has a wonderfully high ceiling; the second, located in the medieval tower, contains a reading room; and the third, spanning two floors, offers views of the ancient gatehouse and its 13th-century foundation walls as well as L'Enclos, a plot of land that is the historic heart of the great Château Lafaurie-Peyraguey terroir. Taking the broad staircase, you will discover a sumptuous library in the centre of the floor, home to a large collection of books tackling subjects pairing savoir-faire with the French style of savoir-vivre: the history of Sauternes and Bordeaux wines, the vineyards, René Lalique and his works. Lalique are also displayed in shared areas. The understated setting highlights the timeless beauty of the brand's creations, such as the large crystal panels installed in the lobby.





© Agi Simas & Reto Guntli



© Agi Simas & Reto Guntli

Lounge

This large yet cosy 60m² lounge, interspersed with superb flower arrangements, exudes elegant luxury. Warm and welcoming with its vast fireplace, sofas, armchairs and crystal lamps, it offers a hushed refuge. In the summer, the room invites you outside into the stone-paved courtyard.

In the window, guests can admire decanters created by Lalique in partnership with great spirits companies such as The Macallan (whisky), Hardy (cognac), Beluga (vodka) and Patrón (tequila).

This magnificent bar offers the refreshing and airy SweetZ[®], a glass of Lafaurie-Peyraguey Sauternes served with a few ice cubes and some orange zest. This is a festive and original drink to be enjoyed as an aperitif or after-dinner treat, with ice to refresh the taste buds and soften the texture of the sweet wine. In the words of David Bolzan, Managing Director of Vignobles Silvio Denz: *'Young Sauternes has exceptional qualities – it is like a basket of ripe fruit which wishes only to express itself... Its enthusiasm is tamed by the addition of ice and zest'*. SweetZ L'Original is made with La Chapelle de Lafaurie and is fruitier, whilst SweetZ Royal uses Château Lafaurie-Peyraguey and is more concentrated. A deliciously original creation.

As a continuation of René Lalique's work, Silvio Denz – an art and wine aficionado – initiated the creation of an exceptional bottle with the "Femme et Raisins" (Woman and the Grapes) engraving, which was used from the 2013 vintage onwards.

SWEETZ[®] RECIPE

1. Place three ice cubes in a glass
2. Pour in 60 ml of Lafaurie-Peyraguey Sauternes
3. Rub the orange zest around the edge of the glass to flavour
4. Add the zest to the glass



© Hervé Lefebvre

The cocktail and an elegant bottle of Lafaurie-Peyraguey depicting the engraved curves of a woman, created by René Lalique in 1928.



© Agi Simoes & Reto Guntli

LADY TINA GREEN AND PIETRO MINGARELLI

Designers

Silvio Denz has once again commissioned Lady Tina Green and Pietro Mingarelli to create the interior design of the Hôtel & Restaurant LALIQUE. Their *Lalique Maison* collection of furniture, accessories and textiles picks up and enhances the original designs of René Lalique and Art Deco style. Known as designers and project coordinators for the interiors of large yachts, Lady Green and Pietro Mingarelli have been working as a duo for a good fifteen years: one designs the accessories, the other the furniture. They developed their activities and now design, furnish and decorate apartments, boats, aircraft and private residences all over the world.

Pietro Mingarelli: *'What inspired us was the harmonious beauty of the location with its historic building surrounded by vines, the gently rolling hills of the landscape, its subtle light, and its mists rising from the river. A magical location which produces a nectar that is unique in the world. Wine is unquestionably the backbone of this large-scale project: the warm colours of Sauternes can be found in the inlays of gold-lustre crystal, and grapes adorn every piece of furniture.'*



© Agi Simoes & Reto Guntli



© Beat Pfändler

MARIO BOTTA

Architect

Based in Mendrisio in Ticino, Mario Botta is a renowned architect who has received numerous awards and honorary doctorates. Considered the *'master of light and gravity'*, he advocates ethical architecture that fits harmoniously into the environment. This was the spirit behind his suggestion of adding a conservatory to the Lalique restaurant, with large glass bay windows looking out onto the vineyard. Mario Botta is famous for various buildings including the San Francisco Museum of Modern Art, Museum Tinguely in Basel, Cymbalista Synagogue at Tel-Aviv University, Evry Cathedral, the State Bank of Fribourg, and the spa in the five-star Tschuggen Hotel in Arosa, Switzerland. For Silvio Denz he has created the winery at Château Faugères known as the *'cathedral of wine'* and the restaurant and cellar at Villa René Lalique.



© Agi Simas & Reto Guntli



© Agi Simas & Reto Guntli

The Michelin-starred restaurant an ode to peerless refinement

Heading through reception into the main building, which dates from the 17th century, you first enter a subdued and cosy room. This is followed by a modern extension, based on an original concept and design by Mario Botta, that fits perfectly within the peaceful setting of the vineyard. This conservatory with its delicate metal frame has a contemporary feel. The space, with a capacity of 40 covers, gradually reveals its splendours: the ceiling is decorated with 120 Champs-Élysées leaves in gleaming gold crystal; other iconic Lalique pieces stand on console tables.



© Agi Simoes & Reto Guntli

THE ARTS OF THE TABLE

As at Villa René Lalique at Wingen-sur-Moder – the hotel-restaurant awarded two Michelin stars in January 2016 – the table decoration at this one-star restaurant is enhanced with the refinements and savoir-faire of Maison Lalique. The table settings display a thousand subtleties: a symphony of crystal and porcelain with carefully chosen flowers. The chairs and furniture are also decorated with crystal inlay – the ultimate in elegance.

The tables, beautifully dressed by restaurant director Patrice Blondit and his team, are first of all a feast for the eyes: tablecloths in noble fabrics, decanters, glasses and cork holders from the *100 Points* range designed by the

wine critic James Suckling. Customers will also discover other creations from the famous crystal works, made for the hotel restaurant with its major partners: Fürstenberg porcelain plates, Christofle napkin rings encrusted with *Raisins* (Grapes) crystal pieces, and Peugeot Saveurs salt and pepper shakers, perfect replicas of the ones co-created by René Lalique and Peugeot in 1924.

SAUTERNES IN ALL ITS FORMS

This gastronomic experience will be accompanied by Sauternes. The richer and more complex the wine, the greater the variety of possible combinations: *'It's all about bringing out the qualities of Sauternes in precise gastro-*

onomic pairings, enhancing its aromas, highlighting its various shades and playing with textures'. Jérôme Schilling already had a knowledge of wine from his wife, who is a sommelier, and from 2017 onwards he developed a creative process to highlight this Premier Grand Cru in his cuisine by taking part in the key moments in a wine estate's life: harvesting, maturation, and tastings alongside Yannick Laporte, Château Lafaurie-Peyraguey's vineyard manager.



© Adriana Tripa

JÉRÔME SCHILLING

Head chef

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So young and so talented: Jérôme Schilling has settled in Bommès in Gironde to take over Château Lafaurie-Peyraguey's gastronomic restaurant. He cut his teeth alongside some of the great names in French gastronomy, including Hubert Maetz, Joël Robuchon, Roger Vergé, Thierry Marx, Jean-Luc Rocha and Guy Lassausaie. Jérôme Schilling spent two years as the executive chef at Villa René Lalique with Jean-Georges Klein. A truly accomplished career for this 35 year old from Alsace who has shone in numerous cooking competitions (finalist in the 2015 'Meilleur Ouvrier de France' competition and winner of the 2017 'Challenge du Président de la République'). He is now delighted to be back in this region, which he left ten years ago.

'My greatest joy is passing my love of cooking onto both my customers and my team.'

WINEGROWING TECHNIQUE TO ENHANCE HAUTE CUISINE

This voyage of vineyard discovery allowed the chef to incorporate the winemaking process into his cuisine. One element of this is maceration: he macerates Sauternes with herbs (various flowers and plants, hay and aromatic herbs) to ensure a perfect plant pairing. Fermentation, using Cabernet Franc must from Château Faugères in Saint-Emilion, also plays its part, softening meat and enhancing its tenderness. And finally crystallisation: reducing wine and cooling it to -180°C to create Sauternes crystals. Barrel staves which have been used to mature white wine for several months are also put to use (having been permeated by the sweet wine) and release all the aromas of wine and oak during the cooking process.

As well as vine plants and shoots, the wood-fired oven is also fed with French oak marinated in Sauternes then dried in a heat chamber, in order to impart the aromas of the sweet wine to meat, fish and grilled vegetables. Winegrowing technique to enhance haute cuisine.

THE SPIRIT OF THE MENU

Jérôme Schilling's cuisine resides not only in his experience and expertise, but also and above all in this pursuit of the unique and untested. The menu is designed to reflect the specific features of each vintage and the carefully selected produce.

Jérôme Schilling has developed an entirely vegetarian menu, which he calls *La serre de Vimenay*, in seven courses to match the terroirs identified at Château Lafaurie-Peyraguey. To highlight the wine in all its brilliance, the *Lafaurie-Peyraguey* menu (also seven courses) offers an exploration of sweet and dry Sauternes wines, both original and revisited in combination with delicately created dishes. The synergy between the wine estate, the Lalique crystal works and Jérôme Schilling's haute cuisine is expressed in his foie gras marinated in squid ink and poached in Sauternes at 72°C, served in a delicate clay shell printed with designs by René Lalique, a technique taken from the Lalique factory in Alsace. Another example of Jérôme Schilling's ingenuity is his turbot steamed between two barrel staves that spent many months being used to mature Sauternes – a perfect example of the synergy between the chef's cuisine and the chateau itself.

To bring these gourmet delights to the table, Jérôme Schilling – the former executive chef of Villa René Lalique – works with a brigade of loyal colleagues:

'The basis of my culinary philosophy remains simple: seasonal products, ideally local and environmentally friendly. My cuisine has been enriched by the sensory impressions Château Lafaurie-Peyraguey has made on me.'

THE ART OF PATISSERIE

Pastry chef Stéphane Corolleur has developed wine-based sweet cuisine that balances the creations and world of head chef Schilling. With pastry dishes, it is no longer a matter of just having a glass of Sauternes at the end of the meal, but rather of incorporating it directly into the dessert by enhancing its aromas and thus offering another way to enjoy the wine.



© Agi Simoes & Reto Guntli

All the techniques used in cookery appear in patisserie: the wood-fired oven, fed with wood impregnated with Sauternes lees, is used to roast apples and pineapples in pastry. Vanilla pods, smoked in wood that has been macerated in the sweet wine, are impregnated with mature Sauternes aromas. Finally, fresh and delicious strawberry-infused water offers a way to pair fruit with Sauternes. The strawberries are sweated in steam for five hours, creating a plant water used to dilute and flavour Sauternes. The wine's natural sugar enhances fruit and pastry.

THE SPIRIT OF PATISSERIE

On his *Racine* menu, Stéphane Corolleur is not afraid to essay daring combinations, putting peas flavoured with strawberry and bergamot mint alongside this famous Lafaurie-Peyraguey strawberry water – subtle, fresh pairings! In a nod to his Breton origins, the chef serves young buckwheat leaves with Bourbon vanilla, smoked in wood macerated in Sauternes and seasoned with Sauternes, forest fruits and Lafaurie honey from the estate's hives. A perfect symbiosis between different creative worlds.

Finally, chef Corolleur has selected a Swiss chocolatier for his Grands Crus, in particular a delicately tart chocolate to enhance his *Chocolat et Verveine* dessert.

The pastry chef's philosophy: season and enhance. As Stéphane Corolleur puts it: '*Sauternes wine forms the backbone of these desserts. It is about triggering emotion, a memory of childhood evoked by these sweet treats and this exceptional wine, but also about tickling the taste buds. In short, the pleasure of creating pleasure.*'

STÉPHANE COROLLEUR

Pastry chef

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Aged just 35, Stéphane Corolleur has already had an impressive professional career under Christian Morisset, Alain Ducasse, Joël Robuchon, Francis Chauveau, Didier Aniès and Nicolas Rondelli. Before joining Jérôme Schilling's brigade at Lafaurie-Peyraguey hotel and restaurant he spent five years at Michel Sarran (two Michelin stars).

His motto: '*Hands create, the imagination seasons.*'



© Richard Haughton

Cellar

Cellars are fascinating: secret locations steeped in history, a place where wine is celebrated and a thousand bottles lie undisturbed...

CELLAR TREASURES

Château Lafaurie-Peyraguey's four underground cellars are home to a collection of red and white wines, including venerable classics and exceptional nectars: 'Lafaurie-Peyraguey has a treasury of old vintages going back as far as 1893, the colours of which range from amber to tile red', Silvio Denz enthusiastically explains. A heritage of 350,000 bottles which visitors can admire. In January 2019, the magazine Terre de vins named the LALIQUE restaurant's wine list among the hundred best wine lists in France.

"Taking the ethos of the Lalique crystal works as our example, we have designed a wine list for the Hôtel & Restaurant Lalique that represents excellence and embraces the world."

— ADRIEN CASCIO

ADRIEN CASCIO

Head sommelier of Hôtel & Restaurant LALIQUE

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Drawn in by the world of luxury hotels very early on, Adrien Cascio was in the first class to graduate from the Institut Vatel in Bordeaux with a Master's in Wine & Spirits International Management. He gained his first experience at the Royal Monceau, where he perfected his hotel management skills but also his sommelier expertise under head sommelier Manuel Peyrondet ('Meilleur Sommelier de France' 2008 and 'Meilleur Ouvrier de France' 2012). Returning to Bordeaux, he worked at Le Gabriel restaurant as head sommelier, whilst also preparing for sommelier competitions. In June 2017 he participates in the Duval-Leroy Trophy for France's best young sommelier. Travelling to different wine regions, Adrien Cascio likes to meet winemakers, artisans and sommeliers in order to deepen his understanding of winemaking and winegrowing culture and then pass it on to customers. This passion is now coming to fruition at Château Lafaurie-Peyraguey alongside chef Jérôme Schilling.



THE SPIRIT OF THE LIST

Although there is a synergy between the two establishments, the aim was to create a separate wine list, distinct from the one offered at Villa René Lalique. Adrien Cascio, head sommelier of the Lalique restaurant, has worked with Romain Iltis to create an ambitious wine list with a variety of influences: a broad selection of Sauternes, Bordeaux crus and Rieslings (a nod to Alsace, the birthplace of Lalique) as well as major estates from abroad, mainly Spain and California (vertical vintages of Dominus, Eisele Vineyard, Harlan Estate, Colgin Cellars and so on). The majority come from Silvio Denz's personal collection. There is also a full range of Premier Grands Crus (ranking equal with Lafaurie-Peyraguey), including Châteaux Lafite-Rothschild, Mouton-Rothschild, Latour, Margaux and Haut-Brion, as well as Pétrus, Ausone, Cheval Blanc, Angélus and Pavie in rare vintages.

“Above and beyond the product itself, I love what wine embodies: humanity, exchange, the values of sharing...”

Alongside these special bottles there are some younger, more accessible wines: *‘In order to give our guests a huge range to choose from, we have included second wines and wines from estates seriously dedicated to quality, such as George Vernay in the Rhône, Domaine Bertagna in Burgundy, the Domaine Modat vineyards in Roussillon, or Combel la Serre in Cahors,’* Adrien Cascio explains.

Another initiative is the *‘terroir reading’* launched by Romain Iltis at Villa René Lalique. The variety of soils, exposures, altitudes and vine cultivation techniques allows the sommelier to break up the wine's characteristics *‘vertically’* or *‘horizontally’*. As an ambassador for the vineyards of Bordeaux, Adrien Cascio recognised this approach as an innovative opportunity to help customers understand Bordeaux wines, targeting numerous aromatic and flavour profiles. He is focusing his analysis on dry white wines from the vineyards of Gironde, around fifty in total, revealing the unique features of the different geo-climatic zones: *‘A first for Bordeaux! The terroir's signature is a key element in fully understanding wine,’* the young head sommelier notes.

The wine list of course gives this golden wine pride of place. It is a showcase for Sauternes Crus Classés in a thousand shades of colour: Yquem 1895 (the oldest in the cellar), Château Climens 1921, Château Rieussec 1945, and not forgetting sixty vintages of Château Lafaurie-Peyraguey. *‘By immersing ourselves in the world of our chef Jérôme Schilling, we are giving Sauternes a new dimension, magnifying its aromas and enhancing its tones and textures, in a relentless pursuit of balance and emotional expression,’* Adrien Cascio explains. In Romain Iltis's view, Sauternes deserved better: *‘Fundamental issues had to be tackled, but definitely not a lost cause. We had to move away from preconceived ideas. You can enjoy Sauternes from a very early stage – a long period of waiting is no longer necessary.’*

ROMAIN ILTIS

Head sommelier of Villa René Lalique

—

A native of Alsace, Romain Iltis began his career as a chef. Trained at the Alexandre Dumas hotel school in Illkirch-Graffenstaden, he started as an apprentice under Alain Ducasse. He soon discovered that his true passion was for wine, so he chose to become a sommelier. After a period at Le Chabichou in Courchevel, he returned to his native region in the role of head chef at La Verte Vallée in Munster. In 2012 he put his talents to work at L'Arnsbourg, belonging to the Klein family. He won the title of *‘Meilleur Sommelier de France’* the same year. In January 2015 he joined chef Jean Georges Klein at Villa René Lalique in Wingen-sur-Moder. The next month he completed the *‘double’* by winning the *‘Meilleur Ouvrier de France’* prize in the sommelier category – remarkable achievements for this passionate worker who regularly writes for the *Revue du Vin de France*.



© Adeline Wagner

Wine boutique

At the heart of the chateau, the wine boutique offers Vignobles Silvio Denz wines for purchase, along with Lalique items designed for wine service (accessories and tableware).

Château Lafaurie-Peyraguey opens its doors for visitors to enjoy tours and tastings every day from 10 am to 6 pm. The programme includes food and wine pairings and vertical tastings to explore the world of Lafaurie-Peyraguey through its wines. Visiting the estate is an opportunity to discover all the Château's wine activities, from the vat house to the cellars via the estate's chapel, nestled at the heart of the chateau and entirely redecorated by Lalique.

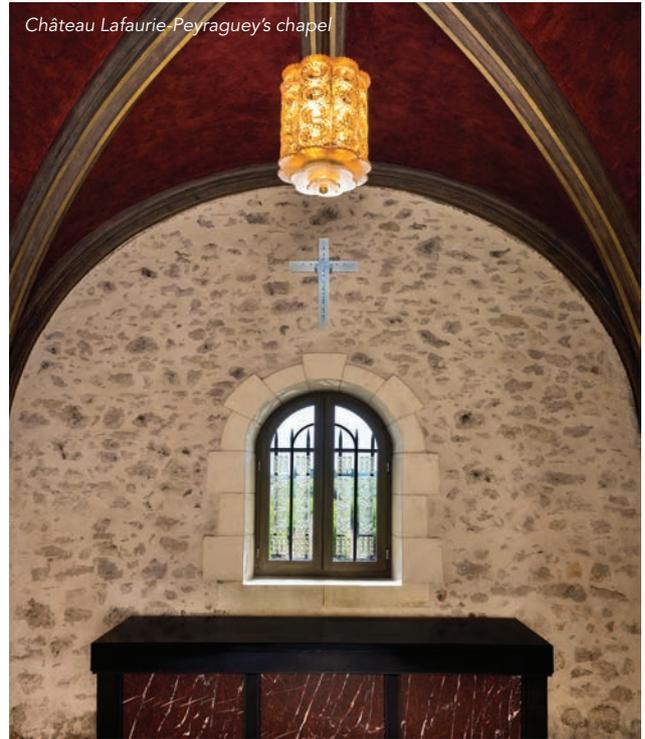
Hôtel & Restaurant LALIQUE's wine boutique offers a superb vertical selection of Château Lafaurie-Peyraguey's top wine from 1985 to 2015. The second wine La Chapelle (which has always borne the name of the chateau's most iconic location) will also be sold, alongside the estate's dry wines. For Saint-Émilion, Châteaux Péby Faugères, Faugères, Cap de Faugères and Rocheyron will also be available to purchase.





Chapel

The chapel, which dates from the 17th century, is tucked away at the heart of the Château, between the two historic wine cellars. Messire Christophe de Tuquoy, priest, former abbot of Pimbo and Seigneur of Montaut, became the owner of the Château in 1682. In the quest for spiritual fulfilment, he built a chapel on the estate, its design inspired primarily by the Church of Saint-Éloi in Bordeaux. The chapel is now decorated with Lalique's most beautiful historic and contemporary works. A red and black marble altar, designed by Pietro Mingarelli and inspired by the baptistery altar in Saint-Eloi church, shows off the chapel in all its glory. This altar pays tribute to work that was begun in the 20th century by René Lalique, such as the chancel of the Notre-Dame de Fidélité church in Douvres-la-Délivrande in Normandy and St Matthew's Church in Jersey. Above are stained glass windows decorated with the motif "Merles et Raisins" (Black-bird and Grapes), as well as the crystal artwork, 'Eternal Belief', by contemporary artist Damien Hirst. A cross inlaid with coloured pills, the symbolism of 'Eternal Belief' is heightened by its display in Château Lafaurie-Peyraguey's chapel.



Château Lafaurie-Peyraguey's chapel

© Agi Simas & Retro Guntli



Saint-Éloi church, Bordeaux

© Hervé Lefebvre

Chapel

ETERNAL BELIEF, Damien Hirst & Lalique, Clear Crystal, 2017.

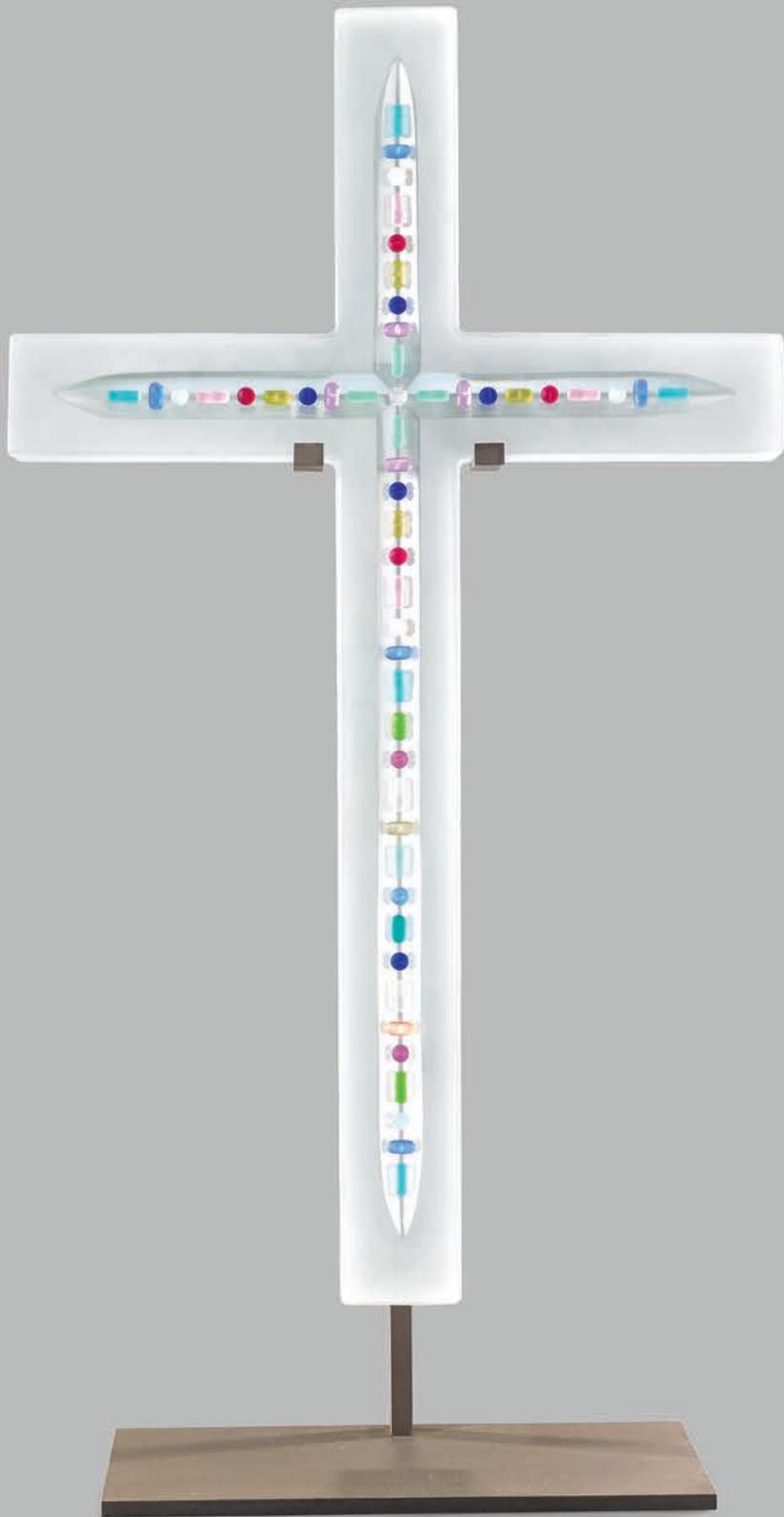


Photo François Fernandez © Damien Hirst, Science Ltd and Lalique, 2018

Practical information

Things to do around Château Lafaurie-Peyraguey

CULTURAL ACTIVITIES

> Visit wine estates

Sauternes is the largest Cru Classé region and visitors can explore various wine estates, including the iconic and unique Cru Classé Supérieur Château d'Yquem, located 1.5 km from Château Lafaurie-Peyraguey.

> Visit historic sites

There are numerous historic sites within reach of Château Lafaurie-Peyraguey, including Château de Roquetaillade, Château de Cazeneuve, Bazas Cathedral (a UNESCO World Heritage Site), and Château de Malromé, the family home of the painter Toulouse-Lautrec.

> Sporting activities

Various sporting activities are available, from golf to canoeing trips.

WINE ACTIVITIES

> Estate visits

Daily from 10 am to 6 pm.

Prices: €20 to €40 per person.

OPENING DATES AND TIMES

The restaurant is open Thursday to Monday.

The shop is open daily from 10 am to 7 pm.

LOCATION

+33 (0)5 24 22 80 11

info@lafauriepeyragueylalique.com

Château Lafaurie Peyraguey

Lieu-dit Peyraguey

33210 Bommès

GPS coordinates:

Latitude : 44.549573 | Longitude : -0.338376

By car:

From Bordeaux: Motorway A62 towards Toulouse, exit 3 Langon (6km)

By plane:

Bordeaux Mérignac airport (50km)

By train:

Langon station (8 km).

CHÂTEAU LAFAURIE-PEYRAGUEY

 www.lafauriepeyragueylalique.com

 @LpLalique

 Château Lafaurie-Peyraguey

 Hôtel & Restaurant LALIQUE – Château Lafaurie Peyraguey



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