



CHÂTEAU LAFAURIE-PEYRAGUEY

1^{ER} GRAND CRU CLASSÉ
SAUTERNES

• HÔTEL & RESTAURANT LALIQUE ★★★★★ •



RELAIS &
CHATEAUX


MICHELIN
2023

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aison 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. After receiving a Michelin star in 2019 to become the first restaurant in the Sauternes region to earn such an accolade, Jérôme Schilling and the LALIQUE Restaurant were awarded two stars in the Michelin Guide in March 2022, in recognition of the work and talent of the chef and of his team in the kitchen and the service personnel. 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 has surrounded himself with a loyal ten-strong brigade, including the talented pastry chef. An ambitious wine list has been created in close collaboration with Romain Iltis, with a selection of 2,600 bottles, from young newcomers to venerable old classics, mainly from Bordeaux but also from other wine regions around the world. 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.



“ 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



© deepix

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 Aÿ, 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.



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 oldstones 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 Châteaux 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 Chiarelotto, 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.

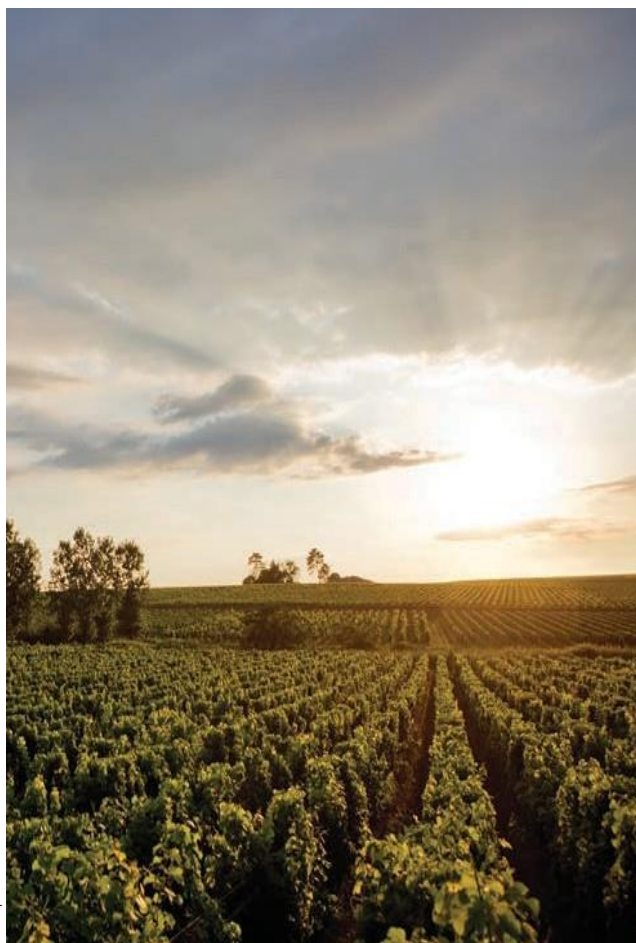


quality, which is why it achieved the highest prices on the market. Baron de Pichard went down in history by selling bottles of wine to the great Thomas Jefferson as he travelled through Bordeaux in 1788. The Baron was guillotined in 1794, a victim of his time. The château's main building was most likely 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!

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...



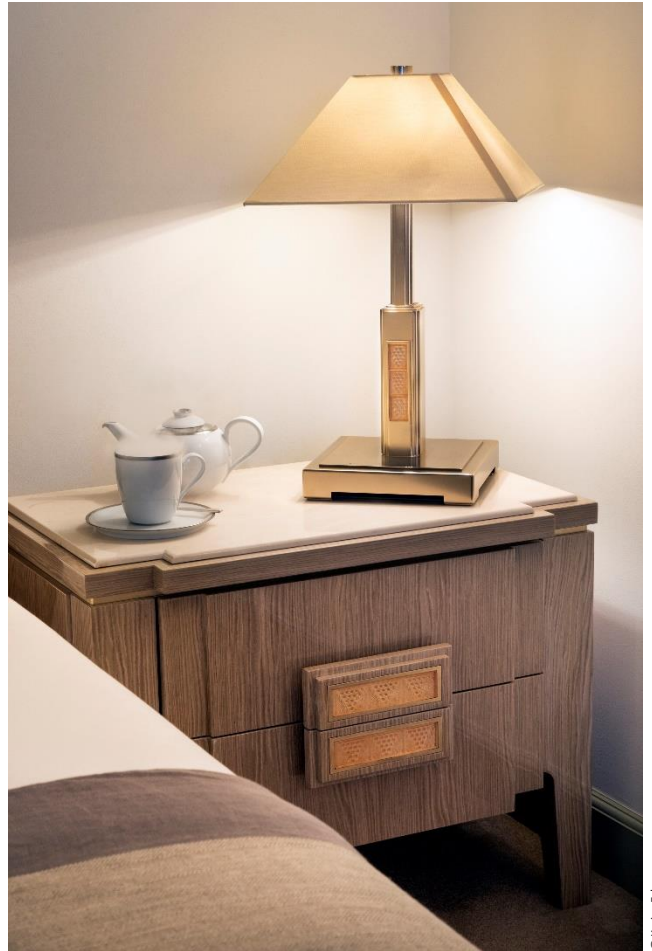
Hotel★★★★★

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.'*



@ Karine Fabry



@ Karine Fabry

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.



© Ag. Simoes & Reto Guntli

LUCIE COZZI

Maîtresse de Maison, LALIQUE Hotel

Participating in its opening in 2018, Lucie Cozzi has shaped the way that guests are received at the LALIQUE Hotel at Château Lafaurie-Peyraguey from the very beginning.

In the same year, the LALIQUE Hotel & Restaurant at Château Lafaurie-Peyraguey joined the exclusive club of Relais & Châteaux establishments.

After gaining two years' experience in a hotel and restaurant in England, she joined Les Prés d'Eugénie - Maison Guérard, before opening her own establishment in the Madiran appellation.

Today, as Maître de Maison, Lucie strives to offer a tailor-made service to all guests and so create a timeless experience.

Alongside the Accommodation Manager, the Maître de Maison of the only Relais & Châteaux hotel in the Sauternes region makes every possible effort to help guests discover the wonders of the region and enjoy the beauty of the Sauternes vineyards.

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.

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 display cabinet, customers can admire decanters that Lalique has produced in partnership with great names in the world of spirits, such as The Glenturret and The Macallan (whiskies), 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.

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 Simas & 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 & Retro Guntli



© Agi Simas & Retro Guntli

The Michelin two-star 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 in Wingen-sur-Moder – whose hotel-restaurant was awarded two Michelin stars in January 2016 – the table decoration at this two-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 table setting realized by restaurant manager

Julien Cozzi and his team is a feast for the eyes, with luxurious fabrics, and decanters, glasses and cork holders from the 100 Points series 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.

Jérôme Schilling, the LALIQUE restaurant's head chef.



© Jean Marc Lhomar

THE « CULINARIAN OF THE VINE »

A true “culinarian of the vine,” as winemaking has remained a main theme in Jérôme Schilling personal and professional life, from his father’s artisanal vineyard to the classified growth wines of Bordeaux, where in the Sauternes region, he places wine at the core of his approach. He feeds his creativity by integrating the many facets and components of the Sauternes region into his cuisine, drawing upon the plant’s shapes and colors; the landscapes of the region; the maceration and fermentation of its grapes; the shoots of its vines; and even the grape seeds, marcs, must, verjus, and more.

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 gastronomic pairings, enhancing its aromas, highlighting its various shades and playing with textures’.*

NAMED « MEILLEUR OUVRIER DE FRANCE »

Jérôme Schilling continues to rise among the elite of French gastronomy. His most recent distinction is that of Meilleur Ouvrier de France (Best Craftsmen of France). According to him, “Becoming Meilleur Ouvrier de France is a dream come true, the dream of following in the footsteps of my predecessors who taught me the craft.”

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 sémillon must, 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 sweet wine for several months are also put for use 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.

A MODERN, SENSITIVE AND DELICATE CUSINE

Jérôme Schilling has created a menu entitled *Le Terroir du Sauternais*, consisting of five entirely plant-based courses, which correspond to Château Lafaurie-Peyraguey’s specific terroirs. A hymn to the region’s nectar of the vines, the *Grain Noble* Menu, also in five stages, enables you to appreciate the wines of Sauternes, both sweet and dry, in their original form or in combination with subtly created dishes.

To bring these gourmet delights to the table, Jérôme Shilling: *‘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.’*



© Anne-Emmanuelle Thion

JÉRÔME SCHILLING, Meilleur Ouvrier de France LALIQUE Restaurant Head Chef

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So young and so talented: Jérôme Schilling has settled in Bommes 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 Lassau-saie. Jérôme Schilling spent two years as the executive chef at Villa René Lalique. A truly accomplished career for this 40-year-old native of Alsace who has shone in numerous culinary competitions (laureate in the 2022 Meilleur Ouvrier de France competition, 2021 Bocuse d’Argent France and winner of the 2017 Challenge du Président de la République and others). He is now delighted to live in this region, which he left in 2009. *‘My greatest joy is passing my love of cooking onto both my customers and my team’.*

Jade Franceschino, Pastry chef.



© Karine Fabry

THE ART OF PATISSERIE

Pastry chef Jade Franceschino creates a “sweet cuisine” in perfect harmony with the creations and style of chef Schilling. She takes the delight of a glass of Sauternes at the end of the meal a step further, incorporating it delicately into the dessert, accentuating its flavours and thus offering an alternative experience.

All the techniques used in cookery appear in pastry: the wood-fired oven fuelled by vine cuttings, infusions and macerations with Sauternes and numerous other imaginative treatments of ingredients.

THE SPIRIT OF PATISSERIE

“Sweet cuisine” is the term she prefers to describe her desserts. The creations she offers are full of character and conceived as fully fledged dishes in their own right. Bold and yet masterfully precise, Jade does not hesitate to introduce vegetables into her creations.

Very much inspired by the setting, she subtly integrates Sauternes and the fruits of the vine into her desserts.

JADE FRANCESCHINO

Head Pastry Chef at the LALIQUE Restaurant

Jade Franceschino has been making sweet creations ever since her childhood. After a career that took her from Lyon to Annecy via Villa René Lalique in Alsace, where she met chef Jérôme Schilling who took her under his wing. She began her collaboration with Chef Jérôme Schilling and the rest of the team in September 2023.

Imaginative, unusual combinations with Sauternes are thus a distinctive theme in the work of the young chef, who is never short of inspiration and is constantly innovating with new flavour associations. She describes her cuisine as instinctive. She works a lot by instinct, especially when it comes to unlikely combinations. She particularly enjoys combining her desserts with plants and herbs and sometimes even vegetables.

Ciron fog with yuzu and caviar.



© Michaël Boudot

The Lafaurie terrace

With the arrival of the warmer weather, the LALIQUE Hotel & Restaurant opens its summer terrace.

A NEW CULINARY CONCEPT WITH THE BRAZIER

To make the most of the beautiful Sauternes summer sunshine, the LALIQUE Hotel & Restaurant opens a terrace in the Château's courtyard, called "La Terrasse de Lafaurie", which offers a delightfully relaxed setting.

Located in the Bordeaux area terroir, the restaurant offers an exceptional selection of seafood and shellfish according to deliveries. Seafood and vegetables of the season are cooked on a brazier and a barbecue, right in front of client eyes and shared by all the guests at the table in a relaxed atmosphere.

The chef Jérôme Schilling creates the menu and cooks with assistant chef, Naoya Hotta, tasty dishes that remind summertime.

Guests on the terrace can have lunch in less than an hour. A selection of wines is provided to accompany the various dishes in accordance with the culinary journeys at the moment.

"La Terrasse de Lafaurie" is open for lunch from May to September except on Tuesdays, Wednesdays and Sundays.



© Michail Boudet



© Sylvie Bourget

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."



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. An ambitious wine list with varied influences has been composed with a large selection of Sauternes, red and white Bordeaux and Rieslings (a nod to Alsace, the birthplace of Lalique) and also top international estates, mostly Californian (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'*. This approach offers an innovative way for guests to understand Bordeaux's wines and to target the numerous aroma 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 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.



The Lalique Lafaurie-Peyraguey boutique

Inside the Château, the Lalique boutique offers Vignobles Silvio Denz wines and a collection of decorative objects associated with hospitality, especially the serving of wine.

Château Lafaurie-Peyraguey provides a superb setting for a store in which the iconic Lalique crystalware gives exquisite expression to the French art of living and entertaining. A perfect opportunity to celebrate the convergence of wine and crystal!

Collections of decorative and home interior objects, tableware, jewellery, perfumes and home fragrances are available to complete the Lalique experience when visiting or staying at the Château.

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.

A vertical tasting of Château Lafaurie-Peyraguey's Grand Vin from 1998 to 2019 is recommended. 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.

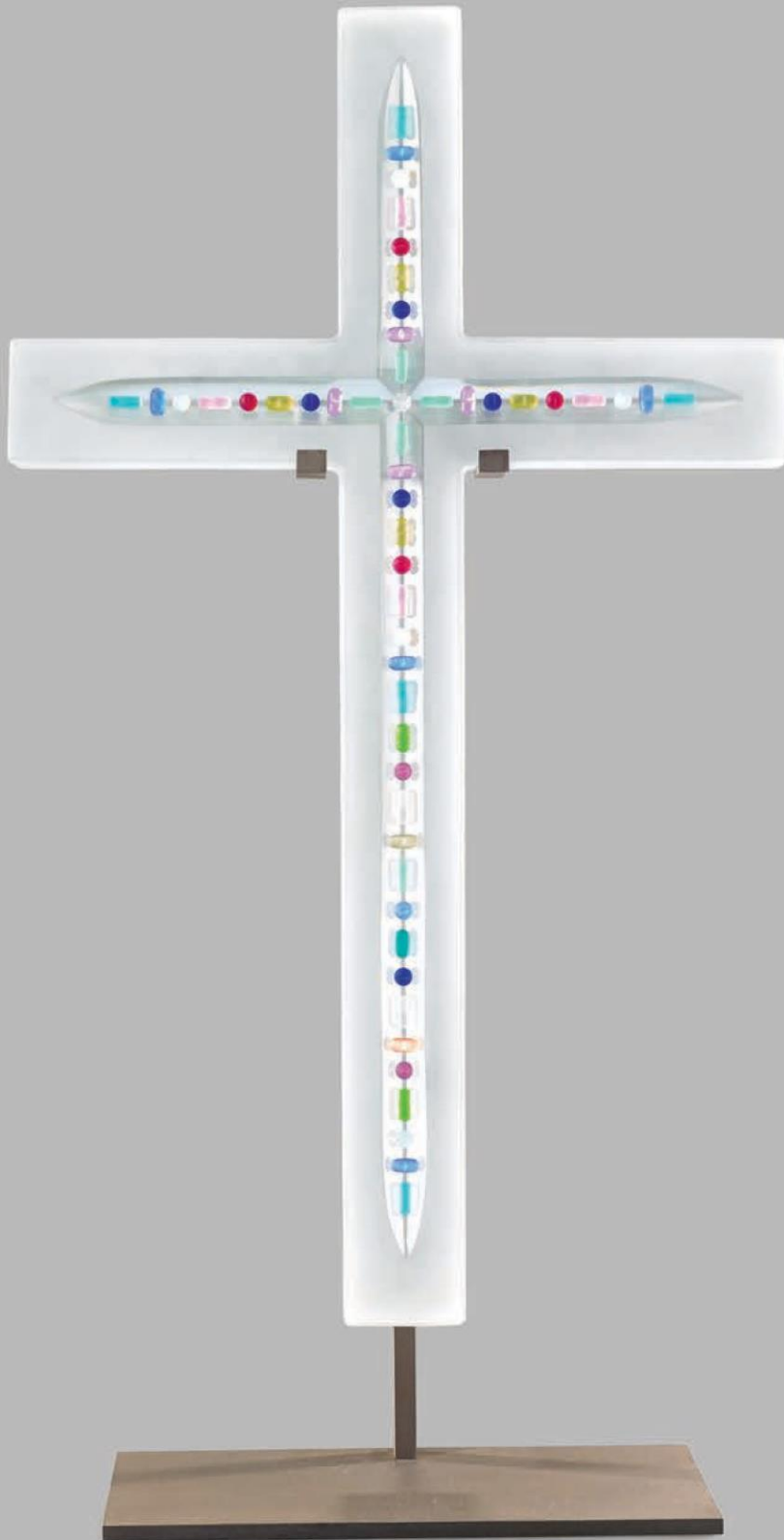


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© Hervé Lefebvre

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



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 7 pm.

Prices: €25 to €50 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
Peyraguey, 1707 Route des Gourgues
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



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Hôtel & Restaurant LALIQUE – Château Lafaurie Peyraguey



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