



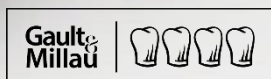
CHÂTEAU
LAFAURIE-PEYRAGUEY

1^{ER} GRAND CRU CLASSÉ
SAUTERNES

• HÔTEL & RESTAURANT LALIQUE ★★★★★ •

JÉRÔME SCHILLING

- MEILLEUR OUVRIER DE FRANCE -



LES
GRANDES
TABLES
DU
MONDE

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CUISINE naturally

For Jérôme Schilling, the choice of vocation was clear from an early age. He first encountered cooking and fell in love with it during an apprenticeship at a restaurant a short walk from his home in Alsace. He later learnt the basic skills with Hubert Maetz, who recognized his golden touch but also demanded great discipline. He continued his development under the equally rigorous tutelage of two 3 Michelin starred chefs: Joël Robuchon and went on to conquer new territory with Roger Vergé.

Driven by determination and an inquisitive nature, Jérôme Schilling then launched himself into avant-garde cuisine alongside Thierry Marx and Jean-Luc Rocha at Cordeillan-Bages. Finally, he settled at Chasselay, where he spent seven years working with Guy Lassausaie. He left there in 2015 to set out on another adventure, at Villa René Laliue as an executive chef, bringing him full circle back to his native region.



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Jérôme Schilling, the LALIQUE restaurant's head chef.



A LALIQUE hotel and restaurant, AT CHÂTEAU LAFAURIE-PEYRAGUEY

The decoration of the Lalique hotel and restaurant was entrusted to the interior designers Lady Tina Green and Pietro Mingarelli, authors of the Lalique Maison collection of furniture and accessories. For the restaurant's two dining rooms, they created generously proportioned spaces, suffused with light, the greens of the décor resonating with the surrounding vines. Crystal is an integral feature of the ceilings in the form of "ciel de vigne" chandeliers, with a Champs-Élysées motif. The overall effect of understated elegance gives pride of place to the views, either of the countryside seen from the fully glazed dining room, or, in the more intimate section, opening onto the activity in the kitchens.

After two years as executive chef at Villa René Lalique, Jérôme Schilling took the reins at Restaurant LALIQUE, Château Lafaurie-Peyraguey. Following extensive renovations, the château has been transformed into a luxury hotel with ten rooms and three suites. On the initiative of proprietor Silvio Denz, who also owns the Lalique crystal works, this exceptional wine-growing estate has taken on a new lease of life. The LALIQUE hotel & restaurant received accreditation as a member of the Relais & Châteaux group 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.

It is a blank page on which Jérôme Schilling is to write the first chapter of the culinary history of this unique place, paying respect to the values of excellence epitomized by the house of Lalique. Free of any preconceived ideas or dogma, he tastes and tests ingredients, imagines the flavours they will impart to his dishes and also thinks how they can be presented at table to best effect. In January 2019, Jérôme Schilling and the LALIQUE restaurant were awarded a Michelin star, providing the Sauternes region with its first-ever starred restaurant. A second star from the famous red guide was announced in March 2022, further rewarding the work and talent of Chef Jérôme Schilling, at the helm of the LALIQUE restaurant's kitchens for the past five years, and his team in the kitchen and dining room. His most recent distinction is that of Meilleur Ouvrier de France. In 2023, the Gault&Millau Guide awarded him a score of 17/20, 4 toques, and the Gault&Millau Golden Award for Nouvelle Aquitaine. A true competitor at heart, Jérôme Schilling became world champion with the French team at the Bocuse d'Or 2025 as their coach.

He has gathered a solid team around him, who help develop the imaginative dishes of his cuisine down to the last detail. Jérôme Schilling is also assisted by pastry chef Jade Franceschino to create the two-starred restaurant's desserts. In the dining room, Julien Cozzi manages the LALIQUE Restaurant team with Jennifer Schilling.





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Exploring A RICH TERROIR

Château Lafaurie-Peyraguey is situated in **the heart of the Sauternes region between land and sea**, on high ground just outside the village of Bommès, halfway between Brittany and the Basque Country, but also close to the riches of the Dordogne and Gers. Each product is the fruit of a dialogue between chef and producer; each ingredient is carefully selec-

ted, chosen not only for the quality of its taste, but also for the way it is raised or cultivated. It is a story of people meeting without boundaries, people with a passion for their vocation and an openness of spirit that brings together Marmande tomatoes and burrata, Brittany cauliflower and caviar from Aquitaine, Bazas beef and Ossau-Iraty ewe's milk cheese.



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A « culinarian of the vine »

Jérôme Schilling continues to rise among the elite of French gastronomy. His most recent distinction is that of Meilleur Ouvrier de France. He puts his technical virtuosity at the service of his sensitive, delicate cuisine. He considers himself to be a “culinarian of the vine,” as winemaking has remained a main theme in his 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.

Jérôme Schilling, as a perfectionist, places his savoir-faire and inspiration to create dishes such as creamy cauliflower and caviar cake, Beluga vodka sauce, or crispy veal sweetbreads cooked in tobacco leaves with liquorice. Sauces and jus play an crucial role, accompanied by a hint of spices, savoury condiments or aromatic vinaigrette that bring the dish to life with fresh and sparkling touches.

His dishes are orchestrated with a special presentation at the table. For example, meat may be carved in the dining room, with the whole team playing their part in creating a memorable experience. Jérôme Schilling is very keen on presenting certain dishes to diners in person.



Creamy cauliflower cake, Oscietra caviar and "Beluga" vodka sauce



Cuisine AND WINE

Thanks to the respective expertise of head sommelier **Romain Ittis** (Best Sommelier of France 2012 and Meilleur Ouvrier de France 2015) and Chef Jérôme Schilling, wine plays a major role in the gastronomic experience at Château Lafaurie-Peyraguey. The wine cellar, like the cuisine, celebrates regional produce but also offers diners a wide range of territories to explore. The broad selection of Sauternes, red and white Bordeaux and Riesling (a nod to Alsace, the birthplace of Lalique) is complemented by wines from top international estates, mostly Californian, many of them from the personal collection of Silvio Denz.

Beyond the pairing of food and wine, Jérôme Schilling integrates the very essence of the region's vineyards into his cuisine. The must of the Cabernet Franc grape is used to marinate and tenderize cuts of meat, while vine cuttings provide fuel for the wood fire. Sauternes naturally takes pride of place, macerated with aromatic herbs, flowers or hay, or reduced to the point of crystallization. The wood in which Sauternes is aged exudes the richness of its savours, imparting its precious aromas to meat and fish during the cooking process.

Each menu has at least one pairing of food with a Sauternes wine, from among the château's finest vintages.



SWEET cuisine

Chef Jérôme Schilling is backed on a daily basis by a strong and reliable team of talented people. Some have been with him for many years, others have joined him more recently through chance encounters or shared culinary affinities. This was the case with **Jade Franceschino**, the head pastry chef.

Jade Franceschino has been producing 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.

“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, this pastry chef does not hesitate to introduce vegetables into her creations.

Imaginative, unusual combinations with Sauternes are thus a recurring theme. The young chef 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.

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





THE ART of the table

Crystalware in all its splendour is well in evidence on the tables at Château Lafaurie-Peyraguey. It is mischievously deployed by the chef in objects as inventive as his cuisine. He is well acquainted with the Lalique crystal works and took advantage of its expertise to have pieces made to measure: bottles engraved with the *Femme et Raisins* motif which are placed on the table to welcome diners, cloches decorated with the Versailles design, plates that are suspended and repurposed perfume flacons. These imaginative creations

are joined by emblematic Lalique crystal pieces: glasses and carafes; pepper and saltshakers with the *Feuilles* motif, perfect replicas of those co-created by René Lalique and Peugeot in 1924; *Hirondelles* knife holders. These are complemented by pieces from partner houses: porcelain plates by Fürstenberg; *Raisins* napkin rings by Christofle, inlaid with crystal.

The brilliance of Lalique is in perfect harmony with the virtuoso cuisine and the noble setting of the château.



Contact

FRANCE & INTERNATIONAL

Hôtel & Restaurant LALIQUE

Aneta Gardyan

+33(0)6 14 88 67 95

aneta.gardyan@lafauriepeyragueylalique.com

Press kit and visuals available at:
www.lafauriepeyragueylalique.com/pressroom

