CHÂTEAU
LAFAURIE-PEYRAGUEY

1ER GRAND CRU CLASSÉ
SAUTERNES

• HÔTEL & RESTAURANT LALIQUE ★★★★★ •

JÉRÔME SCHILLING

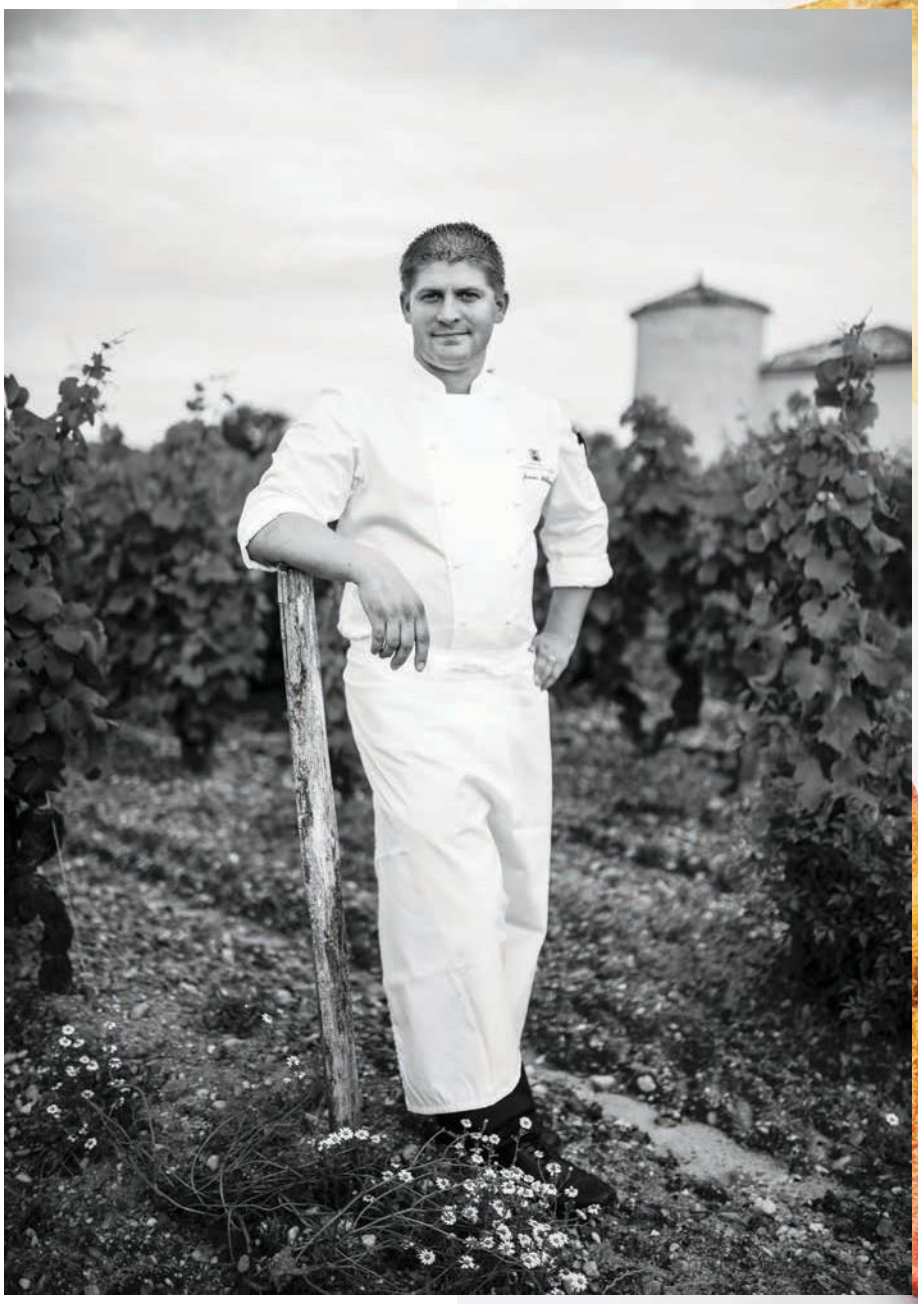
MICHELIN
2021

Gault&Millau

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

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 in a restaurant a few steps from his home in Alsace. He later learned the basic skills with Hubert Maetz, who recognized his golden touch but also demanded great discipline. He continued his lessons in meticulous precision under Joël Robuchon (Meilleur Ouvrier de France) and went on to conquer new territory with Roger Vergé, three Michelin stars. 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 Lalique** alongside **Jean-Georges Klein**, bringing him full circle back to his native region.



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Jérôme Schilling, Chef

© Adriana Tripa

Lalique hotel and restaurant, **CHÂTEAU LAFAURIE-PEYRAGUEY**

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 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-Elysées 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.

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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. He has gathered a faithful team around him, including Kevin Stroh and Alejandro Moyo, his two sous-chefs, who help develop the imaginative dishes of his cuisine down to the last detail. Well before the opening of the restaurant, he was scouring the region for the best producers. Devoid of all preconceived ideas and 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.

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Exploring
A RICH TERROIR

Château Lafaurie-Peyraguey is situated at **the heart of the Sauternes region between land and sea**, on high ground just outside the village of Bommes, 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 selected, 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.

From left to right, Alejandro Moyo, Sous-chef, Kévin Stroh, Sous-chef, Jérôme Schilling & Stéphane Corolleur, Pastry chef.

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A CUISINE AS PRECISE as it is open-hearted

Jérôme Schilling's horizons are wide; he is a perfectionist who places his savoir-faire at the service of a cuisine where technical prowess is eclipsed by taste. **He takes an exceptional ingredient and constructs around it a dish** which always offers something unexpected, without indulging in excesses: caviar with cauliflower & vodka Beluga, langoustine flavoured with fresh pollen, veal sweetbreads with tobacco and liquorice.

Sauces and gravies 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. Some of the meat presented with the dishes is sliced in the restaurant, with the whole team playing their part in creating a memorable experience. Jérôme Schilling is intent on presenting some of his dishes to diners in person.

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“Beluga” vodka sauce Fluffy cauliflower with iodized salt and vintage caviar condiment

© Anne-Emmanuelle Thion

Cuisine
AND WINE

Thanks to the expertise of the sommeliers **Romain Iltis** (Meilleur Sommelier de France 2012 and Meilleur Ouvrier de France 2015) and **Adrien Cascio** (the restaurant's head sommelier), wine plays a central role in the culinary 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, Bordeaux Crus and Riesling (a nod to Alsace, the cradle of Lalique) is complemented by great wines from wine-producing regions abroad such as Spain and California, 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. During the cooking process, the wood in which Sauternes is aged, exudes the richness of its savours, imparting its precious aromas to meat and fish.

Each menu has at least one pairing of food with a Sauternes wine, and for those desiring a total experience, the menu at Château Lafaurie-Peyraguey offers pairings with the estate's finest vintages.

© Hervé Lefevbre

Adrien Cascio, Head Sommelier

© Adriana Tripa

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 is the case of **head pastry chef Stéphane Corolleur**, who worked for many years with chef Michel Sarran before joining the culinary universe of the Chef Schilling at Restaurant LALIQUE.

"Sweet cuisine" is the term he prefers to describe his desserts. The creations he offers are full of character and conceived as fully fledged dishes in their own right. With the boldness of a master of his art, the head pastry chef has no inhibitions about including vegetables in the dishes he creates. Peas are paired with strawberries, aromatic herbs provide a variety of sorbet flavourings, or a sweet mayonnaise or sharp vinaigrette is used to season dishes that are always mouth-watering delicacies. He draws great inspiration from Sauternes wines, subtly integrating their vanilla and smoky notes into his desserts. He brings out the sweet and salty sides of their character, adding a touch of bitterness or acidity to enhance the flavour of strawberry water, for example. He has even worked with one of the perfumery experts at Lalique, to create a fragrance that evokes forest fruits, vanilla and buckwheat, presented at the table in a diffuser: a link with the realm of perfumery that is so close to Lalique's heart.

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Stéphane Corolleur, Pastry Chef

© Anne-Emmanuelle Thion

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 laid on the table as plates of welcome, 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 salt shakers with the Feuilles design, like 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.

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RELAIS & CHATEAUX

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