



Le Meurice

Paris

DORCHESTER COLLECTION

PRESS RELEASE

THE CHEF'S TABLE AND DOM PÉRIGNON ARE THE INSPIRATION FOR TWO CULINARY EXPERIENCES HOSTED EXCLUSIVELY AT THE DOUBLE MICHELIN-STARRED RESTAURANT LE MEURICE ALAIN DUCASSE



Paris, September 2023 – The Meurice and Maison Dom Pérignon invite you to the Chef's Table, in the heart of the kitchen of the two-star **Restaurant le Meurice Alain Ducasse**, for a unique and audacious dining and champagne experience. With a shared culinary history and a rigorous focus on gustatory experiences, creativity is an incessant pursuit.

This experience centred on Dom Pérignon champagne is set in a very exceptional location: An underground private entrance takes you right to the Chef's Table, a genuine showcase in the heart of the kitchen. The gold-leaf oval table perfectly matches the shape of the backlit ceiling, while the clear black lacquer wall panels accommodate bottles of Dom Pérignon vintages that will be served during the meal. This unique setting sets the tone for what is to come!

The culinary harmony opens with a selection of appetisers prepared by chef Amaury Bouhours. The kitchen opens out onto the private room through a window that unveils what goes on behind the scenes. The voyage of discovery unfolds in crescendo through a menu of five phases: Unlocking the flavours of the finest ingredients, culminating in the dessert by pastry chef Cedric Grolet, it opens up the five facets of Dom Pérignon (Intensity, Precision, Tactility, Complexity and Generosity). A rising rhythm of the scenery is orchestrated by restaurant director Olivier Bikao and his team for a unique moment.

Working together on this experiment was just a matter of course. Amaury Bouhours, Executive Chef of the Parisian luxury hotel, has joined the *Dom Pérignon Society programme*: a community of Chefs and Sommeliers, drawn together by the mutual inspiration of Vincent Chaperon, Dom Pérignon Cellar Master. An invitation to explore every aspect of Dom Pérignon's vintages.

Together, they embrace the desire to serve the terroir and reveal its full potential. Every creative process has its limitations: For Dom Pérignon, it is the vintage. Reflecting the characteristics of the year to express all its terroirs and seasons. Dom Pérignon's blend is the sum of all its terroirs, an addition of tensions and contrasts, striving to achieve the desired harmony.

Every Dom Pérignon Vintage begins with a fifteen-month creative cycle, from the moment the vine buds burst open in the spring, through the complex blending process. Each vintage embodies a new creative challenge, requiring collective work and mutual inspiration.

Chef Amaury Bouhours endeavours to capture the five facets and aesthetic and sensory values of wine in his creations. So naturally, a shared experience was born: from bespoke tableware to food and champagne pairings carefully selected by Gabriel Veissaire, head of the Le Meurice Sommelierie, and by Vincent Chaperon.

"Dom Pérignon is a wine of excellence and the culinary arts have always been closely associated with exceptional wines. By working in collaboration with Amaury Bouhours, the Michelin-starred chef at the Restaurant Le Meurice Alain Ducasse, we sought to create a truly combined experience: a bespoke experience with food and champagne pairings carefully selected by Gabriel Veissaire, head of the Sommelierie at the Hotel Le Meurice" - Vincent Chaperon - Dom Pérignon cellar master

Informations pratiques :

Menu « *Initiation Dom Pérignon* » accompanied by a glass of Dom Pérignon Vintage 2004 "Plénitude 2", €550 per guest.

Menu « *Harmonie Dom Pérignon* » food pairing with 3 vintages: Dom Pérignon Vintage 2013, Dom Pérignon Vintage 2004 Plénitude 2, Dom Pérignon Rosé Vintage 2009, 900 € per guest.

Booking by e-mail Restaurant.Imp@dorchestercollection.com or by telephone +33 (0)1 44 58 10 55

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NOTES TO THE EDITORS

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