Beat: Lifestyle

LAUNCH OF SUMMER PATIO WITH CHEF LOIC TROBRILLANT & CHATEAU SAINTE MARGUERITE

PAIRING OF CREATIVE ROSE & SUMMER MENU

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USPA NEWS - Chef Loic Trobrillant from Hôtel Bowmann Paris and Château Sainte Marguerite are celebrating the Pairing of a Creative Rosé and a Summer Menu all Summer Long. The Hotel's Sunny Terrace partners with the Prestigious Château Sainte Marguerite Estate, introducing a Selection of Exclusive Food and Wine pairings to elevate Your Late Afternoons.

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- The Hotel Bowmann blends Neo-Classicism and Modernity:
A Few Meters from the Famous Parisian Department Stores and the Saint-Augustin Church, stands this Magnificent Stone Building. Restored in the Pure Tradition of French Savoir-Faire, its Interior is Rich with Moldings and Cornices. A Building with an Ashlar Facade, engraved with the Famous Moldings and Cornices, the Bowmann Hotel has Noble Floors with Singularly High Ceilings and Balconies on Certain Floors duplicated throughout Paris by the Most Famous Prefect of the Seine, Georges Eugène Haussmann.

Preserving the Charm of a Remarkable Neo-Classical Architecture in order to recreate the Special Atmosphere of these Old Private Mansions was at the Heart of the Bowmann's Renovation carried out by Interior Designer Laurent Maugoust.

To the Original Marbled Fireplaces are added Royal Chandeliers and Monumental Mirrors. Leather-Covered Headboards, Shiny Pedestal Tables, Armchairs with Chromed or Gilded Shells, Lighting Fixtures from the Maison Charles, the Elegance of Made-To-Measure and French Craftsmanship is sacred. A Few Pieces of Contemporary Furniture - Knoll and Argenta Armchairs, Toulemonde Bochart Rugs - add a New Modernity.

- An Exceptional Journey of Flavors, signed By Chef Loic Trobrillant:
Chef Loic Trobrillant intends to continue celebrating Local Ingredients and their Seasonal Qualities, while adding a Mediterranean Touch to his Culinary Creations. Loic Trobrillant honed his Skills at some of France’s Finest Internationally Renowned Establishments and Restaurants around the World, most recently at “The Palm at One & Only Dubai.” His Distinctive Culinary Style and Talent will also extend to the Bar, the Patio—featuring a dedicated Seasonal Menu this Summer—and Room Service.

- Château Sainte Marguerite, A Family History of Passion and Dreams:
Almost Half a Century Ago, Brigitte and Jean-Pierre Fayard acquired Seven Hectares of Vines. When the Fayard Family moved in, the Estate had already been classified as a Cru Classé des Côtes-de-Provence* since 1955, in Recognition of the Quality of its Terroir, Know-How and Wines. Today, only 18 Estates hold this Title.

Brigitte and Jean-Pierre Fayard recognized the Potential of Provence Wines early on. They have never ceased to raise their Sights in Terms of Quality, actively contributing to giving Provence Rosé wine its Letters of Nobility. A Mission in which the Whole Family has since invested: to make the Château Sainte Marguerite Name shine. producing Top-Quality Rosé, White and Red Wines.

Since the Seven Hectares purchased in 1977, the Château Sainte Marguerite Vineyard has grown considerably. It has been built up over time, patiently, according to the Quality of the Terroirs and the Selection of Grape Varieties. With more than 450 Hectares Today, the Estate extends over 25 kilometers, in the Most Outstanding Terroirs of the Côtes-de-Provence AOC, and supplies all the Grapes needed to make the Estate's Wines. This enables Château Sainte Marguerite to guarantee Absolute Mastery and Exceptional Quality, from the Vine to the Glass.

Château Sainte Marguerite is one of the 18 Crus Classés estates in the Côtes-de-Provence Region, and the Only One to offer 100% Organic and Vegan Wines with the Fantastique and Marguerites Cuvées. This Diversity of Terroirs, between La Londe and Pierrefeu,

is a Real Asset for the Wine. No Two Plots enjoy Identical Exposure, Climate and Soil. This enables Olivier and Enzo Fayard to compose precisely from a Complete Aromatic Palette when they create their Blends.

To ensure its Singular Signature, the Domaine looks for Grenache that brings Aromatic Intensity around White-Fleshed and Exotic Fruits, also Citrus, and Generosity, as well as a Beautiful Silky Texture.

Cinsault brings Finesse, Delicacy and Subtlety to Château Sainte Marguerite Rosé Wines. Rolle (or Vermentino) completes the Aromatic Framework of the Blend with a Touch of Pear, Lemon and Grapefruit, and gives it a Limpid Color.

Source: Launch of Hotel Bowmann Paris' Summer Patio
Collaboration of Chef Loic Trobrillant with Château Sainte Marguerite Estates (Pairing of a Creative Rosé and a Summer Menu all summer long)

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