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MEDIA RELEASE

Contacts

Ada Leung, Managing Director
Cottage Vineyards (International)
Tel. (852) 2395 1293
Mobile: (852) 9755 4265
E-mail: adaleung@cottagevineyards.com

Judy Pang, Marketing Communication Officer
Rhombus International Hotels Group
Tel. (852) 3550 0616
Mobile: (852) 6386 4926
E-mail: judy_pang@rhombusinternational.com

From ancient vines to sweet red wine

Azure Restaurant Slash Bar's Domaine du Grangeon 'Romancing the Rhône' Winemaker Dinner tells of a love story grown in the Rhône through Duck Consommé, Lamb Assiette, and a Dark Chocolate Fondant with raspberries

HKSAR, China, 14 February, 2014 – As their first Winemaker Dinner in 2014, Hotel LKF by Rhombus' Azure Restaurant *Slash Bar* ("Azure") in cooperation with food-pairing boutique wines specialist wine merchant Cottage Vineyards (International) Limited ("Cottage Vineyards") extends the theme of love past February's Valentine's Day in a winemaker dinner to be held Wednesday 5 March 2014 entitled, *Domaine du Grangeon 'Romancing the Rhône'*.

Led by Christophe Reynouard himself, the "romantic" Rhône owner/winemaker of elite boutique wine estate *Domaine du Grangeon*¹, this gastronomic event with food pairings designed by Azure's Executive Chef Jonathan Lumb tells the story of true love grown in the Rhône.

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¹ *Domaine du Grangeon* was one of two wineries featured in Jeannie Cho Lee's Wine Dinner Event, "Rising Stars of France" held on 20 and 21 November 2013 at StarWorld Macau's Temptations restaurant.



The event features rarities including a sweet chocolate-loving red wine named “Mon Coeur” (“My Heart”) created for Christophe’s wife Chrystel after Christophe’s nickname for her, and a dry red wine made from 127-year old Prephylloxera Chatus, an ancient French grape thought to be extinct but rediscovered in 1988.

The programme will feature before and after photos and quotes from Christophe Reynouard who prior to meeting his wife Chrystel, sported an overgrown beard and a head of unkept hair, devoting all his passions into his wines, his land, his cellar all to make a better wine, in particular the Chatus which occupied his number one spot.

Christophe will lead the wine dinner in the format of sharing his personal love story, with his eyes lighting up in excitement when it comes to describing how he came across the Chatus grape and turning dreamy when it comes to describing how he met Chrystel who gave him reason to cut his hair and shave off his beard and take a holiday for the first time in his life, even boarding a plane to Hong Kong.

The wine and food pairings follow the stages of Christophe’s love journey in the Rhône beginning with a fresh Lobster salad with oyster in a herb-scented Champagne vinegar. This course is paired to fresh, floral Domaine du Grangeon Viognier 2011, often described by many as the “little Condrieu”, evoking the period where Christophe began his winemaking experience under the tutelage of Condrieu great Georges Vernay.

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The second course, Foie gras served with fresh fig and red wine jelly is paired to the Domaine du Grangeon Cuvée Grangeon (Viognier Vin de Paille), a sweet Viognier, a dream wine Christophe had always wanted to make while working at Georges Vernay but was forbidden to do so at the time of his tenure at the domain.

The third course marks the stage where Christophe in 1998 finally returns to his home after his years at Georges Vernay and establishes Domaine du Grangeon on his family lands, making a name for himself with his Syrah, an elegant “Burgundy” made in the Rhône, singing on the fruit and floral with a welcoming bouquet of violets amidst a profound background of earthiness and minerality.

Chef Jonathan ingeniously pairs the wine with a Duck Consommé – with duck fagot, plum and kohlrabi, a gastronomic creation mirroring Christophe’s wine with sweet fruit, aromatic spice, and earthiness.

The Chatus, Christophe’s first and before only love occupies centre stage in the wine dinner experience with the Domaine du Grangeon Chatus 2010, a powerful and full-bodied red wine carrying suggestions of Nebbiolo of which it is a close cousin with aromas of dark prunes, morello cherry, pomegranate, quince paste, cinnamon, black pepper, vanilla and liquorice, mineral, earth, and a perfume close to plum brandy

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Chef Jonathan has paired this climatic wine Domaine du Grangeon Chatus 2010 with a dish just as bold and sensuous: Assiette of lamb: Tongue, loin and neck with garlic purée, fondant potato, and lamb jus.

This course includes another wine pairing also with a unique touch, the Domaine du Grangeon Cuvée Bergougnou 2010, a “Burgundy made using a Bordeaux blend of Cabernet Sauvignon and Merlot grapes from the Rhône.

Participants would expect this to be the climax but instead with the dessert we end at a level equally inspirational: the Domaine du Grangeon Cuvée Mon Coeur, a sweet red wine which Christophe created for his non-wine drinking wife Chrystel (nicknamed “Mon Coeur” or “My Heart”), so that when everybody else would be swirling their red wine glass, she would be able to join in as well except that nobody would know that hers was sweet.

Cuvée Mon Coeur symbolizes Christophe’s “change of heart”. Before, with his heart only for his land, his cellars and his wines, the wine label shows that in his heart, Christophe now has two loves in his life: Chrystel, his wife depicted as a silhouette profile on one side and on the other, Ardèche – Rhône, France, the land where he grows his wine.

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This wine is paired to Chef Jonathan's Warm bitter chocolate fondant, chocolate ice cream and macerated raspberries, demonstrating one of the most difficult pairings to make for a sweet red wine as dark chocolate carries a high acidity and its accompaniments, particularly raspberries, even higher in acidity.

Said Chef Jonathan, "It was inspiring and challenging to create pairings for this wine dinner as not only did I need to think about what aromas, flavours and textures would work well for each wine, I also needed to find a way to use each dish to help express Christophe's love journey".

Said Ken Ng, Restaurant Manager of Azure, "I believe participants will find this to be a memorable wine dinner because not only do we have great wines and great food, these are drawn together with a storyline that touches the heart".

Said Christophe Reynouard, "Everytime I talk about the Chatus and Cuvée Mon Coeur in a wine dinner, the food-pairing experience brings back such memories that I find it difficult to hold back the tears. Just looking at the menu before the dinner, I thought the chef seems to have written my life story with the progression of each dish."

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Priced at HK\$780 +10% service charge per person, the event includes an Early Bird offer of only HK\$680 NET per person for prepaid bookings on/before 21 February 2014. Interested parties can call to make their reservations at Tel. (852) 3518 9330 or by E-mail to azure@azure.hk.

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About Hotel LKF by Rhombus

Hotel LKF by Rhombus, a deluxe boutique hotel located in the heart of Lan Kwai Fong, has been delighting international jet-setters with its 5-star personalised service, premium design and ultra-comfortable guestrooms. Its list of awards and accolades is extensive and continuously growing; 'Asia's Top 5 Business Hotel' at NOW Travel Asia Awards 2013, 'Luxury Boutique Hotel' at the 2012 World Luxury Hotel Awards, 'Best Boutique Hotel' by TTG Travel Awards 2012, and 'Certificate of Excellence 2012-2013' by TripAdvisor. Azure Restaurant *Slash Bar*, situated at the pinnacle of Hotel LKF by Rhombus was recently recognised as 'Best Restaurants in Hong Kong & Macau' by Asia Tatler 2008-2014, 'Best Hotel Restaurant of the Week' at DiningCity Hong Kong Restaurant Week Winter Edition 2013, received the '100 Top Tables 2013' by South China Morning Post, 'Visitors' Choice Dining Awards 2013' by CityLife Magazine, was named 3rd 'Best Restaurant' at DiningCity Hong Kong Restaurant Week Summer Edition 2012, and ranked No. 7 in 'The World's 20 Best Sky Bars 2008' by The Sunday Times, UK.

www.hotel-LKF.com.hk



About Jonathan Lumb
Executive Chef, Azure Restaurant *Slash* Bar

Having completed his catering qualifications in the UK, British-born Mr. Lumb has experience in working in London restaurants, including the Citus Restaurant at The Park Lane Hotel. He has taken on several roles such as Chef de Partie, Sous Chef and Head Chef. In 2011, Mr. Lumb moved to Abu Dhabi and gained experience at the Sheraton Abu Dhabi Hotel & Resort. Within his three years, he started as Restaurant Chef then moved onto Banquet Chef where he oversaw the menu planning of major events up to 2,000 guests.

In October 2013, Mr. Lumb joined Azure Restaurant *Slash* Bar at Hotel LKF by Rhombus as Restaurant Chef. In his role, he is responsible for leading the kitchen team and developing creative cuisine to delight international guests and jetsetters.

About Cottage Vineyards (International) Limited

Cottage Vineyards (International) Limited is a wine merchant established by wine lover, Ada Leung, with the mission of helping wine lovers in Hong Kong and Greater China “discover the wine world’s best kept secrets” and to discover these paired with food. Specialized in the offerings of food-friendly and chef-friendly wines produced by boutique wineries focused on creating and producing premium wines with unique characters, the company is the realization of Ms. Leung’s dream after her founding of Hong Kong-listed company, *Finet Holdings Limited (E-finnet.com)* (HKEx: 8317), where as the company’s Chief Operating Officer, she helped devise and execute the

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[business, marketing and Public Relations strategy which made the E-finet.com website Hong Kong's leading financial portal.](#)

About Domaine du Grangeon

Domaine du Grangeon was created in 1998 when Christophe Reynouard took over the family-owned domaine from his father, after learning wine-making under the tutelage of Georges Vernay, a famous Condrieu producer. Prior to being Cellarmaster at Vernay, Christophe had undertaken formal studies, holding today a BTS in viticulture and oenology, a licence in vine sciences and a national diploma in oenology.

Christophe Reynouard crafts a number of unusual wines including two “Vin de Paille”, made by air-drying the grapes of Viognier and Gamay respectively, and “Chatus”.

AZURO
Restaurant *Slash Bar*


**COTTAGE
VINEYARDS**
Discover the wine world's best kept secrets

**Domaine du Grangeon 'Romancing the Rhône'
Winemaker Dinner**

**Azure Restaurant *Slash Bar* (29 & 30/F., Hotel LKF by Rhombus,
33 Wyndham Street, Lan Kwai Fong, Central, Hong Kong)**

Wednesday 5th March 2014

7:00pm Reception

7:30pm Dinner

Advanced Payment Required. Interested parties should contact Azure Restaurant *Slash Bar* at Tel. (852) 3518 9330 or by E-mail at azure@azure.hk to make their reservations.

Apéritif

Domaine du Grangeon Viognier 2011, Rhône, France

First Course

Chilled Lobster salad

with oyster in herb scented champagne vinegar

Domaine du Grangeon Viognier 2011, Rhône, France

Second Course

Foie Gras served with fresh fig and red wine jelly

Domaine du Grangeon Cuvée Grangeon 2011 (Vin de Paille Viognier), Rhône, France

Third Course

Duck Consommé

with duck faggot, plum and kohlrabi

Domaine du Grangeon Syrah 2008, Rhône, France

Fourth Course

Assiette of lamb: Tongue, loin and neck

with garlic purée, fondant potato, baby spinach and lamb jus

*Domaine du Grangeon Cuvée Bergounou 2010 (2/3Merlot/1/3Cabernet Sauvignon),
Rhône, France*

Domaine du Grangeon Chatus 2010, Rhône, France

Fifth Course

Warm bitter chocolate fondant, chocolate ice cream

and macerated raspberries

Domaine du Grangeon Cuvée Mon Coeur (Vin de Paille Gamay), Rhône, France

**HK\$780 +10% service charge per person
EARLY BIRD: HK\$680 NET per person**