



LE BRISTOL  
PARIS

Dom Pérignon  
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## Le Bristol Paris and Dom Pérignon

*November 2023*

*A fated collaboration between celebrated Chef Eric Frechon, triple-Michelin-starred Chef at Le Bristol Paris, and Dom Pérignon's Cellar Master, Vincent Chaperon, is premiering this winter in the Palace hotel's majestic courtyard garden.*

When the talents of an iconic Chef and a legendary Cellar Master combine, the results are nothing short of exquisite.

This winter, Le Bristol Paris has the immense honour of hosting the **first-ever Dom Pérignon's dining room**. Together, Executive Chef of Le Bristol Paris, **Eric Frechon**, and *Chef de Cave* of Dom Pérignon, **Vincent Chaperon**, are bringing to life a virtuosic vision designed for 2–6 guests to embark on a sublime adventure through meticulously crafted pairings of Dom Pérignon's best-in-class *millesimes* and the very height of French gastronomy. The curtain is preparing to lift on this intimate event.



A bespoke *'bulle'*, or bubble, has been specially conceived for the **experiential journey**, divided into two sections — one for the effervescent prelude and the other for the main act. Inhabiting the centre of the hotel's courtyard garden, the two private spaces embody an *avant-garde* visual manifestation of the elegant contrast between the light and dark of Le Bristol Paris' luminous atmosphere and Dom Pérignon's more mysterious universe, presented in contemporary lines and glamorous finishes. In a sensational *trompe l'oeil* effect, one-way mirrors preserve the privacy of participants while creating an alluring effect from the exterior: a place to see without being seen.

The journey begins in the **immersive bar**, the only one of its kind in the world, where **exceptional cuvées** normally only offered by the bottle are served by the glass, accompanied by a tantalising selection of small bites. Here, the evening's overture unfolds, introducing the meeting of the minds between the Chef and Cellar Master, whose mastery of their individual crafts are only surpassed by the extraordinary fusion of the two. A prestigious dialog is set in motion, defined by a shared quest for the **quintessential flavour pairings** and the perfect balance that make for an unforgettable evening.

A brief interlude and a shift of scenery place guests around the dinner table, where the intensity gently rises with the presentation of an exclusive menu. From caviar de Sologne and Dom Pérignon Vintage 2013 to pan-seared **wild turbot** with white truffle and the remarkable **Dom Pérignon Vintage 2004 Plénitude 2 cuvée**, each course is crafted in outstanding detail to highlight the poetry that occurs when the creations of a decorated Chef meet the cultivated nuances of the world's finest Champagnes.

For a soft and delicate descent from this excursion, black truffle *crème glacée* served with a hazelnut emulsion and gianduja chocolate is presented along with a final glass of bubbly, with Dom Pérignon Vintage 2002 Plénitude 2 cuvée, that caresses the taste buds like falling stars. An apt metaphor for this exceptional, limited-time-only experience — to catch and cherish before it fades away.

***Le Bristol Paris and Dom Pérignon including an apéritif and Champagne dinner, from November, 27<sup>th</sup> 2023 to February, 18<sup>th</sup> 2024, €1,200 per person, only with reservation.***

***Le Bar by Dom Pérignon, located in the Palace Garden, from Tuesday to Saturday, from 6.00pm with reservation (upon availability).***

Reservations on the website:

<https://www.oetkercollection.com/fr/hotels/le-bristol-paris/>



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