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## The “Spice Route” stops at No 9 PARK in Boston for a taste of Champagne Nicolas Feuillatte

Champagne Nicolas Feuillatte has embarked on an exotic voyage of discovery, following a modern “spice route” with allies in the gastronomy of the entire world. Since spices have become an important part of western cuisine, young talented chefs have traveled around the world to master the art of cooking the most complex spices. A few innovative chefs were chosen to promote the idea that a new style of cuisine can abolish the notion of frontiers and open up new horizons, marrying beautifully with the centuries-old wine that is champagne. New York was the port of entry of this spice trail in the Americas with the first call at Jean-Georges, and Boston will follow on **October 17, 2005** at **No 9 PARK** (9 Park Street) with talented chef **Barbara Lynch** at the helm.

### EPERNAY, NEW YORK AND BEYOND

Journeys are part of the history of Champagne. In the past some Champagne’s conquered the markets of the East, others those of the West, affirming the universal character of the nectar that is Champagne. Well established both in the West and the East, Champagne Nicolas Feuillatte has distinguished itself by its audacity in creating a universe where there is room for everyone, whatever their origins. The conquest of these foreign lands is symbolized by a strange triptych: ***Epernay - New York and Beyond*** that truly reflects the brand’s philosophy and embraces the notion of journey as an essential part of its identity.

### A WORLD OF POSSIBILITIES

Inevitably, in its wanderings, champagne met other tastes and married foreign cuisines. In fact, this was not really a surprise. It is well known that Nicolas Feuillatte has made a point of its atypical character since its creation in the 70’s. It has innovated by opening up new, unexplored paths, with a combination of audacity in their communication campaigns and respect for the terroirs. The marriage between Champagne and spices is part of these apparent contradictions. Apparent, because in matters of taste, pleasure is the ultimate reference. And pleasure is born as much from calming harmony as from surprising contradiction.

### A PERFECT MATCH

The marriage between Champagne & Spices may appear unusual but we could easily compare the art of blending wines in order to create Champagne to the art of mixing spices to create the perfect dish. Both winemaker and chef have the same aim, creating balance and harmony between different flavors and aromas. For his part, Jean-Pierre Vincent, head Winemaker of Champagne Nicolas Feuillatte, oversees an intelligent combination of the many crus of the Feuillatte palette. Chefs, in their own way, sublimate a delicious composition by an exceptional selection of spices.

In July 2003, **Jean Pierre Vigato** of **Apicius** (\*\* Michelin Guide) in **Paris** was assisted by **Michael Sioli**, the young chef of **Prince Maurice** (\*\*\*\* Luxe Hotel) in **Mauritius** to collaborate and take on Feuillatte's challenge to build a menu around champagne and spices. The result was dazzling, respecting the spirit of both French and Mauritian cuisines, with the champagne perfectly blending the two styles.

In September 2003, **Philippe Augé** at the **Royal Champagne** (\*\* Michelin guide) just outside **Epernay**, mastered a beautiful exercise for the fine palates of European and American press gathered for the occasion. On all the dishes he created, the many, complex aromas of Nicolas Feuillatte's great wines were beautifully magnified. As an example, the "gillardeau" oysters poached in their own juice, received a sprinkling of emulsion iodised with Iranian saffron and enhanced beautifully the **Nicolas Feuillatte Blanc de Blancs**, a magnificent Chardonnay champagne with a nose of May blossoms and almonds.

In 2004, the "Spice Route" started in **Helsinki**, (Finland), followed by **Singapore**, then **Brussels** where **Yves Mattagne** of the **Radisson SAS** also accepted Feuillatte's dare. The result was most unexpected: far from extravagant associations of exotic tastes, the Belgian chef concocted traditional dishes, in which spices naturally took their places, as shown in a "carpaccio and tempura of langoustines seasoned with ginger and Szechwan pepper."

In **London**, **Alfred Prasad**, Chef of the highly acclaimed Indian restaurant **Tamarind** offered quite a different picture. In this Mecca of spices, he presented a flamboyant spectacle of colors and aromas, honoring the reputation of Indian cuisine where spices are not mere additives but part and parcel of every recipe. As an example, the **Nicolas Feuillatte Palmes d'Or 1996** was served with "Adraki Masala Champen" - tender lamb cutlets flavored with ginger, peppercorns, nutmeg and coriander that melted in the mouth while the Palmes d'Or offered its velvety and harmonious bubbles, perfectly complementing the complex and subtle aromas of this signature dish.

And finally in **New York**, **Jean-Georges Vongerichten** delighted a full house of press members at his eponymous four star restaurant on October 4, 2004. Just landed from his honeymoon, gleaming with the bliss of his recent wedding, he outdid any culinary experience savvy diners ever had at his restaurant. **Kampachi Sashimi**, **Ginger Gelée** and **Wasabi Ice** were a perfect match to the **Nicolas Feuillatte Blanc de Blancs** and the **Lobster Tartine with its Lemongrass and Fenugreek Broth** and **Pea Shoots** were beautifully paired with the Palmes d'Or 1996 cuvée.

It is clear that, throughout pairings of Champagne and spices, the Nicolas Feuillatte cuvées perfectly reflect this gastronomic challenge. When well executed, they leave a feeling of obviousness as if the spices were the immemorial actors of an encounter between judiciously seasoned dishes and a fresh palette, justifying the tasting journey to Beyond.