

MAISON MUMM CONTINUES ITS GASTRONOMIC EXPLORATIONS WITH A SECOND RESIDENCY AT LA TABLE DES CHEFS



Florian Barbarot will take over from rising star Mallory Gabssi at La Table des Chefs in Reims beginning August 11th.

The innovative concept of La Table des Chefs, based on the model of an artist residency, continues its adventure starting August 11th with Florian Barbarot, Chef of the Quelque Part restaurant in the 9th arrondissement of Paris. He will run the restaurant in Reims for three months, offering an immersive, innovative experience based on his cuisine and G.H. Mumm cuvées.

He will then hand over the reins to one-star Michelin chef Kelly Rangama on November 30th. Raimonds Tomsons, elected World's Best Sommelier in February 2023, is responsible for the year-round champagne and wine list at La Table des Chefs. This combination of excellent savoir-faire is reflective of Maison Mumm's own, which has been cultivated for nearly two hundred years and illustrates its ability to innovate while preserving its heritage.



A COMMUNITY OF CHEFS BROUGHT TOGETHER BY MAISON MUMM

At the invitation of Maison Mumm, young chefs, both well-known and emerging, will share their culinary inspirations and creativity at La Table des Chefs throughout the year. It is a true community of talents expressing a pluralist, inventive and surprising cuisine. Every three months, a handover will take place between the chefs in residence. The new gastronomic dining concept, created by Maison Mumm in Reims, places people at the heart of this collective and collaborative experience, and will be mindful of the challenges of sustainable development and the influence of the terroir, giving priority to local, fresh and seasonal products.



PORTRAIT OF THE SECOND RESIDENT OF LA TABLE DES CHEFS

Young chef Florian Barbarot will take over from Mallory Gabsi at La Table des Chefs in Reims on August 11th. Florian Barbarot has honed his skills at some of the world's finest Michelin-starred restaurants - L'Auberge de l'III in Alsace, Daniel in New York and restaurants in Tahiti, German-speaking Switzerland and Normandy. He thus continues the adventure of this new gastronomic restaurant concept imagined by Maison Mumm, relying on a residence of young chefs from different backgrounds who will take turns, each season, offering their innovative vision of gastronomy to local and visiting gourmet travelers.

From an early age, Florian Barbarot was convinced that he would be a chef. His mother and grandmother were among those who revealed his keen sense of smell and curiosity about taste. During his time in Manhattan, the young chef discovered gourmet restaurants where fish was given a prominent place on the menu. This cultural singularity was to become the signature of his first Parisian restaurant, Quelque Part, which opened after his acclaimed participation in Top Chef in France.

“I LIKE TO SAY THAT MY CUISINE IS UNDERSTANDABLE AND UNPREDICTABLE. I LIKE THE PRODUCT TO BE RECOGNIZABLE BOTH VISUALLY AND IN TERMS OF TASTE, AND TO BE RESPECTED IN TERMS OF COOKING AND SEASONING. MY CUISINE IS ALSO UNPREDICTABLE BECAUSE I LIKE TO CREATE UNEXPECTED COMBINATIONS”. — Florian Barbarot



AN IMMERSIVE AND EXPERIENTIAL CUISINE

Florian Barbarot adds his poetic eye and sense of sharing to the gastronomic explorations of La Table des Chefs. Starting with a carte blanche, he imagines a culinary story steeped in the history of Maison Mumm, with a focus on its emblem, the Cordon Rouge. Graphically and gustatorially reinterpreted at the heart of each dish, this icon tells the story of 200 years of Champagne heritage through the young Chef's choice of ingredients and textures. Bold and full of taste, his dishes from both land and sea are created to be a global experience: to honor an exceptional place and its history, and resonate in perfect balance the riches of the terroir with the right wines. Florian Barbarot's menu is available for both lunch and dinner, five days a week including Sundays, and is accompanied by Mumm Cordon Rouge and Mumm RSRV Blanc de Blancs 2015 cuvées. It holds many surprises as it takes diners on a gastronomic dive into the depths of the sea. In three, four or six sequences, fresh, gourmet dishes offer astonishing combinations - from candied octopus and red currant cordon rouge, to eryngii mushroom and coffee butter or, for the sweet finale, candied beluga lentil and rhubarb cordon rouge. Champagne begins and ends the journey, drawing from the source at first and then literally like foam signals the end of this voyage between land and sea.

« WHEN I VISITED THE MUMM CELLARS IN REIMS, I DISCOVERED THE MAISON'S RICH HISTORY. AT LA TABLE DES CHEFS, I WANT TO CREATE A CUISINE THAT REFLECTS ME, AND IT'S THE DISH THAT WILL SPEAK FOR ITSELF.. »

— Florian Barbarot



Raimonds Tomsons, Best Sommelier of the World 2023 and friend of Maison Mumm since 2017, will also embark on the gastronomic odyssey of La Table des Chefs. He will create a wine list based on the great French wine regions, with a focus on Europe and the New World. The wine list will be an invitation to discovery, be sufficiently balanced to satisfy both amateurs and connoisseurs and could evolve according to the chef in residence. As for the champagnes, Raimonds Tomsons will provide access to some old vintages from the G.H. Mumm Oenotheque.

«MAISON MUMM HAS EXCEPTIONAL PINOT NOIR TERROIRS THAT HAVE ENABLED IT TO DEVELOP A REMARKABLE SAVOIR-FAIRE OF THIS GRAPE VARIETY AND TRANSLATE ALL OF ITS DEPTH AND NUANCES. MUMM CHAMPAGNES AREN'T JUST FOR AN APERITIF, THEIR RICHNESS AND QUALITY MAKE THEM GASTRONOMIC WINES AND THIS IS WHAT I WILL TRY TO CONVEY AT LA TABLE DES CHEFS. » — Raimonds Tomsons



Rendez-vous at La Table des Chefs.

Reservations are already open and places are limited:

Open from Thursday evening to Monday lunchtime

<https://www.mumm.com/fr-fr/la-table-des-chefs-mumm/?avp=0>

For more information, contact: latabledeschefs@mumm.com

Follow us on IG [@laTabledesChefs.Mumm](https://www.instagram.com/laTabledesChefs.Mumm)

ABOUT MAISON MUMM

Mumm is part of Martell Mumm Perrier-Jouët, the prestigious cognac and champagne business of Pernod Ricard, the world's n°2 in wines and spirits. With its distinguished heritage dating back to 1827, Mumm is the leading international champagne House in France and third worldwide*. Mumm Grand Cordon pays tribute to the iconic red sash – indented in the glass as part of a whole series of innovations. The revolutionary bottle is the perfect embodiment of the spirit of the House associated with audacious challenges and ground-breaking endeavours. * IWSR 2016

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