

Summer & Autumn residence

HIDEAKI SATO, FIRST INTERNATIONAL THREE-STAR CHEF HOSTED AT LA TABLE DES CHEFS



On 6 July, the triple-starred chef Hideaki Sato will take up the reins at La Table des Chefs in Reims. Over the course of the season, he will unveil his highly inspired and inspiring French-Japanese cuisine to the Champagne region.

For the second year running, Maison Mumm's *La Table des Chefs* is offering a deliciously innovative, hedonistic experience. In the heart of Reims, nestling among the greenery, the former private townhouse that is now home to Maison Mumm plays host to the major names in the contemporary gastronomic scene, season after season. During a culinary residence similar to an artist's residence, the master chefs take turns to share their creative world, in tune with the philosophy so beloved by Mumm - that the only virtue of tradition is to stimulate perpetual change.

In summer 2024, this unique sequence will continue, with its first international guest. Following Mallory Gabsi, Florian Barbarot, Kelly Rangama and Tom Meyer, it's the turn of the Japanese chef Hideaki Sato to take over as chef, designing an exclusive menu - also for the first time - outside the confines of his famous Hong Kong restaurant *Ta Vie*.



A MIX OF FRANCE AND JAPAN

It could be said that 48-year-old Sato is the most French of the major Japanese chefs, but also the most Japanese, as he loves both nations with an equal passion. The first part of his career was spent learning about French gastronomic cuisine in Japan - experimenting with its know-how and discovering its secrets - before reconnecting with the genius of his Japanese heritage in his early thirties. He then became one of the rising stars in the Tokyo restaurant scene, under the direction of Seiji Yamamoto at the famous triple-starred *Nihonryori Ryugin*, before managing *Tenku Ryugin* in Hong Kong, where he was awarded two Michelin stars.

In 2015, Sato struck out on his own, opening his first restaurant in Hong Kong, *Ta Vie*, a name with a double meaning: 'Your Life' in French and 'Journey' in Japanese. The restaurant was an instant success, acclaimed by both public and critics, and has become one of the most influential eateries on the Asian continent, collecting awards, including three Michelin stars, and above all revealing a unique French - Japanese culinary encounter.



EXCHANGE AND EMOTION

Out of his mutual love for both countries, Hideaki Sato has managed to create a rare, precious culinary dialogue in which, within a single recipe, these two giants of gastronomy meld their sensibilities, blend their sensations and meet the same exacting standards. The products of 'the Land of the Rising Sun' meet the techniques of 'the Land of Plenty', the materials of one mixing with the techniques of the other, each creation revealing unique flavours and unexpected combinations. Better than a menu, and more than a meal, a whole world is awakened, with nature as the arbiter of elegance. This nature - never the same, always innovative - reveals Chef Sato to be a hypersensitive connoisseur of seasonality, a virtuoso at cooking with the elements, creating a landscape with each of his dishes.

A GOURMET ODE TO CHAMPAGNE

The menu features six sequences - oyster poached with soft oyster shell, white butter sauce with oscietra caviar, crab and artichoke gratin, grilled pigeon with summer truffle sesame oil, and a pistachio tarte with raspberries and orange. It's almost impossible to express the nuances and acknowledge the thrills of this experience. In Reims, Hideaki Sato has created a tasting menu in which the nobility of the products is revealed in a typically Japanese way. Words are not enough to describe the dishes, their brilliance taking a back seat to the emotions that flood your senses.

Last year, Sato became Global ambassador for Mumm RSRV champagnes and so, to prolong this subtle balance, he has carefully selected different champagnes to complement each of his dishes. The vintage RSRV Blanc de Blancs 2015, Blanc de Noirs 2014, Lalou 2013 and RSRV Rosé Foujita and 4.5 are perfectly matched to the dishes, almost their mirror image, working together to cultivate finesse and temperament. *La Table des Chefs* is the setting for this unique experience where time is somehow suspended.



FROM ONE SEASON TO THE NEXT

With a promise of the future, which is what makes these residences so surprising and charming, at the end of his summer and autumn in the Champagne region, Hideaki Sato will be handing over the baton. A little later on, as the seasons change, the round of talents will continue and, towards the end of the year, Maison Mumm's *La Table des Chefs* will welcome Victor Mercier, a young Parisian with one Michelin star, one of the most remarkable chefs of his generation.

Visit La Table des Chefs

**A gastronomic exploration to be discovered in Reims
with identical sequences throughout the residences:**

Lunch menu: 55€ or 95€ with wine pairing

6-course menu: 115€ or 210€ with wine pairing

Menu 4 sequences: 75€ or 135€ with wine pairing

Reservations are open and space is limited:

Open for lunch on Monday and from Thursday lunch until Saturday evening

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

For more information: latabledeschefs@mumm.com

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

ABOUT G.H. MUMM

G.H. Mumm - named after its founder Georges Hermann Mumm - has been choosing Pinot Noir to define the style of its champagnes since its creation in 1827. For almost two centuries, its expertise has been entirely dedicated to revealing the rich nuances of its signature grape variety. From the iconic Mumm Cordon Rouge to Mumm Blanc de Noirs, G.H. Mumm is an expert in selecting and blending the best terroirs to express the diversity of Champagne's Pinot Noir grapes. G.H. Mumm champagnes are distinguished by their demanding quality standards and singular aromatic personality: intense freshness, fruity generosity and elegant structure, achieved after 2 to 5 years aging in the cellars in Reims, France.

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