



FRIDAY 22<sup>ND</sup> JANUARY 2016

## JEAN-LUC ROCHA

### CHATEAU CORDEILLAN-BAGES

Route des Chateaux

33250 Pauillac (Bordeaux, France)

0033 5 56592424

contact@cordeillanbages.com

www.cordeillanbages.com



7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



**W**ith gourmet menus in the gracious surroundings of a Bordeaux chartreuse, two Michelin-starred chef Jean-Luc

Rocha is bringing French haute cuisine into the 21st century. His CV includes time spent at La Pyramide in the Rhone Valley, where he worked as Sous Chef to Patrick Henriroux, a two Michelin-starred chef. He joined Chateau Cordeillan-Bages in 2002 when innovative chef Thierry Marx headed up the kitchens, and took over the reins in 2010. Michelin awarded his signature cuisine with two stars in his first year as Executive Chef.

In the dining room, there's little to distract from Rocha's contemporary, savoury and balanced cuisine that he describes as having 'soul and heart' and which showcases the finest regional produce. It's a claim that's more than borne out by dishes like blue lobster roasted with oregano butter, parsnip mousseline and coral emulsion; warm foie gras in a cereal crust, port reduction and green apple sorbet; iced potato soup, oysters and Aquitaine caviar or squab breast and leg with pumpkin cheesecake. As the chef points out: "The Medoc is a land of immigration and inspiration where all nationalities and all cultures cohabit."

*'An association of local produce drawn from land and sea, inspired by the charms of the South West of France'*

Owning its existence to winemaking, this manor, between the Gironde estuary and the Atlantic, came into the possession of the Cazes family, also owner of the adjacent Château Lynch-Bages (Pauillac), in 1989. Destined to become a haven of hospitality, the sprawling mid-19th century Cordeillan-Bages, a member of Relais & Châteaux set amidst manicured gardens and vines, is surrounded by the restored hamlet of Bages that pays tribute to French art de vivre. As well as producing a fine Medoc wine, the chateau is renowned for Rocha's cooking – an association of local produce drawn from land and sea, inspired by the charms of South West France and his encounters.

With a cellar of 1500 labels, fine wine and exceptional cuisine pairings are essential at Chateau Cordeillan-Bages. The estate's unparalleled experiential luxuries and services recently earned a gold Best of Wine Tourism 2016 award in Bordeaux.

At the age of 30, Rocha achieved the status of Meilleur Ouvrier de France. In 2011 he joined Grandes Tables du Monde and in 2015, the sole in Gironde, the chef received four hats by Gault&Millau. Jean-Luc Rocha is the co-author with Jean-Michel Cazes and Kinou Cazes of 'Lynch-Bages & Cie – A Family, A Wine and 52 Recipes', which won the 2013 Philippe de Rothschild literary prize.