

## The Wine Cellar Offers A Finely Curated Experience Of Amazing French Wines

For travelers to Paris who want to immerse themselves in French wine or give a legendary gift from France, there's no better place to experience when in Paris than the Wine Cellar at The Grand Cafe at <u>FAUCHON L'Hotel Paris</u>.

The FAUCHON food brand dates back to 1886, when August Fauchon founded a luxury food store on the Place de la Madeleine (near to the current hotel). The FAUCHON store specialized in high-quality foods including charcuterie, cheeses, poultry, confectionery, and wines, as well as produce. Over the years, Fauchon became ever more popular among the rich and fashionable of Paris along with a reputation for quality, luxury, and exclusivity including the world's first fruit infused teas as well as honeys, jams, spices, pâtés, chocolates, and pastries.

The team at FAUCHON L'Hotel Paris prides themselves on being Artisans of Pleasure — working to tantalize all of the senses of its guests and diners — and wine is definitely an amazing sensory experience. The wines at the Fauchon L'Hotel Paris' Wine Cellar in the Grand Cafe FAUCHON are all French wines, carefully selected by the hotel's food and beverage team which has a deep passion for wine. Each of these wines is produced by independent artisan winemakers the team feels quite strongly about promoting, but more than the selection of the individual wines, it is the choice to put forward a wine grower, his domain, knowledge, history, and way of working the vines. The wine cellar also focuses on wine makers who share the same values in term of conviviality and the joy of sharing wine with those who appreciate it or want to learn more about it.

This equates to a wine cellar featuring more than 250 bottles, 250 encounters, 250 different experts on wine. Throughout the year the hotel also hosts FAUCHON Wine Grower Dinners hosted by these winemakers who talk about their wines and food pairings. Some of Mr. Montantème's personal favorites in the Wine Cellar right now include Champagne Joseph-Perrier La Côte à Bras 2012, Mâcon-verzé Domaine Jules Desjourneys 2017, and Coteaux Varois, Domaine De Cala 2016.

These wines can be experienced on site at the Grand Cafe FAUCHON by the glass or by the bottle, to take away by the bottle, or for export by air to the US.