



A CREATION BY JEAN-LUC LEMOUNIER

French artist Jean-Luc Lemounier designed a stunning tasting table. FICOFI was very honored to take part of this amazing creation which is the masterpiece of the new wine cellar of the restaurant.

FICOFI: How did you come to know Chef Yannick Alléno?

Jean-Luc Le Mounier: Chef Yannick Alléno discovered my work during a 2016 exhibition in Paris, organized by the Scène Ouverte gallery. After this event, he asked me to stop by the Pavillon Ledoyen so that we could get to know

each other. While there, discovering this mythical place, he informed me of his plans for the renovation of his Champs Elysées restaurant and his intention to both modernize and respect the cultural heritage. I presented my work to him, which shares the same values, and the artistic process instilled in all of my pieces.

FICOFI: How do you feel about gastronomy and wine?

J-L LM: I must admit that my first real gastronomic experience happened at the Pavillon Ledoyen. Before then, I had sat at excellent tables, but had never taken as much time to admire, feel, and understand what I was tasting. Wine is different. Most of my clients are wine aficionados and are always happy to share their passion with me, even more so if it's to celebrate the arrival of a new work!

FICOFI: What was your source of inspiration for designing this monumental table?

J-L LM: Yannick Alléno left me to my own devices. His only request was to know if I felt capable of realizing a large vineyard-themed table. I was immediately enthused. For the graphic, the idea of a vineyard as seen from the sky quickly came to mind. Many of my creations are inspired by nature or architecture. Once the project started and I was pencil in hand, a theme imposed itself so as to give this creation more meaning: that of a strong identity, unique to each wine. This is why each piece of vine that is represented on the table is surrounded by names of great Domaines, Maisons or Châteaux.

FICOFI: On which type of material have you decided to work?

J-L LM: In my discussions with the Chef, the notion of time came up, and we wanted to leave a mark in this hundred-year-old place. That is why I chose to work with bronze, a noble, robust material that, to me, matched perfectly with the regional aspect of wine. Bronze is a living material, timeless, which will evolve over time.

FICOFI: Is there a connection between the values and the material that you wished to imbue in the object?

J-L LM: There is always a connection, not directly between the values and the material, but rather between the furniture that I create and its users. Bringing an artistic value to an object that you use daily is not always simple. I strive to bring a sense of meaning to each work that I create.

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ABOUT CHEF YANNICK ALLÉNO'S NEW WINE CELLAR

FICOFI: Why, after all these years, have you felt the need to create a wine cellar at the Pavillon Ledoyen?

Yannick Alléno: There has been a wine cellar at the Pavillon Ledoyen since 1842, when the restaurant moved from its Place de la Concorde location to the gardens of the Champs-Élysées. When modernising it, we prioritized our sommeliers so that they may evolve in an environment that is not only extremely functional but also very aesthetic.

FICOFI: What is the spirit of this place?

YA: We wanted to create a comfortable space, unique, as if in a bubble. It is accessed through a long entrance hall, as a way of leaving behind everything that could get in the way of enjoying the wine. In the center of the room, the most important piece, the artist cabinet maker Jean-Luc Le Mounier, has created a bronze tasting table, to enjoy an exceptional oenological experience.

FICOFI: Is this monumental table a tribute to the artisanal work of winemakers?

YA: The tasting table is for the artisans who create the taste of the Pavillon Ledoyen. The engraved motifs in the bronze evoke a vineyard divided into plots; each row of vine represents an emblematic house and is an homage, globally speaking, to the talented men and women who are at the source of this gustatory pleasure.

FICOFI: Why did you want to associate FICOFI to this adventure?

YA: FICOFI has been our partner for a number of years. Its expertise in the organisation of events is simply unrivaled, each Palais des Grands Crus® rendez-vous has transformed into incredible moments. Moreover, we share many common values, the taste for excellence and a love of gastronomy and wine.