

4 July 2024



Château Phélan Ségur inaugurates its new kitchen and invites you to the **"Table du Chef"**

After several months' work under the direction of Axel Vervoordt, the famous Belgian architect, our kitchen has been given a new look, with a superb Charvet range cooker. It is at the heart of the historic wine and gastronomy dimension of our visitor experience: the estate was one of the first to employ a resident Chef.

After discovering our vineyards and wines, you now have the opportunity to share some exclusive time with Jean-Luc Beaufiles, our resident chef. He is opening his **"Table du Chef"** in the heart of his kitchen, facing the Park and the Gironde Estuary.

It is also an opportunity for the Chef to share his secrets and techniques with you, and to work on food and wine pairings as part of a **cooking class**.

To keep things intimate, we are limiting this experience to eight people.



"What a pleasure to meet these wine enthusiasts who also love food! It is a pleasure to welcome them into my kitchen, to talk to them and to offer them authentic, generous local cuisine." Jean-Luc Beaufiles, Chef at Château Phélan Ségur

The "Table du Chef" is open from Monday to Friday. Tours of the estate every day of the week, including weekends, on booking.

INFORMATION & BOOKINGS

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