COULECTION N° 18 DORCHESTER COLLECTION autumn - winter 2015







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Our latest edition of Collect magazine is an edition particularly focused on art. We can think of art — beyond the canvases, sculptures and the collectors' aesthetics — to define a unique approach towards what we do with our time and efforts. Hence the term 'art de vivre' in French, in which all that we welcome into our personal sphere can be considered, lived within a sense of generosity and taste, and in respect of heritage and creativity. Dorchester Collection joins its ten properties by such a sense of art de vivre, a sampling of which we have presented for you here. Enjoy.

Yaffa Assouline

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a word... from Christopher Cowdray

Chief Executive Officer of Dorchester Collection

hile our guests are always in the forefront of our initiatives, I would like to take a few moments to thank them for the many ways in which they enrich each Dorchester Collection hotel they visit, contributing to its unique mixture of local community and international sensibility. But saying thank you is not enough – we understand that the best way to thank our guests is to strive for excellence, to evolve with their needs and their interests in mind, and to personalise, streamline and enrich their experience at every turn.

One of the ways we seek excellence is by working with leading international architects and designers. Hotel Eden in Rome closed in early November for an extensive restoration. In the autumn of next year, we will be delighted to reopen the hotel and unveil the refurbishment it is currently undergoing. For this we have asked the French interior architect Bruno Moinard to redesign the rooms, suites and lobby. Besides renovating Cartier's 220 stores worldwide, he has designed the Musée des Arts Décoratifs in Paris, Christie's in New York as well

as France's magnificent Château Latour in Pauillac. Bruno Moinard has added already his unique touch to both Hôtel Plaza Athénée and The Grill, our restaurant at The Dorchester, so this is our third time working with his talent. For Hotel Eden, we have also asked the French-Canadian duo Jouin Manku (Patrick Jouin and Sanjit Manku) to redesign the spa and restaurant. As well as our distinctive bar at Hôtel Plaza Athénée, their projects include Van Cleef & Arpels's flagship stores in Hong Kong and New York. For Hotel Eden, their refurbishment of

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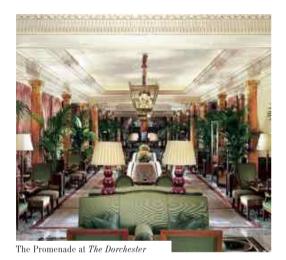
La Terrazza dell' Eden will make guests' experience of Michelin-starred rooftop dining, overlooking St Peter's Basilica and the Villa Borghese even more memorable and enjoyable.

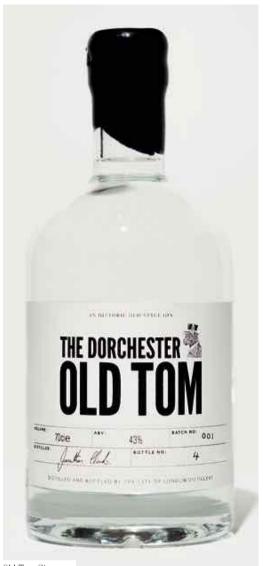
A recent example of an innovation that aims to evolve with our guests, most particularly with their digital lifestyles, is our new online gift shop. For this, we were delighted to win an award for Best Innovation in eCommerce Payment at this year's eCommerce Awards for Excellence. This recognition particularly noted the online gift shop's integrated payment solution Bitcoin, providing the option to pay with the digital currency.

With the online gift shop, we have created a place where moments with us can be increasingly enjoyed beyond the physicality of our properties and, furthermore, offered to others, I encourage a visit to the address shop.dorchestercollection.com to rediscover some of the small details that may have characterised your stay with us. For instance, a bottle of The Dorchester Old Tom Gin, perhaps at one point tasted at The Dorchester's bar with friends. The Dorchester Old Tom Gin is a new revival blend created at the behest of our talented bar manager Giuliano Morandin. One can also find gift cards for offering hotel stays or special experiences, which are delivered to the recipient in nice boxes. Some of these special experiences include an Afternoon Tea for Two at The Promenade at The Dorchester

and Hôtel Plaza Athénée's Brunch Haute Couture, which includes champagne from the Alain Ducasse Selection, regional pastries from Alsace, delicious mature cheeses, and a variety of homemade jams by Christophe Michalak, Head Pastry Chef. These are just some examples of experiences on offer in London and Paris; to each hotel its own.

Dorchester Collection is proud to celebrate some important recognitions and historical landmarks this year. Hôtel Plaza Athénée was named Global Hotel of the Year, the most prestigious recognition at the 2015 World Luxury Hotel Awards. All of us throughout Dorchester Collection are proud of their accomplishment. Also, 2015 marks the 180th anniversary of Le Meurice. As we recall the famous artists such as Picasso, Dalí and Warhol who have





Old Tom Gin



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stayed at Le Meurice, we are pleased to continue the tradition by having presented the 8th edition of Meurice Prize for contemporary art, in October, led by General Manager Franka Holtmann. In addition, this year is the 140th anniversary of Le Richemond in Geneva, which sees a series of special events occur throughout the year including gastronomic charity dinners. It is also the first anniversary of The Grill at The Dorchester, after last year's successful renovation. This autumn, we were delighted to open the Parcafé at The Dorchester, a coffee shop located next to the Ballroom on Park Lane. It is a ground-floor space fusing craftsmanship with marbled-wall elegance and floral displays.

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While we express our thanks to our regular and loyal guests, who have evolved with us over the years, we also extend our appreciation to all who pass through our hotel doors across two continents. People are the heart of our hotels and we thank you for being our guest. π



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(Dorchester Collection

The Dorchester

45 PARK

COWORTH · PARK







At the centre of London society since it opened in 1931, The Dorchester is set in the heart of Mayfair opposite Hyde Park. The landmark 1930s Art Deco exterior houses a stunning Ballroom reception area as well as refurbished rooms and suites. all of which are tastefully designed with classic English interiors. The award-winning Dorchester Spa is also one of the city's ultra glamorous pampering destinations. Its restaurants and bars rank amongst the city's best and include The Promenade, The Grill, China Tang, the newly opened Parcafé and the three Michelinstarred Alain Ducasse

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Opened in September 2011 in the heart of Mayfair, the contemporary 45 Park Lane hosts 45 rooms, including suites all with a view of Hyde Park, and a top floor Penthouse Suite with panoramic views of London. Designed by the renowned architect and designer Thierry Despont, 45 Park Lane features art throughout by British contemporary artists such as Damien Hirst, Sir Peter Blake and Brendan Neiland. Steps away from The Dorchester, 45 Park Lane is dynamic in spirit with private dining in the Media Room, Library, Bar 45, and CUT at 45 Park Lane, Wolfgang Puck's debut restaurant in Europe overseen by executive chef David McIntyre.

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Coworth Park is a country house and spa that rewrites the rules. Set within 240 acres of beautiful English countryside parkland, just 45 minutes' drive from London and 20 minutes from Heathrow airport; it is also the only hotel within the UK with its own two polo fields. Other features include an Equestrian Centre, the eco-luxury Spa at Coworth Park and various dining offerings that focus on sourcing local produce. In addition to its 70-bedroom country house, the jewel in the crown amonast Coworth Park's 16 suites is The Dower House, a threebedroom private residence originating from 1775.

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Celebrating 180 years in 2015, Le Meurice stands majestically overlooking the beautiful Tuileries Garden in one of the most stylish neighbourhoods of Paris. Its rooms, decorated in Louis XVI style, as well as its Spa Valmont, offer calm and luxury in a space where history and the latest fashion trends mingle to perfection. Both offering refined cuisine, Restaurant le Meurice under the direction of Alain Ducasse claims three Michelin stars while the stunning, hand-painted ceiling of Restaurant Le Dalì, named after the hotel's famous regular Salvador Dalì, sets the tone for a heightened experience of excellence.

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The legendary Hôtel Plaza Athénée reopened its doors in late summer 2014, after a ten-month closure and extensive restoration programme, to celebrate its 100-year anniversary. Immediately claiming its place once again as an essential fashion world address, the hotel is steps from many leading couture houses along avenue Montaigne. At the heart of Hôtel Plaza Athénée is its peaceful Cour Jardin, around which are arrayed its stylish rooms and suites, many with stunning views of the Eiffel Tower. With classic Parisian interiors that hide state-of-the-art technology, Hôtel Plaza Athénée is poised for another 100 years ahead.

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Le Richemond celebrates 140 years at the heart of Geneva. The hotel is located near the business centre. landmarks, musems, galleries, Lake Geneva, and the Jet d'Eau. The views from the terraces lead onward towards the mountains beyond to set the tone for urbane yet understated sophistication. Hosting some of the best corporate meeting rooms and event spaces in Geneva. business turns to pleasure at Le Spa by Sisley with its sleek bamboo and mosaic interior, as well as at the Mediterranean restaurant Le Jardin, or at Le Bar terraces, one of the best places in Geneva to enjoy the city at nightfall.

This is the true spirit of Milan, an exceptional experience of hospitality, comfort, style and tradition. Dominating Piazza della Repubblica as a landmark neo-classical building, Hotel Principe di Savoia has been the home of international travellers and cosmopolitan society since the 1920s. Discover the newly refurbished rooms and suites, or sip a cocktail at the Principe Bar, spoil yourself with the impeccable cuisine of executive chef Fabrizio Cadei in the Acanto restaurant, and immerse vourself in a world of wellbeing at the rooftop Club 10 Fitness and Beauty Center.

Hotel Eden overlooks the Seven Hills of Rome, to offer stunning views from its sixth-floor restaurants and bar that span St. Peter's Basilica all the way to the Vittoriano Monument. Originally built in 1889, it is ideally located between the Spanish Steps and Via Veneto. Hotel Eden is one of Rome's most celebrated hotels, popular amongst royalty, heads of states and celebrities, with the hotel's restaurant. La Terrazza dell'Eden, claiming two Michelin stars under the helm of executive chef Fabio Ciervo. Hotel Eden closed autumn 2015 for extensive restorations, to reopen in autumn 2016.

Situated majestically in 12 acres of lush tropical gardens, The Beverly Hills Hotel has been affectionately nicknamed 'The Pink Palace' by those who cherish its charm. In 2012, the hotel celebrated its centenary, at the same time embarking on a fourstage restoration programme that finished at the end of 2014. Celebrities, royalty, and world leaders enjoy the attentive service within its luxurious rooms and its hideaway bungalows, including two ultra-luxurious Presidential Bungalows. The sumptuous resort feeling is enhanced by the Polo Lounge bar and restaurant, Bar Nineteen12, the Spa by La Prairie, and the legendary pool and cabanas.

The iconic Hotel Bel-Air is renowned for its intimate charm and internationally celebrated character. The freshly renovated property features the Hotel Bel-Air Spaby La Prairie and 103 guestrooms and suites, including 12 built into the hillside that provide sweeping canyon views. Master chef Wolfgang Puck oversees the hotel's entire food and beverage operation, sharing his world renowned take on contemporary California cuisine. With an illustrious history as a discreet hideaway for the rich and famous. Hotel Bel-Air harks back to the timeless elegance of 1950s Hollywood as a truly living classic.

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Hotel Bel-Air 701 Stone Canyon Road Los Angeles, CA 90077

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H max 175 cm | H min 160 cm
L max 80 cm | L min 55 cm

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Alice Myriam Lahana / Portrait

French lawyer Alice Myriam Lahana approaches her legal practice like an artisan, combining hard skill and acute intuition with the goal of justice at the core of her work.



want to make justice available to everybody," asserts Myriam Lahana, a glamorous and bubbly 38-year-old lawyer in Paris. "I don't want to put knowledge solely to the benefit of big companies." It might sound like a familiar discourse but Lahana's CV and decade-long background in lecturing supports her stance. She has taught commercial, finance and banking law at Parisian universities and has a doctorate in civil law. Her diverse professional experience ranges from complex company conflicts to divorce cases, always with the aim of keeping the human dimension and the essence of justice at the core, and driving it to the end result. "Today there are too many laws and one can lose track of the real question at the heart of the case, which is the judicial question," Lahana says. "If we put that at the heart of the argument, we have more certainty of winning. Too many laws create confusion and give the illusion of being beneficial but actually too many laws suppresses the law." Law is a profession in which practitioners start to specialise early on. The choice to be an allround player, with equal knowledge in multiple domains, is "quite rare", according to Lahana. Yet the advantages are significant. "In certain sectors, such as tourism, one can combine business and civil law so you need experience of both concepts."

Like Amal Clooney, the human rights barrister married to actor George Clooney, Lahana is much tougher than she looks. "What I want is a strategy, right from the start, that I'll hold onto until the end. Helping my clients win by finding the just laws certainly takes time...but this is my conception of my profession as a lawyer: defend! Being paid as a result not only motivates me but gives me the energy to shake up reality, which can sometimes be bitter: it's a question of good health, trying to return to the honour of our word. It's a real challenge but I don't see any other one for me!"

Before all, she considers herself a teacher and a researcher. "I continue to study, I am researching permanently. It is my brass shield." It is her solid lecturing experience that helps her win cases, she believes. "The knowledge of texts requires lucidity but this doesn't prevent me from relying on my intuition," she says. It is indeed likely this quality that tells the secret of her success.

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Jules Pansu / Paris

Éric Pansu revitalises the tapestry company founded by his great-grandfather by making pieces based on paintings by modern masters.

ablo Picasso's celebrated portraits of Marie-Thérèse, Dora Maar along with Joan Miró's abstract, surrealist landscapes are just a sample of the paintings that Jules Pansu transcribes into tapestries. Yet these woven renditions are a recent development for the French tapestry company. The idea to collaborate with the heirs of modern masters was that of Jules Pansu's great-grandson, Éric Pansu.

At 60 years old, he has been director of the family owned company for the last 10 years and decided to steer it into a new direction three years ago. "I contacted Picasso's heirs to ask about doing reproductions of his paintings," he says. "We have a tight collaboration with his family and foundation that allows us to make tapestries that are very close in colour to Picasso's paintings. It enables us to give a new vitality to our tapestry-making because it was classic and outdated."

Jules Pansu was founded in 1878. Specialising in tapestries and textiles, Pansu Senior had travelled all over Europe and Russia to export his furnishings. Originally, the company made reproductions of 18th century paintings and various medieval tapestries, such as La Dame à La Licorne, a composition of six

tapestries dating from around 1500, at the Musée de Clunv in Paris.

After taking over the reigns of the company, Éric Pansu was scratching his head about how to rejuvenate it. As the company's weavers had been awarded Meilleurs Ouvriers de France, a prestigious craftsmanship award, he felt confident about contacting Pablo Picasso's heirs followed by those of Miró. "We're collaborating with Miró's grandson and we either go to Barcelona or he comes to our showroom," Éric Pansu says, further adding that he also collaborates with the people taking care of René Magritte's estate.

The company makes cushions based on paintings - those based on Picasso's works are sold in Musée Picasso in Paris and in the Guggenheim Museum in New York – as well as tapestries made in an edition of around 100 each time. "Our aim is to find other artists whose heirs would like to work with us," he says. "In the future, we might think of working with contemporary artists too."

 $www.jules-pansu.com \bullet www.boutique.pansu.com/blog/$

For more on art & design, visit luxuryculture.com, the web's first high-gloss window into the world of luxury





Thomas Fuchs is an American designer based in New York who specialises in lighting, glassware and tableware. His work ranges from elaborate chandeliers that sell for five-figure sums to affordable home accessories reaching a wider clientele.

ccording to Thomas Fuchs, there is no meaningful design without emotion. Maintaining that good design should have an internal effect on its owners, he created his high-end Otium lighting line a decade ago that was primarily available to architects and interior designers. After joining forces with his partner Michou Mahtani, a former global brand director at Louis XIII Rémy Martin, he launched the more accessible brand Thomas Fuchs Creative in 2011 bringing handmade products to the retail market. One of his latest projects is a collection of drinking glasses called Foxwear. The thread that unites these diverse projects is the desire of Fuchs to combine classical aesthetics with modern twists, such as skull patterns and lighter motifs like butterflies and bamboos. Working across his portfolio of products has involved the 51-year-old American designer travelling to Italy often, particularly Murano, where his hand-blown chandeliers are made, as well as to Agra in India to find a craftsman capable of working with white Makrana marble on his line of home accessories.

What techniques are you experimenting with?

I've been creating multiple glass objects of colour combinations and finishes, smashing them all into pieces and then incorporating them into a single object. This led to our Cloud glasses collection for TFC, which is sold in Barneys New York.





You are known for your classical aesthetic with a modern twist. Can you give us some examples

Being a big fan of classical proportions doesn't mean that you can't have fun with the end results. For Otium, I've made a lamp called Egiziano (Italian for Egyptian) and even though its form and proportions are classic, I've added snazzy colours and bubbles into the glass. For Thomas Fuchs Creative (TFC), I've created a skilfully hand-carved champagne bucket, made from the finest Makrana marble - the same marble used to build the Taj Mahal, but with smiling skull faces on the handles.

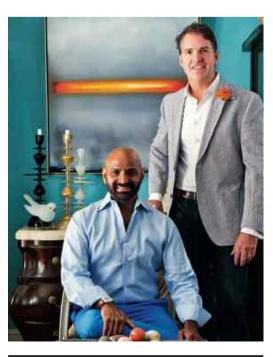
Where do you like going shopping?

We [Michou Mahtani and I] appreciate the great quality and rebirth of the aesthetic direction of Bally (8 Via Monte Napoleone, 20121 Milan, T. +39 02 7600 8406). La Rinascente (Piazza Duomo 20121 Milan, T. +39 02 88 521) is a great department store mixing high and low brands. We like Excelsior Milano (4 Galleria del Corso, 20122 Milan, T. +39 02 7630 7301) for stylish shopping and Brian & Barry (28 Via Durini, 20122 Milan, T. +39 02 9285 53431) for funky, multi-brand clothing. For delicious Italian food, we take an empty suitcase to Eataly (10 Piazza XXV Aprile, 20121 Milan, T. +39 02 4949 7301), fill it up and bring it back to New York!

What do you particularly appreciate about Hotel Principe di Savoia in Milan?

The personal attention. We're very fortunate to be able to stay at the best hotels in the world. However, Hotel Principe di Savoia offers a tangible commodity that others do not: its employees. We also value the service, the quality of the food and the location.

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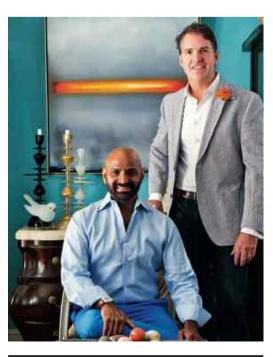
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Boris Yu / Portrait

International businessman Boris Yu is the gregarious founder of über China, a personal concierge service headquartered in Shanghai. Dedicated to the art of fine living, Yu also travels as often as he can to discover new restaurants and dining experiences, and is becoming a recognised expert in the field.

B oris Yu was once a weary-eyed civil engineer working on the Hong Kong Chek Lap Kok Airport when, in 2003, he made a radical career change. After 15 years in engineering, the then 40-year-old moved to Shanghai in order to pursue his passion in luxury lifestyle, especially in food and wine. Subsequently, he founded über China, a personal concierge service for Chinese clients working within the fast-emerging consumer market.

Born in Hong Kong and of British nationality, Yu enjoyed a privileged upbringing, gaining a Master of Sciences degree from the London School of Economics and travelling widely. Observing how China's economy was growing rapidly, he recognised the potential for a consumer relations marketing agency coupled with VIP services. This has involved introducing clients such as the brands Pernod-Ricard, Porsche, Christie's, Chopard, and Graff Diamonds and to his members. Yu's business acumen has served him well. In the last 12 years, über China has swelled to 3,500 members and has opened offices in Hong Kong, Beijing, Chengdu, Guangzhou, Shenzhen and Xiamen.

A true bon vivant, Yu founded a trading company, by invitation of Pernod-Ricard, in 2013 to distribute high-end spirits and wine in China. He is also the Academy Chair of Asia's 50 Best Restaurants for China and Korea.

What was your ambition when you launched über China in 2003 and what were the challenges?

We launched über China to become a lifestyle platform connecting China and the rest of the world, and to act as a catalyst for social and cultural exchange. In reality, we've become a multi-disciplinary lifestyle company that includes VIP consumer relations, marketing, branding, trading and experience travel. Like any new business, especially in what was then a fast developing economy, we expected many challenges but one of our biggest, which we are still facing today, is to fully consider the ethnicity - such as dialect, customs - of clients from different regions of China in our VIP service interface.

How have you seen your Chinese clientele evolve in the last 12 years?

From a blind materialism to a sophisticated postmaterialism then to cultivating material experience.

What are they looking for?

Original, innovative, natural, inspirational, master crafted, and "Instagramable" experiences.

What kinds of discoveries have you brought to your Chinese clients?

That luxury must be appreciated, enjoyed and not imposing on one's personal lifestyle as well as those of others, and that one must have an open and sometimes adventurous mind to explore luxury culture. So we take our Chinese clients to appreciate alternative luxury, discover new destinations, develop new interests and learn new cultures – always something that makes them feel slightly outside their comfort zone.

As the Academy Chair for China and Korea of Asia's 50 Best Restaurants, what changes and trends have you observed in high-end dining in China and Korea in the last few years?

The culinary scene in China and Korea has both developed extremely fast during the past few years. We are now seeing an emerging group of talented local chefs each with his/her own original but modern interpretation of traditional cuisine and local street food. There is also an avant-garde dining concept in China that is so totally unique in the world that one must at least experience it once in a lifetime, believe me!

Which recently opened restaurants around the world have impressed you, and why?

Alain Ducasse at Hôtel Plaza Athénée in Paris for setting the new gastronomic standard and Fu He Hui in Shanghai for the most original and innova-



tive Chinese vegetarian or "temple" cuisine [inspired by food in temples and monasteries].

At Hôtel Plaza Athénée and Le Meurice in Paris, what aspects of luxury and dining do you appreciate?

The formality without the stiffness, the forever welcoming-with-a-smile employees and the fact that they all know you. The details such as using a particular brand of mineral water that is the same quality as the spring water from Kyoto for brewing Chinese tea, the secret wine cellar of Hôtel Plaza Athénée, the panoramic view of Paris from the Belle-Étoile Suite at Le Meurice – really everything. They are both my Paris homes!

What do you like about the Alain Ducasse menus at Hôtel Plaza Athénée and Le Meurice?

At Hôtel Plaza Athénée, I like the simplicity and, at the same time, the understated complexity of the cuisine that triumphs balance of taste over mere techniques. It's a masterful and highly sophisticated interpretation of the finest natural ingredients. And at Le Meurice, I enjoy the Farm Hen, and the Rum Baba [a baba biscuit that is soaked in a citrus and vanilla flavoured syrup] which is made with vintage Martinique rum.

www.ubercn.com

For more on dining experiences, visit luxuryculture.com, the web's first high-gloss window into the world of luxury.



Mia Fonssagrives-Solow / Portrait

Mia Fonssagrives-Solow has been sculpting for over 50 years, from abstract, anamorphic and animal forms in wood to robotic pieces of jewellery using metals. What unites her variety of work is the importance of humour.



In creativity all her life. The daughter of the French photographer Fernand Fonssagrives and Swedish model Lisa Fonssagrives and stepdaughter to Irving Penn, she sewed as a child before making sculpture. Her career spanning over five decades, her visceral, sometimes whimsical work, is imbued with wit and playfulness.

In parallel to her larger pieces, Fonssagrives-Solow also makes sculptural jewellery, which is sold at the Gagosian's shop in New York and at the Galerie Maeght in Paris. For her most recent jewellery designs, she explores the subject of robots. The eponymous series is intricate and quirky - imagine a silver ring robot with sparkly red ruby eyes, blue sapphire buttons and sneakers on the feet as just some of her vivacious pieces bursting with personality. Indeed, she says that she loves humour and looks upon these robots as being characters that are members of her entourage.

Surprisingly, the starting point for these silver and gold-over-bronze pieces was found materials, anything from fruit juice bottles to soccer balls, which Fonssagrives-Solow recycled. After achieving the right form, she cast them in aluminum or bronze in the foundry. Animals have also been a source of inspiration, leading her to create minotaur chokers and elephant cuffs.

Equally, her interest in abstraction inspired pieces like the puzzle earrings or worry beads on silk cords. Both sets of series remind how Mia Fonssagrives-Solow's early sculptural work comprised abstract, anamorphic sculptures in wood and childlike animal sculptures. Ideas from her sculpture feed into her jewellery, which in turn gives her ideas for larger pieces. Her latest venture is different again: large-scale fibreglass sculptures that sees her tackling fibreglass for the first time.

For more on jewellery & sculpture, visit luxuryculture.com, the web's first high-gloss window into the world of luxury.





Laurence Dreyfus / Paris

Art advisor and curator Laurence Dreyfus presented the tenth anniversary of her contemporary art exhibition *Chambres à part* in two private locations in Paris during FIAC, France's international contemporary art fair.



Tomás Saraceno



Robin Rhode

Cornaton; and the newest envelope collages by

aurence Dreyfus's passion for art takes her all over the world in order to discover artists and visit exhibitions. Her knowledge enables her to advise collectors on which artists might be interesting for them to include in their collections. This October marked the 10th anniversary of Chambres à part, the private venue exhibition that she curates in Paris during FIAC, France's international contemporary art fair. For nine years, Dreyfus organised it in a residential apartment on Place du Trocadéro. This year, she also presented a second part in a private residence on Avenue Gabriel.

In October, you presented the 10th edition of Chambres à part. Which artists were you presenting for the first time?

Aleksandra Domanovic, a Serbian-born, Berlinbased artist whose work is a reflection on the relationship between East and West and the history of Europe, and Diogo Pimentao, a Portuguese-born and London-based artist who makes black, almost conceptual, works on paper and paintings that are opaque and powerful. Besides them, I showed a new series of photos by South African artist Robin Rhode, marking the first time that he introduced primary colours into his photography; a new mirror piece by Argentine artist Tomás Saraceno; ceramics of books by the young French artist Charlotte Cornaton; and the newest envelope collages by

South Korean artist Haegue Yang that are like beautiful stratifications of landscape. My idea is to present upcoming artists that are not necessarily known by large audiences, before everybody else exhibits them.

Can you please name some other artists whose work you have recently discovered?

Last year, I discovered the work of Edmund de Waal at Max Hetzler in Germany. I'd read his book, *La Mémoire Retrouvée*, about his family, the Ephrussis, who were major art collectors, a bit like the Rothschilds. But I didn't know he was an artist, too. I saw his magnificent ceramics in the gallery and I recognised his name. The gallerist made the connection for me between him being both author and artist.

How has the art world changed since you started Chambres à part 10 years ago?

Ten years ago, art wasn't often shown in private places but today it's shown everywhere. A lot of people have copied my concept. The nationality of collectors has also changed – before it was the Europeans and Americans and today they're from countries such as Argentina and India. So the art world is a lot more cosmopolitan.

What's your vision for presenting art?

Now I'm trying to choose larger-scale formats and big, powerful works as artists are making monumental, extra-extra-large pieces.

How do you think the art world will evolve in the coming years?

Older contemporary artists like Daniel Buren [the 77-year-old French artist] will become the modern, classic artists. So I think the market will evolve in the direction of those values.

Which are your favourite museums and galleries?

My favourite museum is the 21st Century Museum of Contemporary Art [designed by SANAA] in Japan – meandering round the different spaces is incredible and the artworks correspond to what I like. For my favourite gallery, I would say Galerie Chantal Crousel, which represents Haegue Yang, Danh Vo and Wolfgang Tillmans. It always has a demanding choice of artists that are subtle and have a poetic vision of art

www.laurencedreyfus.com

For more on contemporary art, visit *luxuryculture.com*, the web's first high-gloss window into the world of luxury.

Antonio Rummo / Portrait

ntonio Rummo belongs to the sixth generation of Pasta Rummo. The esteemed pasta brand was founded in 1846 in the town of Benevento in southern Italy by ancestor Antonio Rummo, who started a mill and then pasta production. The location of the company in Via Dei Mulini (Mills Street), where several mills were operating, was optimally situated between two rivers, the Sabato and the Calore. Nearly 170 years later, Pasta Rummo prides itself on having attained a unique, distinctive quality and being the pasta of choice of many Italian and international chefs. It is the only pasta approved by the Federation of Italian Chefs. Today, the familyowned company - which is still based in Benevento - is developing several organic pasta lines. In 2010, it won a Friend of the Environment Innovation Prize from Legambiente, an Italian environmental association, for reducing its CO² emissions by 30%. We spoke to Antonio Rummo (whose first-born daughter, Allegra, is the seventh-generation in the family business) about the direction of the company in the 21st century.

What are the challenges and opportunities facing Pasta Rummo today?

The challenge we're facing is to bring our extrapremium pasta to consumers of international markets. We are trying to educate consumers about how pasta is made and how it can be cooked at its best. Our goal is to spread the culture of good food, the Italian way of life, the tradition found in different regions and the excellence of small local productions. Eating better means living better.

What differentiates Pasta Rummo and its Lenta Lavorazione® (slow production) method from other pasta brands?

Pasta Rummo is made from the best durum wheat nature offers us. Every crop is mixed with the purest water from the Sannio valley in our homeland. Making pasta from top-quality durum wheat every day means bringing together art and science, combining a deep respect for tradition with rigorous quality control and cutting-edge production systems. Lenta Lavorazione® is a method based on the quest for excellence at every phase of the production process and the long time we spend kneading, which preserves the characteristics of the wheat. Our craftsmen perfected dyes specifically for this method. The result is pasta made from a traditional bronze dye with a rough and absorbent surface that bonds better with sauces but which at the same time is firm and won't overcook. The final product is perfect for al dente enthusiasts.

Named after his great-great-great grandfather who founded Pasta Rummo in the mid-19th century, Antonio Rummo is exploring new ways to make the quintessential pasta brand popular with lovers of Italian cuisine.

You've said that the generation that really changed the business was that of your father. What new changes would you like to introduce?

Until a few years ago, we were mainly distributed to chefs and restaurants. Now we're trying to bring our brand to the end consumer. Communicating our brand values and the outstanding cooking performance of our pasta to foodies internationally is our main goal in the years to come.

Pasta Rummo makes whole-wheat, organic pasta but you've said that its consumption is limited. How are you hoping to change this?

We have different pasta lines: organic whole-wheat organic, egg nests, regional shapes and the newcomer; gluten-free made with brown rice, white raw corn and yellow corn, all non-genetically modified. The market is still relatively small but it is actively seeking healthier and higher-quality products.

Lastly, what makes Benevento such a suitable place for making pasta?

It's a beautiful, quiet town surrounded by countryside. The pure water from the nearby mountains

and the mild climate do the rest of the job, creating the perfect conditions for producing top-quality pasta with the finest raw materials that can support the local economy and communities.

www.pastarummo.it

For more portraits, visit luxuruculture.com. the web's first high-gloss window into the world of luxury

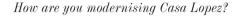


collect N°18 city guide...

Pierre Sauvage / Paris

Pierre Sauvage's passion for beauty and quality led to his first activity in public relations. Last year, he decided to acquire Casa Lopez, a respected French carpet company, to expand the brand and make it more contemporary.

> uring his 20 years working in public relations in the domain of luxury, Pierre Sauvage often assisted clients in their entrepreneurial adventures. Eventually, he decided to cross over to the other side and become an entrepreneur himself. Last year, when he heard that Casa Lopez was up for sale, he jumped at the chance to acquire the upmarket company. As he says, "I was looking for an opportunity in interiors or art de vivre, which is where my taste and sensibility lie, and I knew Casa Lopez and its DNA well. It responded to my desire for creativity." Casa Lopez was founded in 1983 by Bernard Magniant-Lopez. Back then, the market was divided between Oriental carpets, re-editions from the 1930s and creations by contemporary artists. Magniant-Lopez created a niche: Western carpets with arabesque patterns; geometric and



We've renovated our two stores and have started proposing more contemporary creations. This summer, we brought out a new version of the Pia carpet, a classic of the house, in fluorescent yellow, pink and green. We're also present on social networks, the idea being to build a discerning community around Casa Lopez.

What are your plans for developing the business? I want to concentrate on developing it in French

cities as Lille, Strasbourg and Aix-en-Provence, through opening our own stores and having sales points in multi-brand stores. I'd like to broaden our line to include curtains, baskets, dinnerware and glassware. The 'Made in Europe' label is very important and we're always on the lookout for fabrics, savoir-faire and artisans to make carpets and accessories for the house. I've found a fabric manufacturer in Provence and a glassblower in Italy.

What are your best-kept retail secrets?

Le Typographe (33 Rue Mazarine, 75006 Paris, T. +33 9 83 01 74 02) is somewhere one finds all kinds of notepads and paper. Everything looks chic and I love their stationery, especially the thick fluorescent notebooks. I also love the new Chinese concept store opened by CFOC (260 Bld Saint-Germain, 75007 Paris, T. +33 1 47 05 92 82).

What do you like about Hôtel Plaza Athénée and Le Meurice?

Hôtel Plaza Athénée is a fantastic location for shopping; I love its close connection to the fashionable side of Paris, while Le Meurice is just magnificent. They are hotels that are frequented by Parisians, so one isn't cut off from the world.

What are some of your favourite art de vivre destinations in Paris?

There are two antique galleries I adore: Réfractaire, the gallery of Francis Dorléans (26 Bld. St-Germain, 75005 Paris) and Arthur Bruet Gallery (30 Rue St-Lazare, 75009 Paris, T. +33 1 42 80 49 22). I always discover a delightful rare object or piece of furniture. Near Le Meurice, there's the bookstore Galignani (224 Rue de Rivoli, 75001 Paris, T. +33 1 42 60 76 07) and a florist's called Atelier Vertumne (12 Rue de la Sourdière, 75001 Paris, T. +33 1 42 86 06 76).

www.casalopez.com

Portrait © Maria Ziegelboeck; ©Casa Lopez For more on Paris, visit luxuruculture.com. the web's first high-gloss window into the world of luxury



city guide... collect N°18

Architecture Milan

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For those curious about architecture and its contemporary marks about town, Collect selects the Milan addresses where the work of leading architects has touched spaces that celebrate art, fashion and design. A studio visit of an architectural great, Achille Castiglioni, tops off the insider tour.

CERESIO 7 AND DIMORE STUDIO

Sitting on top of the 1930s Enel building are the headquarters of Dean and Dan Caten's fashion label Dsquared2. The American twin brothers chose to work with Storage studio on the architectural layout of the building and rooftop while commissioning one of the hottest names in the interior design industry: Dimore Studio. For Ceresio 7's restaurant the Italian-American duo envisioned an eclectic vintage chic vibe with walls adorned with countless reproductions of eclectic artworks. The outdoor space houses two fashionable swimming pools and a bar, ideal for enjoying a cocktail while taking in the urban skyline.

DUVETICA AND TADAO ANDO

Tadao Ando has brought his sharp, sleek style to the expansion of Duvetica's flagship store. A long time collaborator of the brand, he originally designed the Milan store in 2011. For the 2014/15 expansion the Japanese architect doubled its size and reorganised the layout to mark the brand's tenth anniversary, resulting in more retail space for the multiple adult and children collections. Ando opted for light grey cement floors contrasting with wall finishes in Venetian polished marmorino. He also designed the minimalistic furnishings, creating a monochromatic, industrial-looking backdrop ideal for showcasing Duvetica's colourful pieces.

ACHILLE CASTIGLIONI FOUNDATION

Achille Castiglioni (1918-2002) was one of Italy's leading industrial designers and architects. In 2006, his heirs signed a five-year agreement with the Triennale di Milano to keep his studio public. After the agreement ended, Castiglioni's family opened the Fondazione in order to share his legacy and archive his works, from drawings and photographs to models. The foundation also incorporates a four-room Studio-Museo, which is fascinating to visit as it was Castiglioni's personal atelier. The rooms house everything from prototypes and models to drawing boards and anonymous objects that the designer collected during his life and used in his lectures at multiple universities in Turin and Milan.



CERESIO 7, Via Ceresio 7, 20154 Milan, +39 02 31039227, www.ceresio7.com



DUVETICA, Via Santo Spirito 22, 20121 Milan, T. +3902 8844 4061, www.duvetica.it



STUDIO MUSEO ACHILLE CASTIGLIONI, Piazza Castello 27, 20121 Milan, T. +39 02 8053606, www.fondazioneachillecastiglioni.it

collect N°18

Thomas bags

MUSEO DEL NOVECENTO, Via Guglielmo 1, 20122 Milan, T. +39 02 8844 4061, www.museodelnovecento.org



CAMPER KENGO KUMA, Via Montenapoleone 6, 20121 Milan, T. +39 02 799015, www.camper.com

MUSEO DEL NOVECENTO AND ITALO ROTA

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Located in an historical building transformed by the Italian architects Italo Rota and Fabio Fornasari right across from the Duomo, Milan's central cathedral; the Museo del Novecento houses the city's largest collection of 20th century art. Spanning Futurism, Spatialism and Arte Povera, the collection includes classical masterpieces from Giorgio de Chirico to Lucio Fontana as well as some highly controversial works such as Piero Manzoni's work Merda d'artista (Artist's Shit), 1961, which questions the artist's right to market anything as art.

CAMPER AND KENGO KUMA

Japanese achitect Kengo Kuma has instilled a lyrical touch into his design for Camper's store on the glamorous Via Montenapoleone. From floor to ceiling, the walls have been covered with a grid system of plywood boards that have been mounted through intersections of metal joints and bolts. The integrated lighting system was designed in collaboration with the Italian self-described "artist of light", Mario Nanni. Kuma chose natural stone for the floor, keeping the textured, tonal aesthetic as pared down as possible, reflecting on the ethos of Camper as a brand.

PRADA FOUNDATION AND REM KOOLHAAS

A century-old distillery has become the new venue for the Prada Foundation, providing it with a permanent exhibition space. Open to the public since May 2015, the renovation is the work of the Dutch architectural firm OMA, guided by world renowned Rem Koolhaas, who has added three new buildings to the aged factory. The design proves how old and new can work seamlessly together, cleverly mixing gilded walls with industrial hues and raw materials. The foundation houses multiple exhibition rooms as well as a bar designed by Wes Anderson that is inspired by his many cinematic masterpieces.



PRADA FOUNDATION, Largo Isarco 2, 20139 Milan T. +39 02 5666 2611, www.fondazioneprada.org



art... 41



Agnès Monplaisir

The French art dealer Agnès Monplaisir has made her name discovering international artists, with a predilection for those from Latin America, and for championing their work in her Parisian gallery and in art fairs.

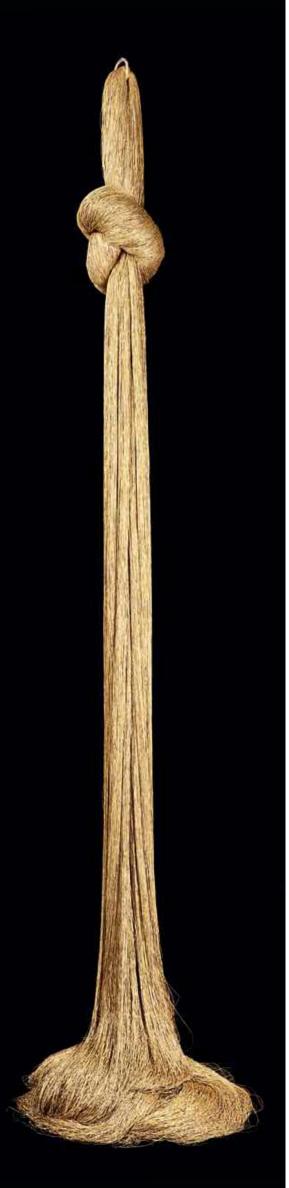
A gnès Monplaisir has been in love with art ever since she was a teenager. The Parisian gallerist, owner of the eponymous Galerie Agnès Monplaisir, knew that from then on she wanted to work in the art world and with artists. Today, she is a highly respected dealer and has a serious programme representing a roster of international artists, many of which hail from Latin America.

Born in Paris, Monplaisir opened her first gallery in 1987 at the young age of 18. It was a tiny, 26-metre-squared space in the Bastille district. Four decades later, she has a large, 500-metre-squared gallery in Paris's upmarket Saint-Germain-des-Près.

Over the years, she has dealt in Art Deco furniture and objects as well as contemporary art. But in the last decade, she has been concentrating on contemporary art, travelling frequently to discover artists and present their work in fairs. As her father comes from St Lucia in the Caribbean, Monplaisir has a particular sensibility for artists from this part of the world.

Agnès Monplaisir's stable includes Olga de Amaral, an 83-year-old Colombian artist known for her large, abstract textile pieces layered with gold that Agnès Monplaisir first exhibited in 2012. Amaral's groundbreaking, mixed-media wall hangings appropriate

the tradition of textiles in a three-dimensional, sculptural way whilst translating her cultural roots as well as the traditions and myths surrounding gold. Agnès Monplaisir also represents Brazilian artist Nadia Taquary, whose work incorporates African influences and the history of slavery; the late Polish artist Igor Mitoraj, whose gigantic sculptures representing parts of the human body, often refer to Greek mythology, symbolise the fragility of mankind; French artist Daniel Hourdé whose pieces range from figurative, outdoor bronze sculptures to silver-plated bronze candelabra; and Brazilian painter Cabral whose abstract paintings are vibrant and dramatic. Collect speaks with the gallerist about her passion.



You opened your gallery at the age of 18 in Bastille. Today, you have a large space in Saint-Germain-des-Près. How has your role as a gallerist with regard to your artists changed over the last two decades?

Initially, I was extremely involved in promoting my clients and developing my catalogues. Since then, the world has changed drastically. It feels much smaller and the pace is much faster. I travel constantly, which is why I've had to learn so many languages, including Russian, Portuguese and Spanish, I've also adapted to new technologies. To compete in today's market, I need to be everywhere and to have a strong presence online.

How has your personal taste evolved?

Through my work becoming more international, my tastes have become more international too. I'm more receptive to artworks from diverse cultures, finding beauty and art wherever I travel.

How do you select the artists that you represent? I select artists with unique perspectives of the world as I'm fascinated by culture and history. There's a sincerity and honesty in the work my artists produce. I'm drawn to the way many of them blend influences of past civilizations, natural beauty and the modern age. Because they're from different cultures, they all offer their own unique interpretation and vision.

How would you describe the visual identity of your gallery's programme and the kind of art that you're attracted to?

I'm passionate about art that moves me in a special way and am attracted to artists that I have a personal affinity with. What I'm attracted to in much of the art I represent is the unique sense of place and cultural identity that is linked simultaneously to the past, the present and the physical world. In this way, the exhibitions and individual works that my gallery presents can be visually diverse in terms of place, materials and medium. But they all return to this aesthetic of place and the ability to transport those who view them. The pieces we exhibit don't exist in a vacuum, but rather in the larger context of the culture and history experienced and known by the artist. Fortunately, my collectors appreciate my vision and insight. I have a great following and am constantly asked my thoughts on collections and artists

You've said that your interest in artists from Latin America is linked to your father's Saint Lucia origins. When was the first time that you visited this region and how did it influence your outlook on art?

I have been visiting the Caribbean and Saint Lucia since I was a young girl, especially to the area where my father was born. It possesses a natural,

captivating beauty and I'm intrigued by the intersection of people, geography, music and art. For me, Saint Lucia was a window into a new world perspective and the works of the artists I represent also serve as windows for those who view them.

How did you discover the Colombian artist Olga de Amaral (pictured right) and the Brazilian artist Nadia Taquary and what do you like about their work?

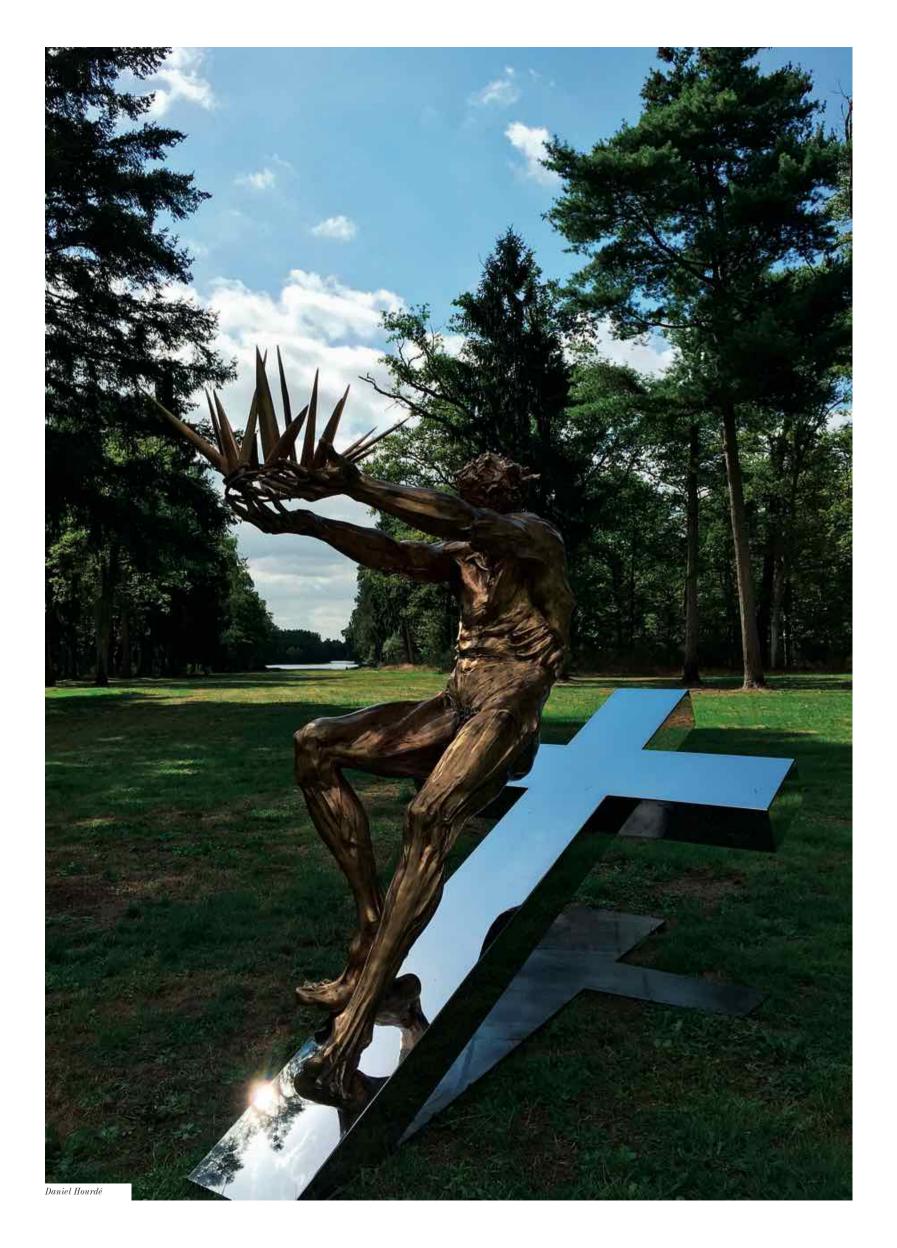
Pascal Bonafoux, a friend who used to write my catalogues and who is a specialist of Van Gogh. Caravaggio, and Rembrandt, gave me Olga de Amaral's books after returning from a trip to Bogotá. This was nearly eight years ago and it was an emotional experience for me. I was astounded by the true beauty of her works and recognised the history of the people, mythology and the references to sacred art and symbols. There were also references to gold and the richness of the earth. Olga de Amaral is such an extraordinary artist and woman. When I first visited her, she was kind enough to share her perspective on philosophy, art and culture. I was introduced to Nadia Taguary and her work three years ago in a museum in Salvador de Bahia. Her work references the African influence in Brazilian history and culture and her large pieces feature symbols of this colonial history. The precious wood she uses, for example, comes from the old, broken houses of this colonial time. The African amulets are constructed with gold or silver, referencing the history of slavery with particular regard to the mining industry.

How have you developed their careers and supported them beyond the walls of your gallery?

For Olga de Amaral, I realised an exhibition at the Louise Blouin Foundation in London in 2013. I have produced a book on her work that has been translated into Spanish, English and French. And I've brought her work to Rio and São Paulo. Through our gallery, she has graced the covers of Modern Painters and How To Spend It, the magazine of The Financial Times, and has been named as one of the 25 most-sold Latin American artists. This is the result of our tireless commitment to sharing her unparalleled talent and unique work.

Another example is my French artist Daniel Hourdé, whose work I have also brought to Brazil. We organised an exhibition of enormous bronze sculptures of the human form in the streets of Ouro Preto, an historic, colonial town of Brazil, during one of its most important festivals. The second component of this exhibition, comprising drawings of diverse bodies and forms, was presented in the Museu Casa dos Contos in Ouro Preto. Both parts of the exhibition were later shown in the Centro Cultural Banco do Brasil in Rio de Janeiro, where we had 65,000 visitors in three weeks! We're repeating





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this exhibition this year, expanding the scope to Salvador, São Paolo and Fortaleza. Even those in my original team of artists from when I was 18, Pablo Reinoso and Luis Tomasello, rose to great success. I always work hard to promote and support the artists that I represent because I'm very passionate about their work.

What were the last trips that you made in order to discover an artist's work or to visit the studio of one of your artists?

The last trip I made was for Cabral in São Paolo. Cabral is a fabulous artist that I represent and one of the most important expressionists working internationally today. His use of material, gesture and colour are very violent and unique. In the series titled 'Fala D. João', Cabral honours the Portuguese King D. Joao II (1481-1495) and his determination to develop territorial and maritime expansion. This was part of our September 2015 exhibition in Paris.

What have your experiences at SP-ARTE in São Paulo and at Art Rio been like?

SP-ARTE continues to be a beautiful experience that keeps me going back year after year. It's a very professional art fair and its director Fernanda Feitosa is ambitious and worldly. She has been working tirelessly to grow and develop the fair,

working with Rodrigo Moura, director of art and cultural programmes at Inhotim, to curate the 'Solo' section. He is fantastic and asked me to collaborate by realising a solo show for Olga de Amaral. For the edition last April, I had two booths, one with the more contemporary works by Olga and the other with her works from the 1970s.

At ArtRio in September, I presented the French duo Todd & Fitch and Olga de Amaral. Todd & Fitch already had a large international following and we were excited to be bringing their work to South America for the first time. They create wonderful pieces that defy classification, using the techniques and styles of painting, installation and sculpture whilst simultaneously exploring light and texture. So I thought their work would be complementary to Olga's.

What is your vision for the future of your gallery in terms of participating in international fairs and collaborating with galleries as well as museums abroad?

My dream is to create a retrospective exhibition for Olga de Amaral, who is more than 80 years old, and show the trajectory of her work throughout her life. Nearly all of the major museums around the world [including the Museum of Modern Art in New York and the Musée d'Art Moderne de la

ville de Paris] have acquired a piece of her work. Regarding the fairs, I would like to participate in *Art Basel* Miami Beach as well as *Frieze New York* and *The Armory Show* and *Art Basel Hong Kong*.

Have you thought of opening a second space?

I've already opened a space in the north of Brazil [paintings by some of her artists are on view in Lara Hotel in Fortaleza]. In the coming years, I have plans to open in London, New York and São Paolo where I'm already active in these locations myself or through communication and partnerships.

What else would you like to do?

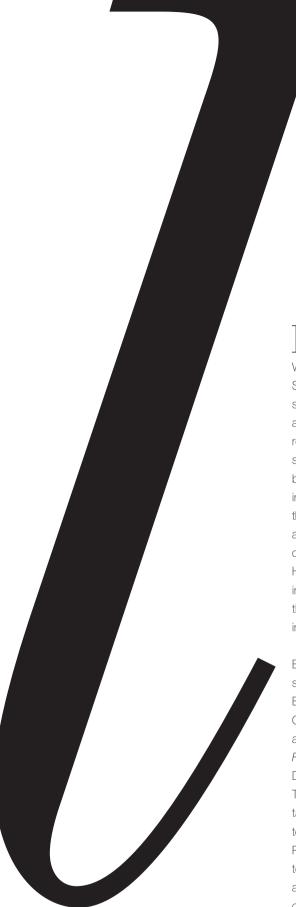
I'd like to expand into the world of fashion. Right now I'm designing my own perfume and I'm going to start working on a line of jewellery.

Galerie Agnès Monplaisir represents:
Olga de Amaral, Marcos Coelho Benjamin,
Igor Mitoraj, Todd & Fitch, Cabral, Jim Amaral,
Nádia Taquary, Iuri Sarmento, Daniel Hourdé,
Eugenia Grandchamp des Raux, Girolamo Ciulla,
Manuela Zervudachi, Do König Vassilakis,
Stephen Sumner and Hermann Albert.

GALERIE AGNÈS MONPLAISIR 8 bis rue Jacques Callot 75006 Paris T. +33 1 56 81 83 51 www.agnesmonplaisir.com



46 rendez-vous with... collect N°18



inda Davies is a bilateral trailblazer, bringing productions featuring Chinese artists to the West whilst bringing Western productions to China. Since establishing the KT Wong Foundation in 2007, she has been initiating, supporting and co-producing a wide array of performing arts projects. Tick off a recital by pianist Lang Lang at the Château de Versailles; the gold medal-winning garden installation by artist Shao Fan at the RHS Chelsea Flower Show in 2008; and, Handel's Semele, co-produced with the Théâtre Royal de la Monnaie de Munt in Belgium and the Beijing Music Festival, with the design and direction by the contemporary Chinese artist Zhang Huan. The production has gone on to be performed in Beijing, at Toronto's National Opera House and at the prestigious Brooklyn Academy of Music (BAM) in New York in 2015.

Equally, Davies has organised opera and theatre screenings of the theatrical productions of Benjamin Britten's *A Midsummer Night's Dream* from the Aix Opéra Festival, directed by Robert Carsen in Beijing and Shanghai; of Britten's children's opera *Noye's Fuddle* during Shanghai's summer festival; and of Danny Boyle's *Frankenstein* at Beijing's National Theatre. "We're approached by a lot of people to take things to China and by a lot of Chinese people to take projects out of China," says Singapore-born, Paris-based Davies. "We try to look for subjects, topics or projects that have differing levels of relevance for Chinese audiences and vice versa; we don't go for the tried and tested."

Since the inception of her KT Wong Foundation, Davies has sought to "build cultural platforms and bridge understanding between China and the rest of the world". Demand for her involvement in collaborative projects has soared. "When we started, China was only just beginning to come out of its hibernation and now it's in the news all the time," she points out. Indeed, Davies has co-produced documentaries with the BBC, such as a profile

of Lang Lang, whom she followed for a year as he turned 30, and *A Hundred Million Musicians* about the development of Western classical music in China. "Supposedly there are 100 million students learning either the piano or the violin all over China," she explains. "There is a bigger love for classical music by the young in China than there is in the Western world."

Her Asian projects are not just focused around China. Her foundation supported Sebastian See-Schierenberg's Orchestra for Myanmar, the country's first youth orchestra, and its debut concert at the National Concert Hall in Yangon last January. It was no minor feat, given how the country has been so closed to the West until recently. "It was extraordinary with thousands of people; there were even people climbing onto the roof to try and see," she enthuses. "A project of which I am rather proud: bringing the world renowned West Eastern Divan Orchestra to China for its first visit in 2011. It is the youth orchestra, created by the legendary conductor maestro Daniel Barenboim, including young musicians from Israel and other Middle Eastern countries. I wanted to bring this exceptional orchestra to China to show that the love of music can overcome differences in our society today and, that with their discipline and creativity, these young musicians have become the best in their field. I also wanted to remind everyone, not just the Chinese, that China was linked to the rest of the world via the ancient Silk Road, which brought not just trade but knowledge of other cultures through the arts and sciences."

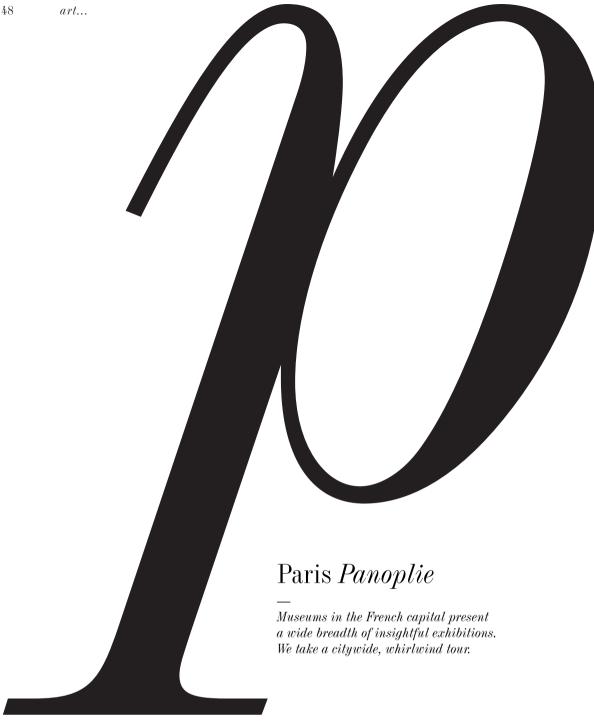
Asked what else is in the pipeline, Linda Davies mentions a project to transport a version of the French Festival International d'Art Lyrique d'Aix-en-Provence to Beijing. And so continue her ventures that are changing the East-West cultural landscape indelibly and for the better.

www.ktwong.org

Linda Davies

With her KT Wong Foundation, Linda Davies paves the way for philanthropic and cultural exchanges in the performing arts, mainly in music, that are opening the minds of audiences and performers, East and West.





aris retains its culture-vulture reputation that extends across the eras. 'The 7th Art' comes into focus at La Cinémathèque Française, which highlights the career of the legendary director Martin Scorsese. Cinema's ancestor, photography, was born in France and its capital welcomes two fascinating exhibitions. Étonnez-moi! (Astonish Me) at the Jeu de Paume showcases 300 images by the Lithuanian-born Halsman (1906-1979). Known for photographing celebrities across his 40-year-long career in Paris and New York, he invented "jumpology", asking subjects to leap into the air in order to obtain spontaneous shots. Just steps aways at the Grand Palais, Les Premiers Albums features, for the first time, the early works of Lucien Clergue (1934-2014), an Arles native and co-founder of the world's first photography festival founded in 1968, Les Rencontres d'Arles. Curated by François Hébel and Christian Lacroix (an Arles native), the exhibition displays portraits of Cocteau and Picasso, and a captivating series of documentary photographs of the gypsies of Camargue.

Also at the Grand Palais is Picasso. Mania, an exhibition featuring Picasso masterworks alongside the works of important contemporary artists that he has since inspired. The master of Pop Art also arrives in the City of Light this season with Warhol Unlimited at Musée d'Art Moderne, for an impressive exhibition that includes his large-scale series, Shadows.

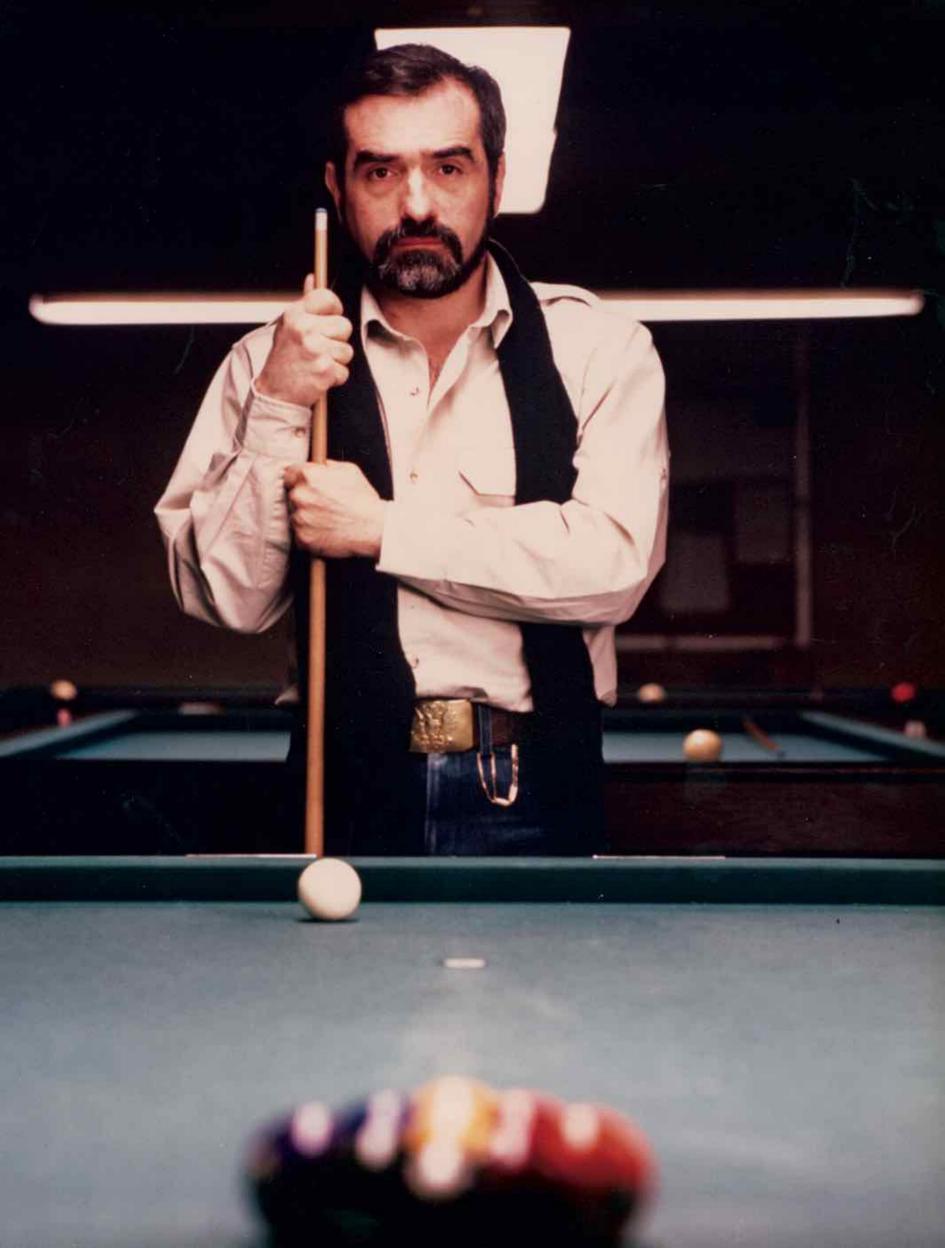
At the Musée Jacquemart-André, an exceptional selection of Florentine portraits from the 16th century Court of the Medici is on display. The exhibition includes Rennaissance painters such as Pontormo, Rosso Fiorentino, and Andrea del Sarto to highlight the era through its captivating portraits.

More paintings are on view at the Musée d'Orsay in the exhibition Splendeurs et misères. With brilliant scenography by the artistic director Robert Carsen, it chronicles how les maisons closes were represented in art between the dates 1850 and 1920, through such famous works as Manet's L'Olympia and Degas's L'Absinthe, and others by Munch,

Toulouse-Lautrec and Vlaminck. Meanwhile, the exhibition at the Petit Palais Fantastique! Kunivoshi is spotlighting 250 engravings by Kuniyoshi (1797-1861) whose work, admired by Monet and Rodin, also has influenced manga art and tattooing. And, at Centre Pompidou, Cuban painter Wifredo Lam (1902-1982), whose style mixed Western Modernism with both African and Caribbean symbols, and receives his first major exhibition.

At Musée Dapper, the exhibition Chefs-d'œuvre d'Afrique brings together 130 pieces of primitive art acquired by Michel Leveau, founder of Fondation Dapper, including those from Benin (Fon people), Gabon (Fang, Kota and Puno peoples) as well as Cameroon (Bangwa people). And at the Institut du Monde Arabe, Osiris, mystères engloutis d'Égypte (Osiris, Egypt's Sunken Mysteries) assembles 250 antiquities rescued over a 10-year submarine mission. The excavations, along with over 40 objects from Egyptian museums, reveal the ancient myth of Osiris. To local or visiting culture vultures, indulge.





art...



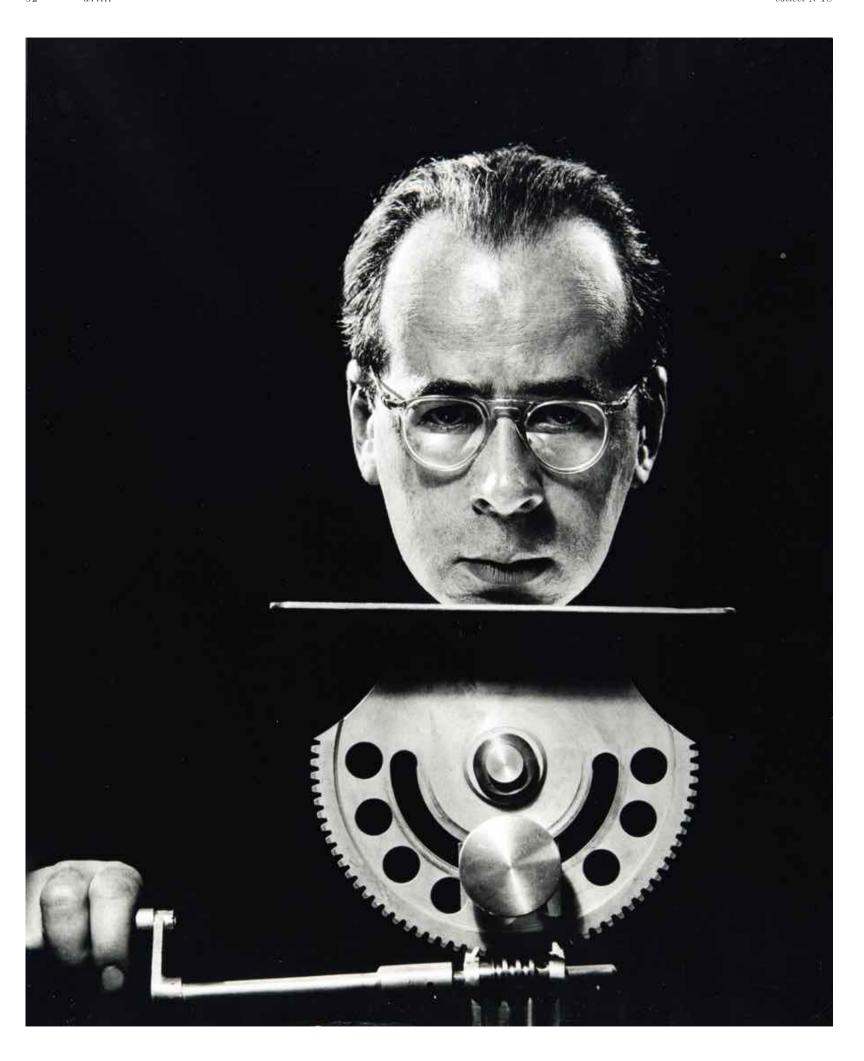
La Cinémathèque Française,

Martin Scorsese,

Until February 14th 2016 - 51, Rue de Bercy - 75012 Paris T. +33 1 71 19 33 33

Grand Palais,

Lucien Clergue: The Early Albums,
Until February 15th 2016 - 3, Avenue du Général Eisenhower - 75008 Paris
T. +33 1 44 13 17 17





54 art...



 $Mus\'{e}e~d'Orsay,$ $Splendeurs~et~Mis\`{e}res$ Until January 17th 2016 - 1, Rue de la Légion d'Honneur - 75007 Paris T. +33 1 40 49 48 14



Musée d'Art Moderne, Warhol Unlimited - Until February 7th 2016 11, Avenue du Président Wilson - 75116 Paris T. +33 1 53 67 40 00



Grand Palais,
Picasso.Mania - Until February 29th 2016
3, Avenue du Général Eisenhower - 75008 Paris
T. +33 1 44 13 17 17



Centre Pompidou,
Wilfredo Lam - Until February 15th 2016
Place Georges-Pompidou - 75004 Paris
T. +33 1 44 78 12 33

Saint-Paul - Utagawa Kuniyoshi, Histoires d'autrefois de Nihon Daemon et du chat-sorcier, 1847. Collection particulière. Photo: Courstesy of Gallery Beniya





Santiago Barberi Gonzalez is the president and executive creative director of Nancy Gonzalez, the crocodile skin bag company founded by his Colombian-born mother which is headquartered in New York. Besides launching a men's line, $Santiago\ Barberi\ Gonzalez\ is\ passionate\ about\ contemporary\ art.$

antiago Barberi Gonzalez is succinct about his vision for steering Nancy Gonzalez: "To keep on exploring what has never been done with precious skins whilst maintaining the brand's DNA - colour, artisanal purity, texture and fantasy." Nancy Gonzalez began by selling an eight-piece collection at Bergdorf Goodman, New York, in 1998. Today, she employs more than 500 artisans and is the recipient of the 2015 Innovation Award from the Accessories Council. Santiago's responsibility is to grow the business. After the inauguration of a boutique in the Egyptian Room of Harrods in 2014, seven sales points are opening in 2016 - four in Saks in the US, two in Saks in Canada and one in Qatar. He has also created a men's line. "It's made in 'satin' crocodile - not too shiny, not too matt and very soft - it is discreet, utilitarian luxury," he says.

The company owns several crocodile farms in South America and manages the tanning of the skins. Asked about negative reactions, Gonzalez replies, "No one who makes luxury products out of exotic, precious skins has any use for skins that come from the wild or from animals that have been killed in a savage way or been mistreated. The skins need to be perfect: soft, no scratches and aligned scales."

Away from the office, Gonzalez is passionate about art. In 2012, he commissioned ten artists, including Will Cotton, Raquib Shaw, Dr Lakra and Jenny Holzer, to each create a unique bag from an albino crocodile tote. The proceeds supported the Dallas Museum of Art and amfAR, the foundation for AIDS research. "What surprised me was not what the artists did with crocodile skins but their immense passion and generosity. I was expecting simple interventions but they produced entire works." Another undisclosed collaboration with an artist is in the pipeline.

Gonzalez is an avid collecter who is currently "obsessed" with Larry Bell and Marcel Broodthaers. "I focus on one or two artists and collect their work thoroughly until I feel I have a strong representation and then I move on," he explains. As for his ambitions for his collection, he says, "I have deep roots with American institutions such as Los Angeles County Museum of Art, where I think the collection will one day find a happy home."

collect N°18 accessories... 57







60 art de vivre... collect N°18

Le Meurice, Paris: *The Diva*

- 40ml Wheat Vodka
- 10ml Pear Liquor
- 20ml Fresh Apple Juice
- 30ml Pomegranate Juice

Mix the ingredients in a shaker, pour into a Martini glass, and garnish with red currant grapes on the side of the glass.

Hotel Principe di Savoia, Milan: The Savoia Tonic

- 60ml London Number One Gin
 - Tonic Water
 - 3 Blackberries
 - 3 Juniper Berries
 - 2 Lemon Zest
- A splash of Principe di Savoia Fragrance

Prepare a high tumbler glass
with ice, pour "Principe blu colour" gin,
add the berries and lemon zest,
spray the fragrance on top,
and add tonic water.

The best experiences in life should be shared and this is certainly true when it comes to cocktails. The essence of a shared sense of enchantment lies in that very first sip, when it all comes together and sight, taste and smell are simultaneously uplifted. There is undoubtedly a mythical, story-telling aspect to cocktail-making, a narrative behind the ingredients, the drink's creation and the bartender that made it. The history of mixing drinks dates back to ancient times, with the Egyptians discovering that adding spices to grain fermentations enhanced the taste. Fast forward to the 19th century when bartenders began experimenting with techniques described by Jerry Thomas, an American bartender, in his book 'Bartenders Guide: How To Mix Drinks', published in 1862. Considered the father of American mixology, he popularised cocktails across the US through his pioneering work that saw bartenders being recognised as creative professionals.

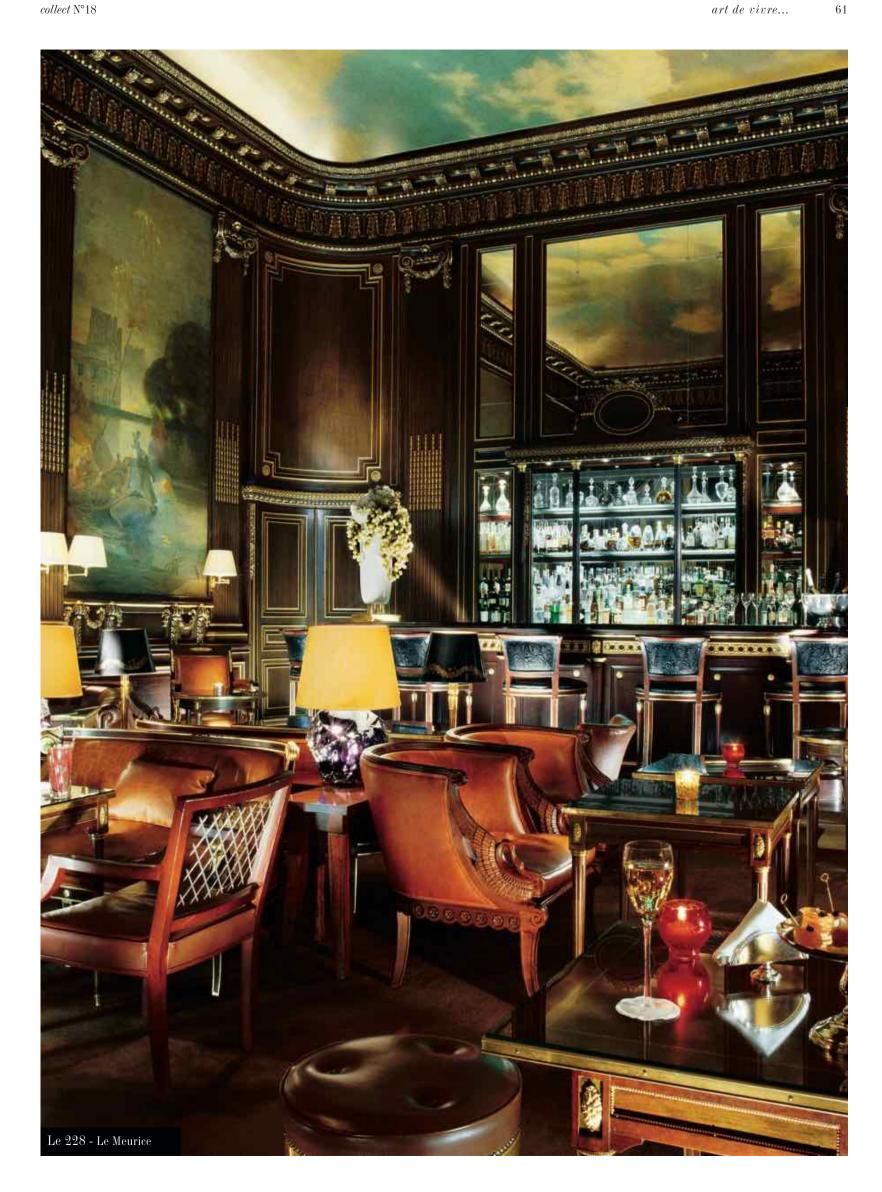
Cocktail culture soon entered global society circles. Early 20th century England saw silversmiths starting to make sterling silver cocktail shakers that epitomised elegance. Later on in the 1930s, cocktails entered into a golden age, following on the heels of the Roaring Twenties, becoming synonymous with sophistication. This belief was endorsed by Hollywood, such as William Powell serving cocktails on a silver tray in the classic movie *My Man Godfrey* (1936). The cinema has continued to play an important role in furthering the desirability of cocktails. Most notably, Fredo Corleone, played by John Cazale, asking his brother Michael, "How do you say 'banana daiquiri'?" in *The Godfather: Part II* (1974) or Tom Cruise shaking beachside drinks in *Cocktail* (1988); the passion of Jeff Bridge's character, The Dude, in *The Big Lebowski* (1998) asking for a White Russian; or Daniel Craig as James Bond explaining how to make the Vesper Martini in *Casino Royale* (2006).





Photo: Diva © Pierre Monetta

collect N°18 art de vivre...



62 art de vivre... collect N°18

At Dorchester Collection, each bar is imbued with the local identity of its own cocktail-making traditions and innovations. Examples include those inspired by South American culture, *Pepino's Revenge*, available at Hotel Bel-Air, and the Mexican *Margarita* at The Beverly Hills Hotel. Both blends are refreshing, zesty drinks to be savoured in a luxuriant, poolside atmosphere. Recently re-designed by Adam Tihany, the legendary Polo Lounge at The Beverly Hills Hotel offers retreat from Los Angeles's fast-paced lifestyle. Head to Europe, to Hôtel Plaza Athénée, and taste *The Master Flower*; or to Le Meurice for *The Diva*, both emblematic of the City of Lights. These two elegant addresses, each one with its own personality, are regular hot spots for fashion and art aficionados.

The Forbidden Kiss at 45 Park Lane and The Old Tom Martinez at The Dorchester, made with an in-house blend of gin, follow the London tradition of enjoying the traditional British spirit in sumptuous settings. The Bar at The Dorchester is renowned for its opulent interior design by Thierry Despont as well as the menu of new and classic cocktails created by a true alchemist, Giuliano Morandin, head bartender. Then go for The Race Day Cobbler at Coworth Park, the perfect match for the polo-playing and horse-riding tradition of oh-so British art de vivre. In Geneva, Le Richemond recommends a variation of the international classic Martini in the form of *The Star Martini* to be enjoyed in the Art Deco interior or on the terrace overlooking the breathtaking lake view and the Swiss Alps. Meanwhile, The Savoia Tonic at Hotel Principe di Savoia in Milan and The Negroni at Hotel Eden in Rome give a new twist to Italian classics, reliving the glamour of Federico Fellini's mythical La Dolce Vita (1960). Whatever style you decide to sip, each liquid elixir is an invitation to visit an imaginary – or very real – place, time, or personal encounter that is perfectly blended and made for sharing.





collect N°18 art de vivre...





The Beverly Hills Hotel: Margarita

- 60ml Patron Silver Tequila

63

- 45ml Freshly Squeezed Lime Juice

- 45ml Agave Syrup

(2:1 Agave Nectar, Water)

Add all ingredients

to a mixing glass with ice.

Shake well and

strain over ice cubes

in a salt rimmed Old Fashioned glass.

Garnish with a lime wheel.

$$\label{eq:hotel_problem} \begin{split} & \text{H\^{o}tel Plaza Ath\'{e}n\'{e}e, Paris:} \\ & \textit{The Master Flower} \end{split}$$

- 15ml Lime Juice
- 15ml Elderflower Syrup
- 15ml Aloe Vera Juice
- 15ml Cucumber Juice
 - 45ml Gin

Pour all the ingredients into a Boston shaker, shake vigorously for six seconds, and pour through a strainer directly into a cocktail glass. 64 art de vivre... collect N°18

$\begin{tabular}{ll} Hotel Eden, Rome: \\ The Negroni \end{tabular}$

- 30ml Gin
- 30ml Campari
- 30ml Sweet Red Vermouth

Using a cold tumbler glass, pour in all the ingredients, mix gently and finish by garnishing with an orange slice.

Coworth Park, Ascot: The Race Day Cobbler

- 25ml Château de L'Aumérade Rosé
 - 25ml Côtes de Provence
- 25ml Lustau Dry Amontillado Sherry
 - 20ml Crème de Framboise
 - 20ml Hibiscus Cordial
 - 10ml Fresh Lemon Juice
 - 50ml Lallier Rosé Champagne

Shake the ingredients together, strain into the glass and top with Lallier Rosé Champagne. Serve in a white wine glass filled with cubed ice.

$\begin{array}{c} \hbox{Hotel Bel-Air, Los Angeles:} \\ Pepino's \ Revenge \end{array}$

- 45ml Silver Tequila
- 15ml Fresh Lime Juice
- 15ml Simple Syrup
- Four 10mm Thick Slices of Japanese Cucumber
- 2 Large Basil Leaves
 - Cubed Ice
- Thin Cucumber Slices
- Small Basil Leaves

In a cocktail shaker,
combine the thick
Japanese cucumber slices
with the large basil leaves
and muddle well
with a wooden spoon
until mixed together.
Add the tequila,
lime juice, simple syrup,
and ice and shake well.
Strain into an ice-filled glass.
Garnish with a few
small basil leaves
and thin cucumber slices.







collect N°18 art de vivre...

45 Park Lane, London: *The Forbidden Kiss*

- 1 Egg White
- 30ml Hendrick's Gin
- 30ml Simple Syrup
- 20ml Lemon Juice
- 30ml Rose Elixir
- 1 sp Grenadine
- 5 Muddled Raspberries
 - 2 Rose Petals

Add all ingredients
to an ice filled shaker.
Shake vigorously,
strain into coupe and garnish
with skewered raspberries
and rose petals.

Le Richemond, Geneva: The Star Martini

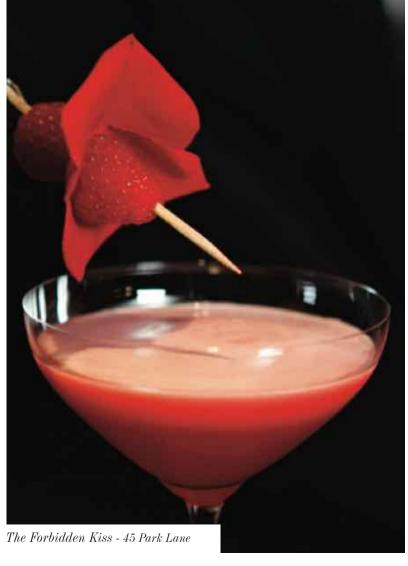
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- 40ml Vanilla Vodka
- 50ml Passion Fruit Purée
- 2 Spoons of Caster Sugar
- 30ml Freshly Squeezed Pineapple Juice

Chill a Martini glass and place
to one side. In a Boston glass,
add the caster sugar,
the passion fruit purée
and pineapple juice.
Pour in the vanilla vodka and then stir.
Fill the Boston glass with
cubed ice then place the lid on and shake.
Strain the drink into a Martini glass,
then garnish with the passion fruit.

"One martini is just right, two is too many, three is not enough."

American author and cartoonist James Thurber





Edward Burtynksy

A self-described subliminal activist, the Canadian photographer's work is a plea for greater responsibility towards our planet.

s a child, Edward Burtynsky listened to his Ukrainian father's tales about working on the assembly line at the local General Motors factory in St Catharines, Ontario, Canada. This early exposure to industry influenced his perception of the world and formed his desire to capture what he refers to as "manufactured landscapes". This is a term he coined for man-made landscapes revealing mankind's impact on the planet. Following an extensive series on oil, mines, China and ship-breaking in Bangladesh, the Canadian photographer embarked on his most ambitious series yet, about water. What began as a commission from National Geographic to do a shoot about the water system of California grew into a fiveyear-long project that culminated in his book Water, published in 2013. His intensive research led him to ten countries to document how the resource of water has been dramatically altered. The scope of resulting images takes in the Colorado River Delta, fish farms in Mexico, rice terraces in China, rivers in Iceland and the Indian Kumbh Mela festival.

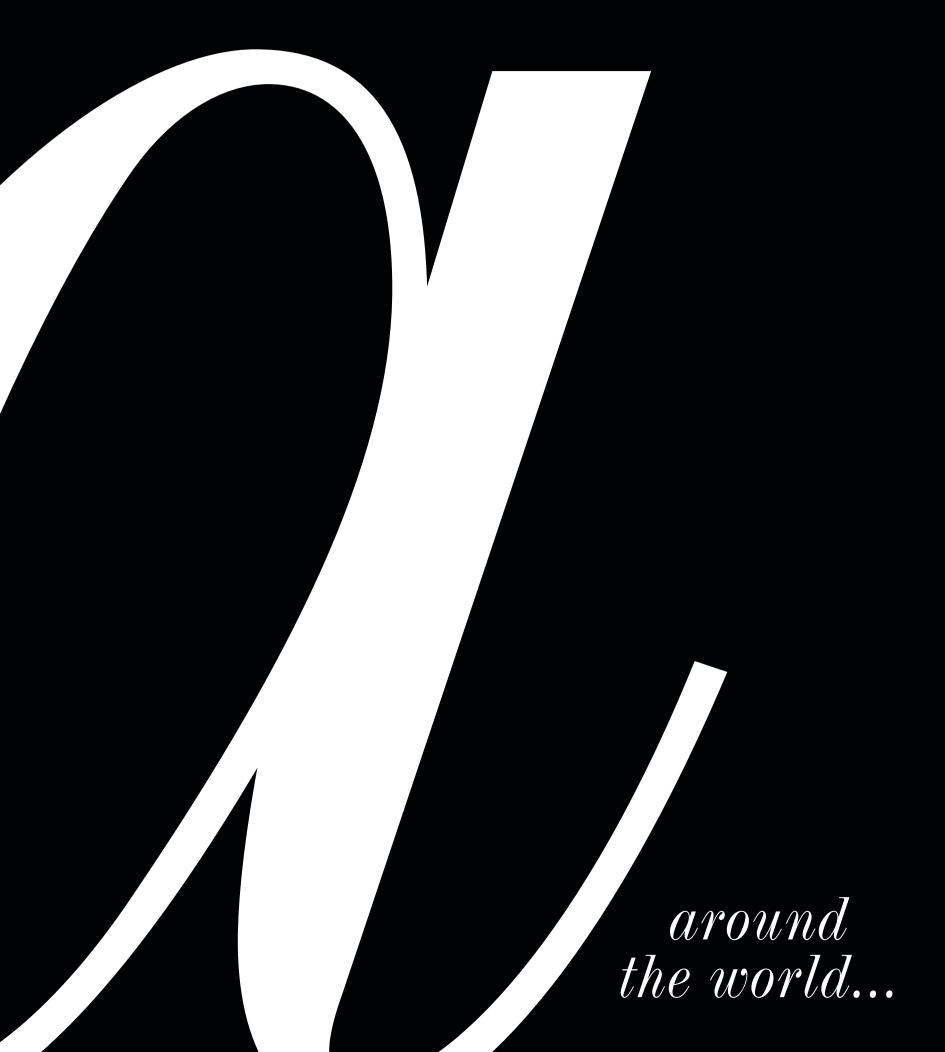
Dissatisfied with ground level imagery, Burtynsky, 60, wanted to take compelling photographs from a bird's-eye perspective. Although he was mostly shooting from helicopters and light aircraft, he also photographed from cranes, man-lifts and a robotic miniature helicopter. Burtynsky makes his pictures as visually arresting as possible, hoping to stimulate viewers so that they engage with the greater political meaning behind them. His objective is to use aesthetics to communicate "the lament", referring to how the supply of water is affected by our consumption and manipulation. According to his research, half of the 50,000 rivers that existed in China 50 years ago have disappeared. Having already exhibited extensively, most recently at the Palazzo della Ragione in Milan in an exhibition entitled 'Acqua Shock', next year Burtynsky will continue to showcase the series in Budapest and Istanbul, and in American museums in Arizona and Virginia. Edward Burtynsky's commitment to the arts and humanity goes beyond photography. He is member of the design team of Canada's National Holocaust Monument, due for completion by the end of 2015. Naturally, his photography fans are impatient to see what body of work he produces next.

www.edwardburtynsky.com

ART/ACT: EDWARD BURTYNSKY DAVID BROWER CENTER, BERKELEY, CALIFORNIA, UNTIL FEBRUARY 4TH 2016.

Delta of the Colorado River n.2, San Felipe, California/Mexico, 2011⊚ Edward Burtynsky / courtesy Admira, Milano









Los Angeles – The Getty

Milan – Fondazione Prada



De-Stress at Coworth Park Blacknest Rd. - Ascot, Berkshire SL5 7SE T. +44 1344 876 600

Let the tension melt away at the Spa at Coworth Park with a 25-minute scalp, neck and back massage using De-Stress Aromatherapy oils, access to the relaxation areas and a kit of products to ensure the feeling of relaxation comes home with you.

Little Indulgences at Le Meurice 228, Rue de Rivoli - 75001 Paris T. +33 1 44 58 10 10

Pastry chef Cédric Grolet, just announced 'Pastry Chef of the Year' by Le Chef magazine, joins forces with renowned colouring specialist Christophe Robin to create the Little Indulgences – delicious morsels flavoured with seasonal fruit in vibrant colours like yellow, orange and red. Made with chickpea flour, the treats are gluten free and ultra light.

Palazzo Valentino Piazza di Spagna, 38 - 00187 Rome T. +39 06 9451 5710

Valentino's largest flagship store has recently opened next to the iconic Spanish Steps. Starchitect David Chipperfield, alongside the Valentino creative team, redesigned the interior of the palazzo which carries clothing, accessories and footwear from the male and female lines as well as the Men's Denim Made-to-Measure.

New general manager at Le Richemond Jardin Brunswick - 1201 Geneva T. +41 22 715 7100

Christophe Hilty, the previous hotel manager at 45 Park Lane, joins the team in Geneva. With 16 years' experience in luxury hotel properties around the globe, Christophe Hilty is "looking forward to taking Le Richemond into an exciting new era".

Tory Burch Boutique 412 Rue Saint Honoré - 75008 Paris T. +33 1 42 61 95 50

The first stand-alone location in the heart of Paris's famed 8th arrondissement, the American designer's boutique stretches out over three floors selling accessories, clothing and footwear plus a private suite on the fourth floor for VIP clients, shootings and private events.

The Getty: Ishiuchi Miyako Postwar Shadows Until February 21st, 2016 1200 Getty Center Drive, LA - CA 90049 T. +1 310 440 7300

The self-taught photographer, Ishiuchi Miyako, known for fusing the personal and political in her work, interweaves her identity with the complex history of postwar Japan that emerged from the shadows cast by American occupation.

Fondazione Prada Largo Isarco, 2 - 20139 Milan T. +39 02 5666 2611

The foundation's new venue in an old distillery from 1910, renovated by Rem Koolhaas's OMA studio, opened its doors to the public in May. With multiple temporary exhibition rooms and a bar designed by Wes Anderson, Fondazione Prada is quickly becoming the talk of the town for art, culture and fashion aficionados alike.

Tate Britain: Frank Auerbach Until March 13th, 2016 Millbank, London SW1P 4RG T. +44 20 7887 8888

Featuring paintings and drawings from the 1950s to today, the exhibition offers new, fascinating insights into the artist's creative process.





Milan – Hangar Bicocca



Los Angeles – The Beverely Hills Hotel



Working with a diversity of media such as video, sound, writing and drawing, Philippe Parreno explores the borders between reality and how it is represented in a series of pieces that radically transform the perception of the industrial space of Hangar Bicocca.

Pop Art package at Le Meurice 228, Rue de Rivoli - 75001 Paris T. +33 1 44 58 10 10

Paying homage to Andy Warhol, a longtime guest of Le Meurice, this season the hotel is offering a Pop Art package that includes two no-queue tickets to the Andy Warhol 'Unlimited' exhibition at the Musée d'Art Moderne de la Ville de Paris, the catalogue and a complementary 'Pop Art' hamburger lunch or dinner for two.

Weekend Escape at The Beverly Hills Hotel 9641 Sunset Blvd - Beverly Hills, CA 90210 T. +1 310 273 1912

Leave the city bustle behind with a minimum twonight stay at the 'Pink Palace' that includes a \$75 spa credit to be used at The Beverly Hills Hotel or Hotel Bel-Air, a room upgrade at time of arrival and complimentary valet parking.

Musée Ariana, Jürgen Partenheimer Until March 20th, 2016 Avenue de la Paix 10 - 1202 Geneva T. +41 22 418 5450

On view in its entirety, Jürgen Partenheimer's series of unique Nymphenburg porcelain vases titled

'Calliope', in reference to the muse of epic poetry, establishes a new link between industrial ceramic production and the contemporary art scene. The form and decoration of each vessel, monitored throughout the different stages in their fabrication, mirror the sense of space and the abstract Minimalism that characterise the artist's graphic work.

Jazz Nights at Hôtel Plaza Athénée 25, Avenue Montaigne - 75008 Paris T. +33 1 53 67 66 00

The Swing'in Relais evenings are back on the last Wednesday of every month at the Relais Plaza. Eat, dance, and enjoy a fantastic evening while Werner Kuchler, the director of the Relais Plaza since 1987, and his band transport you back to the days of Frank Sinatra and Charles Aznavour.

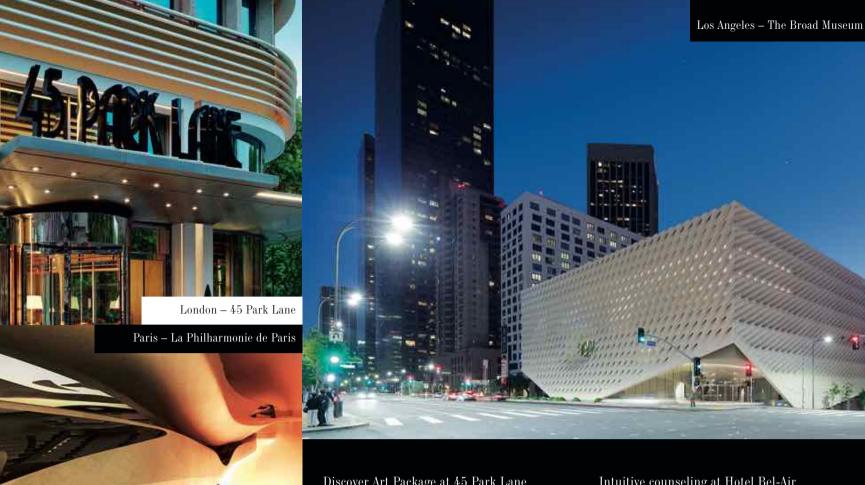
Graff Boutique 17 Place Vendôme - 75001 Paris graffdiamonds.com

Set to open on the iconic Place Vendôme in early 2016 as the first of two locations in the French capital, the boutique designed by Peter Marino incorporates a fresh new colour palette referencing the femininity and glamour of 18th century Paris, creating the perfect backdrop to showcase Graff's exquisite jewels and timepieces.

Arcana Bookstore 8675 W Washington Blvd. - LA, CA 90232 T. +1 310 458 1499

One of the world's premier, family-run visual arts bookstores specialising in rare and collectible books has recently moved from Santa Monica to a Johnston Marklee-designed space in historic Helms Bakery. Browse their seemingly infinite selection on art, photography, design, architecture, cinema and fashion from around the globe.





Discover Art Package at 45 Park Lane 45 Park Lane - London, W1K1QA T. +44 20 7493 4554

Enjoy a diverse selection of art on display in the British capital as well as on the very walls of 45 Park Lane, where contemporary art hangs permanently in the restaurant, guest rooms and corridors. Guests will receive an online guide to some of the thought-provoking exhibitions currently on display in the city, guided through the exhibitions and given a private tour of London's eclectic East End given by street artists. The extensive tour also includes the opportunity to take painting lessons with artists and special access to their studios.

The Broad Museum 221 South Grand Ave. - Los Angeles, CA 90012 T. +1 213 232 6200

The newest attraction to join the contemporary art scene in Los Angeles has just opened in downtown LA. The massive modern building designed by Diller Scofidio + Renfro, who also created the Manhattan High Line is home to nearly 2000 works by famous postwar artists such as Richard Prince, Jean-Michel Basquiat and Jeff Koons.

Philarmonie de Paris 221, Avenue Jean Jaurés - 75019 Paris T. +33 1 44 84 44 84

Designed by famed French architect Jean Nouvel, La Philharmonie de Paris is the new musical heart of the city, sitting beside the complex that has come to be known as the Cité de la Musique created by Christian de Portzamparc. Discover the renowned Musée de la Musique and its temporary exhibitions during the day and enjoy the extensive selection of concerts in the evening in one of the three extraordinary halls.

Intuitive counseling at Hotel Bel-Air 701 Stone Canyon Rd. - Los Angeles, CA 90077 T. +1 310 909 1640

UK-based intuitive counselor Susan King returns to the Spa by La Prairie for a second time from November 4th-9th, with potential future dates to be fixed. Combining mind and body wellness, she helps clients to see clearly and look at their life in a new and different way through counselling services and therapeutic treatments.

Hôtel Plaza Athénée's Dior Institut 25, Avenue Montaigne - 75008 Paris T. +33 1 53 67 66 00

The Dior Institut at Hôtel Plaza Athénée offers an exceptional setting dedicated to beauty and well-being. This season begins with two new anti-aging treatments, one for the face and bust and one for the hands and feet. As always, the treatments begin with a personalised diagnosis by a trained professional and the famed 'Silhouette' massage that concentrates on the back, shoulders and neck to allow the body to fully relax and prepare for the chosen treatment afterwards.

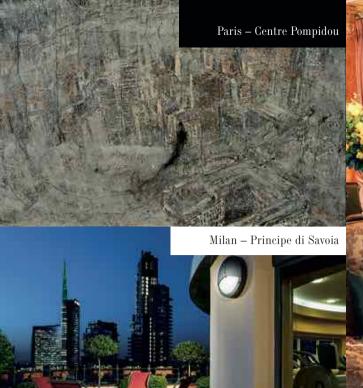
MUDEC: Anni & Josef Albers A Beautiful Confluence Until February 21st, 2016 Via Tortona, 56 - 20144 Milan T. +39 02 54 917

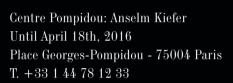
A Beautiful Confluence presents the work of Anni and Josef Albers and the inspiration they found in Latin American culture. The exhibition features over 150 artefacts amassed by the artist couple over three decades, together with their own paintings, textiles, drawings and lithographs. Also on view is a series of previously unseen photographs and photo-collages of their many trips, giving a personal side to the show.



Los Angeles – Hotel Bel-Air







Spread over ten rooms, the exhibition retraces the steps of the German artist throughout his career from the 1960s to today. Through paintings and installations the retrospective invites the viewer to discover Anselm Kiefer's body of work through his own eyes and the objects that inspired him.

Secret Tea Garden at The Dorchester 53 Park Lane - London, W1K1QA T. +44 20 7629 8888

The Promenade at The Dorchester will now be the only place in England to serve Scottish-grown tea as part of its traditional afternoon tea service. The three strains of tea leaves (White, Smoked and Grey) are delivered daily from the Delareoch Tea Plantation in Perthshire headed by master tea grower Thomas O'Braan.

Principe di Savoia's gym with a view Piazza della Repubblica, 17 - 20121 Milan T. +39 02 6230 5555

No need to break your daily workout routine while away from home. The gym located on the rooftop of Hotel Principe di Savoia not only offers the latest sporting equipment but also boasts views over the ever-evolving Milanese skyline.

Musei Capitolini Raffaello, Parmigianino, Barocci Until January 10th, 2016 Piazza del Campidoglio, 1 - 00186 Rome T. +39 06 0608

The museum presents three of the greatest Italian painters. Through a selection of diverse works, the exhibition emphasises the stimuli that, starting with

Raffaello, determined the artistic and, at times, alternative orientation of Francesco Mazzola, nicknamed II Parmigianino and Federico Barocci.

London - The Dorchester

Opéra Gallery 62, rue du Faubourg St-Honoré - 75008 Paris T. +33 1 42 96 39 00

A new address for renowned gallerist Gilles Dyan offers a contemporary cabinet of curiosities where the great Masters meet today's emerging talent, a delight for window shoppers and collectors alike. With more than 100 square metres of space over two floors, the gallery offers an incredible variation of artists and genres.

Fred Boutique 14 rue de la Paix - 75002 Paris T. +33 1 42 86 60 60

Opened just two steps away from their previous boutique on Place Vendôme, the new space is elegant and welcoming. A large reception area is located on each floor, enticing the client to enter and explore the jewellery displayed around the room. Using white, blue and golden tones, the ambience remains soft, reminiscent of the peaceful French Riviera.

Musée d'Art Moderne Warhol Unlimited Until February 7th, 2016 11, Avenue du Président Wilson - 75116 Paris T. +33 1 53 67 40 00

The exhibition composed of over 200 canvases by the 'King of Pop Art', including the *Shadows, Electric Chairs* and *Flowers* series, highlights the serial side of the Warhol œuvre. *Unlimited* invites the viewer to let themselves be submerged by the sheer quantity of works and Andy Warhol's ability to rethink the way art should be exhibited.



Paris – Fred

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Paris – Musée d'Art Moderne

74 gastronomy... collect N°18











Pastry King

Cédric Grolet, the pastry chef of Le Meurice, has won the Pastry Chef of the Year Award 2015, awarded by France's *Le Chef* magazine in a ceremony attended by 400 Michelin-starred chefs.

"At 30 years old, the Meurice chef has succeeded in making the synthesis between the great classics of pâtisserie and modern and innovative creations," according to *Le Chef.* "His sense of sharing and his enlightened vision of the profession make this young chef a key personality in the pâtisserie world." Cédric Grolet started cooking at the age of twelve when he was working in the kitchen of his grandparents' hotel in Andrézieux-Bouthéon in the Loire. He became a kitchen apprentice one year later and by fourteen he was specialising in pâtisserie. He scooped several awards, including France's

National Trophy for Sugar Art in 2005, before then working for Fauchon, where he was responsible for macaroon creation. After being spotted by chefs Christophe Adam and Benoît Couvrand, he trained Fauchon's teams in Beijing. Then Grolet worked in research and development for five years, training teams in Fauchon's locations worldwide as well as co-authoring two books with Christophe Adam and Benoît Couvrand.

Since joining Le Meurice as sous-chef pâtissier in 2011, he has earned a reputation for his unique creative flair in reinventing French desserts. He teamed up with Christophe Robin, a hair colourist adored by the stars, to create *Little Indulgences*, a collection of gluten-free mini financiers. Ultra light, they are made with chickpea flour and cho-

colate and fruity flavours, topped off with touches of cocoa nibs, chopped roasted hazelnuts and some citrus zests.

Cédric Grolet's newest creation is the *pop art choux*, a Pop Art-inspired profiterole created to coincide in time with the *Warhol Unlimited* exhibition at the Musée d'Art Moderne de la Ville de Paris. Available in four delectable flavours, including honey/tarragon, smoked chocolate, mango/passion fruit and lemon/mint, it is being served in Restaurant Le Dalí until the exhibition closes on February 7th, 2016. Given how artist Salvador Dalí, after whom the restaurant is named, and artist Andy Warhol were friends that dined together at Le Meurice, *pop art choux* is evocative of the shared pleasures of art and of friendship.



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