

FOOD AND BEVERAGE

Dom Prignon goes on a culinary journey with renowned chefs

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Chef Nino Di Costanzo is one of the chefs featured in the food inspiration series from Dom Prignon. Image credit: Dom Prignon

By KATIE TAMOLA

LVMH-owned Champagne house Dom Prignon is ruminating on the transformative powers behind Plnitude 2 in a conversational series.

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The Champagne house has released several videos following prominent chefs in their kitchens who thoughtfully pair exquisite foods with Plnitude 2 Champagne. Each video highlights a different renowned chef's thought-process and approach to the Champagne, its attributes and the foods it complements.

"This series is about the exceptional complexity of Dom Prignon's Plnitude 2, but, above all, about the exclusivity," said Timo Torner, founder of wine and spirits platform, [Cocktail Society](#), Stuttgart, Germany. "It inspires its consumers to enjoy Champagne from ever new points of view.

"The dishes and approaches of the award-winning chefs are highly diverse," he said. "And yet all these different variations of food and Champagne pairings are excellent in their own way."

Thoughtful pairings

Each vignette in the food inspirations series offers an intimate look into a chef's understanding of Plnitude 2. Although the chefs specialize in different cuisines, it is clear that they each immensely appreciate the Champagne and how it can bring their culinary creations to an entirely new plain of enjoyment.

The newest vignette stars brothers Chicco and Bobo Cerea. They are both chefs at Da Vittorio, a Michelin three-star restaurant in Brusaporto, Italy.

Brothers and chefs Chicco and Bobo Cerea applaud the excellence of Plnitude 2

The installment begins with the two brothers holding glasses of Plnitude 2, wafting its aromas and discussing how the Champagne maintains its excellence with every sip.

The two chose to pair the Champagne with a white cod from the Antarctic, which they first marinated and then seared in a pan. The cod sits on a bed of porcini mushrooms with soy and is topped with a pumpkin cream au

gratin.

The chefs explain that the decision was not easy, as they wanted to honor the comparison well, thus landing on a simple yet refined dish.

In another Italian adventure, Dom Prignon featured Nino Di Costanzo, chef at Dani Maison, a Michelin two-star restaurant in Ischia, off the coast of Naples.

The vignette opens with Mr. Di Costanzo sipping Champagne, discussing how the 2003 Plnitude 2 instantly inspired him to create a recipe. With shots of the Champagne bottle and the chef walking in a beautiful, verdant garden, he begins to describe the dish potato gnocchi filled with eggplant parmesan.

Chef Di Costanzo goes the potato route.

The shot then transitions to him hard at work, separating ingredients, meticulously placing smoked mozzarella atop the potato dumplings and discussing how each ingredient is in complete harmony with the Champagne.

Dom Prignon also headed stateside, visiting chef Thomas Keller, owner of The French Laundry, a Michelin three-star restaurant.

The vignette opens like its counterparts, with an acclaimed chef with his nose in a glass of Champagne, thoughtfully deciphering its notes as he contemplates a culinary direction.

Out of the three sets of chefs, Mr. Keller is the only one to explicitly mention Champagne's identity based on luxury and how that informed his first move in creating a pairing: reaching for the caviar.

Ultimately, Mr. Keller decided Regiis Ova caviar and smoked trout were the best complements to the Champagne.

"[This] was an opportunity for me to express what Plnitude is and have that become the champion of that moment," he said.

What is Champagne without a caviar creation?

Every video in the series is quick and straightforward but reinforces the idea of celebrating Dom Prignon Champagne in all its complexity and greatness.

"Our dish becomes the support for that champion," Mr. Keller says at the end of his vignette.

Exquisite food and beverage

Luxury brands, whether in the beverage or hospitality worlds, recognize the importance of superb ingredients, thoughtful preparation and clear ethos in their offerings.

Affluents are often looking to dine and recline at acclaimed institutions, and concepts like Michelin ratings remain valuable.

Chef Arnaud Donckele, from the Plnitude restaurant at the LVMH-owned Cheval Blanc Paris, has been awarded three Michelin stars.

The new restaurant in Paris, which opened last year ([see story](#)), has won three stars in its first year of operation. Mr. Donckele had previously worked as a three-starred chef at the Cheval Blanc Saint-Tropez restaurant ([see story](#)).

Mr. Donckele was featured in Dom Prignon's series last year, where he discussed his immense admiration for Plnitude 2.

A famous face never hurts either, and Dom Prignon recently collaborated with one of the most celebrated entertainers in the world.

Last year, Dom Prignon and American actress and singer Lady Gaga invited audiences to enter the Queendom, a universe celebrating the power of creative freedom.

The multimedia international campaign featured a limited-edition sculpture, designed by the "Born This Way" singer in collaboration with Nicola Formichetti. The creative partnership aimed to be a source of inspiration, power and force ([see story](#)).

With new iterations of its food inspiration series, the Champagne house continues to prove its products are worth celebrating.

"I think this series reflects Dom Prignon's ethos just perfectly," Mr. Torner said. "Showcasing the attention to detail

these chefs pay to such an excellent sparkling wine is a perfect reflection of the thought process behind the different expressions of Dom Prignon."

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