

FOOD AND BEVERAGE

Veuve Clicquot spotlights vegetables, pairings in Garden Gastronomy series

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The short film emphasizes a meticulous approach to Champagne and cuisine. Image credit: Veuve Clicquot

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LVMH-owned Champagne maker Veuve Clicquot is ruminating on special ingredients in a new installment of its Garden Gastronomy series.

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The latest vignette stars Domingo Schingaro, chef at Due Camini restaurant, designing a signature dish inspired by the La Grande Dame Champagne. The short film showcases Mr. Schingaro's immense and meticulous care for his vegetables, reflective of the Champagne maker's similar approach to its offerings.

With care and respect

The Garden Gastronomy series taps chefs around the world to share their insights and creations that complement La Grande Dame.

The latest installment of the series opens with Mr. Schingaro in a vast, expansive field with a garden.

He introduces himself while at a tree, explaining his work at Due Camini and how he also monitors the hotel Borgo Egnazia's entire gastronomic offering.

Domingo Schingaro talks about respecting vegetables and crafting a complementary dish

With an aerial shot overlooking the expansive hotel, he explains how Due Camini is special because it feels like being in a farmhouse in Puglia. Various shots of the restaurant including tables, candles and a bottle of La Grande Dame permeate.

As Mr. Schingaro brings out fresh carrots and potatoes to a workstation, he explains that the restaurant's culinary vision involves centering on vegetables. The ingredients look staggeringly fresh.

"The entire dish is built around seasonable vegetables," his voiceover bellows as cinematic shots of the garden are spliced together.

The chef then touches on sustainability with a shot of him riding his bike, explaining that his mission is to work in a healthy place with lots of sustainability and zero waste.

Mr. Schingaro arrives back in the garden picking peppers and maneuvering other plants. He explains that his passion for kitchen gardens began when he returned to Puglia.

The son of a fisherman, he returned to Puglia after 10 years in Piemonte and discovered something new in his life vegetables. Footage of Mr. Schingaro examining the vegetables in the garden meticulously continues as his passion for excellent and thoughtful ingredients is palpable.

He explains that at Borgo, he has had the opportunity to work with local farmers where he has learned and understood the correct processes.

As he continues examining tomatoes and walking throughout the garden, he explains the importance of seasonality. He understands that the garden provides myriad materials for exquisite food, and that it too needs to be taken care of.

"In our own kitchen gardens, we stop and let our land rest."



Domingo Schingaro shows immense and meticulous care for his vegetables. Image credit: Veuve Clicquot

Because he and his team respect the garden and its processes, they always have fresh fruit and vegetables.

With a set of vegetables in his bicycle's basket, he begins to discuss how La Grande Dame informs his work. The Champagne shares similar attributes as the resilient and excellent vegetables in his garden.

"La Grande Dame inspires me with strength and delicacy, as does Puglia," he says. "This red earth, with the strength of fire, but the delicacy of taste and flavor."

The shot shows he is riding back with not only vegetables in his basket, but also a bottle of La Grande Dame.

As he then brings the ingredients into the restaurant, he further elaborates on his relationship with garden gastronomy. He brings a plant close to his face to waft its scent, explaining how vegetables are central to him.

The shot then cuts to him walking down a long hallway with a bottle of La Grande Dame in one hand and two glasses in the other, a quick closeup of the Champagne bottle.

He discusses his thought process behind designing a dish dedicated to La Grande Dame saying that it will revolve around the centrality of the pear. Footage of him meticulously cooking a risotto cooked with prickly pear and seafood then appears.

He cuts, mixes and adorns ingredients to make the meal come together.

As the clip transitions to him opening the Champagne bottle and pouring a glass, he says the smooth clams give an iodine note, the right balance for La Grande Dame.

He believes the created dish goes perfectly with the Champagne because of its structures, acidities and because of its bold color.

Similar to the chef's approach to curating and supporting a vegetable garden, Veuve Clicquot's La Grande Dame is thoughtfully crafted to produce an exquisite product.

Celebrating the good

Veuve Clicquot has continuously produced campaigns that celebrate its offerings, brand heritage and milestones.

In April, Veuve Clicquot basked in the sun of success with a campaign celebrating 250 years of the house.

The "Good Day Sunshine" campaign commemorated decades of house ethos built on cheerful confidence and

highlights Veuve Clicquot's solaire approach, which urges consumers to seize the day. Veuve Clicquot tapped musician Charlotte Cardin to reinterpret the popular song, which inspired the campaign name, for the upbeat film ([see story](#)).

The Champagne brand also continues to celebrate chefs who thoughtfully craft meals and creations that complement their offerings.

Last year, Veuve Clicquot toasted to the art of cooking and the joy of wine and food pairing through a film series dedicated to chefs around the world.

The "New Makers Collective" campaign spotlighted chefs monthly and aims to inspire people to dream bigger and lead more exciting lives. The series, which launched in May 2021, followed various chefs who have set out to shape the future through authenticity and creativity, including recipes they have created specifically to pair with Veuve Clicquot Brut Yellow Label ([see story](#)).

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