

FOOD AND BEVERAGE

## LVMH-owned Chteau Galoupet, Swedish fine dining partner celebrate multiyear collaboration

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*ng, meaning "meadow" in Swedish, serves up foraged flavors and locally-sourced ingredients at its Green-starred restaurant. Image credit: LVMH/ARR*

By EMILY IRIS DEGN

LVMH-owned French vineyard Chteau Galoupet is spotlighting its bond with a Swedish restaurant.

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ng, a fine dining establishment based in the town of Tvker, is renowned for its scenic setting and acquisition of a Michelin Star. On the edge of one of Sweden's biggest vineyards, stad Vingrd, Chteau Galoupet celebrated a two-year partnership with the eco-responsible eatery, hosting a special event that additionally marked the launch of a new vintage in the Nordic nation.

Wine and dine

Surrounded by the Scandinavian country's famed kulla beech forests, the event featured award-winning figures of the food and wine worlds.

Attending by invitation, guests were served a 17-course lunch, specially curated to be paired with Chteau Galoupet's Cru Class 2021 and 2022.

ng's executive chef Filip Gemzell, winner of Sweden's Chef of the Year in Gastronomic Sustainability award, put together a high-dining asparagus dish to pair with the 2021 vintage.



*Chteau Galoupet and NG complement each other's flavors at a celebratory special event. Image credit: LVMH/ARR*

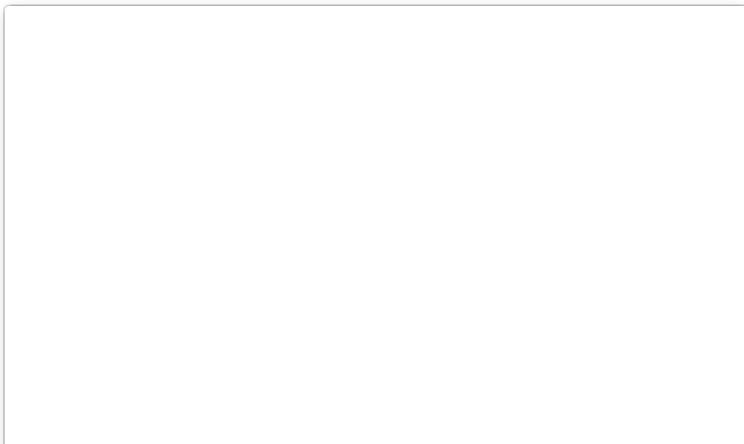
LVMH's wine estate happened to host the experience just a few days after the Michelin Guide Awards ceremony, which took place in nearby Turku, Finland this year.

At the annual event, ng sommelier and cellar master Emma Ziemann received the Michelin Sommelier Award 2023, becoming the number one wine steward in the Nordics.

The ng affiliate was also given the Lily Bollinger Award for Sweden's best sommelier and the gold medal at the Sommelier-SM 2023 competition, showing just how similar the Scandinavian restaurant and LVMH-owned entity are in their levels of expertise.

All achievements were celebrated at the summer dining event, which fused flavors from Provence and the local tastes of the north.

The partners' shared commitment to nature was also placed at the core of the gathering, as leaders showcased Chteau Galoupet's practices, supportive of biodiversity, and ng's achievements as a winner of the Michelin Guide's Green Star, created to recognize restaurants that are joining refined food and sustainability together in their operations and craft.



[View this post on Instagram](#)

A post shared by Chteau Galoupet (@chateaugaloupet)

Now, ng is Chteau Galoupet's Scandinavian high-profile partner.

The collaboration succeeds in uplifting a shared respect for the terroir while highlighting Nordic cuisine ([see story](#)).

Through skillful wine pairings, the vineyard and the restaurant should continue to bring out the best in each other.

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