



**Chef Alexandre Mazzia and Maison Martell
initiate a new gastronomic experience in Cognac:
creative, generous and sustainable**

His unconventional journey has taken him from basketball to gastronomy, from the Republic of Congo to Marseille – and now as far as Cognac. As a child, he would spend his summers at his family's home in Courcoury, near Saintes, or sailing with his grandfather, a fisherman, just up the coast on the Île de Ré.

On the invitation of Maison Martell, Alexandre Mazzia is returning to the region he knows so well to begin a long-term collaboration.



For the next four years, the Chef will define the gastronomic identity of Martell, and orchestrate it both at the Château de Chanteloup in Cognac, which is the heart and soul of the House, and around the world.

The partnership between the chef of Michelin three-star restaurant AM par Alexandre Mazzia and the oldest of the great cognac houses is based on a common ethos: a daring creative vision, authentic generosity, and passionate, uncompromising savoir-faire.

Both also share a commitment to nature and the community. Alexandre Mazzia's approach is one of absolute respect for nature, with a particular focus on short supply chains, and of mutual confidence with his producers, with whom he shares his success.

For Alexandre Mazzia and for Martell, travel is fundamental. It is part of how stories are told and experiences created. The immersive experience around cognac will begin at the Château de Chanteloup.

An executive chef trained by Alexandre Mazzia will be based permanently at Chanteloup with a mission to implement the gastronomic vision and identity from day to day.

"Maison Martell embodies many of my own values. I am proud and honoured to join them in creating a new, unique and profound narrative around their cognac, while preserving the integrity of its exceptional savoir-faire ", comments Alexandre Mazzia. César Giron, CEO of Maison Martell, adds: "Alexandre Mazzia and Martell Cellar Master Christophe Valtaud will work closely together to bring a singular and excellence-driven approach to gastronomy in Cognac, creating a unique experience, both sensory and emotional."

ENDS

Notes to Editor

AM par Alexandre Mazzia

Location: 9 rue François Rocca

Open Wednesday to Saturday.

Lunch service starts from 12.00 and dinner service from 8pm

Please find the press pack for AM par Alexandre Mazzia [here](#), with pictures of the restaurant [here](#) and of the Martell x AM collaboration [here](#).

You can follow AM par Alexandre Mazzia on Instagram [HERE](#)

You can follow Martell on Instagram [HERE](#)

For further media information on AM par Alexandre Mazzia and AM x Martell collaboration, please contact Sophie Macdonald at LOTUS: office@lotusinternational.net Tel +44 20 7751 5812 or Manon Brafman | Maison Martell | +33 6 02 03 46 63 | manon.brafman@pernod-ricard.com

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About Maison Martell:

The oldest of the great cognac houses, founded by Jean Martell in 1715, Maison Martell is renowned throughout the world for the finesse and elegance of its cognacs, the result of a legacy of savoir-faire handed down through nine generations. Together with a passion for its craft and a profound attachment to the terroir, Maison Martell is defined by the audacity with which it has challenged convention to create new expressions of cognac, including the icon Martell Cordon Bleu in 1912. The free spirit of the House is symbolised by its historic emblem: the swift.

About Alexandre Mazzia :

AM Par Alexandre Mazzia is a deeply personal expression of Chef Alexandre Mazzia's story, thoughts and heart. For him, to welcome guests into his home is to give them a glimpse into his soul. Born to French parents but spending his childhood in the Republic of Congo, Alexandre grew up with a natural curiosity nurtured under a myriad of influences. Alexandre seeks creativity from his experiences and surroundings, pushing himself into a place of imaginativeness and boundless creativity where he is able to test new ideas.

Memories of his childhood in the Republic of Congo, his travels across Europe and the sights, sounds and smells of Marseille, all feed into this creativity and result in a new type of cuisine. The menu is a freestyle evolution, always bold, always contemporary, and always technically precise. In 2014 Mazzia opened AM Par Alexandre Mazzia in Marseille, France to critical acclaim; the restaurant was awarded its first Michelin star within a year and the ultimate three Michelin stars just six years after opening. Chef patron Alexandre Mazzia was also awarded winner of the 2022 American Express "One to Watch" by World's 50 Best Restaurants.

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