



PROSPER MAUFOUX OPENS HIS RESTAURANT AT THE CHÂTEAU DE SAINT-AUBIN,  
**in partnership with the Michelin Star Chefs Édouard Mignot and Émilie Rey**

The Château de Saint-Aubin (21), home of the Prosper Maufoux wine house, was entirely renovated by the Piffaut family in 2021 and offers today a new vision for Burgundian hospitality. The Château is located in the heart of the eponymous village and dominates a walled vineyard. The opening of the PROSPER restaurant invites you to enjoy a refined gastronomic and tourist experience in the Côte de Beaune. The management of this new gourmet address has been entrusted to Édouard Mignot and Émilie Rey (Ed'Em\* Michelin). They have created a local-inspired menu, in harmony with the Burgundy wines of the Maison Prosper Maufoux.

### PROSPER, A NEW GOURMET TABLE IN BURGUNDY

Whether it's for a break on the Route des Grands Crus or a stay in the heart of the Burgundy vineyards, PROSPER offers a tasty experience; an address to be shared among food & wine enthusiasts.

The sincerity and the local approach of Édouard Mignot's cooking echoes the philosophy that the Piffaut family instills in Maison Prosper Maufoux when making its wines from the most prestigious Burgundy appellations. The chef excels alongside his partner, Émilie Rey, pastry chef. Entrusting the keys to the PROSPER restaurant to this duo, already established in the nearby village of Chassagne-Montrachet, was only natural.

In an environmentally friendly approach, the menu is composed according to the seasons, around revisited "classics" of Burgundian cuisine and "brought back from the market" dishes sublimated by the delicacy of the wines of Maison Prosper Maufoux. At the PROSPER restaurant, everything is homemade, with the desire to favour local supplies sourced from Burgundy craftsmen and producers. The menu is in line with the approach that the estate defends in the vineyard and in the cellar to shape its wines. The PROSPER restaurant is an invitation to the pleasures of tasting great wines, savouring refined local cuisine and sharing this moment in an exceptional setting.



## PORTRAITS

### ÉDOUARD MIGNOT

Édouard Mignot, starred chef, was inspired by the family's kitchen as a child. The work, the precision and the love of the product his cuisine exudes today are the fruit of an academic career, completed by experiences with the greatest starred chefs in France. After graduating from the École hôtelière de Paris in 2000, Édouard Mignot perfected his training with the Compagnons Du Tour de France des Devoirs Unis, then, from the Ministry of Foreign Affairs to Régis Marcon's restaurant\*\*\*, passing through Philippe Rochat's team\*\*\*, the young chef worked with the greatest. He moved to Burgundy to assist chef Eric Pras at Lameloise\*\*\* in Chagny, then made his dream come true and created his own establishment in the heart of the prestigious Côte de Beaune vineyards: Ed'Em\*.



### ÉMILIE REY

Émilie Rey soon developed a passion for the world of pastry-making. She trained in this creative discipline by completing her technical diploma in cooking and table arts with a year devoted to restaurant desserts. After several internships that allowed her to mature the precision of her creations, she joined the Auberge de l'Île in Lyon as a pastry chef. She continued her career at the Régis Marcon\*\*\* restaurant in Saint-Bonnet-le-Froid, where she stayed for four years. Emilie then joined Lameloise\*\*\* in Chagny, as head pastry chef alongside chef Eric Pras.

After several years of working together in the same establishments, Emilie and Edouard form a close-knit team that shares a common vision of cooking and teamwork, where rigor, high standards, pleasure and love of the products are combined. It was only natural for Maison Prosper Maufoux to collaborate with this talented duo who both love Burgundy's terroir and want to create a perfect harmony between their cuisine and the great wines of Burgundy.

## THE EXCEPTIONAL SETTING OF CHÂTEAU DE SAINT-AUBIN

At the Château de Saint-Aubin, Maison Prosper Maufoux unveils a contemporary vision of the "art de vivre" in Burgundy. The building has been entirely renovated with charm and elegance and offers a four-room guest house where modern comforts are combined with cleverly displayed vintage decorative elements. Several wine tourism experiences are offered to explore the identity of the Climats de Bourgogne through the tasting of the great Prosper Maufoux wines. The PROSPER restaurant completes this immersion in this renowned wine region with a menu that highlights typical Burgundy dishes and seasonal products cooked with precision and flavor.

### RESTAURANT PROSPER

#### **Château de Saint-Aubin**

3 rue des Lavières - 21190 Saint-Aubin  
[www.chateau-st-aubin.com](http://www.chateau-st-aubin.com)

Booking :  
tel. +33 (0)3 80 20 23 82  
[reservation@restaurantprosper.fr](mailto:reservation@restaurantprosper.fr)

Tuesday to Saturday  
12.15am - 2.15pm / 7.15pm - 9.15pm

 [prospermaufoux](https://www.instagram.com/prospermaufoux)

### PRESS CONTACT

ROUGE GRANIT - LAURENT COURTIAL

Isabelle Parat - [iparat@rouge-granit.fr](mailto:iparat@rouge-granit.fr) - tel. +33 (0)6 46 36 57 51

Sarah Grissolange - [sgrissolange@rouge-granit.fr](mailto:sgrissolange@rouge-granit.fr) - tel. +33 (0)6 17 07 30 75 20  
rue Curie, 69006 LYON - [www.rouge-granit.fr](http://www.rouge-granit.fr)