

Blancpain Celebrates 40 Years of Gastronomy with a Video Series Starring its Partner Chefs

Four decades already! And a community of friends with more than 100 Michelin stars! Blancpain celebrates 40 years of shared passion with *Haute Cuisine* and some of the greatest Chefs around the world. On this occasion, the Maison's partner Chefs take center stage in a new video series unveiling their voices, stories and inspirations. When *Haute Horlogerie* meets *Haute Gastronomie* in its most personal expression.



Blancpain continues to cultivate its unique relationship with *Haute Gastronomie* through its long-standing Art of Living universe. For already 40 years, the Maison has shared enduring relationships with the greatest names in international gastronomy, united by a common pursuit of excellence, precision, craftsmanship and emotion. More than mere partners, the Chefs have become true friends, shaping the way Blancpain approaches hospitality.

The connection between fine watchmaking and gastronomy is both natural and profound. Both worlds are governed by respect for heritage and terroir, an uncompromising attention to quality, and dedication to mastery of gesture. Whether in the creation of a timepiece or a Michelin-starred dish, perfection emerges from patience, precision and passion. Blancpain's long-standing relationship with the culinary world began in 1986, when the Maison honoured its friend Frédy Girardet with a specially engraved watch to celebrate his title of *World's Best Chef*. In 1989, Blancpain once again marked a milestone in culinary history when Frédy Girardet, Paul Bocuse and Joël Robuchon were named *Chefs of the Century*. Since then, the Brand's circle of friends has grown steadily, with great new names in international gastronomy, interested in its world and values, and wishing to wear a Blancpain on their wrist, going from the adventurous Fifty Fathoms and Bathyscaphe to the classic Villeret. This passion for gastronomy has evolved into a community of more than 100 Michelin stars among Blancpain's friends and partners, past and present, alongside collaborations with culinary competition *Bocuse d'Or* and prestigious hotel establishments *Relais & Châteaux*.

A Fresh Take on Blancpain's Art of Living

To celebrate 40 years of close ties with the world of gastronomy, Blancpain unveils a new video series dedicated to its Art of Living universe, offering intimate portraits of the Chefs who embody its shared values. Through personal anecdotes, cherished memories, inspirations and culinary philosophies, the series shines a light on some of the world's most celebrated gastronomic talents. Conceived as a collection of emotional and authentic encounters, the series celebrates Blancpain's unique relationship with the gastronomic world while highlighting the values shared by *Haute Horlogerie* and *Haute Gastronomie*. The series kicks off with a throwback video retracing four decades of Blancpain's relationship with gastronomy. Through archival footage and historical milestones, the video highlights the origins and development of this unique story, which remains a part of Blancpain's DNA today.

Blancpain's Circle of Michelin-starred Friends

Blancpain's Art of Living universe has been enriched over the years by a constellation of internationally renowned chefs, which currently includes:

- **Martín Berasategui** / Spain, Dubai / 9★

The Spanish Chef who has the most stars in his country.

- **Julien Royer** / Singapore, Hong Kong / 4★

The French Chef who comes from a family of farmers and named his Singapore restaurant *Odette* after his grandmother, reminiscing of her cooking.

- **Glenn Viel** / France / 3★

The French Chef of the three-star restaurant *L'Oustau de Baumanière*, renowned for his innovative approach to vegetables and his research into cooking techniques. He also serves as a judge on the French cooking show *Top Chef*.

- **Hideaki Matsuo** / Japan / 3★

The Japanese Chef who is a pioneer in sustainable fisheries by introducing farmed fish to preserve the marine world, and whose passion for cooking came from tea ceremonies he attended.

- **Mathias Sührling & Thomas Sührling** / Thailand / 3★

The German twin Chefs who learned to cook during school holidays in their grandparents' farm.

- **Christopher Coutanceau** / France / 3★

The French Chef who is also a fisherman and a champion in seafood sustainability.

- **Christophe Hay** / France / 2★

The French Chef who is self-sufficient and owns a herd of Wagyu cattle.

- **Rui Paula** / Portugal / 2★

The Portuguese Chef whose cuisine is strongly linked to the Atlantic Ocean.

- **Dominik Sato & Fabio Toffolon** / Switzerland / 3★

The Swiss twin Chefs who promote minimalist elegance.

- **Holger Bodendorf** / Germany / 1★

The German Chef who is also a hotelier and owner of a Relais & Châteaux establishment.

- **Son Jongwon** / South Korea / 2★

The South Korean Chef who focuses on modern, seasonal and sustainable cuisine, and has been in three TV shows: *Culinary Class Wars*, *Please Take Care of My Refrigerator*, *Bistro Shigor*.

- **Juan Amador** / Austria / 3★

The Austrian Chef who is a major figure of contemporary European gastronomy.

And four new friends of the Brand based in Switzerland recently joined:

- **Olivier Jean** / Geneva / 2★

- **Titouan Claudet** / Geneva / 2★

- **Peter Knogl** / Basel / 3★

- **Charline Pichon** / Crissier / 3★

Expanding the Swiss Family

Blancpain welcomes new Switzerland-based talents to its Art of Living universe, further strengthening its ties with the country's exceptional gastronomic scene.

Olivier Jean (Geneva, 2 ★)

Olivier Jean is the Executive Chef at *The Woodward Hotel* and *L'Atelier Robuchon* two-star restaurant in Geneva. His culinary philosophy is rooted in simplicity, seasonality and respect for exceptional ingredients, allowing each element to express its full potential. Trained under Alain Ducasse and Joël Robuchon, the French Chef moved from Monte-Carlo to Paris and Taipei, and became the youngest Executive Chef in the Robuchon group at just 27. Today, he continues to deliver refined gastronomic experiences where French savoir-faire meets precision and creativity. His guiding philosophy reflects both discipline and joy in execution, inspired by his grandfather's saying: '*La joie est dans l'action et dans l'effort.*' (Joy lies in action and effort.)

Titouan Claudet (Geneva, 2 ★)

Titouan Claudet leads the pastry programme at *The Woodward Hotel* in Geneva, which includes two-star restaurant *L'Atelier Robuchon*. Originally from Besançon, France, he combines artistic vision with technical mastery. Drawing inspiration from nature, art, and the intricate world of watchmaking, the Chef creates desserts that are as visually striking as they are technically accomplished. His aim is to convey, through each of his creations, a sense of childhood nostalgia. Formerly part of prestigious French culinary houses, he has been awarded *Gault & Millau Switzerland Pastry Chef of the Year 2025* and *La Liste Pastry Talent of the Year 2025*. His creations are defined by elegance, geometry and emotional depth, offering a refined conclusion to the gastronomic experience.

Peter Knogl (Basel, 3 ★)

Born in Bavaria, Peter Knogl is a German and Swiss Chef who has been running the kitchen of *Cheval Blanc* by Peter Knogl at the *Grand Hôtel Les Trois Rois* in Basel since 2007. He has been awarded three Michelin stars, 19 Gault & Millau points, and ranked No. 1 on *La Liste* 2025 and 2026. His approach blends French cuisine with Mediterranean and Asian influences. His long-standing admiration for watchmaking reflects a shared philosophy: '*I have been fascinated for years by the technical finesse of watchmaking. When I had the opportunity to visit the Blancpain manufacture in the Vallée de Joux, I was impressed by the tranquility and serenity I found there. I appreciate Blancpain's timeless design, the family-oriented, warm and trusting environment, as well as the precise craftsmanship. In the end, it's just like in our Michelin-star kitchen: perfection only happens when all the pieces fit together precisely.*'

Charline Pichon (Crissier, 3 ★)

Charline Pichon is a sommelier at *Restaurant de l'Hôtel de Ville de Crissier*, where she has been based since 2018. In 2022, she became Head Sommelier of the 3 Michelin star restaurant. Awarded the *Michelin Sommelier Award 2025* and *Gault & Millau Sommelier of the Year 2026*, she is recognised for her exceptional expertise in wine pairing and service excellence. Her approach is defined by precision, sensitivity and a deep understanding of emotion in gastronomy, enhancing every dining experience through carefully curated combinations that elevate culinary expression. Born close to Angoulême, France, she spent her childhood in the vineyards with her grandfather, a winemaker, as if she had always been destined for a life in wine.