

CHANINTR LIVING

Summer 2022

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CHANINTR LIVING

Summer 2022

Summer has arrived in the Northern Hemisphere and with many countries around the world just having “opened up,” it is as if the floodgates have been released and a tsunami of people are filling up planes, airports, hotel rooms and restaurants with a vengeance. Add to that an unusually hot, early summer in Europe and tempers could easily rise with the temperature.

Here are a few road tested tips we followed on our recent trip to Europe that will keep you and the planet a little cooler:

1. Pick a quality airline that flies nonstop — more connections equals more risks and harm to the environment.
2. Choose your equipment — not only are Dreamliners and A350s 20-30% more fuel efficient but they have better air quality, reduce jetlag and lower turbulence.
3. Airports make a huge difference to your experience so be strategic — one of our favorites is Zurich, small, efficient as a Swiss watch and for design sensitive eyes, very pleasant. A close second is Munich.
4. Drive or take the train as much as possible between places in Europe that have great roads and rail networks. And when renting cars, make sure to rent smart. We have been renting Teslas from Driverso but make sure your destinations have plenty of supercharging stations around. If not, go for a hybrid or fuel efficient option like a Mini Countryman that can handle luggage and the narrow roads around Como.
5. Book hotels and restaurants way in advance when you can but be flexible and waitlist as many last minute cancellations happen with Covid still lurking.

Most of all, relax and go with the flow. After all this time being cooped up, we need to be thankful that one of the joys of living well has come back.

Wishing all of you a splendid summer!

Chanintr

Chanintr Sirisant

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COVER
SAORI WITH MEN, AMALFI, ITALY, 2007
BY RODNEY SMITH

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TALE OF THE TWO MASTERS

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The story of the Castiglione wing of the **Hotel Costes** in Paris is really a story of two legends and friends. One, Jean Louis Costes, a legend in the world of French food and hospitality, and the other, Christian Liaigre, in the world of design and interiors. Both men who were close in age and started from the ground up eventually came to realize incredible success on an international scale.

Jean Louis came to Paris as a teenager with his brother Gilbert from Aveyron. He learned the ropes working in restaurants in Paris for 10 years before he embarked on buying his first one and renaming it Café Costes. In what would foretell his ongoing formula for success, he hired Philippe Starck to design it for him. Fast forward 40 years and he and his brother directly own or are partners in over 40 restaurants in Paris, not including his, greatest and most renowned accomplishment, the Hotel Costes, which was designed by Jacques Garcia.

Christian, also a country boy from La Rochelle, studied fine arts in Paris and initially practiced art. After toying with the idea of being a professional jockey racing horses, he eventually settled on working for Nobilis, a design studio and fabric house in Paris. After finally casting off on his own in a small shop window drawing furniture and doing interiors for friends, he was finally recognized by the likes of Karl Lagerfeld and Valentino, designing



PHOTOS COURTESY OF HOTEL COSTES

homes and offices for them. He went on to create a design studio that has continued to be one of the most coveted in the world and an international home interiors brand, Liaigre, with showrooms around the world.

In all the years that I visited Christian in Paris, there was rarely a time that we would not have at least one meal at the Costes. Jean Louis was often there behind the scenes conducting his magic. If there were an award for the one location in Paris (or the world for that matter) with a combination of extraordinary ambience, consistently excellent food, great music and the most beautiful people, it would easily be the reigning king since it opened its doors. Although it can be a bit intimidating, dark and provocative at first, once you embrace it, it is an experience that you will always go back to.

The first collaboration between Jean Louis and Christian was at La Societe, a stunning, vibrant and sophisticated restaurant across from the Church of St. Germain des Pres, next door to Louis Vuitton and Les Deux Margots. It immediately became the Costes of the Left Bank with the same quintessential vibe and cocktail of beautiful people, high fashion, design, great food and music. La Societe was an amuse bouche to what was in the works. In 2011, Jean Louis purchased the Loti from NH Hotels which sat right next door to the Hotel Costes.

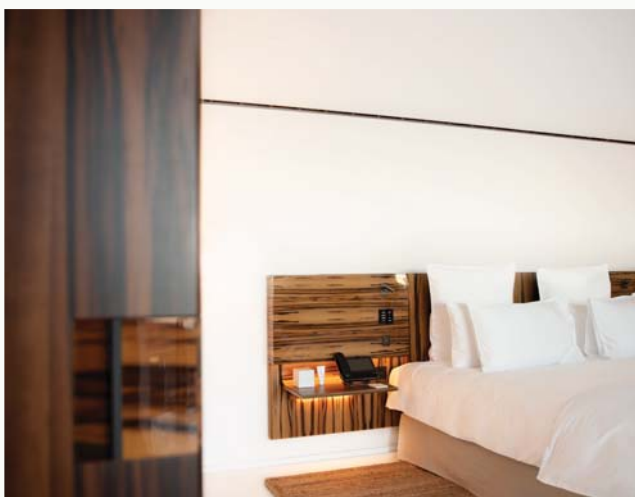
I still remember the excitement in Christian's voice when he said that he would be designing the new hotel. After having gained renown and success in his design for the Mercer Hotel in Soho, Hotel Montalembert and Hôtel Lancaster in Paris, and Le Serono in St. Barts, he set out to design what would be his best and final hotel project.

The concept by Jean Louis was brilliant, to connect two hotels through the heart — the restaurant, each with their own entrances and style under one brand, Hotel Costes. Every time we would go to Paris, Christian would sneak us up to see how things were progressing. His dedication to finish this one took all of his strength, particularly in his last days, visiting the site with barely enough energy to walk.

After seeing the hotel first hand, I have no doubt that Christian would be very happy, not only because it has realized immediate success but that it would continue to be in the hands of someone he greatly respected and trusted. It is truly a new landmark of Paris and one in which you can enjoy incredible views of the other landmarks, the Eiffel Tower as well as the Place Vendôme while being footsteps from the shopping of Rue St. Honore.

If you have never stayed at or eaten at the Hotel Costes, you may have heard of the Hotel Costes house music by Stephan Pompougnac which in itself was an international success.

— Chanintr Sirisant



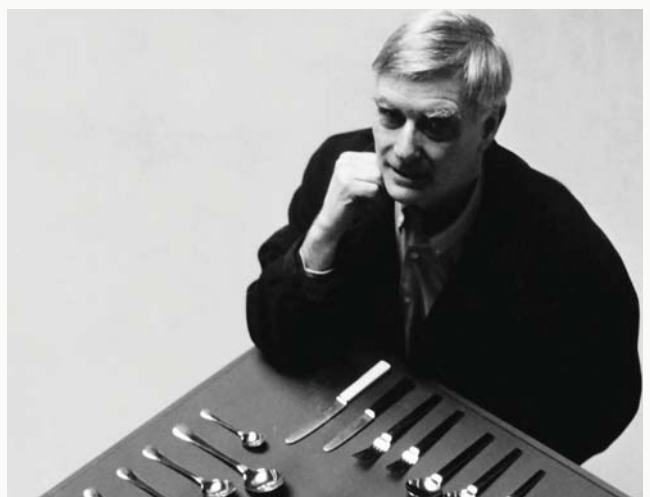
WHAT'S IN HIS KITCHEN?

DAVIDMELLORDESIGN.COM
@DAVIDMELLORUK

Named after its founder and one of the greatest designers in Britain, **David Mellor Designs** specializes in metalwork and is particularly famous for its timeless cutlery and kitchenware. Established in the 1960s, the company was set up by David Mellor, a Royal Designer for Industry (RDI), who was a key figure in British design. The brand operates on the principle that well-designed equipment can improve your life, and is often referred to as the “cutlery king.”

David Mellor’s approach to design has always been that of a craftsman. His insistence on the highest standards and incorporation of his personal technique in each and every one of his designs makes each Mellor piece a perfectionist’s dream. David Mellor’s cutlery is produced in a purpose-built factory in Derbyshire, England, and with an extensively monitored hand-made production process along with a small team of highly skilled craftsmen, his cutlery sits both beautifully in the hand and on the dining table, adding effortless elegance and sophistication to anything that comes in contact with it.

Designed in 1953, Mellor’s classic collection, “Pride,” has now become one of the most renowned cutlery collection sets of all time. Also being his earliest piece, the simple elegance of “Pride” encapsulates the ethos of modern design. To this day, its



PHOTOS COURTESY OF DAVID MELLOR

practicality, simplicity and craftsmanship is unrivaled and has won numerous design awards for its innovative qualities. It was in 1963 when Mellor was commissioned by the British government to design a cutlery set for use in British embassies, this would be the first of many prestigious commissions the brand would be asked to produce. Fittingly for such an honorable commission, the “Embassy” collection is one of the grandest sets of cutlery ever made by the brand, debuting the never-before-seen concept of the three-pronged fork. Both sets are available for purchase on the brand’s website, enabling everyday cutlery enthusiasts to elevate their dining experiences with the spectacular David Mellor flair in the comfort of their own home.

Mellor would go on to design cutlery sets for British hospitals and prisons, even traffic lights and red post-office boxes for the streets of London. Today, the David Mellor Design Museum and Café in Derbyshire honors the legacy of the designer and showcases all his greatest works. Guests are invited to dine at the café where small bites and classic British tea are served on an array of specialty David Mellor cutlery and kitchenware. It is without a doubt that the legacy of David Mellor will forever be attributed to his groundbreaking and pioneering work, with many innovative forks, spoons, knives and glassware attesting to his artistic genius.

— Shada Vijitkasemkij



A WEEK AT SALONE DEL MOBILE

SALONEMILANO.IT
@ISALONIOFFICIAL

Every April — or in 2022's case, June — design lovers from all over the globe gather in Milan for **Salone del Mobile**, otherwise known as Milan Fair. For one week, more than 2,000 furniture and home brands take to Rho Fiera Milano Exhibition Centre to display their newest, brightest and most innovative. Meanwhile in town, palazzos, courtyards, galleries, industrial spaces, apartments and showrooms all get creatively transformed to house product launches and installations.

This year's Salone marked its 60th anniversary. After a two-year hiatus and postponement due to the pandemic, everyone was eager for the event's return. In our photo diary, we highlight some of the most memorable moments we saw at Salone. From Minotti and Saint-Louis to Hermès and Kohler, catch a glimpse of the latest in the design world.

— Uracha Chaiyapinunt



PHOTO COURTESY OF MINOTTI

Minotti's booth at Salone del Mobile saw the launch of many new pieces from Rodolfo Dordoni, Marcio Kogan and newcomer Inoda+Sveje. The pandemic and our shift in lifestyle inspired a number of products, including the new lounge table that's meant to be placed in the living area for game nights, work time, as well as casual meals.



PHOTO COURTESY OF TIME & STYLE

Time & Style, a Japanese furniture brand, had the grand opening of their Milan showroom during Design Week. Established in 1990, the brand offers a wide range of products — furniture, lighting equipment, tableware and small accessories — and has collaborated with some of the greats, including Peter Zumthor and Kengo Kuma.



PHOTO COURTESY OF ELISABETH HEIER

Louis Poulsen took over Taveggia, an old pastry shop in Milan, to introduce the exclusive PH Pale Rose that's only available for a limited time on the brand's website. Other iconic pieces that were spotted in the space include the PH Artichoke and PH Septima.



PHOTO COURTESY OF DANIEL ARSHAM

Kohler teamed up with American contemporary artist Daniel Arsham to create "Divided Layers," the Instagram-famous installation at the Palazzo Del Senato. "Divided Layers" won the Fuori Salone prize that's awarded to the most distinctive project presented during the festival.



PHOTO COURTESY OF SAINT-LOUIS

French crystal manufacturer **Saint-Louis** displayed their new Cadence collection by Pierre Charpin in a historic piazza in the heart of Milan's Brera district. The 29-piece collection spans everything from vases and tumblers to fruit bowls and lamps.



PHOTO COURTESY OF KETTEL

Known for their contemporary outdoor furniture and workplace solutions, Spanish brand **Kettal** went all out to showcase their newest products at the fairgrounds. It was the first time that the public got to see the Arc collection and new works from Patricia Urquiola and Miguel Milá in person.



PHOTO COURTESY OF MARUNI

Hiroshima-based **Maruni** debuted its series with Danish designer Cecilie Manz. Named En, which means "one" in Danish and "circle" in Japanese, the collection consists of skillfully crafted wooden tables and chairs.



PHOTO COURTESY OF CASA MUTINA

Italian tile company **Casa Mutina** Milano exhibited "Elementi per paesaggi" by French artist Nathalie Du Pasquier that featured colorful glazed compositions that the brand is known for.



PHOTO COURTESY OF UMAGHA CHAYAPINANT

No one does it like **Hermès**. For the first time, textiles are the central theme of the brand's home collection. All of the six creations on display are made from cashmere, one of Hermès' favorite materials.



PHOTO COURTESY OF TON

Ton continually evolves with the times to produce quality products. The 822 collection and P.O.V. series answer to modern day consumer needs and changing lifestyle.

DISCOVERING OBJECTS OF USE

OBJECTSOFUSE.COM
@OBJECTSOFUSE

Hand-dipped beeswax candles made in Cumbria. Japanese Akebi vine baskets that keep fruit wonderfully fresh. Pine-tar soap made on the west coast of Finland that smells subtly of woodsmoke when lathered. These are just a few of the items you might stumble across on a visit to **Objects of Use**.

Born out of a deep reverence for time-honored traditions and the items that make up our everyday rituals, Objects of Use is a shop that sells enduring household tools and functional objects in Oxford. Its cheerful storefront is located just a few minutes away from the Radcliffe Camera and the historic Covered Market — two of the area’s most famous landmarks — but its thoughtfully sourced goods are also available online, for those who are unable to make the trip to Market Street.

Though Objects of Use has been described as a modern-day hardware store, it is a far cry from the cavernous warehouses that stock aisles of plywood and power drills. Instead, its owners Hazel Rattigan and Alexis Dexter curate practical items that help people to slow down and enjoy their daily rituals. “We believe that having the right tool for the job vastly improves the experience of completing our daily tasks,” explains the duo. At Objects of Use, these tools are lovingly referred to as everyday archetypes — “items that have been made in the same way, by the same people, for a long time.”



PHOTOS COURTESY OF OBJECTS OF USE

The pair opened their shop over twelve years ago, approaching the project with combined expertise honed through careers in graphic design and fine art. Dexter studied fine art at Goldsmiths and Oxford and created sculptures and furniture, working with acclaimed figures like architect Zaha Hadid and artist Rachel Whiteread. Rattigan, on the other hand, pursued design at Central Saint Martins and the Royal College of Art and went on to establish her own design studio.

Their creative backgrounds greatly informed the direction of Objects of Use, and this influence can still be seen in the store today. There is an artfulness to the selection of items on offer — they are highly functional, yet still retain an irresistible sense of wonder and play. From German goat hair brushes designed to make quick work of dusting, to Swedish bootjacks shaped like stag beetles, these objects are sourced from all across the world as well as closer to home, with many British items also lining the shelves. The owners have traveled to meet the makers of their wares in person, hopping on flights that took them to workshops in Hokkaido, Tokyo and Kyushu. But they also travel virtually, using Google Translate to communicate with makers across language barriers.

Beyond the usefulness of their products, Dexter and Rattigan aim to impart knowledge through Objects of Use — to foster an appreciation for handmade processes, natural materials, and the

locale-specific cultures that led to their invention. “We’re really into the idea of evolved and vernacular products — things that don’t have one single designer but have developed through generations to become the best version of themselves,” says Rattigan. “These are proven designs that are completely rooted in the place they’re from.”

The store champions sustainability and considered consumption, a philosophy that is the very antithesis of our prevailing throwaway culture. The items they sell are made with low-impact methods and materials, and built to last or even improve with age. There is a preciousness to this approach — these are tools to be bought once and then treasured for a long time. True to their name, Objects of Use is in the business of selling things that help to make life more beautiful.

— Petch Kingchatchaval





PHOTOS COURTESY OF JUANOLA CHARPENTIER

PALAZZO PERFETTO

PALAZZODANIELE.COM
@ PALAZZO.DANIELE

Italy is always a good idea. There's a city or a region for every occasion: first-time visitors can take in the historical landmarks and incredible local eateries of Rome; creatives will fall in love with the hustle and bustle of Milan; and honeymooners can pick from a variety of scenic landscapes from the Amalfi Coast up to the Dolomites. But for those looking to escape and slow down, I'd argue there's no better place to do that than Puglia.

Though already popular among locals and tourists, this Southern region of Italy — situated at the heel of the boot — often gets overshadowed by the more developed, and thus rowdier, towns. That's the magic of Puglia though. Quieter, easier going and more relaxed, Puglia possesses rural beach town charm that's rare to find anywhere else. A hotel that manages to capture this essence is **Palazzo Daniele**.

Palazzo Daniele dates back over 150 years ago when it was first constructed as a family palazzo in the sleepy town of Gaglio del Capo. Designed by renowned architect Domenico Malinconico, the space featured numerous courtyards and Mediterranean landscaping that are still preserved today. In 2019, the palazzo was reimagined as a luxury nine-suite boutique hotel that melds the old 19th-century splendor with the new: contemporary furnishings sit under high vaulted ceilings and restored frescoes; a swimming pool and outdoor lounge area have been added; and a modern minimalist approach has been taken in the crafting of the project.

The main difference you'll experience at Palazzo Daniele compared to the typical five-star accommodation lies within the service. Upon entering the property, guests will spot the quote *questa casa non è un albergo* ("this house is not a hotel") hung up on the foyer's wall in neon yellow sign. This credo is at the center of staff-guest interactions. You won't find extravagance at Palazzo Daniele — no fine dining menu, designated butler, valet

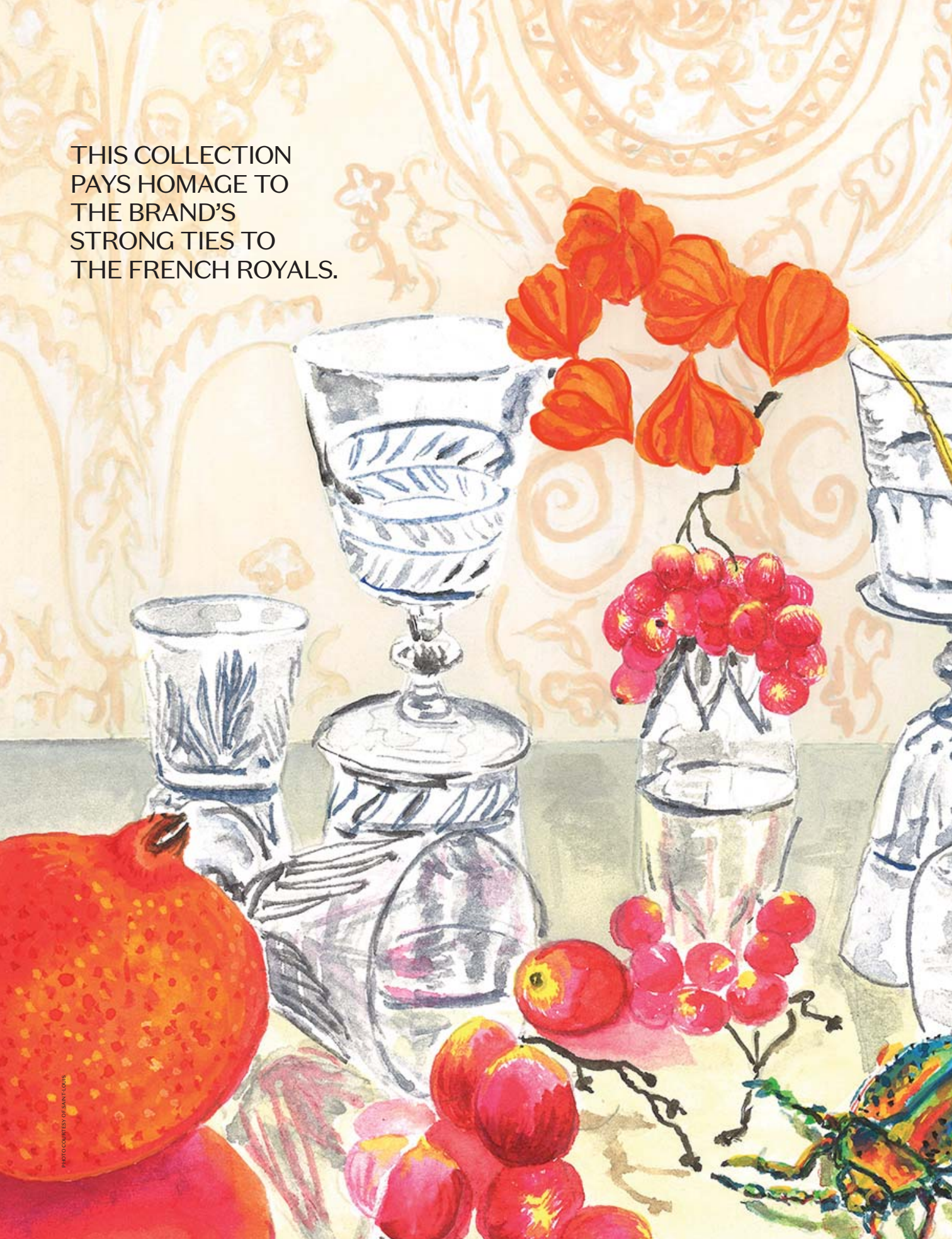
parking or anything of the kind. What you'll find is a family. In the afternoon, chefs invite you to the kitchen to taste what they've been prepping for dinner. Denis, the mixologist, surprises you with an off-the-menu, personalized cocktail at the pool. And Emanuele, who takes care of the place, hands you a plate of freshly baked cookies as you make your way back to your room for bed.

During the day, the hotel's location makes exploring the Adriatic coastline and the Ionian Sea a breeze as well. Drive along the highway where plenty of beaches, swimming holes and grottoes await. If you're spending a few days in the area, take longer trips to bigger towns like Lecce, Castro and Ostuni for meals. Just be sure to pack a bathing suit and some SPF as you'll want to jump into the clear waters any chance you get. This is *dolce far niente* in its truest form.

— Uracha Chaiyapinunt



THIS COLLECTION
PAYS HOMAGE TO
THE BRAND'S
STRONG TIES TO
THE FRENCH ROYALS.





FIT FOR A QUEEN (AND KING)

SAINT-LOUIS.COM
© SAINTLOUISCRYSTAL

Established in 1586 in the French forest of Moselle, the Müntzal Glassworks — or better known today as Cristallerie Royale de **Saint-Louis** (Saint-Louis Crystal) — has been perfecting the art of hand-made, mouth-blown glass creations for more than 436 years. The signature clarity, density and sonorous luminosity in each Saint-Louis piece are unrivaled, as they illustrate and encompass the rich history and craftsmanship of the brand. Four centuries later, Saint-Louis continues to feature the skills and vision of modern influential designers to open the way to new uses for crystal and glassware, incorporating notable stylistic concepts from the 20th century such as Art Deco and Art Nouveau. Designers such as Paul Nicolas, Jean Luce and Hervé van der Straeten have all had their hand in working with the brand to create contemporary and inspiring pieces that helped enrich the extensive history of the brand. With such a prestigious name and legacy, the brand may have changed hands throughout its lifetime, but its values and quality remain untouched and unchanged.

The brand's newest collection, *Kings' and Queens' Hall*, pays homage to the brand's strong ties to the French royals during the 18th century. In 1767 Versailles, King Louis XV signed the patent letter that appointed Saint-Louis Crystal as the royal manufacturer of glassware. The collection serves as a testament to the strong bond between the two houses, as it offers a tribute to the four kings and queens of France who have made a mark on Versailles: Maria Theresa of Austria, Marie Leszczynska, Marie-Antoinette of Austria, Maria Amalia of Naples and Sicily, Louis XIV, Louis XV, Louis XVI and Louis-Philippe.

The four Queens, represented by four different crystal stemware glasses, are honored through intricate beveled cut designs carefully engraved into the crystal-clear glass, with the addition of the royal monogram of each queen and the Palace of Versailles x Saint-Louis seal symbolizing the renewed bond. The kings are represented by four crystal tumbler glasses featuring different beveled cut designs, with inspiration drawing directly from distinct characteristics and the decorative styles in fashion under their reigns. The glasses are short and sturdy, allowing for optimal ergonomics for use with water or wine. In a range of sizes, the pieces form a crown when viewed from above for a royal pas de deux. With the aim to reinvent a royal table when used in unison, this collection marvelously outlines the full array of Saint-Louis' expertise.



PHOTOS COURTESY OF VILLA ARNICA

DOLOMITI HAVEN

VILLAARNICA.COM
@ VILLAARNICA

Surrounded by nature and entangled in vineyards, **Villa Arnica** captures the serene and private village lifestyle of South Tyrol. Situated in the quaint town of Lana, South of Italy, the award-winning luxury villa was first built in 1925 as a mansion for Italian engineer Luis Zuegg. It features 10 guest rooms, two restaurants and a much appreciated adults-only policy. The under-the-radar town of Lana means the property is bedecked with palm trees and fruit orchards, with the villa itself growing fresh produce on the luscious farmland for its restaurants, all of which are encircled by the jagged outlines of the Dolomites. The only expected sounds here are birdsongs from the garden and the subtle tolling of bells from a nearby church. It's a two-hour drive to Valerio Catullo, the closest international airport.

Owner Klaus Dissertori along with architect Franz Petek and interior designer Christina Biasi-von Berg has recently refashioned the villa to honor the history of the structure's heritage. The hotel's mid-century exterior pays homage to stylistic architectural trends of the old world, while the modern-contemporary furnishings serve as a testament to the historical grandeur of the place and its excellent craftsmanship. Though the structure of the villa itself is



almost 100 years old, the property still boasts contemporary opulence; Zucchetti bathroom fittings, terrazzo tiles and raw oak floors reflect the villa's rich history and original color scheme dating back to 1925. Pieces from local craftsmen are also featured in the hotel's interior, a nod to the artistry of southern Italy.

Guests are kept entertained by holistic activities offered at the villa and surrounding areas: bicycles are available for rent to freewheel around the cobblestone streets of Lana, the outdoor pool with a dreamy retro pool house is available for a quick cool-down, while the meditation house is open for guest use with yoga sessions upon request. Once that's done, guests can retreat to a state-of-the-art bedroom that is sure to guarantee a restful evening.

From standard double rooms elegantly furnished with a cozy sitting area to the generously sized suite, the hotel offers absolute privacy with an incomparable view. Bathrooms are outfitted in Lasa marble and feature organic amenities from Susanne Kaufmann. Frequent guests are often a mix of affluent couples from Italy and neighboring countries like Austria, Switzerland and Germany, who have long been vacationing in the region.

Decadent nibbles and gastronomic meals are offered at the Salotto in the villa or the pool house nestled in the garden. Breakfast, lunch, tea and dinner are served farm-to-table, freshly prepared by skilled local chefs with greens and grains directly plucked from the villa's communal garden. Quintessence fresh.

It is clear why Villa Arnica has been highly praised by renowned travel magazines and guests alike, as the classically charming and timeless grandeur of the place guarantees a low-key but fulfilling getaway. The small presence of staff around the villa makes staying at Villa Arnica akin to staying at your personal holiday home in the countryside, a great reset for those who need a break. "The guest should [leave Villa Arnica] with familiar feelings, as if they have spent time at a friend's villa," says owner Klaus Dissertori. "It's an authentic experience that we are trying to offer people."

— Shada Vijitkasemkij

PASSIONATE PERSISTENCE

LYNCHBAGES.COM
@CHATEAULYNCHBAGES

A mild ocean breeze, warm rays of sunlight and dazzling green fields of ripening grapes: the charming landscape of the Médoc region is home to none other than **Château Lynch-Bages**. Nestled along the Bordeaux wine route, Château Lynch-Bages has been producing elegant, sophisticated wine for centuries. Each bottle offers a distinct flavor profile, from textbook Pauillac-style reds to flavourful and floral whites.

Over the years, each owner has pushed the estate to new frontiers, innovating and implementing new oenological methods in order to expand the future of winemaking as well as enrich the legacy of the estate. With the inauguration of its new vat room in 2020, a look back at the history of the estate brings clarity to its vision moving forward.

The story of the Château starts in the 17th century, with the grouping of plots around the village of Bages by Jean Déjean and his brother Pey. Later, in the 18th century, the descendants of Irishman John Lynch brought new life to the vineyards by systematically draining soils and selecting the best grape varieties to cultivate on the fertile land. Most significant, though,



PHOTOS COURTESY OF CHATEAU LYNCH-BAGES

was the building of a “new system” vat house in the 19th century. Inspired by Pierre Skawinski’s two-story vat room, which allowed wine producers to take advantage of gravity to manage grapes, Jérôme Cayrou’s installation of the new facility in 1866 ensured that Château Lynch-Bages employed the best wine-making techniques of the period.

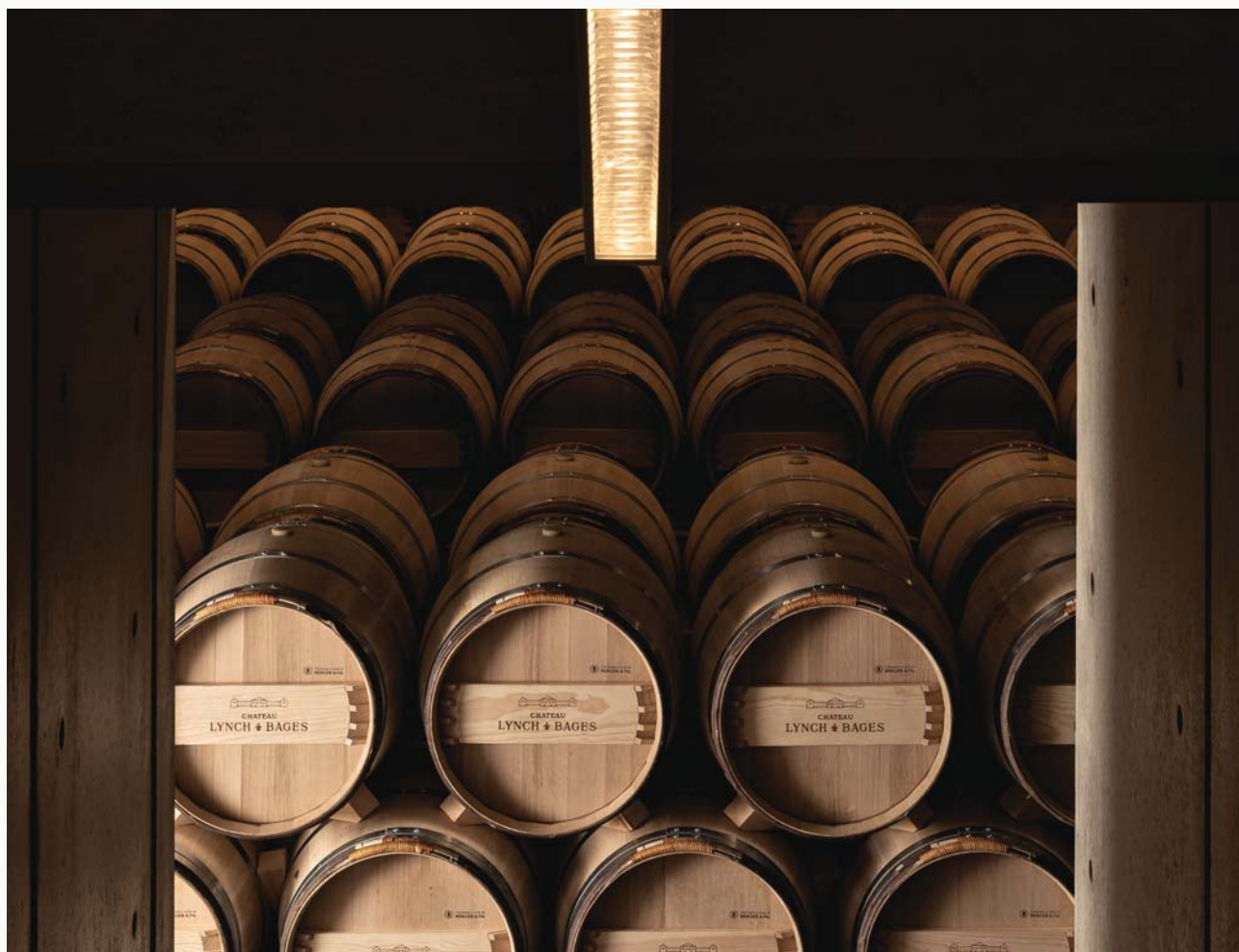
Since then, the development of functional and sophisticated wine making has been at the fore of the operations at Lynch-Bages. Their wines are characterized by a finesse and regularity that brought recognition from all around the world. With the rapid oenological inventions of the 20th century — the incorporation of destemmers, crushers, horizontal presses, stainless steel vats and other equipment into standard industry practice — it is no surprise that the wines of Lynch-Bages were revolutionized too.

Changes were occurring not only in the winery, but also in the vineyard. Under the care of Jean-Charles Cazes, a thorough examination of the vineyard was undertaken in 2006 to align the estate with cutting-edge viticultural developments. Satellite mapping tools allowed an extensive study of the different grape

varieties, their quality and maturity, vine condition and soil type in order to precisely understand the terroir and unlock the full potential of each parcel of land. As a result, the vineyard was dramatically reorganized and the plans for a new winery were drawn up.

Bold, airy and modern, the new vat room of the Château Lynch-Bages embodies the passion and persistence of its predecessors. Designed by Louvre Pyramid architect Chien Chung (Didi) Pei, the building is defined by the clean lines of stainless steel, eye-catching glass panels and grounding earth tones of industrial concrete. By emphasizing functionality and innovation without losing out on sophistication and style, these renovations represent the excitement of the future as well as the importance of the past. The 2020 vintage is the culmination of four centuries of progress and four years of diligent work, marking the beginning of a new chapter for the estate.

— Chanikarn Kovavisarach





MIRA FROM BEHIND IN THE TROCADÉRO, PARIS, FRANCE, 2007

ATTENTION: ART COLLECTORS, STOCK BROKERS,
DAYDREAMERS AND THOSE WHO ALREADY HAVE IT ALL.

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RODNEY SMITH

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PHOTOS COURTESY OF DANIELLE TSI



SUMMER WITH CHOUX

They're warm. They're delicate. They're drenched with chocolate sauce and melt in your mouth. What's not to love?

A profiterole (or perhaps more generally known as a “cream puff”) is a filled French choux pastry ball with a usually whipped cream or ice cream filling. The most versatile of treats, profiteroles can be enjoyed at any moment. Whether you need a treat to fill your sweet tooth or are looking to celebrate something special (I once had a tower of hundreds of profiteroles for my birthday), profiteroles will always fit the bill and make the occasion seem that much more special. It's hard to deny the fact that profiteroles are delicious and addictive if you've ever had one. These French delights are enjoyable any time of the year, but their light, airy texture makes them an excellent summer dessert. (It's worth noting that profiteroles have historical ties to both France and Italy. The dessert was supposedly invented by the Italian head chef of Catherine de' Medici, the Italian-born Queen of France.)

I've always had an affinity for choux pastry, not only because it is crispy on the outside and fluffy on the inside, but also because a perfectly made choux pastry is a mark of excellent skill. Some may argue that it's incredibly simple to make, but I've had my fair share of poorly made choux pastries in proper settings, so I'm inclined to disagree.

I have always struggled with how to answer meaningless small-talk questions like “What is your favorite food?” So I often respond with “profiteroles,” after all, I sample more than a dozen of them from different places every year.

My personal favorite variety is with a vanilla ice cream filling, instead of the more usual cream filling, often found in French and Italian restaurants. Otherwise, they're just plain old cream puffs you can get at Beard Papa's. (This is not meant as a slight against Beard Papa's, where I am also a frequent and loyal customer.)

Paris, unsurprisingly, is where I've ever had the best profiteroles in the world. A few years back, I came across a life-changing one at a seemingly ordinary bistro Café Constant, owned by the famous chef Christian Constant. It is with deep sadness and regret to report, however, that since the pandemic, that particular restaurant is permanently closed. As a result, my quest for the world's best profiteroles continues.

If you're looking to cool off with a dessert sometime this summer, give one a try when you spot it on the menu.



PHOTOS COURTESY OF PARSONS

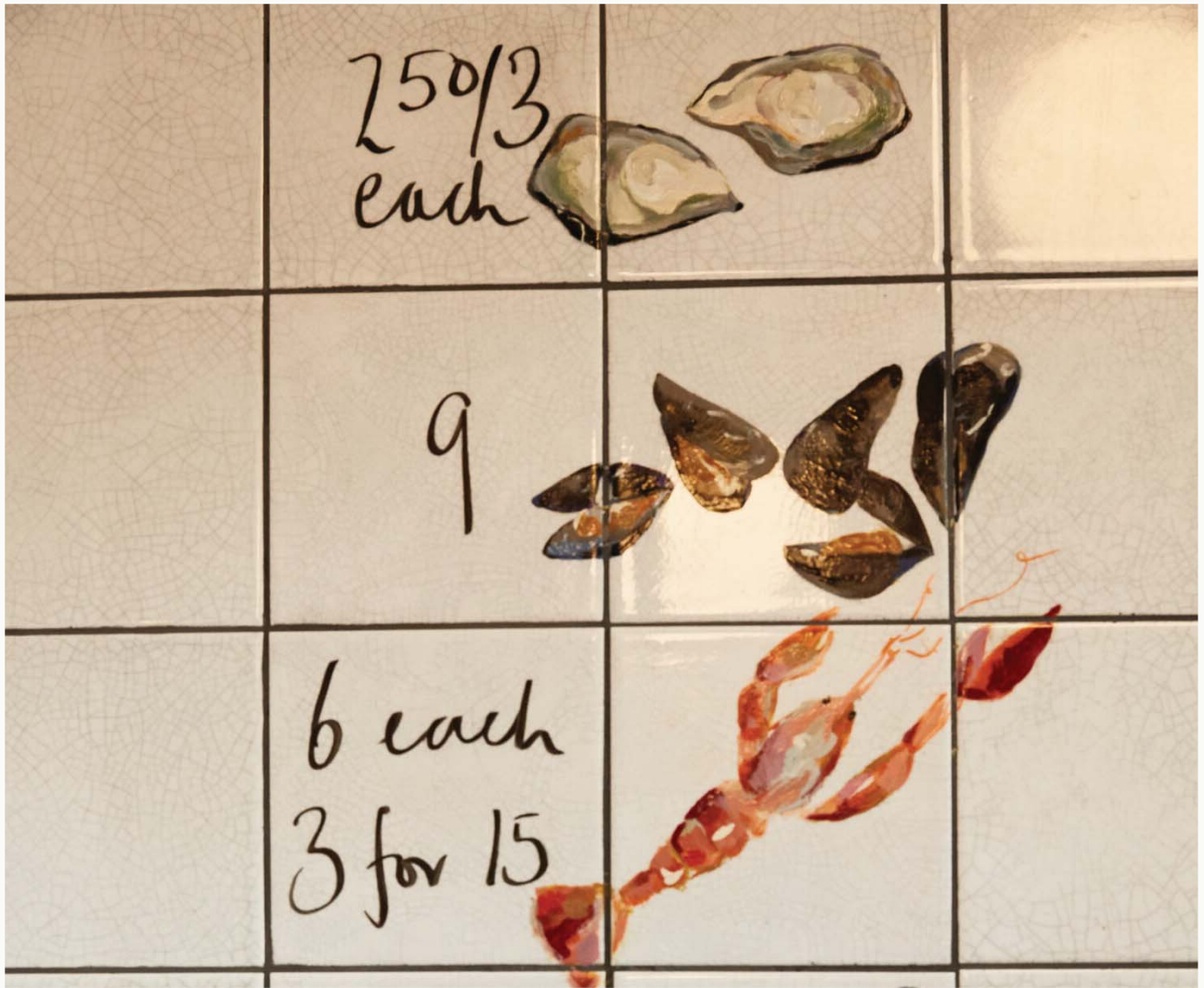
PARSONS' TABLE

PARSONSLONDON.CO.UK
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PARSONS IS DECIDEDLY
SMALL WITH
AN UNFUSSY YET
WELCOMING
ATMOSPHERE.

Amidst the bustle of Covent Garden, **Parsons** is a charming eatery that offers diners a welcome respite from one of London's busiest districts. The restaurant, which opened in 2017, is decidedly small with an unfussy yet welcoming atmosphere. The bright white-tiled interior is filled with touches of dark wood and jade green. Diners settle in to enjoy their meals at high countertops and cozy booths, and it's not uncommon to see daily specials written on the wall in a friendly scrawl. The space is also fitted with an open kitchen, from which Parsons serves up fresh seafood and excellent wines — a natural choice, as it is helmed by the same team behind The 10 Cases, a popular wine bar found just across the road. Owners Will Palmer and Ian Campbell named the restaurant as a tribute to their mothers, who serendipitously share the same maiden name.

The pair first met while studying at the University of Edinburgh and upon graduating, both went on to pursue careers in the on-trade market, which took them to the South Pacific and Spain. Five years later, they came together to begin work on The 10 Cases,



which opened its doors in 2011. The lively bistro is built around an intriguingly simple concept: they offer ten whites and ten reds and only ever purchase ten cases of each, resulting in a wine list that is ever-changing and often full of surprises.

This dynamic approach can also be seen in the menu at Parsons, which is heavily influenced by seasonality and the owners' shared love for classic English fish restaurants. The restaurant only cooks with the best fish available that day, so their offerings are constantly evolving with the months, seasons, and even the weather. The aforementioned classic influence can be seen across the menu: potted shrimp croquettes and smoked cod's roe with seaweed crackers come in generous portions that are perfect for sharing, and comforting favorites like fish pie and Welsh rarebit also make an appearance. These live alongside bolder dishes like the steelhead trout ceviche, which is served with orange tobiko and tiger's milk, a mix of lime and lemon juice, soy sauce, mirin, ginger, chili and garlic that is used to cure the fish in classic Peruvian ceviche recipes.

As is to be expected, Parsons' wine list has a focus on coastal wines and classic seafood pairings, but it also includes some more unusual offerings in the spirit of its sister establishment. Wine is available by the glass, carafe and bottle, and spans a wide scope of regions including Italy, Germany, Spain, Portugal and France. "We love anything that is made with precision and honesty, whether this is from established or new wine regions, producers and varieties," says Campbell. "You can have all the kit in the world, but it is important to remember that great wine is only great in good company."

— Petch Kingchatchaval

THE GUIDE OF WHAT AND WHERE TO BUY

Brasilia Bed

DESIGNED BY MARCIO KOGAN /
STUDIO MK27 DESIGN

Minotti

The same mid-century contemporary style that distinguishes the large, varied collection of Brasilia seats, also characterizes the design of the night area, introducing a bed with a bold personality. Airy, and elevated from the ground, it sports a large wooden equipped headboard that embraces the padded part of the bed.

Price upon request



Galerist

DESIGNED BY CHRISTOPHE PILLET

Lema

As the name suggests, Galerist provides a wonderful way of displaying items. A container fitted with three shelves, it draws its inspiration from traditional display cases, reinventing the classical style to create a completely transparent, contemporary piece.

€641,000



Eames Task Chair

DESIGNED BY CHARLES AND RAY EAMES

Herman Miller

The Eames Task Chair marries the beloved moulded one-piece shell design — in side or armchair versions — with a five-star base for just-right stability and a height-adjustable, swivel-mounted seat and casters for mobility. The moulded fiberglass of the original Eames Shell Chair, with all of its expressive surface variation, is once again available thanks to an environmentally friendly process.

Price upon request





Nami Lounge Chair

THE THOMAS PHEASANT COLLECTION

McGuire

Tight seat and back chair wrapped in an oak solid and quartered oak veneer cuff with square mesh caning. The Nami Lounge Chair takes its name from the Japanese word for “wave.” Its shaping is inspired by the subtle movement of water as it gently rises and falls.

฿320,000

Les Endiables Chambord

Saint-Louis

José Lévy created a surprising combination of sizes and colors by combining the emblematic Saint-Louis lens goblets. Mischievous objects as beautiful upside down as upside down. He plays with the shapes and chromatic palette of Saint-Louis, revisits them, reverses them, assemble it to create unique objects.

฿26,300



Sabon Dining Table

THE TA STUDIO COLLECTION

Theodore Alexander

Sabon Dining Table delivers a luxurious flair to the setting of every meal. With a versatile design, this table’s imposing character could be heightened to showcase a dramatic setting for a dinner party, or tempered with simple tableware for relaxed family dining. The shape is especially practical for an open-plan kitchen and dining area and could be matched with contemporary banquette seating.

฿169,000



Dover Floor Lamp

THE AERIN COLLECTION

Visual Comfort

The quintessential home office lamp. Perfect by a desk or favorite armchair, it offers a warm light ideal for working and reading.

฿29,700



Etoile

Waterworks

Defined elegance. Etoile has a European sophistication with a timeless sense of chic. Etoile (“star” in French) is an authentic and sophisticated Belle Époque-inspired fitting. The design’s “dew drop” cross handles hint at its traditional French heritage.

฿136,000



Oval Side Chair

BARBARA BARRY FOR CHANINTR AND CO

Chanintr and Co

Inspired by French Art Deco design, the Oval Side Chair is a signature Barbara Barry design. This unassuming side chair offers versatility as a dining chair, a vanity chair or as a pull-up chair at a desk.

฿28,000

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PERSONAL DELIVERY

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For most people, luxury is unlikely to be the first word that comes to mind when thinking about car rentals. The phrase “car rental” alone tends to conjure up some rather bleak images — chief among them are untenably long lines, hidden fees and overbearing sales tactics. Renting a car is often a last-minute effort, a dreaded but necessary step on the way to more enticing things, like embarking on a long-awaited trip or exploring a new vacation spot. However, an enterprising European company is looking to change things for the better. **Driverso** is the world’s first luxury car rental booking platform, with headquarters in Rome and a network that spans several regions, including Italy, Spain, France and Germany.

Originally founded in 2017 as Vroomerz, the company adopted its new name as part of a relaunch, intending to put the driver at the core of its mission. “Whereas Vroomerz was all about the car, Driverso emphasizes the full experience, exploring a more thrilling side of driving that isn’t often associated with hiring a car,” explains managing director Pierluigi Galasetti. Galasetti founded the company with Saverio Castellaneta, the founder of Primerent Exclusive Car Rental, and under their management, Driverso has grown to offer the largest collection of luxury cars in Europe. Customers have their choice of over 500 cars, with over 100 models from 22 brands like Aston Martin, Rolls-Royce, Ferrari, Jaguar, Bentley and Tesla, to name a few.

What truly sets Driverso apart, however, is its unique business model. The company brings together disparate luxury car providers across Europe, creating a network that allows customers to peruse a superb variety of cars and hire them with ease. Their booking process is pleasingly simple, making in-person haggling a thing of the past. Driverso’s online platform collates the inventories of all their suppliers and shows real-time pricing and availability so that customers can search, compare cars, book and pay online.

For a truly streamlined experience, Driverso will deliver a car wherever suits the customer — whether that’s the airport, the hotel or even right at their door. On arrival, a professional driver is there to introduce them to the car’s features, and then it’s time to drive, with a 24/7 customer service team available to help with any queries or travel tips along the way. The return process is equally flexible and can accommodate even the most elaborate of itineraries. Whether you’d like to rent a car in Lisbon, explore the sights of Florence, and round out your trip in Rome; or start your journey in Barcelona and enjoy a scenic drive to Paris, Driverso’s tailor-made services make these plans entirely possible. With this disruptive company, the journey is as important as the destination.

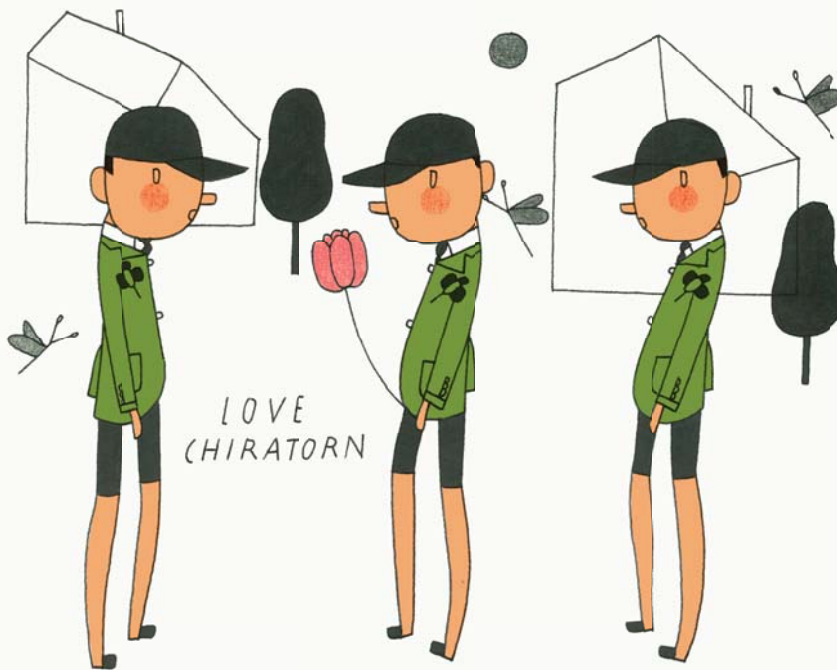
— Petch Kingchatchaval

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