

# RESTAURANT LUX

The new hotspot for gourmets in the Dutch town of Den Bosch is called Lux. Robert Kolenik designed the interior. The result is eco chic, thanks to gorgeous, rich natural materials. Kolenik created a public space that is truly intriguing to the smallest detail.

*"It's the total picture that makes the whole space so exciting. I love to work with natural materials, so I can create that eco chic style that is my signature. In this case, I used a lot of elements from the sea. The huge chandelier I designed is custom made from rare deep-sea shells. It's an eye catcher high up there between the wooden beams. Other eye catchers are the vase with hollow shells and lava stone mosaic and the build in lobster tank."*

Robert Kolenik





Lux, located at the Korte Putstraat 23 in the Dutch town of Den Bosch, may have just opened, but it became an instant success. The surf 'n turf restaurant, with its delicious lobsters and sizzling steaks that are mouth-wateringly grilled to perfection, has all the ingredients that explain its success. Not only does it have a fantastic kitchen, but

it also has an amazing interior designed by internationally operating Dutch designer Robert Kolenik.

The restaurant has five open 'rooms' and a space for private dining. On the floor of the third room is a rug made pieces of recycled Persian carpet. Baroque chairs with



champagne upholstery complement the eclectic mix of classic and modern elements. The ceiling is upholstered with panels - for the looks, but also the acoustics.

“It was a great challenge for me to give all the rooms something special but making sure they all blended into this grand yet warm open space. By choosing Brazilian rosewood, I kept the entity light and characteristic. I would prefer to make as many custom made designs, so you have an original appearance and not get a copy from a book.”

Milica MANDIĆ ■



# CHÂTEAU MARGAUX UNIQUE JEWEL

It all started 20.000 years ago, during the Ice Age, when the glaciers ground up a portion of the Pyrenees Mountains into gravel and sent it down the Garonne River to the Médoc ... that was how the Château Margaux unique jewel was created.

There are some factors that influence the taste and quality of wines - the location and climate, which, essentially, determine whether an area can be used for growing grapes, then harvest, as well as relief and land - all these elements together make terroir. The exceptional terroir of Château Margaux is, in essence, its DNA.

Grapes were planted at Margaux as early as in the 12th century, but it was in the 16th century, when the Lestonnac family took over the estate, that Château Margaux took its actual shape and started its wine success story. At that time, the owners and their estate managers already understood the magical combination of Cabernet Sauvignon and the Margaux terroir. At the end of the 18th century, the Château Margaux fame was clearly established.





Today, as always, producing the best possible vintage and reaching excellence is the main challenge for Château Margaux. While incorporating the cumulative knowledge of the past centuries, the current team strives to contribute with innovations and fresh perspectives. Vinifying good grapes grown on a great terroir may seem simple. However, a myriad of tiny details can make a tremendous difference.

The wine of Château Margaux has been acknowledged as one of the greatest wines in the world since the 17th century. It owes its unique qualities to the genius of its terroir, as well as to the passionate labour of a succession of generations. Its greatness is due to a combination of characteristics which are almost never to be found in the same wine: finesse, elegance, complexity, density, depth, length and freshness. Its tannic concentration is often ex-

ceptional but rarely do we detect the astringency or firmness of its tannins.

Great vintages stand out in memories above all for their fantastic capacity to move us. They appear to touch hearts before, or at the same time as they are overwhelming our senses. «Lesser » vintages are greatly appreciated by

shrewd wine enthusiasts. The advantage they have over great vintages is that they develop more quickly, and after a few years, they display, in the absence of power, that subtlety, which is the hallmark of great terroirs. Laying down Château Margaux wines is not an obligation, nor should they be kept for the sole purpose of ageing them. Laying them down is the means of refining them. The wines of Château





Margaux have an extraordinary capacity to develop, over time, a range of flavours that are more remarkable and above all more pleasant than those in young wines.

Firstly, finesse and aromatic complexity, something that is called the bouquet in old wines, have nothing to do with the fading away of the aromas a wine once had in its youth - in any case not for the greatest wines. It is in fact a whole new

world of aromas that come through after fifteen or twenty years; there is more depth, complexity, delicacy and mystery. On the palate, the wines gain in softness and smoothness without losing their freshness or length. Of course, only the great vintages can develop so beautifully after many years. But that beauty is well worth waiting all those years for...

Ratomir ŽIVKOVIĆ ■

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