



CHÂTEAU DES
TESNIÈRES
RESTAURANT MOSAIC

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chantel@restaurantmosaic.com

SAS Château Des Tesnières,
Lieu-Dit Tesnières, 35370, Torcé,
Ille-et-Villaine, Brittany, France

Sommelier Position

Restaurant Mosaic at Château Des Tesnières, France

Background

Award-winning chef Chantel Dartnall has enhanced South Africa's status as a gourmet destination on the international culinary map, thanks to her meticulous approach to Botanical fine dining at the renowned Restaurant Mosaic at the Orient. www.restaurantmosaic.com

She has twice been named South African Chef of the Year at the annual Eat Out Restaurant Awards, first in 2009, and then again in 2014, while Restaurant Mosaic has continuously been placed in the top ten eating establishments in the country.

Chantel combines her classical French training with her love of nature. She is well known for creating the art of nature on her plates, with delightful botanical dishes. She is passionate about using organic and seasonal produce with her innovative approach to food preparation and presentation. She has always embraced her femininity and feels that it is important for a chef to represent their true personality on the plates, they offer to their guests.

Chef Chantel truly is among the elite in the food world. Her Restaurant Mosaic in South Africa was listed amongst the top 200 best restaurants in the world by the prestigious La Liste World Restaurant Awards.

She received the title of the Best Female Chef in the World for 2017 and was also named the Chef of the Year for Africa and the Middle East by the prestigious Luxury Travel Guide Awards in that same year. Chantel was placed at number 32 of the best chefs in the world by The Best Chef Awards Top 100 list for 2017, listed as one of the highest positioned women and one of only three to make the top 50.

Restaurant Mosaic at the Orient allowed Chantel and her team to pioneer Botanical Cuisine locally in South Africa, inspiring a variety of local chefs and restaurants to incorporate many aspects of that unique style into their own repertoires. Chantel and her teams achieved international acclaim, numerous awards, and gained incredible friendships along the way. Upon closing their doors in South Africa, Restaurant Mosaic was able to leave behind a proud legacy as one of the top fine dining restaurants in South Africa, with a firmly established international presence.

The magnificent success of Restaurant Mosaic was always inextricably linked to Chantel and her brigade; both the visible and the hidden members of the team who worked so incredibly diligently to position Restaurant Mosaic as one of the most awarded restaurants in South Africa, and to achieve their mutual goal of creating truly unforgettable dining experiences.



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Awards Received in the 2020/21 Season

- 2020 The Best Chef Awards Top 100 Selection
- 2020 La Liste World Restaurant Awards Top 200
 - 2020 Wine Spectator Grand Awards
- 2020 TripAdvisor Traveler's Choice Best of The Best Award
 - 2020 Restaurant Guru - Best Restaurant in Pretoria
 - Best Service in Pretoria
 - Best Recommended
 - 2020 JHP Gourmet Guide - 3 Plated Restaurant
- 2020 American Express Dining Awards 10 Year & More Award
- 2020 American Express Dining Award Best Wine List Winner

Other awards

- La Liste World Restaurant Awards
- Top 200 selection, La Liste, 2017, 2018, 2019
 - Best Wine List Award 2019
 - Best Champagne List Award 2017
 - Top 500 in the World 2016

The Best Chef Awards

- Top 100 in the World, TBC Awards, 2020
- Top 200 in the World, TBC Awards, 2019
- Top 300 in the World, TBC Awards, 2018.
- #32 Top 300 in the World, TBC Awards, 2017.
- The Best Lady Chef 2017 Award Winner, TBC Awards, 2017
... and several more

The Wine Cellar – Achieved top Awards in the World

Restaurant Mosaic at The Orient has also been heralded for having one of the finest and most comprehensive wine cellars in the world, having comprised of more than 80 000 bottles of wine under 5 500 different South African and international labels. Not surprisingly, it has been the recipient of numerous international awards and accolades and will continue to build on and expand this proud reputation at Restaurant Mosaic at Château des Tesnières.

Wine Spectator International

- Wine Spectator – Grand Award 2018, 2019, 2020
- Wine Spectator - Best of Award of Excellence 2014 – 2017



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World of Fine Wine -World's Best Wine List Awards

- Best Overall in Africa and the Middle East, World's Best Wine Lists Awards, World of Fine Wine, 2016, 2018, 2019
 - Best Hotel Wine List in The World 2017
 - Best Wine List
 - Best Champagne & Sparkling Wine List
 - Best Dessert & Fortified Wine List
 - Best By-the-Glass Wine List
 - Best Long Wine List 2017, 2018, 2019

Relocation from South Africa to France

After a bitter-sweet farewell and celebrating an incredible 15 years at Restaurant Mosaic at The Orient in South Africa, Chantel and her family was ready to embark on their next chapter.

While the world was shut down for the better part of two years, they found themselves in the beautiful region of Brittany, France, where they discovered the perfect location to continue the culinary journey of Restaurant Mosaic – a gorgeous Neo-Gothic castle just a few minutes outside the historic village of Vitré – Château Des Tesnières (www.chateau-des-tesnieres.com).

The château itself is an exquisite 19th-century castle, constructed in 1860 and is set in 15 acres of wooded parkland. This idyllic place will soon again be a destination for guests and friends, near and far, from South Africa and the world, to enjoy its natural beauty along with Chef Chantel's botanical cuisine and the best wines the world can offer. Our Cellar master is enthusiastically at work and has assembled the first 20 000 bottles of perfectly matured wines to start the restaurant's wine list.

Chantel is currently assembling her new team for Restaurant Mosaic at Château des Tesnières and positions available from the beginning of 2023, will be that of the Maitré D' Hotel, Pastry Chef and South African Sommelier.

This team will work closely together with Chantel during the renovation period of the château to hone their skills to perfection for a spectacular opening in 2025 / 2026.

Requirements for Sommelier Position

- French Speaking / Available to Study French during the next three years.
- Available to travel freely between SA and France
- Perseverance
- Problem solver
- Determined



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- Reliable
- Eager to improve knowledge (we will fund all studies)
- Independent
- Emotionally mature
- Inquisitive
- Good IQ
- Groomed and well presented
- Confident but not arrogant
- Softly spoken
- Attentive
- Nonsmoker
- Must have valid driver's license
- 25 years and over
- Passionate
- Have a sense of enjoyment of life
- Innovative
- Inspirational
- Looking to build a long-term career and reputation at Restaurant Mosaic, together with Chantel and the rest of the brigade, to achieve the maximum of their own and communal potential.

Responsibilities

The Position as the South African sommelier of Restaurant Mosaic at Château des Tesnières is available with immediate effect, as our vision for this candidate is to be able to grow and develop along with us until the official opening of the restaurant in 2025 / 2026.

In the time leading up to the opening of the restaurant we would like to assist the selected candidate to further their studies and affiliations with recognised and prestigious bodies in the field of wine and service.

Preferably the candidate has already commenced with their WSET courses or has already completed their WSET studies up to the Diploma level and want to further their studies. Restaurant Mosaic will provide a full bursary for the selected candidate to complete their studies to the highest level.

The position will also entail that the selected candidate will be actively involved with us in the establishment and maintenance of the wine cellar at Château des Tesnières.



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The candidate will travel between South Africa and Europe with us to personally be introduced to the numerous growers and producers that will be represented on our wine list, to start building longstanding relationships with producers and negociants.

The candidate will need to liaise with the producers and negociants with regards to orders and allocations and will need to attend selected wine tastings and events.

The wines on allocation that are received, will need to be unpacked and stored in the cellar. Extensive information and documentation received from various professional bodies and received from the producers need to be studied and added to our own personalised wine program with which the candidate will work daily.

Synopsis of larger responsibilities:

- Participate in the stocking of the cellar
- Assist in purchasing of wine
- Negotiations and correspondence with negociants and wine estates / domaines / châteaux
- Report directly and work closely with the Cellar Master and the Patron Chef
- Conduct and facilitate wine pairings in liaison with the Chantel
- Keeping information on the Cellar Program up to date
- Meeting, visit and liaise with negociants and wine estates / domaines / châteaux
- Advising and recommending to patrons according to their personal wine needs, i.e. taste, food and wine pairing, the occasion or the budget.
- Selecting wines, creating beverage lists and managing stock.
- Build and maintain the wine list according to the needs of the establishment.
- Conducting wine and other beverage tastings.
- A strong knowledge and sense of food and wine pairing and ability to create tasteful food and wine pairings.
- Continually develop an extensive knowledge of different wines and where it is produced.
- Develop an authoritative knowledge of local and international vineyards and wineries
- Understanding of the winemaking process of the different wine regions.
- Availability during opening hours, including weekends and holidays.
- Flexibility to travel and to meet with wine producers and visit wine-tasting events.
- The ability to determine wine faults and maintain proper temperatures in order to showcase products at their maximum potential.



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Opportunities and Benefits

The selected candidate will have the valuable opportunity to gain experience in working at a fine dining establishment like Restaurant Mosaic in France and to visit some of the most acclaimed wine producers in Europe and South Africa.

- Permanent / full-time, long-term career opportunity for a suitable candidate who not only want to build a career but also develop, together with the chef a restaurant of international repute.
- Restaurant Mosaic will be open in France for 8 months of the year (mid-March to mid-November), the candidate will live and work in France during those 8 months and the other 4 months of the year will be allocated to holiday time and travel to South Africa (Christmas and New Year at home) / through Europe for visiting the wine estates / domaines / châteaux to meet with wine makers, taste new vintages and confirm allocations.
- All staff accommodation will be provided in France - Restaurant Mosaic will be responsible for the accommodation of the candidate in France during the annual 8 months of service.
- Build a professional career to the highest standards in the industry - our vision is that our Sommelier will reach the same international acclaim as our Chef, Restaurant and Cellar.
- Full support and all cost paid to obtain academic qualifications, membership fees to national and international bodies, etc.
- All cost to be paid for the attendance and completion of exams.
- All work-related travel expenses will be covered, including airline and train tickets.
- Full board and lodging during wine estate visits will be covered.
- All costs and assistance provided for Visa applications, work permits and eventual residence cards.
- Salary paid in Euro's while in France and in South African Rand while in South Africa.
- Medical Aid to be provided
- Pension Fund to be provided
- Annual visits to European wine regions, re. Champagne, Burgundy, Bordeaux, Rhone, Alsace while in France, and similar when in South Africa.
- Subscriptions to wine magazines as well as electronic subscriptions will be covered.

To name but a few.

With Chef Chantel's vision to gain the highest possible international recognition with her new venture in France, we invite all suitable candidates to apply before 31 January 2023 by providing their latest CV and comprehensive supporting documents to Restaurant Mosaic's Cellar Master at cobus@lum.co.za