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**A Line-up of the Best**

*Château Margaux private wine dinner by Bordeaux Liquid Gold at EQ hits all the right notes*

**KUALA LUMPUR, 25 March 2025** – EQ’s acclaimed fine-dining destination Sabayon reaffirmed its reputation as the city’s pinnacle for high-end bespoke experiences by hosting Bordeaux Liquid Gold’s (BLG) exclusive Château Margaux wine dinner on 25 March 2025.

Existing since the 16<sup>th</sup> century, the land was first known as ‘La Mothe de Margaux’ (the Margaux mound). In a flat region like the Médoc, the slightest ‘mound’ was easily distinguished and the greatest wines have always been produced on sloping land that ensures good drainage. However, it was not until 1572 when Pierre de Lestonnac set up his estate that it began to evolve into the Grand Crus-producing winery of today. In the 21<sup>st</sup> century, Château Margaux has cemented its position as that of a First Growth classified in 1855, enjoying a terroir that has been shaped by the passing centuries.

Château Margaux’s success is a direct result of the estate’s spectacular terroir and its lead winemakers’ dedication to producing wines of outstanding quality, with each release becoming a unique expression of place and time. The grand vin label is the most age-worthy wine Château Margaux produces, which also makes it the most sought-after and valuable.



The wine dinner at Sabayon saw the presentation of some of Château Margaux's most stellar vintages including the three rare vintages, Château Margaux 1990, 1996 and 2009, all of which are scored 100 points by Robert Parker. The 1990 has been deemed 'sensational' and 'magnificent' by wine experts, and lauded for its soft, sensual palate with incredible depth. Robert Parker called the 1996 "one of the great classics produced under the Mentzelopoulos regime," while the 2009 is acclaimed for its wonderful concentration, finesse, balance and freshness.



Sabayon's signature fusion of expertise and artistry shone during the collaboration between its sommelier team and acclaimed Chef de Cuisine Steve Ariffin, who crafted a bespoke menu to elevate Château Margaux's legendary Premier Cru wines.

Highlighting Sabayon's mastery of gastronomic storytelling, Chef Steve explained: "Château Margaux's legacy inspired a menu blending global flavours with technical precision. The langoustine crudo, for instance, harmonised with Pavilion Blanc 2020's vibrant acidity—a testament to how our team elevates pairings beyond tradition." Standout matches included venison confit with Pavilion Rouge's velvety tannins and Irish duck alongside the timelessly balanced Château Margaux 1996.

Attended by Château Margaux's Deputy Managing Director Aurélien Valance and BLG representatives, the dinner epitomised Sabayon's ability to transform events into cultural moments. EQ General Manager Gerard Walker emphasised, "Sabayon's magic lies in uniting visionary partners—sommeliers, chefs, and vintners—to craft perfection. Our space, service, and skyline vistas don't just host events; they create legacies. This is the Sabayon difference: where expertise meets artistry to redefine luxury."

As Kuala Lumpur's beacon for bespoke excellence, Sabayon continues to attract global connoisseurs, proving that transcendent experiences are born from talent, terroir, and tireless attention to detail.

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## **About EQ**

EQ is part of Hotel Equatorial's legacy and is celebrating its fifth decade in the hospitality industry. The hotel is Travel + Leisure Luxury Awards Asia Pacific #1 Hotel in Malaysia 2022 – 2024 and #35 Travel + Leisure Readers' 100 Favourite Hotels in the World for 2023. Occupying the top floors of the award-winning 52-storey Equatorial Plaza, the hotel offers 440 stylish rooms, state-of-the-art banquet and meeting facilities, and an array of signature restaurants and bars such as the Bottega the lounge, Nipah the all-day dining restaurant, Kampachi Japanese Restaurant, as well as the impressive, must-visit Sky51 consisting of Sabayon, a contemporary European restaurant, and Blue, a stylish lounge with an outdoor bar offering the most stunning panoramas of the city. The 5-star hotel is also Green Building Index (GBI) Gold-certified making it one of the most energy and resource-efficient buildings in the country. Other facilities include Sanctum Wellness with its unique spa, 25m infinity pool, vitality Jacuzzi and state-of-the-art fitness centre.

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WeChat: 吉隆坡 EQ 酒店

RED: 吉隆坡 EQ 酒店

For press enquiries and interviews, contact:

Lily Sun (Ms.), Director of Marketing Communications and Public Relations

Tel: +6012 855 0417

Email: [lilysun@kul.equatorial.com](mailto:lilysun@kul.equatorial.com)

Audrey Lee (Ms.), Assistant Public Relations Manager

Tel: +603 2789 7792

Email: [audreylee@kul.equatorial.com](mailto:audreylee@kul.equatorial.com)