

Davidoff & top chefs create 'Haut Fumeur'

Davidoff Cigars has launched its third Davidoff Chefs Edition, created in cooperation with four of the world's most renowned chefs.



The cigars are presented in a ceramic packaging of 10 cigars. The innovative and organic packaging serves a second purpose after the cigars have been stored safely in the humidor. Customers are invited to use the ceramic base as a cigar ashtray, while the wooden lid serves as a serving tray on which to place spirit glasses and cigar accessories

As these master chefs and Davidoff's Master Blenders all have palates of legendary sensitivity and sophistication, the resultant cigar will reach the pinnacle of flavour.

Chefs Norbert Niederkofler, co-owner Food Space & Restaurant AlpiNN, Italy; Juan Amador, Amador Restaurant, Vienna; Masa Takayama, Masa, New York City; and Jorge Vallejo, Quintonil, Mexico City worked for months with Davidoff's Team of Master Blenders to co-create outstanding synthesis of the culinary and premium cigar world: the Davidoff Chefs Edition 2021.



Juan Amador of Amador Restaurant, Vienna

"We are proud of our partnership with acclaimed three Michelin starred chefs from Europe and the US as well as one of the brightest lights in Latin American cuisine. The third installment of our Davidoff Chefs Edition unites the staggering expertise of nine Michelin Stars and expresses the common values that the masters of both crafts share," says Edward Simon, CMO of Oettinger Davidoff. These common values include a focus on sustainable sourcing and the respect for only the finest ingredients. The conscious way they are grown and sourced, as well as the innovative methods they are married together, imagining new flavour combinations leading to new taste experiences. "But most important, the Davidoff Chefs Edition 2021 meets the demand of our collective passion perfectly: the love for the finest cigars and culinary experiences," he continues. The result achieved by the Davidoff Master Blenders and the Master Chefs shows that "Haute Cuisine has led, deliciously, to Haut Fumeur."



Norbert Niederkofler, co-owner Food Space & Restaurant AlpiNN, Italy

The Cigar

The Chef Edition 2021 cigar is a Churchill format (RG 48 x 7"). The taste starts with a rich creaminess supported by notes of pepper and cedar wood.

During the second third, gentle floral notes start to develop while hints of cinnamon and coffee are weaved into the progressing sensory experience.

During the last third of the elegant Churchill format, the flavour profile changes into a pleasing caramel taste combined with cacao and the reoccurrence of cedar notes from the beginning. The carefully balanced blend is crafted with four well-aged Dominican filler tobaccos held together by a Mexican binder and crowned by an Ecuadorian wrapper.

The Chefs Edition 2021 is limited to 9,700 boxes worldwide and will be available globally on September 16th, 2021*