

All in the family: Jos and Jean-Marie – a very traditional boulangerie patisserie

TEXT: LORENZA BACINO | PHOTO: BOULANGERIE JOS & JEAN-MARIE

Jos and Jean-Marie Neuberg are two brothers with a passion for healthy, wholesome mouth-watering cakes, patisserie, bread and viennoiserie. Their boulangerie has been around for the past 16 years and prides itself on adhering to its artisanal methods.

“We work with people, not machinery,” says Jean-Marie. “Our clients want our handmade products made with fresh milk, fairtrade chocolate and quality butters. It’s good old-fashioned, traditional baking, free from artificial colours and flavours. That’s why our products are so tasty and we promote the ‘Made in Luxembourg’ brand.”

Whether it is traditional bread, patisserie for a special event, a bespoke christening or birthday extravaganza, anything is possible.” Our viennoiserie is really special,” continues Jean-Marie. “We only use free-range eggs and milk, and we let the pastry sit for about 20 hours before we

complete the product. We do our utmost to select the best ingredients to ensure our cakes are the best that can be. This is why our clients come to us again and again. We’re very basic in that regard, but we do have a wide choice and we know our trade inside out.”

Jos and Jean-Marie and their special- ly-trained team provide their products for sale across 15 distribution points in Luxembourg, so there is sure to be one near you if you pay a visit. And if you have a family event - a birthday, a christening or a wedding, check their website and Facebook (links below) for details of where to find JJM products.

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Schmit-Fohl: traditional winegrowing with a modern twist

TEXT: LORENZA BACINO | PHOTO: MAISON VITICOLE SCHMIT-FOHL

The family-run winery Maison Viticole Schmit-Fohl lies in the heart of the picturesque village of Ahn on the banks of the Moselle river. Armand Schmit and his son Nicolas are the 10th and 11th generations of winegrowers in the family – a tradition that dates back to 1792.

Armand and his wife Patrizia took on the mantle in 1985 and have built upon the vision of preceding generations by adding their own personal touch; never compromising on the quality of the product, the soil or the vine.

“Our business model is based on three edicts: authenticity, sustainability and quality,” explains Armand. “We respect the vines, the earth and the cycle of the seasons by growing vines that will thrive on our soil. We always seek to maintain harmony between science and craft and we want future generations to be able to do the same. Allowing each plot of

land to evolve over the seasons and express itself is how we obtain the best quality and the most authentically structured wine.”

The Schmit-Fohl wines are a delicate balance between dry and fruity. Visitors to the estate can enjoy them in the 1862 vaulted-ceiling cellar and in the tasting room with its warm and welcoming atmosphere. “We value the human dimension of what we do, our family business and the privileged contact we have with our clients. That’s how relationships are built that are inextricably bound to the pleasure our clients take in tasting our different products and the pleasure we take in producing them. Our wines are a true reflection of who we are.”



Group or individual wine tastings are available upon request.

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