TEG

<u> Mini-biograph</u>

94 - Wine steward, 'MC' qualification 95 - Wine steward, 'DE' qualification 00 – MOF 'Best Worker in France' competition, wine steward category 95-08 Chef at Naveos/La Marée Restaurant, Guidel-Plages, Morbihan Brittany. 02 - Exclusive caterer for the Défi Areva yacht team in Lorient during preparation for the 2003 America's Cup. 08-11 Chef at L'Orangerie, Valais, then L'Orangerie, Fribourg, Switzerland.

08 - Cookery book:

Le bar histoires et recettes.



Finally hung up his apron in 2011 after a career that earned him regular praise in guidebooks, the media, radio, special reports and TV programmes.



Pur jus: bottles, mical tinkering as possible is the recipe.

The idea: in late 2013, after 22 years in the hotel trade - most of it in the kitchen - Tegwen Naveos yearned to return to his first love: WINE.

And so the concept of Pur Jus was born: a straightforward, effective, low-key organisation, simply to get onto the web and offer the best possible prices.

Our cellar seeks out real, authentic wines that set the most store by nature and people, with an offer that includes some names that are rare and hard to find: DRC, Rayas, Grange des Pères, and more besides.

The method: Selection is carried out during tasting sessions at a large number of trade shows and, of course, on site at wine estates.

Hotel experience and a reputation born of this successful career have also opened the doors of some of the most exclusive estates.

The wines are then stored at our premises, in ideal conditions, before being made available online.

Each week Pur Jus highlights 1 or 2 winegrowers, along with the chosen wines from their estates - accompanied by a profile and cartoon sketch.

Tegwen will be delighted to answer awards, and as little che- your questions and give you advice by e-mail or phone. And don't hesitate to pay us a visit if you're passing through Brittany!

About us

Media sightings:



400 references already in stock