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ROMANTIC GETAWAY

BERKSHIRES BOUND

Escape to the Berkshires for a picture-perfect New England stay at **The Williams Inn** this fall. Designed by CambridgeSeven, the 58,000-square-foot property is a gorgeous destination located in the heart of Williamstown, not far from area institutions like MASS MoCA, plus plenty of scenic hiking trails. Have the ultimate couple's weekend by booking the two-night romantic package through Nov. 23, which features a couples massage at nearby InTouch Massage & Day Spa; an in-room spread of wine, cheese and chocolate truffles; tickets to The Clark Art Institute; and breakfast and dinner for two at The Barn Kitchen & Bar; the inn's restaurant helmed by executive chef Kevin DeMarco, which serves up locally sourced American classics. Romantic getaway package from \$599. 101 Spring St., Williamstown, williamsinn.com —MJ

The new \$4-room inn located in Williamstown boasts a classic American farmhouse aesthetic.



The restaurant chef at Rochambeau

FRENCH FEAST

BONJOUR, BACK BAY

Rochambeau delightfully offers a French je ne sais quoi style to Boylston Street. Setting up shop at the old Towne Street & Spirits space by Hynes Convention Center, The Lyons Group's gorgeous new venue hopes to be "Back Bay's clubhouse," according to Leo Fonseca, senior vice president of operations. During the day, guests can get their coffee and pastry fix in the cafe, while those looking for a nice spot for dinner or after-work drinks can dine in the adjacent brasserie. Taking cues from the neo-bistro movement, Rochambeau offers a "fun interpretation on French cuisine," Fonseca says, with menu highlights like wood-grilled lobster fries, filled with french fries and topped with a lobster bordelaise. "It's almost like lobster poitrine, but in a whole lobster"—to which we say, "Merci!" 900 Boylston St., 617.247.0400, rochambeauboston.com —MJ

TOP SHOT

GRAND DEBUT "I don't want to say it's effervescent," says Mitch Bechard, "but it does have a nice dryness that you would enjoy with Champagne." The dishing Scotsman, a brand ambassador for Glenfiddich, doesn't want to refer specifically to Champagne, either, but it's hard not to mention. He's tasting the brand's newest, **Glenfiddich Grand Cru**, a 23-year-old whisky that ages most of its life in ex-bourbon barrels, but is finished for up to six months in oak casks sourced from a broker who handles used material from Champagne houses (with a promise not to reveal their identities). The result remains distinctly Glenfiddich, a Speyside-style single-malt label. "What I love about this is it very much has that distillery characteristic," Bechard says, sneaking a sip. "With the 12, 15 and 18, and even here at 23 years, it's not overcooked. You get fresh fruits coming through—apple, a little bit of pear. For me, what the casks give here also is a baked-bread note." The storied maker uses no peat and has been an immersion in cask influence for decades. And, except for a few efforts that employed American wine barrels (notably, the 19-year-old Age of Discovery bottling), Glenfiddich Grand Cru, Bechard says, "is one of the few times we've messed about with wine casks. And it lets the whisky shine. With American wood and French casks, it pops—it's bright and vibrant." Scotch and Champagne, he rightly observes, are the drinks of celebrations. With this beauty, simply opening one up makes for a special occasion. \$300, glenfiddich.com —David Lissau



For its latest gem, Glenfiddich longtime expert in cask aging has turned to ex-French wine barrels.

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