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**CHÂTEAU ÉLAN'S CULINARY STUDIO OFFERS COOKING
CLASSES FOR LEISURE GUESTS, CORPORATE GROUPS AND TEAM BUILDING**

BRASELTON, GA. JANUARY 5, 2009 -- Château Élan Winery & Resort's Culinary Studio introduced in August 2007 is now one of the most popular amenities at the 3,500 acre, Four Diamond leisure and conference destination. The Studio, located inside the 16th century style French chateau and Winery serves as a prime environment for those with a passion for food and a desire to learn the culinary arts. It would be hard to find a more ideal setting as the Winery is surrounded by 75 acres of vineyards evoking images of the Loire Valley of France.

The classes are conducted Friday and Saturday evenings beginning at 7:00pm and Sunday at 3:00pm. Classes are generally 2 ½ to 3 hours long. Cooking classes have a set minimum of 7 students and a maximum of 12 and cost \$85 (not including tax and gratuity) for afternoon classes and \$125 for evening classes (including tax and gratuity). Overnight packages are available with Friday and Saturday evening cooking classes.

The purpose-built 1,600 square foot Culinary Studio features top tier kitchen appliances furnished by the Viking Range Corporation including a 6-burner induction cooktop, a 48" gas range, an 8 burner rangetop with griddle, a large gas grill, and an electric double oven.

Led by Executive Chef Marc Suennemann, Château Élan's culinary team including the Spa Chef and Château Élan Winemaker Peter Kasprzak bring their individual and cultural specialties to the show kitchen as they teach guests through interactive participation.

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In addition to Chef Marc, who hails from Germany, the ethnic diversity of the staff includes Sous Chefs from Turkey, Mexico, Venezuela, and Guatemala, plus Mississippi, Quebec, Louisiana, and Georgia. Winemaker Kasprzak who hails from Australia and his staff are also on hand to advise on pairing wines that work well with the foods.

During classes, each student will wear a chefs toque and apron plus operate from his or her own cooking station complete with an individual induction cook-top and a selection of culinary tools appropriate to the class menu. Chef Marc explains, “Our classes are very personal, informal, and lots of fun. We also have corporate, team building and demonstration classes that generally run from 12-22 attendees.” Students will not only prepare and cook a variety of dishes using fresh and savory ingredients – from ethnic, classic, and seasonal dishes to healthy spa cuisine. They will also take away new culinary skills, gaining the confidence and ability to enjoy their own home kitchens.”

Prior to the addition of the Culinary Studio, cooking classes and seminars have always been very in-style at Château Élan. Château Élan is proud of its devotion to the culinary arts and has been the subject of more than 65 network, cable and regional television productions, including eight Food Network shows, Rachael Ray show, and thirteen episodes of the PBS-exclusive Barbecue America plus the NBC-Today Show, CNN, Golf and Tennis Channels.

Located just 40 minutes north of Atlanta and 55 minutes from Hartsfield-Jackson International Airport, Château Élan has 322 rooms and suites (including a European Spa mansion with 14 guest suites), 63 holes of championship golf, a 25,000 sq ft Conference Center, seven restaurants, the Stan Smith Tennis Center, and the new Dave Pelz Golf School. The full-production winery, the largest in the state of Georgia produces 20,000-25,000 cases annually.

For information regarding registration and reservations for cooking classes, go to www.chateuelanatlanta.com/Viking, or call 678-425-0900.

