

# THE Sybarite

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*The world's leading  
experiences magazine*

MARINE TANGUY:  
THE ART WORLD  
DISRUPTOR

A WORLD OF  
RETREATS

TWENTY INNOVATORS  
TO WATCH

A NEW OPENING  
IN ST. MORITZ

ARCHITECTURE  
IN UTAH

## Emefa Cole, Jeweller

Ghanaian-born Emefa Cole launched her eponymous brand in 2012, after graduating from London's Metropolitan University with a degree in silversmithing and jewellery. Utilising the ancient art of lost-wax casting, her sculptural pieces are bold and tactile. Nature, in all its unpredictable glory, is a key inspiration in these powerful designs.

"I love the process of erosion, the way that the world around us is constantly transforming," she says. "I'm fascinated by what is revealed as a result of these processes – the beautiful and sometimes not-so-beautiful surprises that lay beneath the surface."

Traceability is key to Cole. She works exclusively with ethical gemstones and Single Mine Origin (SMO) gold, so customers can find out where the gold was mined, who mined it, and track the positive social and environmental projects carried out by SMO.

A ring from her Vulcan series, inspired by volcanic activity, was acquired in 2020 by the V&A, which Cole describes as "an honour to be part of the world's most prestigious jewellery collection." This paved the way for her becoming a curator of diaspora jewellery for



the museum.

While Cole was quietly garnering a cult following, it was Michaela Coel wearing a pair of Emefa Cole earrings to the 2023 Met Gala that gave her a global platform: "I dance to the beat of my own drum. I don't believe in following trends, I believe we should carve out our own spaces, and those who appreciate and align with these visions will support you."

[www.emefacole.com](http://www.emefacole.com)

## Edward Tatham Curator of The Sybarite's Champagne Club

Edward Tatham is a wine consultant and curator of The Sybarite's Champagne Club. With more than 25 years of experience grounded in the Champagne region, he is the perfect man for the job. Through The Champagne Club, Tatham curates unique cases, working with exclusive vineyards and small batch producers, which are sent to our members' doors every quarter.

"The point of the club is to bring interesting Champagnes to The Sybarite members which are not that easy to find," Tatham says.

"In the austere era of the 1970s, Champagne was a real treat: people were often looking for cheaper substitutes," Tatham affably tells us, recalling that he

had his first sip of Champagne in 1972 at a society wedding.

This sparked his interest in the tippable. For the next few years, he made a twice-yearly run to Champagne

to source bottles for weddings and his City friends before this passion project flourished into a fully fledged business.

"Champagne in itself is one of the world's leading brands," he explains. "It conveys quality and exclusivity. In a bar or restaurant, or just at home, there is no better way to get things going than with a glass of Champagne!" [www.thesybarite.co/champagne-club](http://www.thesybarite.co/champagne-club)

