



CHÂTEAU CORDEILLAN-BAGES
Paulliac • France

AN IDYLIC
DESTINATION



01 | **THE DISCREET CHARM**
OF A SPIRITED RESORT

02 | **JULIEN LEFEBVRE**
CUISINE AND TERROIR

03 | **WINE**
ACCORDING TO ARNAUD LE SAUX

04 | **VILLAGE DE BAGES**
HEDONISM AND CONVIVIALITY



CHÂTEAU CORDEILLAN-BAGES
Pauillac • France

CONTENTS

Refurbished hotel suites and a new young chef
at the gastronomic restaurant unified
by a desire to capture one of a kind memories.
The only Relais & Châteaux in the Medoc
(Bordeaux is now just 2 hours from Paris
by TGV high speed train) **mingles past and future.**

THE RENEWAL OF A RESIDENCE



01

THE DISCREET CHARM
OF A SPIRITED RESORT



CHÂTEAU CORDEILLAN-BAGES
Pauillac · France

PAST THE WHITE IRON GATE,

at the end of the gravel alley, discover a sprawling chartreuse, or manor, with a facade of sunbathed stone nestled **in gardens and vineyards**.

Welcome to Château Cordeillan-Bages, a peaceful retreat a short distance from Bordeaux, between the Gironde estuary and the Atlantic Ocean, in the heart of the great Pauillac terroir. The family estate was designed in the 19th century around two 17th century turrets. A perfect blend of land and sky.

Today, Cordeillan-Bages epitomises the Cazes Family's art of living well, shared with visitors from around the world and inspired by the destination.

Jean-Michel Cazes' sense of hospitality at the adjacent Château Lynch-Bages, dates back to the 1970s. «Wine is an essential part of the Medoc lifestyle and culture» explains his son Jean-Charles Cazes, CEO of the family group.

In 2010, the Wine Tourism Council awarded the Cazes Family its Grand Prize as "Pioneer in wine tourism".



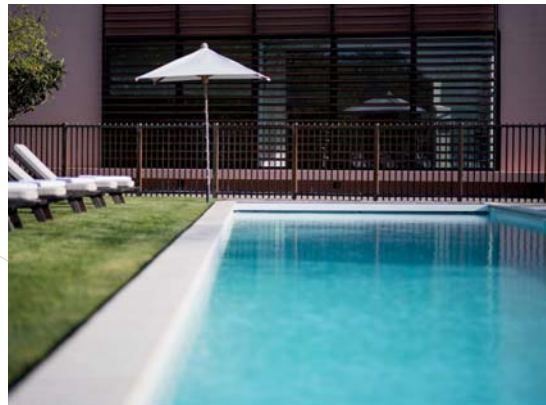
A photograph of a classic interior room. The walls are covered in dark green wallpaper with a light-colored floral pattern. A large, ornate chandelier with multiple lit orange shades hangs from the ceiling. A large window with white frames and gold curtains is on the right. In the foreground, there are several modern-style armchairs in white, orange, and dark blue, arranged around a light-colored wooden coffee table. A console table with bottles and a vase of flowers is on the left. A white door is visible in the background. A large, semi-transparent grey circle is overlaid on the right side of the image, containing the text "A SERENE AND GRACIOUS INTERIOR".

A SERENE
AND
GRACIOUS
INTERIOR



In 1989, this country manor was repurposed into a haven of hospitality: a splendid Relais & Châteaux of 28 rooms which open onto gardens, plus fitness facilities, a sauna and azure pool. From its 2 ha of vine is produced a grand Pauillac wine, powerful and elegant.

The property's restaurant looking out over the vines is member of *Les Grandes Tables du Monde*. Since April 2017, guests can savor the talents of young Chef Julien Lefebvre who has been entrusted with perpetuating a fine gastronomic tradition.



ART AND GRACIOUS LIVING

Here and there, admire works of contemporary art by Pierre Alechinsky, Emilio Perez, Gérard Titus-Carmel, Tan Swie Hian, and Antoni Tapiès.







The new room interiors designed by Idoine agency and Milan architect, Anne-Monique Bonadéi, emphasize modernity and pure lines.

Transparency and elegance of materials create the mood: linen, leather, wood, stone and marble.

Custom made bookcases and closets with leather handles, Jacques Adnet mirror, Frandsen lighting, and upholstered headboards with Dedar fabric from Italy resonate beautifully with the chateau interior, featuring works of contemporary art throughout.





02

JULIEN LEFEBVRE
CUISINE
AND TERROIR



CHÂTEAU CORDEILLAN-BAGES
Pauillac · France



I BELIEVE IN THE LABOR
OF LOCAL PRODUCERS
AND WISH TO BE THE LINK
BETWEEN THE PRODUCE
AND OUR GUESTS



Chef Julien Lefebvre's philosophy stems from his childhood in Normandy, inspired by the artisans of his family. His parents manage a transportation business in Lisieux, he found his calling transporting culinary emotions...

He entered the world of gastronomy trained by Frédéric Anton at Le Pré Catelan***, where he stayed for 8 years.

A meal at Alain Passard's L'Arpège***, transformed his vision of fine cuisine. When the vegetable is revered, even a modest carrot or leek takes on a new dimension.

He fine-tuned his expression alongside Mathieu Pacaud at the Parisian restaurants Histoires**, Hexagone* and the recently reopened Le Divellec*.

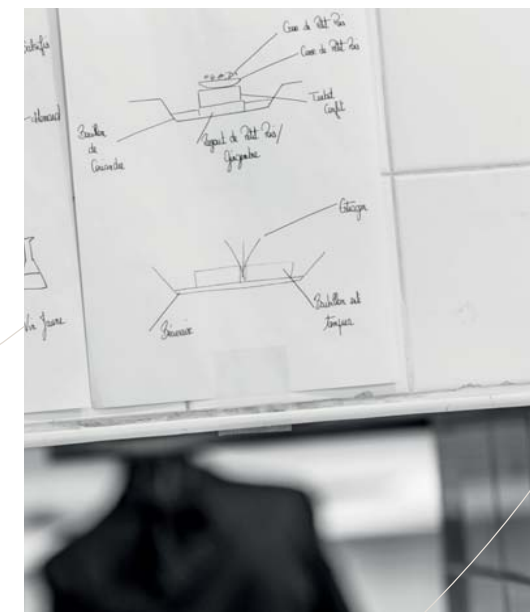




At the age of 35, Julien Lefebvre has become the new Executive Chef at Cordeillan-Bages, also in charge of the bistro Café Lavinal and all catering in the village of Bages.

«I was mainly attracted by the Cazes Family's desire to give a new impulse to this prestigious house and revive its claim to fame».

Strongly committed to promoting the local producers, he set out to meet them and discover their gastronomic treasures (caviar from Aquitaine, white asparagus and strawberries from Saint-Laurent-Medoc, oysters from the Bay of Arcachon...). His menu at Cordeillan-Bages covers shellfish marinières, whipped cauliflower cream, contemporary soufflé with clams and curry, Venere rice with grape marc; confit turbot, pea Gibelotte, coriander decoction, Tempura barbell and Béarnaise sauce or braised sweetbread in a buckwheat crust, Jerusalem artichoke mousseline and jus gras flavoured with Arabica coffee.





03

WINE ACCORDING TO
ARNAUD LE SAUX



CHÂTEAU CORDEILLAN-BAGES
Pauillac · France



WE TASTED VERY OLD
VINTAGES OF SLIGHTLY
SWEET ROSÉ WITH
A GOLDEN-AMBER ROBE.
IT WAS EYE OPENING
AND MAGNIFICENT!



A native of Nantes, Arnaud Le Saux fell in love with wine while attending hotel management school.

« I didn't know much about wine, I took an extra course on the subject, visited wineries, met producers, and never looked back ».

He fondly recalls a tasting at Domaine de Bablut, in Anjou.

After an initial experience at Roger Vergé's three-star Moulin de Mougins, followed by Bannatyne Charlton House in Shepton Mallet (England), on his return to France he joined the Mas Candille before taking flight for the Wheatleigh Hotel in Lenox, M.A. (USA). He met his wife there and together they settled in France. First as sommelier at Château de Mercuès, near Cahors, and since 2013 as Head Sommelier at Château Cordeillan-Bages.





Arnaud Le Saux designs the wine list for visitors who wish to discover the region.

With wines as a center focus of the property, the cellar contains over 1,500 bottlings, including Bordeaux grands crus and a fine collection of wines from around the globe. The Champagne and Burgundy collection is likewise very special to enthusiasts.

« I adapt to guests' tastes, and always hold a selection of wines that I especially recommend »

«A good wine is one that you want to savour again once you have finished your glass and a great wine procures a special emotion, and leaves a lasting impression», comments the Chef Sommelier.

Always ready to describe wine in simple words, to speak about the winegrowers he meets, Arnaud Le Saux brings his stories of unusual encounters and discoveries into the subtle world of food and wine matching. *«A good pairing is based on balance. The wine must not alter the taste of the dish and the dish must not overpower the wine.»*

Thanks to his expertise, the restaurant was a selected finalist in the 2017 *Tour des Cartes* competition for the «Luxury Hotels and Michelin-starred Restaurants» category.

04

VILLAGE OF BAGES
HEDONISM AND CONVIVIALITY



CHÂTEAU CORDEILLAN-BAGES
Pauillac · France



Painstakingly restored house by house since 2003 by the owners of Château Lynch-Bages, the hamlet of Bages, a short walk from the hotel, portrays wine and cuisine in such a way that it has become a hub along the notorious Medoc Route des Châteaux.

Café Lavinal, at its heart, offers a flavourful local cuisine supervised by Julien Lefebvre, including prawns from the estuary, cod à la bordelaise, veal skirt steak, and free range chicken. The Bages' Bazaar concept store features a fine collection of wines, objects for the home and accessories. The Cercle Lynch-Bages promises one of a kind moments with its tasting courses. Nature lovers may rent bicycles to discover the Medoc off the beaten path and its beautiful vine-covered countryside.

A place with something for everyone!





CHÂTEAU LYNCH-BAGES

Château Lynch-Bages, Pauillac Grand Cru Classé owned by the Cazes Family since 1939, embarked on a new chapter in its history early 2017 with the comprehensive renovation of its wine-making facilities. Architect Chien Chung Pei has been placed in charge of the project.



LYNCH  BAGES



VINIV

There are only three ways into Bordeaux winemaking society: either be born into it, risk millions buying land, or let VINIV open the door.

Since 2009, VINIV has enabled wine enthusiasts to experience the region like an insider by making their own wine under the guidance of the winemakers at Château Lynch-Bages. Members are given unprecedented access to some of the region's best classified-growth quality vineyards and are guided through the process from harvest to bottle. The journey culminates in the delivery of 288 bottles of wine, custom blended and uniquely branded by the members themselves. Throughout the vintage, VINIV winemakers receive exclusive membership to a discretionary group from around the world who participate in tailored, insider events.



CHÂTEAU CORDEILLAN-BAGES

Route des Châteaux
33250 · Pauillac
Tel.: (+33) 05 56 59 24 24
contact@cordeillanbages.com

HÔTEL ****

Rates
Starting at 239€/night

GASTRONOMIC RESTAURANT

Opening hours
Open for lunch and dinner from Wednesday to Sunday

Rates
Primeurs Menus at 45€ and 60€
Millésimes Menus at 90€ and 140€
Cordeillan Menu at 175€

FIND RATES AND MENUS AT

www.cordeillanbages.com



Valid from the 15 April to 12 November 2017



OFFERS

FAMILY STAY

Rates
789€ for two adults and two children under 12

- Stay includes:**
- A personalised welcome
 - A night for two adults and two children in a suite (2 rooms and 2 bathrooms)
 - Visit to a classified growth château, followed by a tasting
 - Two hours of babysitting during the visit
 - Buffet breakfasts with a view over the vines
 - A Millésimes menu at the gastronomic restaurant for each parent (excluding beverages) and two children's menus

WINE & FOOD EXPERIENCE

Rates
1,469€ for two people

- Stay includes:**
- Two nights for two people in a superior double room
 - Buffet breakfasts with a view over the vines
 - A **Cordeillan** menu at the gastronomic restaurant with a glass of Champagne, wines matched to each dish, and a behind the scenes visit to the kitchen
 - Three course lunch or dinner at Café Lavinal
 - A 1 ½ hour tutored tasting session on the theme of wine and food matching

COOKING CLASSES

Rates
80€ per person and 120€ per person if food and wine matching

Capacity
1-4 people

Offered
From Wednesday to Sunday, 3:30 to 6:00,
subject to availability

- Cooking classes include:**
- A 2 ½ hour class in the Cordeillan-Bages kitchen
 - A session tailored to a particular theme and/or choice of products
 - 3 recipes to prepare
 - Tasting of the dishes at the end of the session

Children's cookery classes also offered

YOUR PRESS CONTACT

Tristane de La Presle
Director of Sales, Marketing & Communications
Lynch-Bages & Cie
(+33) 05 56 59 24 24 – tdelapresle@jmcazes.com

Graphic design: Shortcut Image