



— LES —

HAUTS DE LOIRE

HOTEL RESTAURANT SPA

THE HAUTS DE LOIRE







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CHÂTEAU LIFE IN THE VALLEY OF THE KINGS

A great iron gateway, a tree-lined driveway, swans gliding across a tranquil lake and a hotel appearing in the distance - that's what greets visitors to the Hauts de Loire - one of the premier establishments in the H8 Collection, set on the edge of an extensive woodland estate spanning some 70 hectares. Head for the nearby little village of Onzain to really get a feel for this real haven of peace and tranquillity that stands between an oak forest and a carpet of vines. The wild landscapes and sandy islands of France's longest river can also be enjoyed just 5km further south, beyond which you will find some of the finest châteaux of the Loire Valley, including Chaumont, Chenonceau, Villandry, Amboise and Chambord. These majestic buildings, which have played key roles in France's heritage, are aligned along 'The Valley of the Kings', their appearances changing with the seasons. Its picturesque surroundings, changing colour with the arrival of each new season, make the estate the perfect place to enjoy a spot of rest and relaxation, as well as the ideal base from which to explore the wonders of the Loire Valley.

A HISTORIC HOUSE

The estate was, for a long time, little more than a wood, a wild cluster of dense oak trees that served as a seigniorial fiefdom in the 14th and 16th centuries prior to being put up for sale and consequently purchased by various neighbouring families. In the mid-18th century, a series of avenues in the shape of a star were marked out before Charles Louis Panckoucke purchased the whole estate in 1820. The Parisian publisher and his son, who became Mayor of Onzain, expanded the shacks that already stood on the site, marking the birth of the building that we see here today. Known at the time as the Château du Pavillon, it would pass through various sets of hands before being purchased by the Bonnigal family in 1971. This family of hoteliers from Chaumont-sur-Loire transformed the place, creating flowerbeds and digging out a series of lakes, and opened the Domaine des Hauts de Loire, which became a member of the Relais & Châteaux collection from its very first year, in 1974. Over the next forty years the hotel forged itself quite a reputation, and by the time the H8 Collection took over in March 2014, the house had become one of the finest properties in the Loire Valley, even winning the Condé Nast title of Best Hotel in France. The establishment has since been given a real makeover and the Hauts de Loire is now a contemporary hotel that has managed to maintain its charm and ambience despite the vibrant, modern property that it has become.





Éric Hertz
HOST

This is the story of the rise of a porter-turned -concierge who later became a receptionist and even front desk manager before working his way even further up the ladder. Éric Hertz began his career at the bottom of the hospitality hierarchy, taking minor roles in large hotels before securing the role of director of not one but three Parisian hotels for the first time in the year 2000. Having always felt a certain attraction to the Relais & Châteaux collection, he went on to manage the Château de Mirambeau when it reopened in 2004 until 2008, at which point his meeting with Thierry Teyssier and Philippe Conticini would prove decisive. It was this meeting, in fact, that would result in him becoming Head of Operations for the famous Maisons des Rêves collection in Portugal and Morocco before joining the team at the Hauts de Loire in 2012. His knowledge of the hotel industry, his boundless energy and his sense of hospitality make him the perfect person to run such a fine property.



A GRADUAL NEW LEASE OF LIFE

The hotel makes an impression on arriving guests as soon as it starts to emerge from behind the thickets. Early in the morning, its main facade is bathed in a bright sunlight that slowly burns away the morning dew. Step inside and hear the sound of the parquet flooring in the entrance hall creaking beneath your step as the smell of waxed wood fills the air. All of the decor throughout the hotel has been redesigned by interior designer Natalia Megret, who has been working on private homes, restaurants and spas for nearly 20 years and has brought a real touch of modernity to the property whilst leaving its style and soul completely intact. Tall, ebony-coloured bookcases have been incorporated into the large reception room on the ground floor to complement the blue-grey walls, and the decor in each of the 31 guest rooms and suites has been refurbished using replica antique furniture and Nobilis fabrics for the curtains, wallpapers and upholstery. Room-by-room, Natalia Megret has injected a real sense of space into the surroundings, changing the parquet floors and re-coordinating colours whilst at the same time maintaining the very essence of the building. Despite its makeover, the hotel is every inch as elegant as it ever was, making it the perfect place to come and sample life at a French château.



Pierre Yermia
SCULPTOR

Pierre Yermia has been displaying some of his monumental works around the grounds of the Hauts de Loire since spring 2018. The renowned French sculptor combines strength and fragility in his statues of thickset, burly men and animals supported by frail-looking limbs, the aesthetics of his work bringing a touch of both power and elegance to the natural green setting that surrounds the château. The imposing deer that stands at the centre of the guest car park is simply astounding, as is the amazing bull located close to the entrance to the spa, and these beautiful and unusual sculptures bring a new contemporary feel to the estate, where they now appear to be perfectly at home.





TWO RESTAURANTS, TWO MOODS, ONE CHEF

Chef Rémy Giraud has been treating guests at the estate for 30 years, since he arrived here in 1988, and still keeps a firm but always fair hand on the hotel's culinary offering.

Good products are easy to come by in this peaceful rural region, and the menu here changes depending on what vegetables, fish and meats are available and the chef's latest inspirations, with all dishes created using local produce whenever possible. The asparagus used here is grown on a piece of land in the neighbouring village of Veuves, vegetables are sourced from La Touche farm in Chitenay, most of the fish are sourced from the Loire and the caviar is from the Sologne. The excellence and consistency of Rémy Giraud's cuisine have been recognised by the two Michelin stars he was awarded in 1993 and still holds today.

The hotel's Bistrot, which opened in April 2018, offers an alternative dining experience for Hauts de Loire guests. Located within the residence adjacent to the château, the cuisine served here is somewhat less refined and more accessible than that served in the restaurant but with the same emphasis on quality. Under the supervision of Rémy Giraud, the wondrous dishes created by the kitchen team consist of meats cooked on a spit or in the region's one and only coal-fired oven, as well as veal sausage patties, ham hock, stuffed quail and shoulder of lamb, all served in a beautiful dining room topped with imposing brown beams. The furniture consists of beautiful tables with cast iron legs produced by a local carpenter and replica bentwood Thonet chairs, whilst the walls are adorned with still life paintings and portraits belonging to the estate that have been re-framed specifically for this room. These rustic yet elegant vintage surroundings create the sort of relaxed and inviting ambience commonly found in Parisian bistros.







Rémy Giraud

DOUBLE-MICHELIN-STARRED CHEF

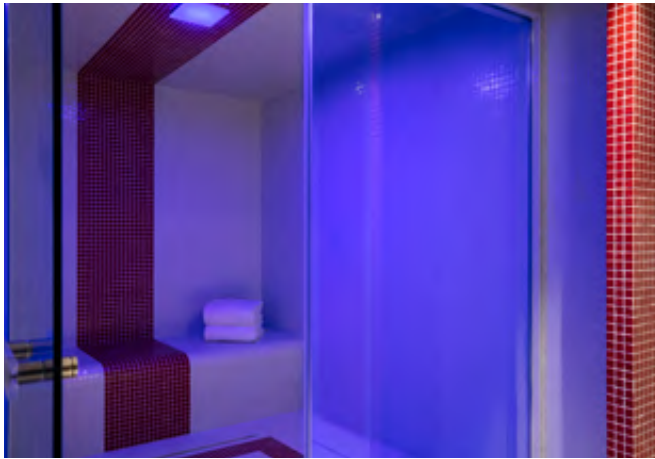
Having graduated in 1978 from Lycée Branly in La Roche-sur-Yon, Rémy Giraud earned his stripes at various restaurants along the Vendée coast, the sorts of simple restaurants that are actually very often the best schools for such professionals, before joining Relais & Châteaux through the kitchens of the Château d'Isenbourg in Alsace. Later moving on to the Château de Mercuès near Cahors when it opened in 1985, he eventually joined the team at the Hauts de Loire in 1988. "I was initially a chef de partie before becoming second-in-command to Gérard Hummel and later leading the team", the chef, who picked up his first star in 1989 and his second in 1993, explains. Rémy Giraud is passionate about consistently serving sophisticated cuisine produced from only the finest ingredients, and sharing some of his secrets is another of his passions.

In fact, every Wednesday evening, Friday morning and Sunday morning he gives cooking classes for small groups at his cookery school, L'Art des Mets ('The Art of Cuisine'). Designed and created by his son and recently graduated architect Guillaume, the school is located just a few metres from the kitchens of the Bistrot, and aims to teach pupils the basics of generous cuisine before they get to enjoy the fruits of their labour.

THE SPA BY CLARINS TAKING CARE OF YOU

The Spa by Clarins opened in the residence adjacent to the château in April 2018 and is worth a visit in itself. The French brand has joined forces with the Hauts de Loire to allow guests here to take advantage of its first-class expertise amid surroundings designed by Natalia Megret to incorporate the cosmetic brand's symbolic colour scheme, consisting primarily of white with crimson red detail to bring the space to life. To one side of the central corridor, each of the three massage rooms (one of which is double) overlooks an outdoor terrace where guests can come around after their treatment, relaxing on a woven rattan sun lounger. To the other side you'll find a sauna and a hammam designed to eliminate toxins from the skin. The relaxation room, meanwhile, faces the charming priest's vegetable garden to the rear of the building. One thing for sure is that the appeal of this bright, brand-new 150m2 spa, where the emphasis is entirely on beauty and relaxation, is certainly hard to resist!







PACKAGE SIGNATURE BY CLARINS

The Bistrot des Hauts de Loire has gone all natural for the opening of the **Spa by Clarins** with its very first ‘well-being’ menu, beautifully designed by Dr Olivier Courtin-Clarins and double-Michelin-starred chef Rémy Giraud, along with pastry chef Cédric Noël.

1 NIGHT IN A CLASSIC ROOM, BREAKFAST INCLUDED

2 SIGNATURE TREATMENTS (1H) & 2 WELL-NESS MENU

FROM 575€

The menu itself consists of a selection of tasty dishes showcasing the flavours of the farm and the aromas of the vegetable garden, including a goats’ cheese curd with a subtle sharpness perched on a bed of crunchy green vegetables, peas and green beans, with a homemade husk oil (an olive oil in which the chef steeps pea husks) that really brings out the strong plant element of this dish. Ultra-crunchy freshly picked multicoloured radishes are then added for a detoxing touch, whilst young gariguet strawberries bring a tangy twist to the sweet vegetables. And of course, since a ‘well-being’ dish is primarily all about the flavours, bursting with fragrances and textures, small pieces of sponge biscuits flavoured with beetroot (an active ingredient of Clarins products) bring this summery creation to an indulgent close.

Pastry chef Cédric Noël, meanwhile, brings the perfect finishing touch to the menu, joining forces with Dr Olivier Courtin-Clarins to create a healthy dessert consisting of chocolate and raspberry (both Clarins active ingredients). The pair have transformed this traditional union into a fresh and ultra-fragrant dessert combining a beautifully tender dark chocolate quenelle with an elegant carcadet samba tea sorbet of a vibrant hibiscus pink colour. A delicious candied raspberry coulis with agave syrup brings an element of indulgence to this tangy dessert, whilst fresh raspberries and aromatic plants from the hotel’s garden add a delicate finishing touch. This brand-new seasonal menu is sure to prove popular and will undoubtedly provide both a sight for sore eyes and a treat for the taste buds.

BANISHING BOREDOM

Are you getting itchy feet? Longing to feel at one with nature? Feel like working up a sweat? One thing for sure is that you'll find a vast array of activities available to keep boredom at bay during your stay on the estate, including a beautiful games room redecorated by Natalia, where children can come to enjoy a game of table football and various other fun activities, and a gym where the adults can come to work up a sweat in peace. If a game of tennis is more your thing, the neighbouring tennis court has that covered, or perhaps you would prefer to do a few lengths in the outdoor pool?

However and wherever you choose to spend your time on the estate, keep an eye out for the deer and rabbits, among other animals, who call this place home. If you fancy exploring the grounds on foot, or even by bike, there are three footpaths of varying lengths and the hotel is able to provide mountain bikes to allow you to cycle the shady paths around the estate. Venture a little further away from the estate and you will come across two isolated ponds in the middle of the forest. On the edge of one stands a series of beehives that are home to several colonies of bees, and guests are invited to join the hotel's beekeeper when he comes to collect the honey. On the other pond, there are two boats that allow you to enjoy a peaceful ride across the lake to the sound of the oars cutting through these motionless waters.





EXPLORING THE VALLEY OF THE KINGS

Chaumont-sur-Loire château is the closest one to the hotel, at just a 10-minute drive away. This magnificent medieval and Renaissance fortress stands overlooking the river and plays host to the famous International Garden Festival that takes place here every year between April and November.

Travel a little further south and you will come to Chenonceau - the most famous of the Châteaux of the Loire Valley and one that appears to be floating on the tranquil waters of the Cher. The town of Amboise is also not very far away and is home to a château that was transformed into a real palace by Charles VIII. The Clos Lucé, the final home of Léonard de Vinci, is also very close by, whilst Blois is located upstream of the Loire, along with the châteaux of Cheverny and Chambord. All of these wonders of French architectural and historical heritage are located less than an hour's drive from the estate.

The Loire Valley is also a renowned wine-growing region, and you will even find Chenin, Gamay and Cabernet Franc vines growing around the hotel as part of the Touraine-Mesland wine-growing area. Domaine Cocteaux, Clos de la Briderie and Domaine de Rabelais, meanwhile, are just a few minutes away. If you'd like to explore at greater length, the Loire Wine Route, spanning some 800km along the river and encompassing the vineyards of Bourgueil, Chinon, Esvres and Vouvray, is also within easy reach.



ACCOMMODATION

AT THE CHÂTEAU

Low Season

Classic Room: 250 euros
Superior Room: 355 euros
Suite: 595 euros
Prestige Suite*: 830 euros

High Season

Classic Room: 295 euros
Superior Room: 399 euros
Suite: 660 euros
Prestige Suite*: 990 euros

AT THE CARRIAGE HOUSE

Low Season

Classic Room: 250 euros
Superior Room: 355 euros
Suite: 595 euros
Prestige Suite*: 830 euros

High Season

Classic Room: 295 euros
Superior Room: 399 euros
Suite: 660 euros
Prestige Suite*: 990 euros

A buffet-style breakfast is included.

*VIP welcome with flowers, fruit basket and champagne
on arrival in prestige suite.

GASTRONOMY

The gastronomic Restaurant** is open from
Thursday evening to Sunday evening.

Sarters from 36 euros
Fish and Meat from 57 euros
Cheese from 22 euros
Desserts from 23 euros

Menus

Natural Menu from 79 euros
Gourmet Escapade Menu from 105 euros
Kids Menu from 35 euros

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The Bistrot is open every lunchtime and evening,
except Thursday evening.

Starters from 12 euros, Dishes from 20 euros
Desserts from 10 euros

Set Menus

Starters + Main course + Dessert —32 euros
Daily Spit + Starter or Dessert —34 euros
Kids Menu: Main course + dessert —15 euros



A perfect alliance of luxury and simplicity, elegance and modernity, the hotels we design are unique. When you walk through the door it is not just a hotel that opens out before you but an entire region. From the Alps to Provence, from the Camargue to the Loire Valley, via Brittany and all the way to Paris, discreet charm and exceptional service await you. Staying in a H8 hotel is above all an experience, whether from a hotel, cultural or culinary perspective; a certain idea of a getaway.

WWW.H8-COLLECTION.COM



INFORMATIONS

Access by Car

Take the A10 to bypass Blois.
Travel along the Loire for around 20 minutes until you reach Onzain.
The journey takes around 2 hours.

Access by Air

200km from Paris-Orly airport.
220km from Paris Charles-de-Gaulle airport.
40km from Tours-Sat-Symphorien airport.
30km from Blois-Le Breuil aerodome

Access by Train

Onzain - Chaumont-sur-Loire SNCF station is just
a few minutes from the estate.
Direct trains to and from Paris-Austerlitz and
Paris-Montparnasse via Saint-Pierre-des-Corps.

Access by Helicopter

The Hauts de Loire does have a helipad, meaning
that it is possible to book a helicopter transfer
to the estate with our partner Helifirst: www.helifirst.fr

Press Contact

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The Hauts de Loire**** in Onzain
A 2-Michelin-starred Restaurant
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