

July 2023

For a dream oenotouristic getaway...

Rendez-vous at Château Léognan starting from July 27th!

Act 1 at Château Léognan - After extensive renovations and well before the stables' opening, the Millésime group offers a dream setting for its new gem, a 17-room hotel within the château, as well as 7 unusual lodges nestled in nature, among the pines, vines, and the property's pond. On the dining side, Le Manège, led by chef Gaël Derrien, presents a summer menu filled with the gastronomic treasures of the Bordeaux region. Lastly, travelers can indulge in unique treatments at the Éc(h)o spa... A new Millésime experience to discover starting from July 27th!

To indulge in the life of a castle, at the heart of the Pessac-Léognan appellation... That's the latest offering from the Millésime group, just 20 minutes away from Bordeaux. Amidst vineyards, between land and ocean, the setting is idyllic: a 17th-century château nestled in a 70-hectare park with its chapel, pond, and majestic trees. An ideal place to take a break in the midst of nature and experience a wine-filled immersion in one of the most beautiful Bordeaux terroirs.

On the night side, a picturesque experience.

The soul of the place was envisioned by **Cécile Siméone**. Passionate about decoration since forever, she chose to celebrate the art of French living, both in the common areas and in the rooms.

Thus, within the walls, she imagined the 17 rooms and suites as havens of peace and gentleness. Even the turrets have been transformed into cozy cocoons. The castle life, as one envisions it, with stripes, framed portraits... But in a very contemporary style, calming for the eyes and mind, offering a breathtaking view of the park.

For a more nature-oriented stay, Millésime also wanted to invest in the park by creating unique spaces. Four lodges, inspired by Napoleonic camps, along with three treehouses offering a 180° panorama of the pine trees, vineyards, and estate pond, invite you to disconnect completely. So many astonishing places to discover... and experiences to live!

At the table, refined dishes and selected beverages await you.

To satisfy your appetite, Le Manège, situated in the former stables, offers an original atmosphere and a terrace overlooking the old lunging ring.

Originally from Avignon, Chef Gaël Derrien has honed his skills in the kitchens of M.E.O (1*) in Tarascon, as well as at the Shangri-La Paris and the Four Seasons Hotel George V alongside Simone Zanoni... At Château Léognan, he stands out for his culinary creativity, attention to detail, and his commitment to showcasing fresh local produce. Fresh herbs from the garden and honey from their own beehives contribute to the menu's hyperlocal approach.

On the menu this summer, you can savor, among other delights, a Pyrenean trout tartare (with beets, raspberries, and garden-grown verbena) or a tomato and red pepper gazpacho (with sheep's cheese and strawberries topped with basil). As for the main courses, the grilled octopus is accompanied by confit fennel and a virgin sauce, line-caught hake is gently steamed with saffron from Gironde and served with garden-grown zucchini and tagetes, and the local beef fillet is smoked with vine cuttings from the estate... A blend of terroir, technique, and talent come together to create a menu with authentic, modern, and refined flavors.



CHATEAU
LÉOGNAN

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A lively summer at Château Léognan

Summer is punctuated by a series of **special events**. On Thursdays (live) and Fridays (cocktails), singers and bands take place on the terrace of the Manège for concerts that enchant the dining atmosphere.

Finally, Le Manège transforms itself into a guinguette, in partnership with Lillet, on July 29, August 12 and 26.

And to complete the gourmet offer, the Château opens its Salons from Monday to Sunday, from 2.30pm to 5pm, for tea time at **Caprices Gourmands**.

*(Goûter Royal including 4 mignardises, 1 drink and 1 glass of champagne: €40/pers.
Goûter du Château including 4 mignardises and 1 drink: 32€/pers)*

At the spa, an original offer in the heart of nature

An invitation to relax and be amazed, Millésime has imagined an ec(h)o wellness area that's out of the ordinary. Daylight treatment rooms, a steam room, a sauna and a Norwegian bath set in the heart of the park: immersed in the surrounding nature, you can let go completely.

A special feature of the Château is that children have their own dedicated wellness treatment: "**le Manège aux enfants**".

Children, who often dream of imitating their parents, benefit from a menu specially designed for their baby-like skin.

"Joli visage" (Pretty Face), "Petite frimousse" (Little Snout - referring to the face), "La tête dans les nuages" (Head in the Clouds), and "Doux rêve" (Sweet Dream) are reserved for children aged 6-12 and provided with the French brand Nougatine Paris.

Meanwhile, adults will be tempted by various unique services. Want to enjoy the benefits of the nearby ocean? Several face and body treatments are offered with Laboratoires du Cap Ferret, a certified organic brand renowned for the excellence of its ocean-derived active ingredients with strong antioxidant properties.

More interested in a local experience? Léognan offers the opportunity to discover the virtues of grapes through intuitive and personalized massages, providing relaxing, tension-relieving, sports, or antioxidant moments. Special mention goes to the massage oil specially created for this spa, 100% natural and organic, based on grape seeds, olive, wheat germ, plum, raspberry, seaberry, and blackcurrant.

Furthermore, Millésime continues its partnership with Gemology at Léognan, an expert brand in oligotherapy and mineral cosmetics, offering energetic massages based on rose quartz and jade (50-minutes body massage at €150 - 80-minutes body and face massage at €220).

And as always, there is a premium and refined selection of face treatments focused on Global Anti-Aging.



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About Chantal and Philippe Miecaze:

Chantal and Philippe Miecaze acquired Château Léognan in 2006 after selling their business in Île-de-France. For the past fifteen years, they have built and developed a sustainable wine-related activity, hospitality services, and wine tourism offerings within the estate. They dedicate themselves wholeheartedly to the recognition of their vineyard. Their property is a haven of peace and a land of passion, bearing witness to their love for wine.

About Cécile Siméone:

Passionate about decoration from a young age, Cécile Siméone combines modernity with the art of finding unique pieces, with a real signature touch, that make each of her creations stand out.

She opened her boutique, Simone Sisters, in 2012, where she showcases carefully chosen objects that are true favorites of the owner. In 2019, she assembled a team of interior designers to create her studio.

The decoration is based on the essence of a memory, the creation of a collective subconscious, comfort, and reassurance. The studio dares to mix colors, patterns, and materials to evoke an enveloping and comforting atmosphere. In every interior, one can find a familial and warm ambiance.

About the BMF Group:

The BMF Group is a family-owned real estate investor led and owned by its founders, Fabien and Michaël Bertini. Founded in 2007, this family office brings together experts covering the entire spectrum of real estate, from wealth investment to hospitality, promotion, and property enhancement.

With its independence, decisions are swift and agile, allowing the teams to implement a bold and innovative development strategy. Over the course of fifteen years, the BMF Group has built a solid reputation in the real estate market.

About Millésime:

Millésime was born in 2014 from the passion and desire of Alexandra and Philippe Monnin to create Houses that reflect their vision deeply rooted in humanism within the hospitality industry, entirely focused on their guests and breaking away from the conventions of traditional hotels. Each House is authentic in its history, decoration, values, and the strong partnerships it forges within its region to offer unique experiences while respecting the values and lifestyle of the French art de vivre.

Download the visuals



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