



LES SOURCES DE CAUDALIE
BORDEAUX



MICHELIN
2024

PRESS KIT

AN EXCEPTIONAL SITE

Amongst the vines of the Château Smith Haut Lafitte, Grand Cru Classé de Graves, the “Les Sources de Caudalie” hotel establishment emerged in 1999.

Alice and Jérôme Tourbier have continued to develop this charming 5-star hotel with 61 bedrooms and suites, three restaurants and the Vinothérapie spa, a therapeutic combination of hot spring water and vine and grape extracts...

The couple's work and passion have provided this site with the warmth of a family home, while cultivating the attention to detail of the greatest palaces - a distinction the hotel has proudly held since 2016.

The French Paradox as a motto Les Sources de Caudalie, a 5-star establi-

shment in the heart of the Graves vineyards, has made the “French Paradox” a full-blown way of life.

This theory is supported by numerous dieticians and cardiologists from around the world, recognising the preventative qualities of red wine, thanks to anti-oxidants which limit the development of cardiovascular diseases.

To give expression to this idea of the French Paradox, Les Sources de Caudalie is dedicated to a way of life amongst the vines. The communion with the environment and local traditions, as well as a permanent quest for quality, have helped build a site to serve nature, tastes, senses and well-being.



THE FIRST PALACE TO BE AWARDED BY THE EUROPEAN ECOLABEL

Committed to Sustainable Tourism for over Twenty Years, Les Sources de Caudalie has been dedicated to green tourism for more than two decades and has proudly held the European Ecolabel certification since 2023. This achievement is the result of a collective effort, supported by continuous training. As a symbol of this commitment, the hotel has welcomed journalist Hugo Clément as the ambassador of its "Sources Académie". For Alice and Jérôme Tourbier, sustainability is the very essence of travel. Alongside them, the entire team at Les Sources de Caudalie is devoted to responsible tourism. Here, luxury is discreet, service is tailored and respectful of both people and the planet.

Les Sources de Caudalie is committed to conscious consumption and to making sustainable development a gui-

ding principle in every decision and action. In Martillac, only one mantra resonates: reduce, recycle, reuse. This eco-conscious approach begins with reducing water and energy consumption. All waste is carefully sorted and recycled, with monthly monitoring. In the restaurants, produce from the estate's own vegetable garden is championed. What is not grown on site using permaculture methods is sourced as locally as possible, with a focus on the Nouvelle-Aquitaine region. The Michelin-starred restaurant offers only one meat dish, with carefully controlled portion sizes. In the rooms, shower products are at least 95% natural in origin, made in France, and now presented in large, recycled and recyclable formats. Disposable amenities have been replaced by reusable alternatives such as glass water bottles.



A HARMONIOUS ARCHITECTURE

In this enchanting environment, where the vine is the landscape's architect, Les Sources de Caudalie represents a hamlet of six houses, whose lines allude to the traditional Aquitaine style.

The architect, Yves Collet, designed a place that is in perfect harmony with the environment.

- **La Bastide des Grands Crus** alludes to the regional wine heritage
- **Le Comptoir des Indes** takes us back to the time of Eastern colonies
- **La Maison du Lièvre** and its Landes house appearance
- **L'Île aux Oiseaux** refers to the Arcachon Bay natural reserve
- **La Grange au Bateau** echoes the Aquitaine waters, from the Garonne

river to Arcachon Bay.

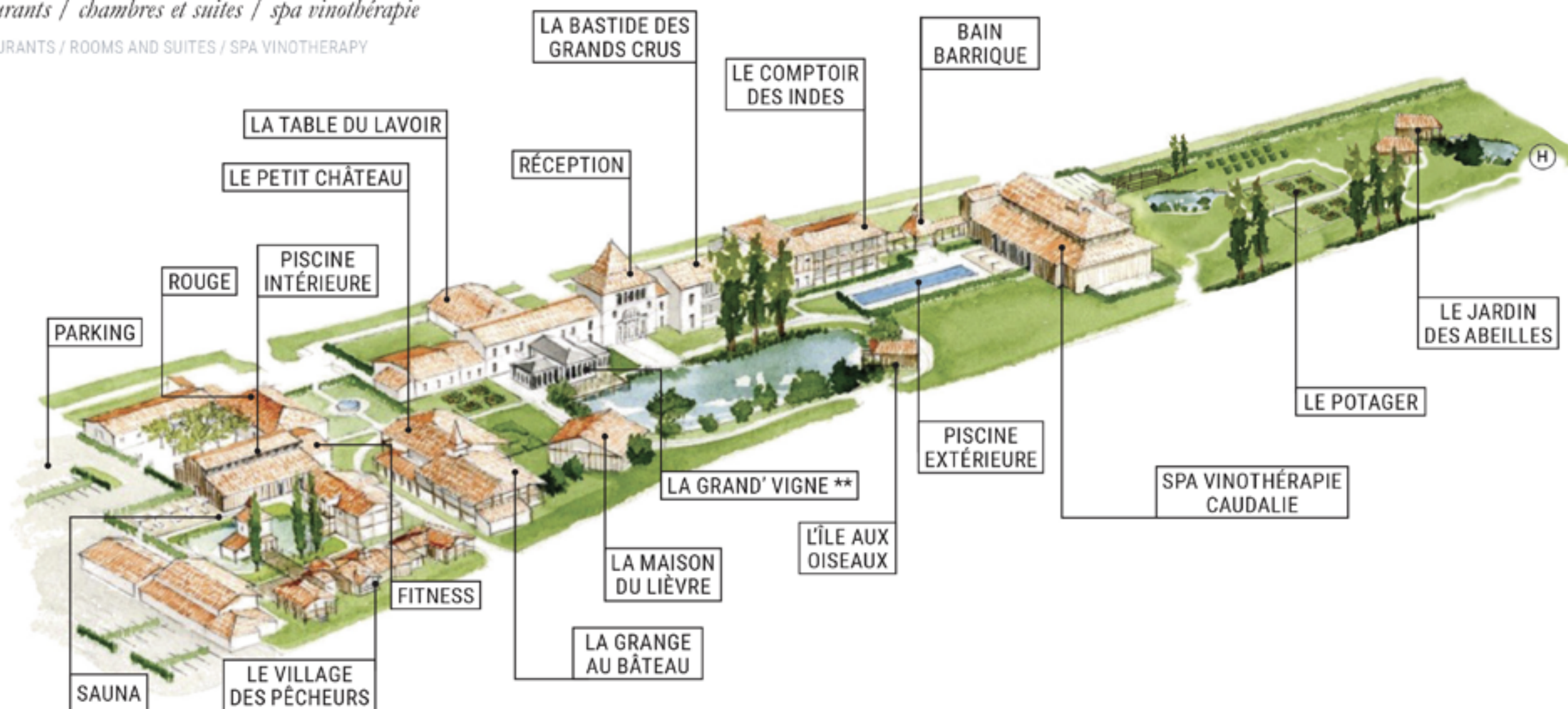
- Finally, **Le Village des Pêcheurs** represents the famous huts built on stilts

This collection of timeless buildings appears to have always been a part of the landscape, thanks to the use of raw, ancient, and recycled materials. The wooden structures of the La Table du Lavoir rural inn and the indoor pool were made using 18th century wood, recovered from the wine cellars of neighbouring châteaux.

LES SOURCES DE CAUDALIE

restaurants / chambres et suites / spa vinothérapie

RESTAURANTS / ROOMS AND SUITES / SPA VINO THERAPY



ART AT THE FOREFRONT OF TRAVEL

Throughout your stay at Les Sources de Caudalie, your curiosity will be roused and awakened by an exclusive atmosphere and decoration.

Outside, the works of art scattered here and there throughout the gardens, vines and the Forêt des Sens ("The Forest of the Senses") invite you to take a cultural path where world-renowned artists rub shoulders with the work of young creators from the Bordeaux area.

The Venus Bordeaux by Jim Dine, the Hospitality hare sculpture by Barry Flanagan, and La Grappe de la Terre Promise by Ivan Theimer stand proudly before us.

And if you fancy lounging by the indoor pool, you'll find a macroscopic view of a photograph by Mathilde de

l'Ecotais - representing our favourite berries - submerged at the bottom of the pool.



In the indoor spaces, the decoration that is both warm and timeless, created by Alice Tourbier and Delphine Sauvaget, transforms the hotel into a family home where one feels good.

Somewhere revitalising, modern and elegant, with sleek lines, without losing the traditional charm.

The materials used are always noble but never ostentatious. Wood holds an important place within the hotel. The furniture and decoration accessories were carefully selected to provide contemporary touches.

Customised creations enhance the décor and place art at the core of the experience. We can see, for example in the reception, a majestic rug created by Lia Rochas and tailor made by Ateliers Pinton, or the Hiromi and Condition Origin lights, designed especially for the hotel.

The hotel bar was designed as a separate room. A place where you'd want to sit down and enjoy a nice glass of this precious nectar. To create this intimate room, Delphine Sauvaget covered the walls with cherry wood to create a warm atmosphere. Three wood species run across the floor, passing each other and criss-crossing in a pattern that reminds us the floor of the Necchi villa in Milan. To round this cocoon off, a large bench seat in khaki velvet and armchairs with wood and cords refine the décor.



In the bedrooms, the decoration is both inspired and inspiring. The furniture recovered from antique shops co-exists in harmony with the works of art and objects created especially for the house.

The ash headboards emphasise the walls in mineral shades for some and earthy shades for others. Bruder Fabrics' precious textiles, whether woven, weft-knitted, or pile fabrics, provide warmth and softness. Accompanied by the Galerie Française, Delphine Sauvaget offers a selection of unique paintings in each bedroom.

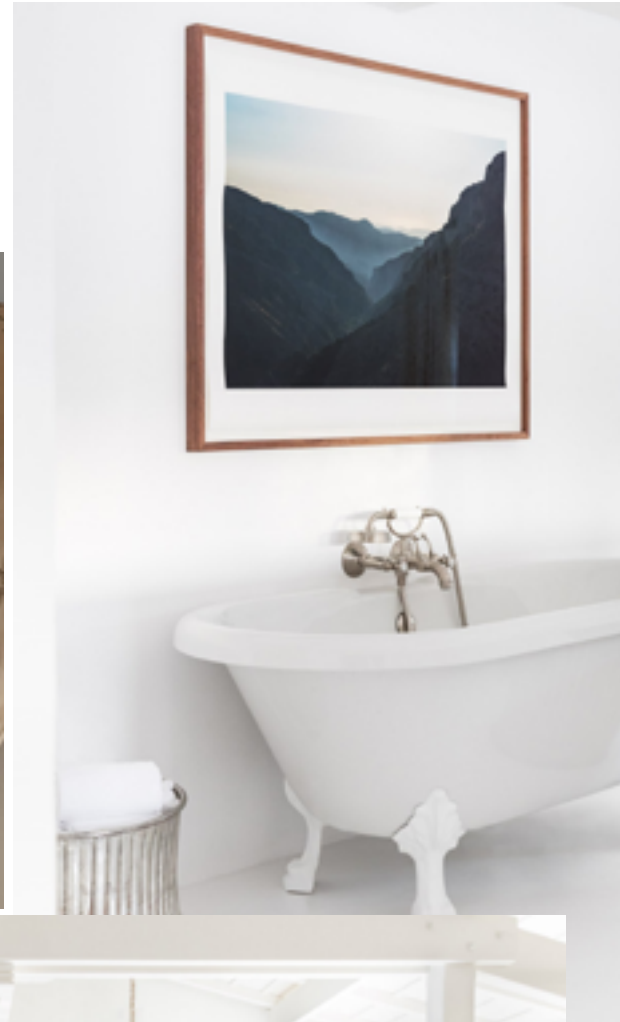
As a whole, a harmonious unity is created. Discreet luxury for refinement down to the smallest detail.

Each bedroom has its own name and echoes the history of Aquitaine, its region and its vineyards. From La Plage des Américains to La Part des Anges, as well as Les Chartrons, they all al-

lude to the wealth of the local heritage.

The architecture of most iconic, L'Île aux Oiseaux, reminds us of the huts built on stilts in Arcachon Bay, while its name refers to the island of the same name with a large population of birds. In terms of decoration, this Signature Suite involves a special partnership. Famous designers have redesigned it over the years. Lately, the fashion designer Rabih Kayrouz created a sleek and subtle decoration, with oriental touches.





ZOOM ON L'ÎLE AUX OISEAUX

The key feature of the Signature Suite by Rabih Kayrouz is that it is made up of a single room.

No walls, no partitions disturb the view and the areas are naturally separated thanks to the furniture placed in the Suite.

You'll also find a lounge area with a table and chairs to work or enjoy a meal, a sofa as an extension to the bed, where you can stretch out with a full view of the area.

Installed on a made-to-measure podium, the bed dominates the centre of the room and provides a view over all the windows that surround the Suite.

You can also see the vines, the lake, and the other hotel guests coming and going or heading to the spa, without being seen, of course.

"It was important for me to have a simple and bright room, designed like a large sculpture", explains Rabih Kayrouz.

In the heart of this Suite, you'll find the unique codes of Eastern and Mediterranean culture. Thus, the bed designed as a single block explicitly reminds us of fainting couches, which you can lounge around on for hours and hours.

The bedroom, which is completely white, is a reminder of houses found in Greek villages or the interior of Lebanese houses. Immediately, you will be immersed in this peaceful atmosphere where minutes seem to last for hours. "I wanted people to live in this bedroom, to enjoy this place as somewhere to sleep, eat, read, while taking the time to relax and really appreciate the luxury of doing nothing".



AN APARTMENT AT THE HEART OF LES SOURCES DE CAUDALIE

The “Au Coeur des Sources” apartment is, as its name suggests, right at the heart of Les Sources de Caudalie: its location above the hotel’s reception means it benefits from a bird’s-eye view of all the activity in this lively palace amid the vines. Since its recent renovation, it has become the ideal setting for a family or group of friends (up to six guests) to spend time enjoying “the art of the vineyard”.

Ideally situated and as private as any guest could wish, it is surrounded by greenery and bathed in natural light, its dual aspect - overlooking the lake on one side and the vines on the other - is a tremendous asset, and Alice Tourbier and Giovanna de Bosredon (of Auguri Studio) have made the most of it. The architecture showcases the high-quality materials and natural colours used in the decoration: whitewash, subtle moulding, beautiful marble, dark-stained oak, thick fabrics and heavy curtains, a gently

soothing environment that makes the perfect setting for the distinctive furniture. Guests can sink into a haven of well-matched custom-made furniture, including deep sofas, an enveloping chaise longue, a round table and soft rugs.

The living room sits at the apartment’s centre, with the bedrooms on either side. The master bedroom and its boudoir (which can serve as an extra guest room) are decorated in shades ranging from plum to pale pink, in homage to the fruit of the vine. The pink marble that lines the en-suite bathroom gives the room a sense of refined and rarified nobility. On the other side of the apartment, the second bedroom and its hallway are a symphony in green, from the lightest mint to the darkest forest. The khaki marble of the shower room offers a candid reflection of the nature that is just beyond the walls.

THE CHARTREUSE OF CHÂTEAU LE THIL

1,5 km from Les Sources de Caudalie, the 9 rooms and 2 suites offer complete peace and quiet.

The beautiful historical house from XVIIIth century, which used to be the summer residence of the mayor of Bordeaux, M. Duffour-Dubergier in 1855, is surrounded by extensive grounds, close to the Château Smith Haut Lafitte's wood.

Once crossed the arched doorway, flanked by two beautiful copper lanterns, the guests enter a world of relaxation and refinement, unaffected by the passing of time.

The reception rooms on the ground floor are cozy places where having breakfast, attending a wine-tasting or just relaxing.

The design of the rooms retains the "buco-chic" touch of the owner'

signature interior design. In each of the rooms, styles blend and contrast: Jaune Soleil or Rouge Merlot; Retour des Indes or Lascaux... their names evoke their atmosphere, full of surprises and contrast, antique furniture and the odd daring print.

The rooms are available for individual booking, but La Chartreuse du Thil can also be privatized for a family or business event.





LA GRAND'VIGNE, TERRE DE VIGNES

Nicolas Masse has rediscovered his terroir, his «Land of Vines», the refined and pure guiding thread of his cuisine, twice awarded with Michelin stars.

«Enhancing the product,, with a profound respect for its essence without transforming it».

From this hibernation and reawakening a clear way forward has emerged, the logical harmony between this Terre de Vignes, this terroir, the people who work it, the produce it yields and the chef. The 5- and 7-course menus offered provide an immersion into the Graves vineyard, into Chef's world. Taken by the hand and guided, as in a wine tasting, to discover the very essence of the terroir.

Giving back to nature what it gives us every day

If there is one thing we are proud of

at Les Sources de Caudalie, it is our terroir: the exceptional setting offered by the surrounding natural landscape.

We have benefitted from this fabulous environment for twenty years and we want to preserve it. In 2015, the vegetable garden, the beehives and the small Jardin des Abeilles farm were created in order to reduce the amount of produce imported and to supply the kitchens with fresh eggs, fruit, vegetables and edible flowers: maximum freshness on the plate with zero food miles.

A united team

Gathered around Nicolas is a solid, faithful team. Everyone holds the same conviction, the same values of sincerity, respect and passion.

Anthony Chenoz, Head Pastry Chef
Aurélien Farrouil, Head Sommelier.



LA TABLE DU LAVOIR & ROUGE

At La Table du Lavoir, the chef pays tribute to the « terroir » and offers delicious and bistro-style food.

In the 19th century, winegrower's ives would come here to use a wash house that has since been rebuilt. The roof structure was built with 18th century beams recovered from Medoc wine-ries, and the glass doors can be opened, weather permitting, to enjoy meals on the covered terrace.

During winter time, fire crackles in the period large fireplace. The unmatched cutlery, purchased by weight, sits atop traditional and antique tablecloths.

Starting in July 2014, ROUGE will reveal its triple personality, as a bar combined with a gourmet food and wine shop.

Bottles of wine will be released from the darkness of the cellars and dis-

played proudly along the red-brick walls.

Tall chairs and stools will be set around a central bar, with hundreds of brilliant wine glasses hanging above it, while armchairs and low tables will give the tapas bar a relaxed, convivial atmosphere.

Nicolas Masse, our Michelin-starred chef, will offer a selection of delicious regional specialities, Iberian ham, emphasising the simplicity of high-quality products and the work of local producers.



THE VINOOTHÉRAPIE CAUDALIE

First Vinothérapie Spa

The Caudalie cosmetics brand was created at family-owned Château Smith Haut Lafitte, from the discovery of a new way of using active polyphenol components found in grape pips. Pioneer of a concept invented in France a decade ago, at a time when only beauty centres and thalassotherapy centres existed, the Vinothérapie Spa continues to combine the virtues of naturally warm spring water (that comes from a depth of over 540 metres) combined with vine and grape extracts.

This 1,500 m² Spa offers exclusive well-being treatments based on vine and grape-based products, such as the famous Crushed Cabernet scrub, Honey and Wine Wrap, Barrel Bath, and Winemaker's Massage.

Relax and enjoy

This spacious, beautiful, wood and stone building is not unlike a tobacco curing barn and fits in perfectly with its vineyard setting. The interior design is attractive and contemporary.

The lighting, both natural and indirect, is flattering without overwhelming. Sound and colour add to the overall impression of luxury.

The zen atmosphere and the wood and marble décor procure a feeling of peace, as well as physical and mental well-being.

One enters the Spa from the hotel via a charming covered outer passageway with a view of the outdoor swimming pool, and changing rooms overlooking the relaxing area and indoor pool. This room affords a panoramic view of the Smith Haut Lafitte vineyards.

MORE INFORMATION

Les Sources de Caudalie

40 rooms and 21 suites, each individually decorated in a style combining refinement and simplicity. 9 rooms and 2 suites in the mansion of Château Le Thil.

Restaurants et bars

La Grand Vigne, 2 Michelin stars : Wednesday to Sunday from 7pm to 10pm and Saturdays and Sundays from 12pm to 1pm

La Table du Lavoir : open everyday from 12pm to 2pm and 7pm to 10pm

ROUGE : open everyday from 10am to 10pm in high season and from 10am to 6pm in low season

Bar French Paradox : open everyday

Services

Porter

24h reception

Room service

Concierge

Laundry service

Hairdresser on request - Babysitting on request

Leasures

Tour of Château Smith Haut Lafitte with wine tasting

Bicycle hire

Gym room with treadmill, exercise bike, and rowing machine

Fitness trail through the woods - Tennis

Heated outdoor swimming pool + indoor swimming pool, outdoor jacuzzi

Spa VINOTHERAPIE

1,500 m² with 20 treatment rooms including one VIP room and four rooms for facial care. 1 relaxing area with Turkish bath and 1 indoor thermal bath.

Open from Monday to Saturday from 9am to 7pm and on Sunday from 9am to 1pm.

Photos

<https://www.sources-caudalie.com/en/press/press-privee/>

Information and booking

Les Sources de Caudalie

Chemin de Smith Haut Lafitte - 33650 Bordeaux-Martillac

Tél. +33 (0)5 57 83 83 83

www.sources-caudalie.com - reservations@sources-caudalie.com

Owners : Alice & Jérôme Tourbier

alice.tourbier@sources-hotels.com;

jerome.tourbier@sources-hotels.com

Access

Bordeaux St Jean train station : 20 min

Mérignac Airport : 20 min

RATES 2025

Les Sources de Caudalie

Confort Room from 320 euros

Prestige Room from 400 euros

Junior Suite from 590 euros

Prestige Suite from 800 euros

Signature Suite from 960 euros

Breakfast 35 euros

Extra half board 75 euros (price per person per day, min.stay of 2 nights)

The Chatreuse of Château Le Thil

Room from 260 euros

Suite from 390 euros

Breakfast 20 euros

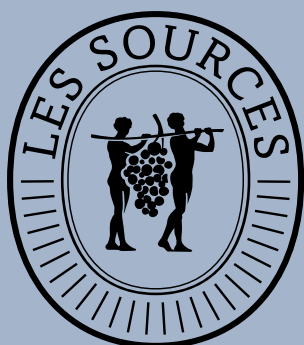
La Grand Vigne

Menu 5 steps 185 euros

Menu 7 steps 235 euros

La Table du Lavoir

Menu starter - main course - dessert 50 euros



Les Sources de Caudalie - Palace of Vines

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