

Press Release - June 2025

Harvest Season



As the grape harvest reaches its peak at Château Smith Haut Lafitte, nestled in the heart of an organically farmed vineyard, Les Sources de Caudalie lives in harmony with the rhythm of the seasons and the surrounding vines. In the kitchens of La Grand Vigne, the two Michelin-starred restaurant, Nicolas Masse and Anthony Chenoz draw inspiration from nature to honour all that it offers us.



Gastronomy inspired by the vine

The vine is not just about wine. It is a raw material, a source of ideas and unique flavours. At La Grand Vigne, grape must is used to create a house-made butter, served with a sourdough raisin bread, while the grape stems harvested during the vendanges are brought to the table to serve the "Terre de Vignes" canapés. From the sea, red mullet - a seasonal delight from the Arcachon Bay - makes a subtle appearance on the plate, like a briny interlude amid the vines. The traditional "harvester's potato" is reimagined in homage to end-of-row vineyard lunches.



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A pivotal time for the estate's kitchen garden, located just steps from the restaurant and responsible for supplying most of the fruits and vegetables, the garden yields its first autumn crops while delivering the last treasures of summer. This living garden, nurtured with care and respect, shapes each seasonal menu with early butternut squash or the last sun-ripened tomatoes, eagerly awaited each year like a grand vintage - colourful, juicy, precious - sometimes lasting until early October.

In the pastry kitchen, Anthony Chenoz delicately translates this season into a dessert featuring figs in red wine, a tribute to the vine leaves that change colour weekly in step with nature's cycle. A Grand Cru chocolate mignardise, directly inspired by a grape berry, rounds off the experience seamlessly.



Biodiversity in action

This creativity is rooted in a living, protected environment. As the first eco-labelled Palace, Les Sources de Caudalie is deeply committed to preserving biodiversity. Recently, three new beehives were installed near the kitchen garden, allowing bees to forage in a rich ecosystem and contributing to the domain's natural balance. "Seeing these new hives and the bees in full activity is part of our mission to preserve nature. Without it, we would not be here today - and now we even harvest honey foraged in the heart of the vineyard!" shares Alice Tourbier.



First harvest, new chapter

This season also marks the first "harvest" for Gabrielle Legrévellec, Director of La Grand Vigne. She discovers a place where the seasons set the pace, where the restaurant's name reflects a deeper philosophy - each gesture guided by respect for nature and time. "I am approaching this special time of year with great excitement! Around us, there is a tangible buzz around the harvest - what will it yield? Guests are curious and often ask about it. It is wonderful that we can bring this moment into the restaurant through the menu created by Nicolas Masse and Anthony Chenoz - and we love sharing this story with our guests," she explains.



The harvest - a moment suspended in time - is also the promise of ceps if the weather turns humid, or of a great vintage if it stays dry... Patience, as we wait for the wine to be made and the year to unveil its secrets.

About:

Les Sources de Caudalie, a Vineyard Palace in the grounds of Château Smith Haut Lafitte, offers a complete change of scene amid the vines of Bordeaux. The entire hotel is dedicated to the "art of the vineyard", from the 40 rooms and 21 suites, all individually designed, to La Grand Vigne, a restaurant with two Michelin stars, an inn, La Table du Lavoir, and Rouge, a gourmet grocery and wine bar. The final touch is a vinotherapy spa, where unique treatments take full advantage of the grape's hydrating, anti-aging and antioxidant properties. Numerous other activities are also available, either at the property (there are indoor and outdoor pools, a farm and kitchen garden, cooking classes, wine tastings, sporting activities including private coaching sessions and more...) or around the marvellous Bordeaux region, including visits to chateaux or excursions to the city of Bordeaux, the Bay of Arcachon, Saint-Emilion and elsewhere.

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