



LES SOURCES DE CAUDALIE  
BORDEAUX

Press release  
September 2025

## *La Grand'Vigne :* The 2025 Christmas Log Cake at Les Sources de Caudalie, An Ode to Garden-Fresh Yuzu and Chocolate

### A Christmas Pastry jewel by Anthony Chenoz

In the heart of the vineyards, Les Sources de Caudalie unveils its festive creation for the holiday season: *La Grand'Vigne*. Crafted by Pastry Chef Anthony Chenoz, under the direction of two-Michelin-starred Chef Nicolas Masse, this 2025 Christmas log cake—shaped like a vine leaf—pays tribute to the estate's vineyard and the restaurant of the same name. It celebrates the delicate harmony between exceptional **chocolate** and fruits grown on trees nestled among the vines.



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### A creation that elevates the Terroir

This new masterpiece draws its inspiration from the lands of Château Smith Haut Lafitte, where **yuzu** is cultivated. Harvested from 220 trees recently planted along the vineyard's edge, the yuzu grows in harmony with nature, following the Château's commitment to organic farming. It brings freshness and vibrancy to an elegant composition with rich chocolate notes

Beneath its sleek, refined exterior, *La Grand Vigne* reveals a **cocoa bean** crisp made from uncoated chocolate—allowing the texture of the cocoa nibs to truly shine—topped with a biscuit and a creamy layer crafted from the same beans. At its heart lies a **yuzu-poached pear**, bringing a bright, tangy freshness, delicately wrapped in a smooth vanilla mousse. The experience is completed with a warm chocolate sauce, for an even more indulgent and comforting tasting. The cocoa beans are sourced from Hasnaâ Chocolats Grands Crus in Bordeaux, a renowned artisan chocolatier, and the exclusive mould for this creation was designed by Thomas Bernon.

### The Art of the Gesture and the Spirit of the Place

The result of meticulous assembly, executed with flawless technique and precision, each texture blends seamlessly into the next, achieving perfect balance. Crowned with delicate chocolate vine leaves arranged in three-dimensional form, the design lends exceptional elegance to this creation, with its clean, striking lines. Through *La Grand Vigne*, Anthony Chenoz conveys the very soul of Les Sources de Caudalie:

« La Grand Vigne is the taste of what surrounds us, the yuzu we grow here, the intense chocolate, the melting pear... It is a dessert built around pleasure, balance, and the perfection of a precise gesture. »

### Anthony Chenoz

Pastry Chef at Les Sources de Caudalie for over two years, Anthony Chenoz joined Chef Nicolas Masse's brigade after honing his skills in prestigious establishments. From breakfast service to in-room treats, from the desserts at the country-style bistro La Table du Lavoir to those served at the Michelin-starred restaurant La Grand Vigne, he brings both technique and palate to every indulgence. A true pastry enthusiast, his creativity knows no bounds, guided by a constant quest for balance in flavors: never overly sweet, always precise.



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**Practical information**

- Available in a limited edition, exclusively by pre-order
- Orders open from mid-November until 15 December 2025
- Collection from 15 to 28 December at Les Sources de Caudalie (Bordeaux-Martillac)
- Price : €80 (serves 8)
- Place your order by email at [reservations@sources-caudalie.com](mailto:reservations@sources-caudalie.com) or by phone at +33 (0)5 57 83 83 83

**About**

Les Sources de Caudalie, a "Palace of the Vines" set amidst the grounds of Château Smith Haut Lafitte, offers a complete escape in the heart of the Bordeaux terroir. With 40 rooms and 21 individually designed suites, the two-Michelin-starred restaurant La Grand Vigne, the country inn La Table du Lavoir, and the gourmet deli and wine bar Rouge, the entire hotel is dedicated to the "art of the vine." A Vīnothérapie® Spa completes the experience, offering unique treatments that harness the hydrating, anti-aging, and antioxidant virtues of the grape.

Guests can enjoy a wide range of activities both on the estate (indoor and outdoor swimming pools, farm and vegetable garden, cooking classes, wine tastings, sports activities, and sessions with a personal coach...) and throughout the beautiful Bordeaux region (visits to wine estates, excursions to Bordeaux, the Arcachon Bay, Saint-Emilion, and more).

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