



LES SOURCES DE CHEVERNY  
VAL DE LOIRE

Communiqué de presse  
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## Pierre Frindel, the signature of a clear and vibrant cuisine at Le Favori



At the Michelin-starred **Le Favori**, in the heart of **Les Sources de Cheverny**, Chef **Pierre Frindel** asserts the restaurant's culinary identity. With a career shaped alongside some of the greatest names in gastronomy, he offers a cuisine that is both technical and generous, deeply rooted in nature.

### Shaped by discipline and transmission

Originally from Alsace, **Pierre Frindel** discovered his passion for gastronomy at an early age. After a rigorous training, he honed his craft with **Joël Robuchon** and **Pierre Gagnaire** in London and then in Hong Kong – two figures who have left a lasting impression on his vision of cooking. He then joined **Yannick Alléno** at Pavillon Ledoyen, where he took away the Chef's open-minded approach to cuisine and his boundless creativity.

It was alongside **Nicolas Masse**, the two-Michelin-starred Chef at **La Grand'Vigne** at **Les Sources de Caudalie**, that he developed a sensitive and respectful approach to the product. This experience forged his connection with the **Les Sources** group, where he continues his journey today, true to the same spirit of excellence and authenticity.

### A clear, sincere cuisine inspired by nature

At **Le Favori**, **Pierre Frindel** designs dishes with a **precise and readable composition**, built around **three main ingredients**, each clearly identifiable. For him, cuisine should be **accessible and generous**, free of unnecessary artifice, guided by sincerity of gesture and respect for the product.

In each plate, the **vegetables** are always on the same level as the **fish** or the **fine meat** they accompany, in a balance where every element interacts with the others.

He is particularly fond of **mushroom**, **celery**, **tomato** and **citrus fruits**, which he enhances through refined techniques such as **cryoconcentration**, **infused oils** and **citrus caviar**



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– skills inherited from his years spent alongside the masters.



His philosophy: **to draw the very best from each product**, revealing its true essence without ever distorting it.

Local producers hold a central place in his work. Among those closest to his heart are **Madame Hardy**, who grows exceptional strawberries and raspberries just a few kilometres away, and **Simon Tessier**, a neighbouring winemaker who supplies the vine shoots used for smoking, imparting delicate and distinctive flavours.

*"I love the idea of a cuisine where the product remains at the heart of the plate. I learned to turn a vegetable into pure indulgence alongside great chefs, and Nicolas Masse taught me to respect the terroir and the rhythm of the seasons. Bringing pleasure – that is what guides each of my dishes here at Le Favori."*

– **Pierre Frindel**

### A signature in harmony with the spirit of Les Sources

With **Pierre Frindel**, **Le Favori** continues its pursuit of an **authentic and sensitive gastronomy**, perfectly in tune with the spirit of **Les Sources de Cheverny**. In a setting where nature converses with elegance, the restaurant offers an experience in which every dish becomes an ode to life and to the generosity of the land.

#### About:

Les Sources de Cheverny, a haven of peace nestled in the heart of the Sologne wine region, on the grounds of a former aristocratic estate, promises an authentic immersion in the Loire Valley lifestyle. With 49 rooms and suites spread between the Château du Breuil and charming Sologne-style farmhouses, the establishment celebrates nature, heritage, and the good life.

The culinary offerings revolve around the Michelin-starred gastronomic restaurant **Le Favori**, **L'Auberge**, a convivial local restaurant, and a wine bar, where guests can discover the region's rich wine heritage. A spa **Caudalie**, bathed in light and located in the heart of nature, completes this wellness retreat with unique treatments based on vine and grape



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extracts. Guests can enjoy a wide range of activities on site: outdoor swimming pool, forest trails, lake, yoga, tastings, bike rides, or even reading by the fireplace. Located just a few minutes from the Château de Cheverny and close to the jewels of the Loire Valley such as Chambord and Blois, Les Sources de Cheverny embodies discreet, sincere luxury that is deeply rooted in its territory.

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