

MASONROSE

Château d'Estoublon, Fontvieille



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KEY FACTS

Nestling in the heart of the Vallée des Baux since 1731 between Maussane and Fontvieille in the Bouches-du-Rhône, Château d'Estoublon is one of the most exclusive purveyors of Provençal 'art de vivre' and offers 1,500 sq.m of living space.

The individually-designed bedrooms and suites can be booked individually or the 18th century castle can be hired out privately and exclusively. The chief butler and his team offer the utmost discretion, attention and personalised service, and are available to help with any guest requests.

120 hectares of olive groves surround the Château and an

18-hectare vineyard set along its south-facing foothills are planted with Grenache, Syrah, Cabernet-Sauvignon, Mourvèdre, Roussane and Marsanne.

Breakfast, lunch and dinner are served every day throughout the estate. Guests can eat whenever and wherever they like, whether in the reinvented Table d'Estoublon restaurant, the dining room, outdoor terrace or even a picnic within the vineyards. The chef will introduce guests to local products and the estate's award-winning oils and wines.

Guests can enjoy numerous activities from horse-riding and a relaxing day by the pool to wine tastings and tours.

LOCATION AND ACCESS

Avignon-Provence Airport: 37 km | 40 minutes by car

Marseille Provence Airport: 63 km / 55 minutes by car

Average flight time from the UK: 2 hours

Airlines that fly directly from the UK: to Avignon - Flybe, Air France, Ryanair | to Marseille - RyanAir, British Airways, easyJet, Qantas, American Airlines

ACCOMMODATION

This stately home comprises 10 bedrooms each with its own adjoining sitting room, showcasing an authentic and refined design. Guests will find every necessary comfort for a stay with friends or family.

During their stay, guests receive a wellness ritual using olive oil-based products, refreshments and snacks, spirits, wines and champagne, special access to the Carrières de Lumières, laundry service and a selection of international newspapers

FACILITIES

La Table d'Estoublon: fully refurbished restaurant magnificently set within the estate's former vaulted wine cellar, serving refined local and seasonal Provençal inspired cuisine. A new bold design coupled with period

carpets and furniture exudes a décor with a variety of influences, reflecting the cuisine of new chef Wim Van Gorp, who confidently shakes up tradition, infusing great Provençal classics with exotic nuances.

Wellness offering: Fitness studio, outdoor heated swimming pool and a Hammam

Library with billiard table

Movie theatre with screenings on demand

Outdoor activities available on the estate: Provencal petanque, electric bicycles and mini quads for guests to

use, farm animals to visit, treasure hunts for children, running tracks through the vineyards and walking routes.

Activities available on request: horse-riding, in-room massages, yoga classes, cooking lessons and electric scooters

Vintage Citroën 2CV: available to hire exclusively from the hotel during a guest's stay

Grocery shop: offers high quality gastronomic products both from the estate, including wines and olive oils, and other suppliers.

PRIVATE ROOMS

The chic and relaxed setting of Château d'Estoublon combined with its exceptional facilities and amenities, make it the perfect venue for an exclusive private wedding or a special celebration, tucked away within 200 hectares

of enchanting olive groves and vineyards.

Spaces on the estate offer a unique and adaptable setting for professional events, from conferences and seminars to business meetings and roadshows.

DID YOU KNOW?

Situated in the heart of the Alpilles massif since 1489, Château d'Estoublon is one of the great estates of Baux-de-Provence. On the south-facing limestone foothills, the 18-hectare vineyard is planted with Grenache, Syrah, Cabernet-Sauvignon, Mourvèdre, Roussane and Marsanne, while 120 hectares of olive groves surround the Château. Château d'Estoublon covers 200 hectares, 120 hectares of which are olive trees and 20 hectares of vines. Grapes and olives are cultivated and worked on the estate, respecting organic agriculture and following exclusively manual and mechanical manufacturing processes, without the use of chemicals. The rare bottles of Château d'Estoublon have just been recognized as the best olive oils in the world by

winning the most prestigious competition in the world: the New York International Olive Oil Competition.

Originally from Antwerp in Flanders, head chef Wim Van Gorp acquired his gastronomic training amongst some of the greatest names including Alain Ducasse, Alain Senderens and Joël Robuchon in Paris, Antoine Westermann, Jean-Georges Vongerichten and many others. After Monaco, Paris, Strasbourg and Tokyo, his passion for haute-cuisine brought him back to the South of France. He sources seasonal produce from the very best local suppliers including Alpilles lamb, Ventoux pig, Mediterranean fish, Camargue rice, citrus fruit from Menton and vegetables and olives grown on the estate.



Gardens



La Roseraie bedroom



Les Oiseaux living area



Bar



Outdoor swimming pool



Dining room



Library



Spa



Meeting room



Terrace at night

