



Les Crayères



From fleeting moments to lasting memories

Domaine Les Crayères, the quintessence of
French *art-de-vivre*.

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A classic yet modern setting for refined stays
steeped in history and charm.

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At the very heart of the Champagne region,
its landscapes, its vineyards, its heritage.





A HAVEN OF PEACE

This flagship of Relais & Châteaux association, more than once voted most beautiful hotel in the world, is a truly unique destination at the heart of Reims. The region's most iconic champagne cellars—Taittinger, Pommery, Ruinart and Veuve Clicquot—are less than 10 minutes away via soft mobility.

Perched on the Saint-Nicaise Hill, a UNESCO heritage site, the property stands on an elevated site renowned for its centuries-old *crayères*, or chalk pits, now used as champagne cellars. The *château* was built in the purest Mansart style under the orders of Madame Pommery, an architectural enthusiast, for her daughter the Marquise de Polignac. Since its inauguration in 1904, it has offered a breathtaking panorama of the city, taking in the Saint-Remi Basilica, the Cathedral and the Saint-Remi Basilica, the Cathedral and the *Montagne de Reims*.

This bucolic sanctuary stretching across seven hectares and landscaped by Édouard André and Jules-Édouard Redont, features Lebanese cedars and a profusion of flowers.

Sheer enchantment in a delightful setting, to be enjoyed without moderation.

A REFINED AMBIANCE

This traditional French residence exudes a distinctive atmosphere through its interior design, a showcase of unadulterated classic style by one of its masters, Pierre-Yves Rochon.

The decoration features beautiful fabric, antique furnishings and the intangible elegance that defines French *art-de-vivre*. Throughout the venue, fabric made using historical patterns from Pierre Frey, Dedar velvet and embroidered pieces by Lelièvre add their delicate touch to the decor.

Within these walls, timeless nobility is highlighted by bold design choices. The winter garden boasts an artfully draped roof, while oak furnishings bring the elegance of yesteryear to the Salon Melchior. As for Bar La Rotonde, it recreates the cozy feel of a British gentlemen's club. In contrast, a superb chandelier and prodigious family portraits give Le Parc restaurant's dining room grandiose chic. In the nearby Salle Boisée, an Aubusson tapestry warms the atmosphere while guests admire the grounds through its floor-to-ceiling bow windows...

Timeless moments, captured at the heart of the historic Champagne region.





ULTIMATE COMFORT

Twenty oases of calm, named after European empresses, queens and princesses, embody French *art-de-vivre* at its finest and exude a rare sophistication. Meticulous attention to detail, carefully selected masterpieces, period furniture and noble materials combine to create a sumptuous decor.

From the upper floors, these havens of peace offer a majestic view of the surroundings, making clients feel like honored guests in an aristocratic family home.

Here, the sense of hospitality and service rise to new heights, taking pride and unaffected pleasure in catering to guests' needs. This unpretentious efficiency is how Domaine Les Crayères has won over the most demanding critics, earning the Michelin guide's highest distinction: three Michelin Keys.



CHRISTOPHE MORET

The generous, living cuisine of a no-holds-barred Chef





"Culinary skills should be used to convey emotion, not celebrated solely for their technical prowess."

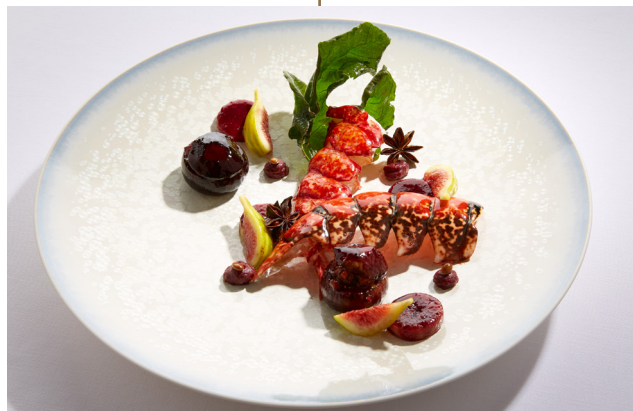
Calm and confident, Christophe Moret is one of today's Chefs with a fresh take on French cuisine.

Using heritage as a springboard, he is determined to offer a new form of generosity shaped by sensibility and taste. Embracing experiences and influences, this expert sauce Chef and meat roaster focuses on putting vegetables at the center of his cooking.

He champions French gastronomy and a living cuisine. In other words: ingredients are given the freedom to reveal their true nature and resonate with global influences. "History has shown us that our cuisine has always been influenced by other cultures, why try to set it in stone, focusing solely on technique rather than trying to create emotion?"

The desire to connect, to surprise and move people, may be the ultimate tribute to French gastronomy. Tracing a path for posterity, enabling it to extend its influence across future generations. And across borders too, attracting gourmets from all around the world.

For Christophe Moret, nothing but the best will do: taste and quality must be exemplary. Starting with the product. His loyalty to suppliers guarantees complete harmony with –micro– seasons and the peak of maturity. This allows him to source the finest local products like those used in his foie gras *feuille-à-feuille*, featuring mushrooms from neighboring quarries.



He also brings his cuisine alive with tableside carving—to serve his lobster in a sealed casserole, for example—and by offering two vegetarian dishes fostering the shared spirit and collaboration of the entire team. For this big-hearted Chef, a good restaurant is inevitably the result of teamwork. With a twinkle in his eye and a candid smile, he is eager to ensure communication between the kitchen brigades, the sommeliers and dining room staff. In fact, he wants the waiters to know each dish down to its last detail, and encourages them to meet and talk with the producers.

As for the sommeliers, they are invited to taste each dish beforehand in order to offer the optimal pairing from among the cellar's 1,000 different champagnes. Domaine Les Crayères may win guests over with its magnificent Louis XIV dining room celebrating French art-de-vivre, but it doesn't stop there. Once again, it demonstrates agility and pioneering spirit by giving this Chef free rein to forge a contemporary fine dining experience.





ROSALIE BOUCHER

A Pastry Chef with fresh perspective

Rosalie Boucher's creations are both delicate yet bold. Light on sugar, heavy on raw, shoot-from-the-hip flavor.

After four years working as Pastry Sous-Chef with Cédric Grolet at the Palace Le Meurice in Paris, this young woman is now the creative force behind desserts at the 2-star restaurant Le Parc and the Brasserie Le Jardin.

Her secret ingredient is seasonality. Dedicated to a sustainable approach, Rosalie Boucher uses exclusively local products, to the point of eschewing a perennial favorite: vanilla. Although she muses, "A friend told me there's a variety being produced in Brittany, I really need to take a closer look." Exotic fruits are also off the table. Instead, this Pastry Chef turns to regionally-grown peaches, pears and figs.

The young Chef also draws her inspiration from the generous Champagne terroir, inviting its iconic wine into her desserts. Metamorphosed, it brings sparkle to her iced verjus parfait, grape and rosé champagne sorbet and chocolate delight flavored with agastache and champagne marc.

Always evolving, Rosalie Boucher fuels her creativity with every experience and encounter. "Two of my creations were inspired by a local gluten-free grain farmer: one of them uses a light, crispy rye; the other is based on buckwheat and apples." Each dessert is plated with delightful simplicity. She explains, "It's my way of showcasing the terroir."

Her ultimate goal? Creating the best apple tart the world has ever known. A dream that perfectly reflects the talent and vibrant spirit of this Chef who will, without a doubt, leave her mark on the story of desserts at Domaine Les Crayères.

In 2024, Rosalie Boucher was named Best Pastry Chef of the Grand Est Region by the Gault&Millau Guide, an award that promises a bright future for this Pastry Chef and Domaine Les Crayères.





AN EXCEPTIONAL WINE CELLAR

Boasting three cellars harboring a total of 72,000 bottles, and over 3,300 different wines including 1,000 champagnes, the Domaine Les Crayères wine cellar is one of the most impressive in France, and the world. Far from being ordinary, its precious stock is kept at the perfect temperature in an authentic bunker at the far end of the grounds. An ideal venue for safeguarding rare wines such as Domaine Jamet Côte Rotie and Meursault Coche-Dury.

Its effervescent treasure trove of more than 15,000 bottles of champagne has an ageing potential that boggles the mind. In the ageing cellar, endless rows wait patiently, expertly and lovingly cared for by our sommeliers. Time crafts their character, like a meticulous goldsmith, imbuing them with subtle complexity. Each bottle contains the promise of rare and sublime pairings.

The cellar enjoys a privileged relationship with independent wine-growers, stocking over 500 different wines shaped by their terroir and hard-earned *savoir-faire*. Each year, only a small fraction of the hundreds of new vintages are selected to join our wine list. The utmost discernment is used to continually harmonize the list and meet exacting standards of purity and authenticity.

Thanks to this fervent and scrupulous approach, Domaine Les Crayères has won the 2024 World's Best Champagne and Sparkling Wine List award for the fourth consecutive year.

A BRASSERIE IN THE HEART OF NATURE

Seated in lovely natural surroundings, admiring a loft-style building tucked away on one side of the grounds... welcome to the Brasserie Le Jardin. Its contemporary style, friendly spirit and bucolic terrace flourish in a unique setting at the heart of the most beautiful garden in Reims. Awarded a Michelin Bib Gourmand, the Brasserie welcomes guests in a casual and warm ambiance, where Chef Christophe Moret honours the seasons while celebrating spontaneity, based on local produce, with delicious dishes to share.

A relaxing moment at the crossroads of conviviality, generosity and *savoir-faire*.





A RENOWNED PRIVATE BAR

Featuring rich mahogany set off by iconic tartans, Bar La Ronde has become a legendary venue. A meeting place for the happy few, it is one of the go-to addresses on global itineraries. Here, guests revel in a unique atmosphere, part gentlemen's club, part winter garden *à la française*...

As of the first autumn days, guests can warm themselves in the bar, comfortably ensconced in Ralph Lauren virgin wool and soft velvet, while in spring, the terrace in front of the *Château* overlooks gardens ablaze with flamboyant sunsets.

The top-shelf selection of spirits is all that can be expected, and then some. The most demanding aficionados can treat themselves to rarer-than-rare brandies, like those from the Tyrolean Rochelt distillery, as well as brown spirits and signature cocktails.



NEW HORIZONS TO EXPLORE

Renewing, enhancing, enticing the senses, this is our House's story. Insatiable, in 2023 we set out on a journey back in time to restore our gardens to their original splendour. Bearing witness to days gone by, they have been restored to their former glory, bringing a fresh, romantic feel to our landscaped grounds.

Between now and 2026, the Domaine will undergo yet another metamorphosis. The shores of a once-dry lake will be adorned with a shimmering mirror of water, inviting guests to gaze dreamily into its surface and relax along its banks. At the edge of this lake, amidst the greenery, a 750 sq.m spa will offer guests utter tranquility. Designed in a pure 19th century style by Pierre-Yves Rochon, this oasis of calm will include swimming pools up to 20-meters in length, sauna, hammam, treatment booths and a well-being bar, all beautifully laid out around large bay windows with stunning views of the garden and lakeside areas. Two new buildings, L'Orangerie and La Folie, will also rise within the estate. These cocoons of comfort will welcome guests in seven beautifully-appointed suites measuring a minimum of 80 sq.m. For guests seeking ultimate intimacy, the 300 sq.m villa can be fully privatised.

As for the *Château*, a new winter garden will be added to mirror the existing one on the right wing and thus restoring the building's historic symmetry.





A LEGENDARY PARTY

The *Soirée Blanche* (White Party) celebrated its 12th edition in 2024!

This initiative has grown over the years to become a gathering of over 3,000 fun-lovers dressed all in white. Seated on the lawn, they enjoy a picnic basket prepared by the Chef and served with a bottle of champagne. It's also a unique opportunity to enjoy a gourmet dinner on the *Château's* terrace or comfortably nestled on the Brasserie Le Jardin's terrace.

Guests are treated to a series of three concerts and a DJ set featuring a mix of local performers and international names, while a champagne bar helps keep everyone cool throughout the evening. The night culminating in stunning fireworks.





THE FARMERS MARKET

This annual event has become hugely popular, integrating Domaine Les Crayères into local life and giving artisan producers the public visibility they deserve. Each year, it attracts no fewer than 6,000 visitors to the Domaine's gardens and grounds over a September weekend, allowing them to enjoy the picturesque setting and (re)discover the secrets of its local producers.

Among those present are Julien and Patrick Cogniard who raise the milk-fed lambs served in Le Parc** restaurant, and Sophie Laluc with her goat cheeses from the Argonne forest.

The goal of this event? To remind people that the Champagne and Ardennes regions make more than just wine; they are home to a thriving community of farmers, growers and food producers of all stripes.





PINK OCTOBER

Every year, Domaine Les Crayères hosts its traditional gala fundraiser in association with five women wine-growers. Supporting the fight against breast cancer, this dinner has become THE venue's not-to-be-missed annual event.

Highlighting generosity and solidarity, all proceeds from this dinner go to the Institut Godinot. The money raised is used to fund medical research and provide support to women affected by the illness, as well as their families. This event combines excellence and commitment, enabling a passion for wine and gastronomy to serve a noble cause.

Exceptional care goes into a bespoke menu designed to showcase standout wines, where each dish is meticulously paired with a particular vintage. Guests savor perfect harmony between haute gastronomy and grand crus.





LE TEMPS D'UN TERROIR A WINE-GROWERS' DINNER

Château Angelus, Domaine Jacques Selosse, Domaine Raveneau... are all honored guests at *Le Temps d'un Terroir*, an intimate dinner-event at Domaine Les Crayères. A promise made and kept of a distinctive dining experience.

The Domaine Les Crayères welcomes iconic wine-growers, driven by the living soul of their vineyards, who reveal the history and heritage of their estate during an exceptional dinner.

The Chef and Head Sommelier join forces to prepare pairings that exalt the depth and authenticity of each vintage.

Served to only twelve guests in a private dining room of Le Parc**, *Le Temps d'un Terroir* is a truly exclusive event.





Hôtel le Château*****

20 rooms and suites from €490 to €1,800

In 2026, 7 new suites from 80 to 300 sq.m, from €2,500 to €6,000



Member of Relais & Châteaux since 1984



3 Michelin Keys



Living Heritage Company (EPV)



Triple winner of 2024 Tripadvisor Travelers' Choice awards: the Château, Le Parc** and Brasserie Le Jardin



Restaurant Le Parc**

Seats 50, from €120 excl. drinks



2 Michelin Stars



Rated 17/20 by Gault&Millau for 2025



4 toques Gault&Millau



Triple winner of 2024 Tripadvisor Travelers' Choice awards: the Château, Le Parc** and Brasserie Le Jardin



Brasserie Le Jardin

Seats 150, from €42 excl. drinks



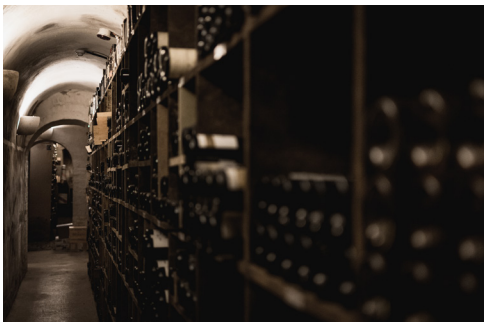
Michelin Bib Gourmand



2 toques Gault&Millau



Triple winner of 2024 Tripadvisor Travelers' Choice awards: the Château, Le Parc** and Brasserie Le Jardin



Sommellerie

72,000 bottles on the estate

3,300 vintages, including 1,000 different champagnes



The World's Best Champagne & Sparkling Wine List according to The World of Fine Wine in 2024, for the fourth consecutive year



Excellence award from Wine Spectator in 2024 for the third consecutive year

Key dates in the history of Domaine Les Crayères

Madame Pommeroy had the château built in a style of timeless elegance for her daughter, the Marquise de Polignac.



Domaine Les Crayères joins Relais & Châteaux, recognizing peerless hospitality.



The Brasserie Le Jardin opens, offering delicious and authentic cuisine.

The first Farmers Market is launched, celebrating local produce and terroir.



Le Parc gastronomic restaurant is awarded two Michelin stars, rewarding the excellence of its cuisine and service.



Domaine Les Crayères earns the Michelin Guide's highest distinction: three Michelin Keys, an honor attesting to its commitment to offer its guests an exceptional experience.



1904

1984

2009

2012

2024

1983

2000

2010

2018

2026



Xavier Gardinier creates a haven of peace featuring a hotel and a three-star fine-dining restaurant.



Voted most beautiful hotel in the world by Condé Nast Traveler in 2002 and by the New York Times in 2007.



Domaine Les Crayères hosts its first White Party, now a hugely popular annual event.



The Brasserie Le Jardin is awarded a Bib Gourmand, commending its refined seasonal menu and outstanding value for money.



Grand opening of the Spa and inauguration of two properties, L'Orangerie and La Folie offering seven new suites measuring 80 to 300 sq. m.



G A R D I N I E R

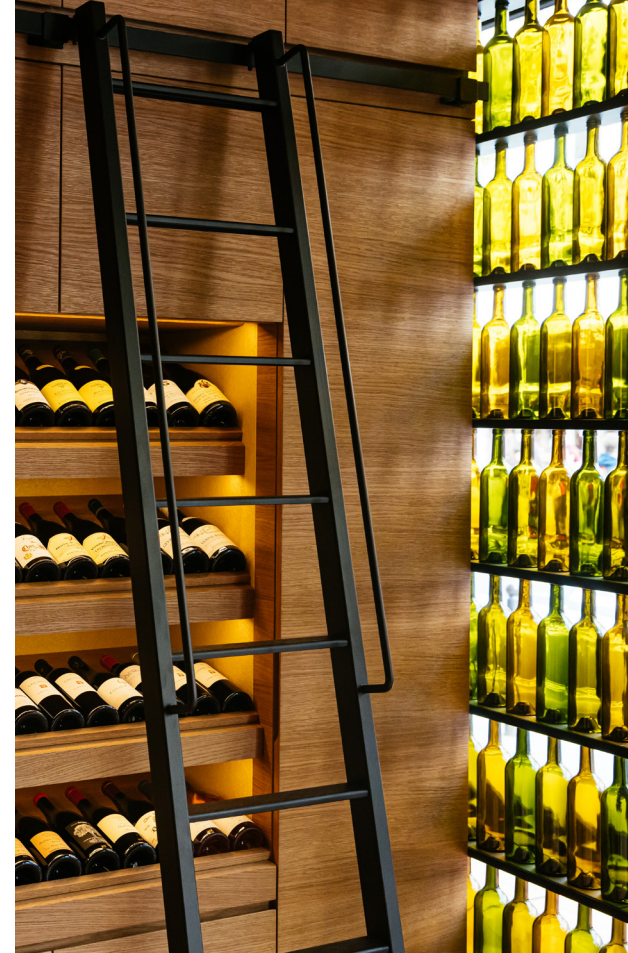
THE GARDINIER GROUP

Nearly a century ago, Gardinier founded its entrepreneurial family business, and has been writing—and editing—its story ever since. Based on a solid triptych of fine dining, wine and hospitality, the group has carved a considerable niche for itself in the art of entertaining. Today, the family's third generation—three brothers Thierry, Stéphane and Laurent—oversee operations in France, England, the United States, Lebanon and Japan.

"Our goal is to showcase, share, cultivate and transmit the living heritage of our Properties and usher them into the 21st century."

Thierry, Stéphane and Laurent Gardinier

Today, the Group boasts a collection of four French properties including six restaurants, six wine and caviar shops across the globe, two e-commerce sites and one hotel. Generating sales of over 55 million euros, it employs 480 people who share the simple, authentic values of respect, perseverance and sensibility, where every client is invited to 'Experience the emotion' through unique moments imparted by its properties.



The Gardinier story

Founded in 1927, the family-run Gardinier group has continually grown over several generations of entrepreneurs established in Europe and in the United States.





PRACTICAL INFORMATION

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DOMAINE LES CRAYÈRES

Arnaud Valary - Managing Director
64 boulevard Henry Vasnier 51100 Reims - France
contact@lescrayeres.com | +33 (0)3 26 24 90 00

PRESS CONTACT

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Press office Pascale Venot

Blandine Sanson
blandine@pascalevenot.fr | +33 (0)6 17 07 76 26
Solène David
solene@pascalevenot.fr | +33 (0)6 25 92 44 09

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GARDINIER

