



Beaumer
CAPELONGUE
IN 1898 BONNIEUX 1988



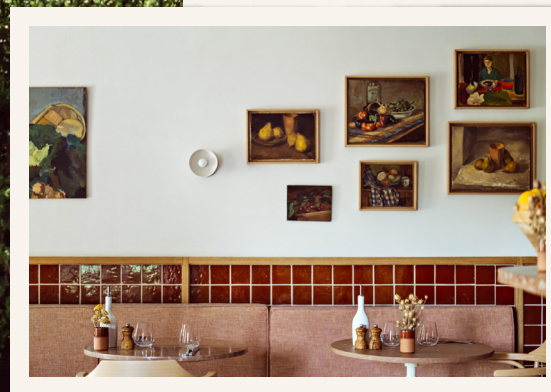
PRESS KIT
2024



IN A WORD

Perched on a hill overlooking the village of Bonnieux, Capelongue is the embodiment of Provence today. Following a final phase of renovations, the hotel reopened its doors in May 2024 to reveal its next chapter including the addition of forty-one new rooms, bringing the total to 57 rooms and suites. Each opens onto gardens, swimming pools or offers breathtaking views over the Petit Luberon and Bonnieux. With a central fountain square at the heart of the estate, Capelongue captures the essence of a traditional Provence village, while offering two swimming pools, a vegetable garden, a Michelin-starred gourmet restaurant, a wood-fired cuisine restaurant and a new spa with a fitness room.

Capelongue is the result of the vision of French design duo **JAUNE** who worked in collaboration with **A.S.L Paris** to encapsulate the charms of the region – enlisting local artisans to bring about its contemporary yet rural look.





ERIC DARDE

The idea of a 'holiday village' very quickly imposed itself on our imagination.

Capelongue is not a simple hotel, but a place of reunion for families and entire groups of friends who can share in the pleasures of a Provence.

Nothing is missing, nothing is forced. Everything is there, available, to fully recharge your batteries.

**Éric Darde,
Beaumier's CEO**



bois provençale





ROOMS & SUITES RATES

- Double room: from £292 / €340 for 2 people
- Junior Suite: from £490 / €570 for 2 people





ARCHITECTURE

Each of the 57 rooms and suites have been designed by **JAUNE** in an ageless style, incorporating local materials and pieces by local artists. Tile floors, ochre colours, warm woodwork, gentle linens, white hues and plenty of light characterise the spaces, and set the tone for a relaxing and comfortable stay.

The gardens, which have been redesigned by **Atelier Lamarck**, are full of intimate spaces where you can rest among the vines, trees, vegetable garden and fragrant herbs and flowers such as jasmine, lavender and rosemary.





PAULA ALVAREZ DE TOLEDO & MARINE DELALOY

Capelongue was once a vast estate, scattered with buildings from different periods.

Our wish was for it to become a whole village once again.

We therefore found inspiration in local traditional architecture and materials, taking care to avoid pastiche, in order to bring this project to life in true Provençal style

**Paula Alvarez de Toledo & Marine Delaloy,
founders of JAUNE**





GASTRONOMY

Guests can while away their days at two restaurants and a café. At the one Michelin star **La Bastide**, chef **Noël Berard** delivers local gourmet cuisine, such as grilled Mallemort green asparagus, lovage and fromage blanc, sliced marinated Luberon veal, artichokes and tuna cream or even an ice cream with black olives from Nyons, with textured chocolate and candied olives.



sea bream, leg of lamb from Sisteron, rack of pork chops from Mont Ventoux.

La Bergerie has been completely renovated where the restaurant's central fireplace is the star of the show. The hearth serves a large open room and a wide terrace. **Chef Mathieu Guivarch's** wood-fired restaurant overlooks Bonnieux from its open room and terrace, inviting you to enjoy sharing dishes such as:

At **Café Capelongue**, the all-day dining service showcases the best of the region, with dishes including small plates to share (or not!) from zucchini flower fritters and crispy panisse & aioli to cured red tuna belly or goat's cheese with pistou.





Plus de spontanéité s'impose. D'ouverture aussi. Je ne parle pas de fusion bien sûr, mais de 'gourmandises décalées'. »

Noël Berard, chef de La Bastide (1* Michelin)

Ancestrale, la cuisson à la cheminée n'en reste pas moins technique. Le feu est vivant. Il réclame une attention de tous les instants.

Mathieu Guivarch, chef de La Bergerie

La Bastide

—
 Cover: 60 insider/60 terrace
 Menus: 95€, 155€ and 175€
 Lunch: 12 p.m. – 1:30 p.m.
 Diner: 7 p.m. – 9 p.m.
 Closed Sunday, Monday and lunch
 (except Friday and Saturday)



Café Capelongue

—
 30 place settings
 Non-stop: 3 p.m. – 10:30 p.m.
 7 days a week

La Bergerie

—
 Covers: 80 inside / 80 terrace
 Menu: 38€
 Lunch: 12 p.m. – 2 p.m.
 Dinner: 7:30 p.m. – 10 p.m.
 7 days a week

EXPERIENCES

The swimming pools set in the gardens of Capelongue invite you to relax on the deckchairs, with family or friends before a game of pétanque, an electric bike ride or a moment for yourself during a session of yoga. In the evening, the sunset and the panorama of the valley draw the eye until at nightfall, a large screen takes over and it's time for an outdoor cinema session –

unless of course, you prefer to watch the stars, telescope in hand...

Nestled in the heart of avenues of olive groves and lavender fields, a new 300 m² spa is a temple of well-being housing three treatment cabins, a Roman bath, a cryogenic bath, a hammam and a fitness room. Capelongue has partnered with French cosmetics laboratory *Biologique Recherche* to design customisable skin treatments.

Wellness equipment

- 1 Roman bath
- 1 cryogenic bath
- 1 hammam
- 1 rest room / herbal tea room
- 3 single treatment cabins including 1 double
- 2 outdoor swimming pools
- 1 fitness room
- *Biologique Recherche* treatments

Open every day
from 10 a.m. to 7 p.m



THE LUBERON LOCALE

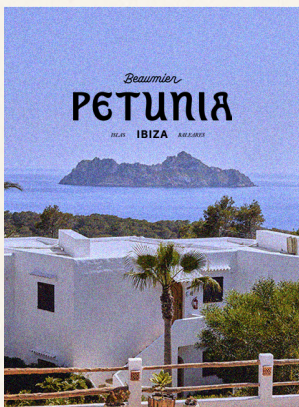
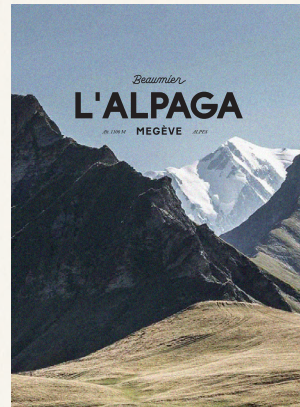
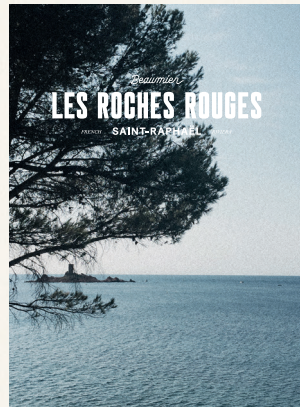
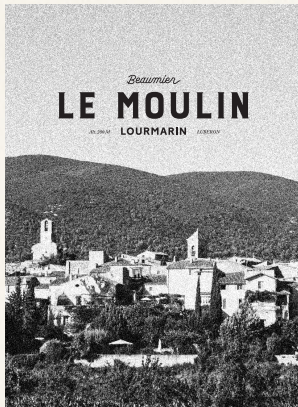
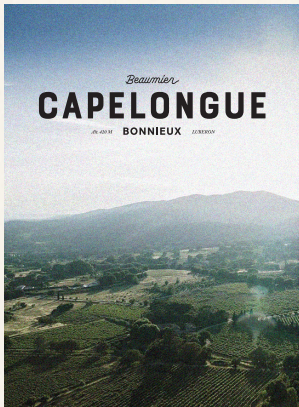
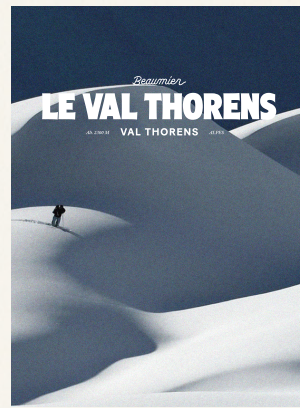
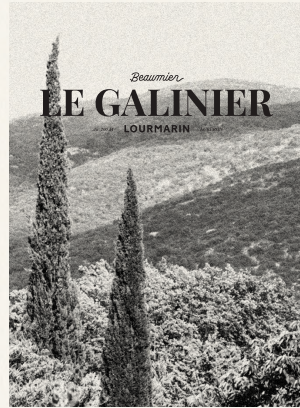
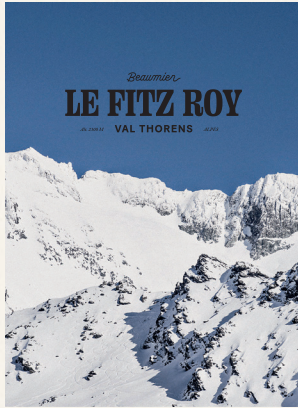
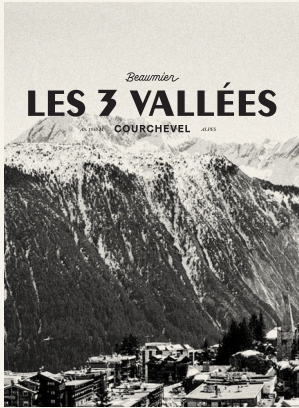
Thanks to A.S.L Paris's sensitive scenography, the local cultures of the Luberon and regional traditions permeate the hotel. In its rooms, corridors and restaurants, vintage pieces and ceramics mingle with those of emerging artists. The floor to ceiling shelves of the Capelongue library have been curated by the **Librairie du Palais** in Arles. The library invites you to take a journey through Provence – destination can be appreciated through all angles, from literary classics by those who have drawn upon the region before, through to comics and coffee table books on nature, painting, architecture, and photography.

Artworks include:

- Still lifes by Cesar Simao
- Crowns of dried wheat and rice by Luce Monnier
- Portraits of Arsène Welkin
- Arlesian photos by Jean Marques
- Literary works by Albert Camus, Marcel Pagnol, Henri Bosco, Frédéric Mistral



Beaumier operates today ten hotels in Europe



ABOUT BEAUMIER

The Beaumier group today operates ten hotels in Europe, with CEO and founder Eric Dardé at the helm. Beaumier sets out to write a tailor-made story with each hotel embedding its guests in the local environment. From the snow-capped peaks of the French or Swiss Alps to the sunny shores of the Mediterranean, including the beauty of Provence, Beaumier draws the contours of sensitive luxury, with a quest for both authenticity, and a deep sense of hospitality and ethics.



CAPELONGUE

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