





PRESS KIT 2025





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.







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

Beaumier

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.

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:



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

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



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







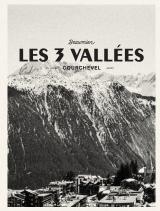


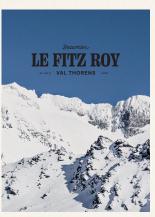


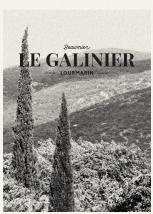


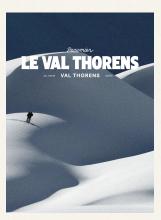


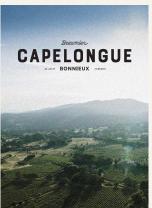
Beaumier operates today ten hotels in Europe

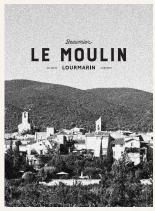


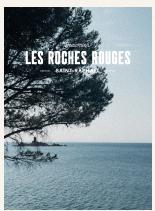




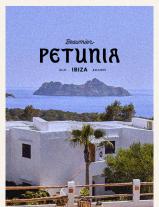
















CAPELONGUE





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.

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