



Domaine de Manville, *welcoming and unforgettable*

This is the story of a land impregnated with humanity and gentleness, where all guests are welcomed with care and elegance. Domaine de Manville, a 5 star hotel, unique, inspiring and preserved, is a place of rest, of know-how, of emotion and abandonment. To live at Manville is to receive the gentleness of light, to perceive the strength of the Alpilles and see the beauty present everywhere.



A HISTORY *personal and family*

Domaine de Manville is a story of ties, that of the Saut family, from Baux de Provence. This is the story of a place, of an agricultural domain that to this day still resonates in every stone.

This is a personal and family story, enterprising and collective, an endearing story at the heart of a remarkable natural park, that of the Alpilles. Domaine de Manville, a place of stories and relationships where each receives, shares and diffuses.

The story of a family propriety that dilutes bloodlines into bonds of the heart. Guided by the strong values of humanity, solidarity, recognition, cooperation, staff members embody this tie present from the beginning.

> « LAND IS NOT A HERITAGE,, BUT A LOAN THAT WE MAKE TO OUR FUTUR » SAINT-ÉXUPERY





OUR COMMITMENTS *for a responsible luxury*

The history of the agricultural domain of Manville, fed on the common sense of old practices and collaboration with nature, is still present today. Every day this makes more sense. The meeting of Patrick Saut and Vandana Shiva, an adamant ecologist inspired by Man and the living, engaged the Domain in the wild adventure of agro ecology and permaculture.

Accompanied by Permalab, a firm specialized in permaculture, maintained daily by a market gardener, supported by all within the Domain, this pilot project of a micro farm in agroforestry is today a reality that can be tasted in one's plate at the starred restaurant.

AGRO-FORESTRY FARM | MANVILLE FORMATION SELECTIVE SORTING



ROOMS & SUITES *infinitely refined*

To place oneself in this infinite space at the foot of the white cliffs of the Alpilles, is to breathe and exist outside of time. Domaine de Manville welcomes its guests with sincerity, tenderness and exigency. 30 rooms decorated in a unique style, rocked by silence and bathed in the light of Provence.

Manville suites propose a spacious and bright interior, with a separate living room and a sunroom flooded by exceptional light.

CLASSIQUE ROOM | DELUXE ROOM | JUNIOR SUITE JUNIOR SUITE TERRACE | MANVILLE SUITE FAMILY SUITE | PRESTIGE SUITE





VILLAS prestigious

9 villas to feel at home. A sanctuary for modern souls where immensity and subtleness exist side by side. This is the place for encounters. The encounter with natural living patrimony, meeting others, discovering oneself, in the silence of the Alpilles, at the hour when the sun takes a bow.

The view of the mountain chain of the Alpilles and the golf course inspires greatness and humility.

200M² SPACES | EQUIPPED KITCHEN | LOUNGE DINING ROOM | 3 OR 4 ROOMS | BATHROOMS | TERRACE



THE KIDS CLUB children at the heart of all our attentions

THE SWIMMING POOL

an invitation to peace



CAUPIHOthe starred table

L'Aupiho, little Alpes in Provençal, is of fruits from the earth that elate. L'Aupiho attains new heights and proposes a delicate and sensible cuisine. Lieven van Aken is a chef who questions harmony, invents food pairing, honors the product...to leave a trace of an astounding and generous dish.

Entirely impregnated with Provence, its roots always slip into the interstices of his feasts. Between the starred table perfectly set and the rows of the permaculture garden, there are a few steps. The organic vegetables of the Manville farm thus come to compose the signature dishes of the organic menu of l'Aupiho.

> OPEN FOR LUNCH AND DINNER FROM THURSDAY TO MONDAY





THE BISTRO *the casual address*

In summer as in winter, the Bistro de l'Aupiho cooks with care for its guests, after the 18th hole, or a stop along the way for a gourmet lunch in a casual atmosphere. Under the direction of Lieven van Aken, the chef Antonio Oresta selects his food products and works according to a seasonal menu with the most appealing foods of the region and the agro ecological farm of the Domain.

The Bistro provides equally a wonderful opportunity to taste the sublime olive oil of this land, an ode to Provence, overflowing with delicate and precious fruits. Accompanied with kneaded bread cooked on site by the baker of the Domain.

> OPEN EVERYDAY FOR LUNCH AND DINNER (EXCEPT ON SUNDAY AND MONDAY EVENING)



THE BAR *a meeting place*



THE GOLF COURSE *remarkable and eco-responsible*

Technical as well as playful, the 18-hole golf course « of green squares » at Manville is of a new style, that which respects landscape, geology, history, vegetable and animal species.

To play at Manvile, is to feel the daily efforts of a team of men and women to preserve what and who was there before, such as water resources. This ecological and human performance makes this course of 5500 meters an incomparable golf course.



A MARCON

INITIATION | MANVILLE LEGENDS CUP | PROSHOP LA CABANE | ECO-CERT



THE SPA *a place of rejuvenation*

The Spa is a place of release and abandon, as well as of corporal conscience. The sauna, hammam, ice fountain, and indoor swimming pool are completed by adapted sports equipment and activities conducted by professionals (yoga, Pilates, aqua training, fitness, personalized energy and balance stays...).

A hand placed on the face, the back, the arm...This is the essence of the Alpilles which distills from one skin to another, delicate and precise. Expert treatments to appease, protect, repair, soften...by two or four hands. A specific range developed by a French laboratory for Edith and Patrick Saut, with a base of maritime pine, royal jelly, olive oil for a perfect resonance with the Domain and its natural spaces.

ESTHEDERM | SWIMMING POOL | JACUZZI | SAUNA HAMMAM | FITNESS





Domaine de Manville 13520 Les Baux de Provence

+33 (4) 90 54 40 20 contact@domainedemanville.fr