



ROYAL CHAMPAGNE

HOTEL & SPA

PRESS KIT

In the heart of the vineyards...
Royal Champagne
Hotel & Spa awaits.

A retreat conceived to inspire
through authenticity and
excellence, it is a destination
that immerses guests in the
ultimate Champagne lifestyle.
Let us introduce you to a way of
living that pays respect to nature,
to a culture that indulges
in the intangibles of a life well
lived, to an ineffable place that
so many others aspire to be.



WIDE OPEN SPACES

From Épernay station, beautifully winding roads lead you through the Montagne de Reims, past ancient villages nestled in the heart of the vineyards. **Take some time to soak up the landscape—the Champagne hillsides are UNESCO World Heritage Sites**, and for good reason: the historic vineyards of Hautvillers are where so many of the great French Champagne houses began. Further uphill, you'll find Champillon, a town of just 500 souls that delivers breathtaking views of the Marne Valley.

It is up here that you will first encounter the newly revitalized Royal Champagne Hotel & Spa. Along with a major upgrade of the historic building—once a coaching inn where the kings of France traditionally stopped en route to their coronation (and where,

it is said, Napoleon passed more than once)—a newly-constructed building boldly houses the region's only destination spa.

This modern amphitheater arcs elegantly to embrace panoramas of the entire Marne Valley, with stunning views from each of the 47 guest rooms and suites, as well as from every terrace and treatment room. The decor changes with the season, as do the menus at the gastronomic restaurant and bistro, both overseen by chef Jean-Denis Rieubland.

What was once a humble coaching inn is now a grand hotel of more than 100,000 square feet, an architectural monument that is proudly influenced by Champagne's landscape and convivial culture.



THE SIGNATURE STYLE OF ARCHITECTURE



A symbiotic relationship with the environment informs the choice of materials. Quartz stones from nearby quarries create opacity. Acres of glass provide transparency.

Retreat to the Royal Champagne Hotel & Spa to find moments of pause and quiet contemplation—in the spacious rooms and suites, where postcard-worthy landscapes are on full display; from the terraces, where you can walk among hanging gardens to find your own private breathtaking view.





THE INSPIRED INTERIORS



Champagne is known for its hue, for its light effervescence, for its transparency. If the architecture takes the landscape into account, the decorative elements of the Royal Champagne Hotel & Spa utilize the vines themselves for inspiration.

The signature of the interior design is the plant motif—twigs and flowers from the grapevine—which are subtly incorporated across the resort, with colorways changing from floor to floor. Even between guest quarters you'll find variations on the Champagne theme: one room might display the color of rosé, another the gold of the sparkling wine, another the blue of the sky above.

Inspired by the natural and cultural heritage of the region, the design favors natural materials, such as oak and stone, to contrast with the interiors graphic nature.

Pastel shades blend with acid tones and classic notes, just as with a premier cru, creating a sensual resort of singular refinement.





ROOMS WITH **VIEWS**



Endless views over the Valley. The vineyards of the grand houses at your feet. **Open a bay window in one of the 47 rooms and suites at the Royal Champagne Hotel & Spa, and the magical light of Champagne illuminates you.**

Large rooms (starting at 474 square feet) are bathed in natural light to enhance the updated classic French style on display everywhere. Hand-crafted sofas and oak bureaus, thoughtfully selected limestone sink basins, and travel trunks adapted for the modern traveler provide all the comforts and ease of home, with all the indulgences—like Hermès bathroom amenities—of a pampering resort.



THE JOSÉPHINE **SUITE**

Under its blue-hued foliage, the 1,152-square-foot Josephine Suite incorporates the same decorative inspirations as the other 46 guest rooms, though on a grander scale. The Suite includes a bedroom, a dressing room with generous dimensions, and an adjacent living room for lounging around on lazy mornings. Through skylights, dappled sunlight creates angular shadows between the natural and raw materials, while a spectacular view of the Marne Valley is revealed through panoramic windows.





PLACES TO SHARE

The Lobby

The inherent spirit of the Royal Champagne Hotel & Spa is one of welcoming conviviality. The soft palette is comforting in fall, when the vines are ripe; in the winter months, the central steel-and-glass chimney creates a cozy atmosphere. During the warmer half of the year, a garden patio envelops the property in vibrant color.

The Terraces

The Royal Champagne Hotel & Spa claims more than 15,000 square feet of terraces. These secret nooks for walks and contemplation include a summer garden, a rose garden, and even a vegetable garden and orchard. During and between the seasons, scents of herbs are incorporated into inventive drinks by our expert bartenders. Strategically placed armchairs and sofas encourage a cocktail break or glass of Champagne in the sun. Listen to the lounge music, and let your cares slip away one of our outdoor living rooms.

"Salon Fines Bulles"

We welcome Champagne culture of the most authentic kind into the hotel, especially in the Salon Fines Bulles. Set on the first floor, the tasting room is outfitted with elevated tables in direct view of the glass Champagne cellar in the center of the room. Up to 8 people can spend an evening there, with chief sommelier Daniel Pires, discovering his best wines: beautiful bottles, small winemakers, and their fascinating stories.





FINE DINING, ACCORDING TO JEAN-DENIS RIEUBLAND

“Bring the highest gastronomic level to the Royal Champagne Hotel & Spa, preserve the French know-how by infusing a contemporary touch, and constantly honor the most noble products”—that is the ambition of Chef Jean-Denis Rieubland.

Hailing from the South of France, Chef Rieubland grew up surrounded by the glamour of the Côte d'Azur. After arriving in Nice as a teenager, he rose the ranks as a cook, moving from the Carlton in Cannes to La Tour d'Argent in Paris before returning to the South for his first turn as chef at Domaine Blanche Tourrettes (the former Four Seasons Terre Blanche).

In 2007, Chef Rieubland was appointed executive chef of the Hotel Negresco, as well as head chef at Chantecler. That same year, he won the title of Meilleurs Ouvriers de France (MOF), the most prestigious title of his craft. Five years later, his restaurant claimed two Michelin stars.

Seduced by the atypical challenges of a new five-star hotel in the middle of the vineyards, and the richness of the terroir of Champagne, the chef arrived to the region with a fresh take on his cooking. Here he has taken the time to meet the producers, visit the cellars, and understand viticulture in order to deliver a new version of the simple but delicious local cuisine. Six months later, Chef Jean-Denis Rieubland has earned its first Michelin star for the restaurant, Le Royal.



THE LOCAL SPIRIT

Markets and Artisans

From the Halles Saint-Thibault in Épernay to the small producers of the region, Chef Rieubland selects the best of the local, the seasonal: the marvellous asparagus from Chalons; the organic spring lentil, with a delicate, woody taste; homegrown poultry; goat cheese prepared a few kilometers down the road by the Laluc family; exceptional breeds of meat from the selections of nearby Maison Lesage; lamb from the Pyrenees; fish from anglers in Brittany...nearly everything on your plate was grown and cared for by someone we know, a friend of the resort.





RESTAURANTS



Le Bellevue, Restaurant & Terrace

This restaurant is aptly named. **Facing the Marne Valley and the setting sun**, the bistro stays open most hours, with guests pouring onto the terraces when the weather's right. On its walls you'll find a little history of this region: a fresco signed by artist Cécile Gauneau pays tribute to the Royal-Champagne Regiment, a platoon of royal soldiers under the Ancien Régime.

On the ceiling, more than a thousand crystal pendants reflect the sun's rays, while black lacquered tables, comfortable armchairs, and walls the shade of wine combine sweet with sparkling.

Here, too, the menu evolves according to the seasons.

Le Bellevue gives a glimpse of the richness of the soil, from the homemade ham of Reims accompanied by vinegar-soaked chanterelles and a bouquet of lamb's lettuce to the carpaccio of heirloom tomatoes with basil plucked directly from the vegetable garden. The sea bream ceviche with avocado chips and the port melon soup add southern zest and freshness to a bright and elegant menu.

Among the specialties, a few dishes are not to be missed if they're on the menu: the lentillon of Champagne, subtly paired with golden cod; regional poultry in an herb crust; and leg of lamb perfumed with hay, peas, and onions from the kitchen garden.

To finish off a meal, try the goat cheese Argonne, produced by our neighbors Sophie and François Laluc. Or treat yourself to a seasonal pie, a cold soup of red fruits, or one of our summery ice cream flavors.

*Open Monday to Sunday from 07:00 am to 01:30 pm
and from 07:00 pm to 09:30 pm.*

*Three-course Menu Croisette (from Sunday night
to Thursday night) from 39 euros and Menu Bellevue
(from Friday to Sunday lunch included) from 55 euros. 60 seats.*

Every morning, Le Bellevue also invites guests for breakfast. An à la carte menu includes an array of new surprises, such as avocado toast, poached eggs, fresh bagels, protein smoothies, homemade Bircher with fresh juices, and any fruit in season.



RESTAURANTS



Abyisse Bar & Terrace

It's traditional in these parts to take a break at noon—to meet, to eat, to share stories of our morning, perhaps also a bottle of Champagne. That first drink is a sacred aperitif. At sunset, perhaps we partake a bit more, and let loose further into the night...

Our Mixologist puts great care into crafting his cocktail menu. À la carte classics, and a series of signature creations—like his Blow Coffee with gin, his whiskey with vanilla liqueur, ristretto, and egg white, or his Creole Punch, a long drink intensified by fresh pineapple and guava juice topped with a splash of vanilla syrup—will make it difficult to decide between a cocktail and a glass of Champagne.

In a tribute to the region and its terroir that makes it unique (reference to the name of the bar: Abyisse). Following the cult classics of Rossini and Bellini, his French 75 version dares to pair Gin, Saint-Germain liqueur,

and lemon, while his Auberge Neuve mixes Cointreau, lemon, and Champagne. Every day an à la carte series of mocktails is also offered for those abstaining from alcohol, but still wishing to join in the festive atmosphere.

To pair with the drinks menu, at the bar we offer the best foie gras in the country, a cheeseburger that can't be beat, a blue lobster sandwich done club style, and a version of Royal Champagne chicken with avocado.

To satisfy a sweet tooth, the daily pies are always seasonal and freshly made; other desserts range from a rich chocolate cake to a pink biscuit that reinterprets the regional sweet specialty.

Open Monday to Sunday from 7h to 1h.





LE ROYAL, ETAPE GASTRONOMIQUE, 1 MICHELIN STAR



Chef Jean-Denis Rieubland's gourmet table takes center stage in the historic portion of the resort. **Set beneath a gold-leafed ceiling, enhanced by the brilliance of 36 spheres of blown and amber glass, the royal salon pays tribute to the women who played a formative role in Napoleon's life:** Josephine, Marie Louise of Austria, Countess Marie Walewska and Désirée Clary, his first love.



A la carte

Chef Rieubland personally interprets the Champagne terroir, highlighting the products of the region and infusing in them a sunny freshness—the signature and identity of our gastronomic restaurant since its inception.

From the kitchen garden to the plate, the heirloom tomatoes combine with a creamy burrata and a basil sorbet. Sweetbread flavored with chorizo has the earthy taste of the soil paired with the umami of fricassee of chanterelles and caramelized onions. The Chef's Espelette peppers and chilli langoustines are presented around a croquette of calf's head as a starter, while the turbot with seaweed butter is ideally combined with artichokes and carrots with chervil. The Saint-Pierre mollusks with vine leaves bring the ocean to the land; the lamb of Aveyron is infused with the iodized scents of succulent salicornes.

Choose from our menu of 4 or 5 courses for a dinner to remember. Each season brings new creations. You're unlikely to dine on exactly the same meal twice.

China by

Maison Fragile x Nicolas Ouchenir

Founded by Mary Castel, great-granddaughter of the former director of porcelain factories in Limoges, the porcelain tableware brand Maison Fragile exclusively decorates the tables of the Royal Champagne Hotel & Spa.

Conjuring the styles of French tastemakers like the Vanuui, illustrators from Castelbajac and the contemporary artist Etienne Bardelli, the designer reinvents the art of porcelain dishes especially for the hotel. In collaboration with the calligrapher Nicolas Ouchenir, the collection uses as a starting point words pulled directly from the letters of Napoleon to the four most important women in his life.

The Pastries of Cédric Savel

Pastry Chef and chocolatier Cédric Savel earned his toque at Le Chantecler restaurant in Nice (awarded 2 Michelin stars) before heading to Paris for the opening of Le Crillon hotel.

Savel's varied delicacies work with seasonally appropriate fruits and spices, creating sensual masterpieces like milk chocolate on crisp praline, dark chocolate sorbet with spicy foam, fruity apricot poached with Amaretto, and an ice cream with olive oil and Menton lemon zest that tastes like the Mediterranean Coast in your mouth.

Open Tuesday to Saturday included.

Only for dinner from 07:15 pm to 09:30 pm.

Discover Menu, 125 euros

Signature Menu, 180 euros.

40 seats.



The Chef's Table

At the heart of all-stainless-steel kitchens, an army of chefs is relentlessly in action. Watching the corps work in unison is a privilege provided only to a few guests at a time (by reservation only). It's a food experience they will remember forever.

Open Tuesday to Saturday included.

Only for dinner from 07:15 pm to 09:30 pm.

Signature Menu, 180 euros.

6 seats.



THE SPA



Because this retreat takes a holistic approach to relaxing and rebooting, we have built a cocoon-like spa that measures more than 15,000 square feet at the foot of the vineyards. Its curved wood exterior reveals a spa with an intimate atmosphere that's as unfussy as it is indulgent. With 9 treatment rooms including 2 couples suites for just 47 guest rooms, there is always time and space for pure pampering.

For complete relaxation, the Royal Champagne Hotel & Spa has also included two swimming pools among its many amenities. The 25-meter-long indoor pool is bathed in light and adjacent to a jacuzzi; the outdoor pool (16 meters long) is surrounded by clusters of grapes.



Biologique Recherche

Biologique Recherche was founded 40 years ago to merge science with aesthetic care. A cult favorite, the products are now used at top spas in more than 70 destinations, from New York to Hong Kong to its flagship in Paris—and now in Champagne.

Founded by biologist Josette Allouche and her husband, physiotherapist Yvan Allouche, the brand takes seriously the issue of skin evolution, its mechanisms, and its aesthetic implications. Biologique Recherche offers aestheticians a wide range of products, which are then customized for each skin's story, thus creating a unique, personalized treatment.

To this day, Biologique Recherche prides itself on working with doctors and skin experts to develop, research, and craft its tailor-made line of skincare.

KOS

KOS PARIS was born out of a desire to develop a high-end line of cosmetics which combine the powerful natural assets of the plant world, rich textures and an enduring respect for the environment. KOS offers a wide range of massages and scrubs that will let you go.

Facial Care

Whether you seek to boost your skin's energy, lift and plump, restructure or smooth, Biologique Recherche has a protocol specifically for your needs.

After an initial analysis by the Skin Instant Lab, a precision instrument that measures the quality of the epidermis, its degree of hydration, elasticity, and flexibility, the treatment begins. It starts with a relaxing massage and skin cleansing, followed by the preparation phase, and finished off with the application of customized a mask. A facial typically lasts 1 hour.

For each treatment, Biologique Recherche adds the possibility of increasing potency with one or two targeted treatments of 30 minutes, what we call "variations of care." Among them: the Booster Remodeling Face, a state-of-the-art bioelectric treatment combining three currents for an immediate and lasting result, or Electroporation, a high-frequency pulse current that permeates the superficial layer of the epidermis for deeper penetration of product.

Our Signature Treatments include our own professional cosmetics, the Royal Champagne Second Skin Care line, with regenerating and lifting benefits. The premier product from this newly-launched line is a mask electrotized with 80% hyaluronic acid that targets mature skin. For the best results, pair the mask with the Great Vintage Royal Champagne Care, a moisturizing combination of revitalizing cellular extracts with a complex phyto-biological anti-oxidant as well as hyaluronic acid. Together, the youth of your complexion will be restored.







Body Care

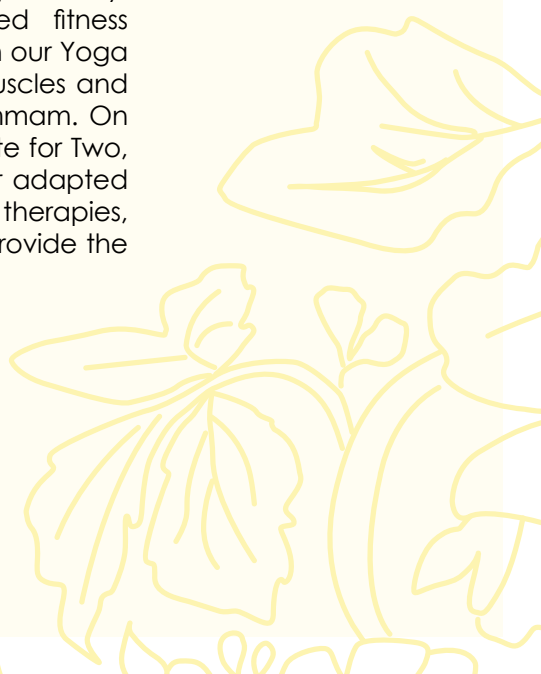
Exfoliate, moisturize, nourish, drain, stimulate—we offer as many modalities as necessary to meet every body's needs. The Signature Body Care therapy at the Royal Champagne Spa is the personalized Cure. This 10-hour body care program comprises a total-body diagnosis followed by targeted therapies. On the menu: P50 Peau Neuve skincare, Heavy Legs skincare, Minceur Booster skincare, plus a series of massages that range from Californian to deep tissue to candling—all of which enhance beauty while providing deep relaxation. In addition, the Spa presents its Harmony Hands and Renovate Your Feet treatments for those arriving from far distances, or anyone feeling tension after a long walk among the vines.

Children at the Spa

The Royal Champagne Spa welcomes children (accompanied by an adult) to take advantage of our targeted care that aims to promote awareness of the body and total well-being. Children as young as 7 years can be given a facial treatment adapted to their young skin, while a parent-child massage is possible in the Suite for Two, each choosing the appropriate pressure to suit their needs.

Well-being

Cutting-edge technology is in use at the Champagne Spa, and that holds true all the way to the gym facility. Spend time in our Technogym-equipped fitness room. Sign up for a private or group class in our Yoga studio next door. Then relax those sore muscles and detox the organs in the sauna and a hammam. On request, the Champagne Spa opens its Suite for Two, set around a private Jacuzzi and ready for adapted couples treatments and massages. After therapies, a spacious shower and a private terrace provide the ultimate opportunities to just let go.



DISCONNECT



For a one-of-a-kind immersion, the hotel lends its bicycles for grand tours of the vineyards. Departing from the hotel and passing the village of Hautvillers, home to some of the largest French vineyards, it's easy to be lost (just as easily found) among the grapes and the famed houses that turn them into sparkling Champagne. Active guests seeking something different can jog along selected routes, join meditation or yoga sessions, and hike to a picnic organized by our concierges.

By request, tailor-made cellar tours take you backstage at the big Champagne houses as well as to the tiniest producers. **This true taste of Champagne** allows time for engaging with growers while tasting small-batch wines made by locals with large personalities.

The Royal Champagne Hotel & Spa has partnered with local business owners and craftsmen, which means we can organize cruises on the Marne, horse riding or hot air ballooning above the vines, tours of Reims and its cathedral. If architecture is your passion, we can arrange entry into great contemporary achievements and historic buildings, **providing a wholly different view of this wine region.** And in this year of commemoration of the First World War, nearby museums are eager to share the rich, storied, and sometimes devastating history of our region.

However you choose to spend your days, carve out some time to relish the sunsets. From the summits of the Montagne de Reims to the most beautiful vineyards, Royal Champagne Hotel & Spa guides will take you along secret paths to enjoy the Champagne experience as the sun drops into the valley.



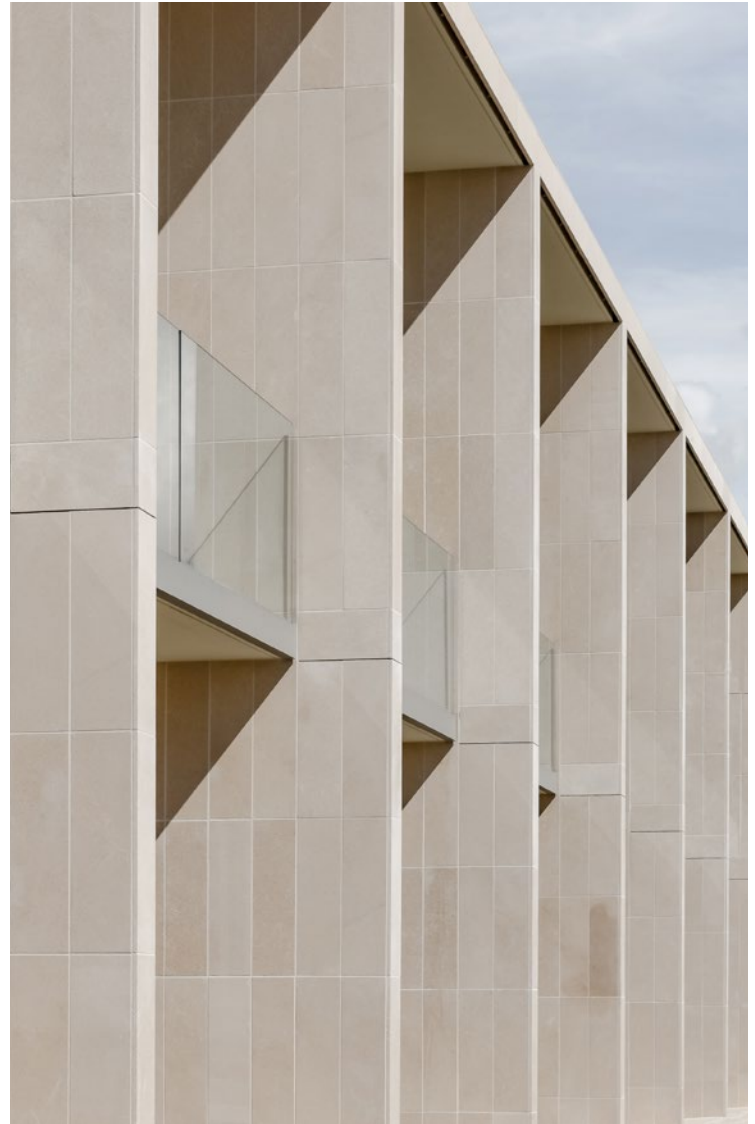
RESPONSIBLE HOSPITALITY

The Royal Champagne Hotel & Spa has worked at every stage to follow a program that most respects its environment. Maintaining the beauty of the region is critical to us.

As a building with a low environmental footprint, the Royal Champagne Hotel & Spa was purpose-built to be entirely insulated, with air supply controlled and filtered by automated units. Each space is equipped with double-glazed windows with high UV reflectivity, thus reducing the negative impact of the stunning Champagne sun.

In an effort to consume and waste as little as possible, the hotel has automatic systems to reduce energy use, from our oil heater with electronic controllers to induction ovens in the kitchen. Everything possible has been designed to minimize overall consumption.

Even the outdoor pool is equipped with a UV treatment system to reduce the intake of chlorine and maintain a balanced pH. The air conditioning recirculates water from the pool to redistribute elsewhere; green areas are equipped with automatic watering to control the needs of the plants; rain and grey water are filtered and reused. The list goes on.





MEETINGS AND EVENTS

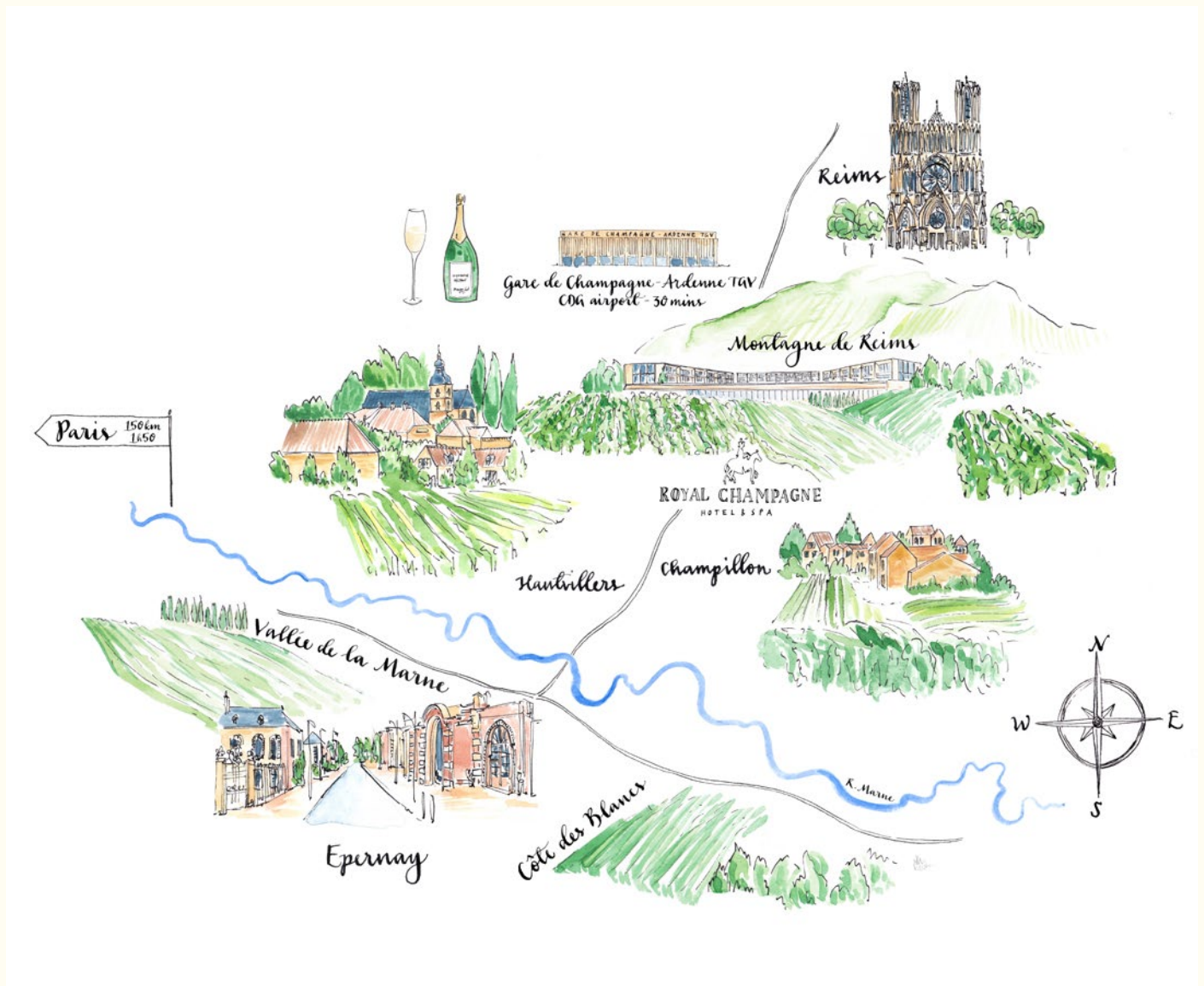
Serving up to 150 people, the reception areas of the Royal Champagne Hotel & Spa are open to groups, seminars, events, and ceremonies. **A tailor-made program can be arranged** for groups big and small in the large and petit lounge, the business center, the library, the restaurants, and the terraces. A total takeover of the property is also possible.

THE CHAMPAGNE HOSPITALITY GROUP

The Royal Champagne Hotel & Spa is a property of the Champagne Hospitality Group, along with Le Barthelemy Hotel & Spa on the island of Saint Barthélémy and the 25 bis by Leclerc Briant, a guest house in an 18th-century home in Épernay. New projects are coming in Burgundy (Château de la Commaraine) and on the island of Saint Barthélémy.



ACCESS



The Royal Champagne Hotel & Spa is located 15 minutes from the Reims TGV station, just 10 minutes from the capital of Champagne, Épernay, and 1h30 from Charles-de-Gaulle Airport.



ROYAL CHAMPAGNE

HOTEL & SPA



47 ROOMS AND SUITES
SPA WITH BIOLOGIQUE RECHERCHE & KOS
TERRACES, BAR & RESTAURANTS

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