

PRESS  
INFORMATION  
2022-2023



L'APOGÉE  
COURCHEVEL







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## ON THE TOP OF THE JARDIN ALPIN



### **On the top of the Jardin Alpin**

Courchevel is the most desirable spot ski resort of the five villages of the Three Valleys region, in the heights of the French Alps.

L'Apogée Courchevel has a preeminent position in the exclusive resort of Courchevel 1850. Nestled in the peaceful woodlands at the highest point of "Le Jardin Alpin" it is a step apart from the hustle, giving guests a true Alpine atmosphere.

As a ski destination, Courchevel 1850 is renowned for its extensive slopes challenging all ability levels. With the hotel's ski in ski out facilities right on the slopes, the location is also ideal for young and beginner skiers.

### **Courchevel, one of the world's premier ski destinations**

Several snow slopes run through Courchevel 1850 while the Three Valleys is one of the largest ski areas in the world, spanning 600 km with pistes linked by a network of 172 ski lifts, affording world class Alpine and off piste skiing.

Winding down the mountain road, there are four more villages that constitute the Courchevel area: Courchevel Moriond at 1650 meters, Courchevel Village, Courchevel Le Praz and Saint Bon, at 1100 meters.

### **Ski-in / Ski-out facilities**

L'Apogée Courchevel offers ski in ski out facilities and a ski room staffed by top professionals who will fit out guests ensuring equipment is perfectly comfortable and in excellent conditions.

The ski man will prepare your shoes and skis in the morning ready to start your sports day.







### **An exceptional location for an exceptional hotel**

L'Apogée Courchevel is located on the very top of the former Olympic ski jump, presenting guests with a clear view all the way down the valley. Designed with chic individualism guests have a stylish new home in one of the top ski resorts in France. There is a penthouse with a breathtaking roof terrace, 5 star ski chalets and many connecting rooms and suites for families.

### **Alpine activities**

Beyond skiing the concierges at L'Apogée Courchevel can arrange plenty of snowy fun, from high speed to high altitude alpine experiences.

Take the reins of a dog sled for an exhilarating ride swooshing behind your own husky team. Slide along with fast and furious snowboarders or take the Courchevel 1850 toboggan run. Enjoy the most spectacular scenic tour with a pilot specialized in mountain flying, leaving from the high altitude Courchevel airstrip Strap on crampons for a vertical ice climb.

For something quieter the concierge suggests cross country skiing, even slower is snowshoeing off the beaten track to explore the still forest and catch a glimpse of a chamois or a sleek fox.



## ROOMS & SUITES



### Rooms

53 rooms and suites including 20 spacious double rooms provide guests with a stay in modern luxury. Deluxe Rooms provide space up to 30-34 sqm while Prestige Rooms are larger, offering up to 40 sqm.

### Suites

The Prestige Suites itself offers 110 sqm. Each is beautifully furnished and flexible with many rooms providing adjoining doors to create the perfect family accommodation.

All rooms have a private bathroom with separate shower and bathtub, and an equally sumptuous view over either the alpine forest or the mountains. In addition, L'Apogée Courchevel offers thirty three stunning suites, that are true heavens of intimacy.







### **The Penthouse**

L'Apogée Courchevel penthouse is the height of luxury.

Occupying the entire top floor of the hotel, the penthouse accommodation offers four en suite bedrooms and is the ideal place to stay with family or friends travelling together.

The penthouse's dedicated Butler serves meals in the dining room, and guests can relax and unwind after a busy day's skiing in the stylish and comfortable living room.

Relaxation is guaranteed with a sauna, a steam bath, a whirlpool bath and for sheer indulgence, a rooftop hot tub. Guests of the penthouse also benefit from a private balcony and the chance to simply stop and take in the views across the valleys of Courchevel.

A media room offers views of a different kind with video on demand services and state of the art gaming facilities





### Chalet L'Amarante

Located adjacent to the hotel and benefitting from its own private entrance and ski in, ski out convenience, Chalet L'Amarante offers no less than five levels of remarkable luxury.

In total there are five en suite bedrooms, a wonderful dining experience with a dedicated Chef and Butler, and an array of indulgent spa facilities including a sauna, whirlpool bath and a double massage room.

Guests enter via a private entrance on the ground floor and go through to a lobby with access to the chalet's lift. The floor totals 97 sqm and accommodates a kitchen, dining room and guests' own lounge.

The upper floors house two 50 sqm bedrooms complete with private bathrooms and dressing rooms. One even has a steam bath for the ultimate in relaxation.

The top floor presents a unique mansarde or attic room, which also has its own bathroom and dressing room. The chalet has two lower ground floors that also offer two further 50 sqm bedrooms with bath and dressing rooms and a host of facilities to make a guest's stay as entertaining and enjoyable as possible.

Facilities include a cinema with state of the art video on demand and gaming.







### Chalet L'Alpensia

In the heart of the prestigious "Jardin Alpin", this architectural jewel has five levels, gathering 550 sqm with five bedrooms, seven bathrooms and a lift. Connected to L'Apogée Courchevel, the Chalet L'Alpensia is the promise of intimate moments in five star comfort.

The chalet offers a spa and a media room, without forgetting a stunning view on the mountains and the former Olympic ski jump of the resort.

A butler and a chef are at disposal for the guests to create special moments with the family, while only few steps away, all the exclusive services of L'Apogée Courchevel await them. Private and direct access to the slopes is also part of the privileges.



## GASTRONOMY



### **“Le Comptoir de L’Apogée, Savour together”**

#### **The perfect place to share delicious moments**

The restaurant “Le Comptoir de L’Apogée” is open every evening in a contemporary decor showing a cosy and friendly atmosphere.

Chef Jean-Luc Lefrançois offers an authentic, refined and generous traditional French cuisine, for a moment of delights. On the sweet side, Tanya Colella, Pastry Chef, offers a mix of gourmet and delicate flavors.

*The restaurant is open every evening.*

### **“Koori” restaurant Japanese flavors at the top**

The gastronomic Japanese restaurant offers a warm and elegant atmosphere in plush surroundings created from fine materials by renowned designer Joseph Dirand. All this for an experience of pure delight!

A theatrical double staircase leads to the restaurant’s dining room. In the centre surrounded by a wine cellar which displays Jeroboams, sits a marble counter topped with two huge glass candle holders created for the Barcelona 1992 Olympics. A friendly place to journey to the heart of Japan.

The restaurant hosts up to 50 seats and offers authentic, refined and inventive Japanese cuisine.

Chef Jean-Luc Lefrançois presents a varied menu embellished with undisputed creations, in particular “The Koori Carpaccio” or “Black cod in miso sauce”, along with a selection of sushi and other Japanese specialties. Tanya Colella, Pastry Chef, extends this exotic journey with a sweet touch.

Beverage lovers will enjoy discovering the fabulous selection of sakes and varied tea collection.

*The restaurant is open every evening.*







## THE BAR OF L'APOGÉE



### **Le Bar de L'Apogée** **High style and smooth music**

“Le Bar de L'Apogée” shows its new atmosphere following a full restoration last winter.

The bar offers to the guests an area even more user friendly with large tables and inviting sofas, using warm materials and welcoming colors. A great and trendy place for a lunch time.

In the evening, glamour ambience with the music band as the barman has honed the art and craft of cocktails, mixing classics and concocting sensational new tastes for an original dimension. A selection of canapés are available all evening, while the lunch menu is devised with creative flair by Chef Jean-Luc Lefrançois. “Le Bar de L'Apogée” sees its terrace extended and totally refurbished last year, offering guests a warm, comfortable space and access to a south facing deck to enjoy sunny lunches and relax in the fresh air.

### **The Cigar Lounge**

In a welcoming ambience and intimate decor, the cigar lounge is the ideal place to get together and relax after a dinner at “Le Comptoir de L'Apogée” or at the “Koori restaurant”.

Several velvet covered sofas, coffee tables as well as a black Saint-Laurent marble chimney create the warm atmosphere and friendly ambience of the lounge. A great range of cigars and cigarillos labels are presented such as great liquors and brandies.



## WELLNESS



### Spa L'Apogée by La Prairie

From the outset La Prairie has blended Swiss precision scientific innovation and the finest ingredients to offer a subtle and magical experience based on performance and elegance. The brand offers exceptional treatments to be savoured in a world of luxury for an absolute moment of pleasure and relaxation.

“Spa L'Apogée by La Prairie” is the ultimate venue for well being and serenity in the heart of the Alpine mountains. The spa features four individual La Prairie treatment rooms as well as a Spa Suite for an experience shared in duo. The various treatment areas, gathered in a 750 sqm dedicated space bring out the Swiss brand's sense of luxury and precision. This warm cocoon invites both your body and mind to relax. A dedicated beauty room and hairdressing salon complete this wellness area, set alongside the hammam, the salt crystal sauna and beautifully designed swimming pool.

Drawing upon a collection of exceptional body and face products every customer will receive a personalized treatment programme, recommended by La Prairie experts.

This outstanding brand, together with the unique setting, makes for an unrivalled Spa experience in one of the world's most beautiful ski destinations.







## L'APOGÉE FOR KIDS



The Kids Club at L'Apogée Courchevel has dedicated areas for tots and teens. Specially designed by the French architect Sophie Jacqmin, the Kids Club is divided into two distinctive areas a real space dedicated to expression in which she invented original and unusual scenarios, full of surprises.

### **Mini VIP 1850**

An extraordinary sensory experience, in a wonderful space which welcomes children from the age of 4 to 10. Enthusiastic and professional staff members will guide young guests to study snowflake formation, attend pastry workshops, taste the scents and flavors of the regional Savoyard produce, or savor roasted marshmallows. It is such fun everyone, wants to be a member of this club.

### **Freestyle 1850**

Designed by the most free and creative minds, the colorful zingy space is dedicated to teenagers from the age of 11 to 15 with a glittering dance floor and even a TV room to watch their ski performances, young guests are welcome every day.



## THE SKI ROOM OF L'APOGÉE



### Ski Room

Located at the ground level the Ski Room offers direct access to the ski slopes from the hotel.

This space welcomes daily families and guests to meet their needs for ski equipments (sale and rental). The ski Room is a top sporting facility, but before guests set off into the snow, ski boots will be made comfortable and perfumed by our professional staff.

The Ski Room shop offers a range of luxury items including the famous ski pair by L'Apogée, specially designed by the Swiss manufacturer Nidecker for an ultimate experience.







## SUSTANAIBLE DEVELOPMENT



### Partnership

Since 2017, L'Apogée Courchevel has been committed to preserving the rich cultural and environmental heritage of the region and passing it on to future generations.

The hotel is in partnership with the association "France Nature Environnement" to protect natural areas in Savoie.

We invite our guests to join us in conserving our local fauna with a minimum donation of 60 Euros at check-out. These donations allow the financing of new educational tools to make children aware of the disturbance of wildlife by humans in the mountains in winter. The hotel offers a unique gift, a snow globe made by hand by the last French craftsmen, located in the Rhône Alpes region.

### In room

The Bamford products offered in the spa and in the room are organic and respectful of health.

The Giving Bag provides guests with an opportunity to donate their unwanted clothing to a charity.

The card informs guests that the sheets and towels are changed every other day.



## SERVICES AT ITS HIGHEST



### **Géraud Tournier** **General Manager**

Géraud Tournier holds a BTS in Hospitality and Restaurant Management with a sommelier specialisation, and has already earned his stripes working in this highly illustrious field. Named France's Best Student Sommelier in the year 2000 and armed with over ten years' experience in the sector, split between Monaco and Paris, he has had the opportunity to rub shoulders with some of the biggest names in hospitality over the course of his career.

A cultivated and ambitious individual, having been appointed Head Sommelier at the 3-Michelin-starred Pavillon Ledoyen Restaurant in Paris, Géraud Tournier then became the Manager of the wine cellars of four restaurants belonging to the Epicure Group, heading up a team of five sommeliers.

He joined the Château Saint-Martin & Spa and L'Apogée Courchevel as Head Sommelier in 2012, where he was promoted to Catering Manager and Head Sommelier in 2015. He ran "Les Canthares" Wine Club at the Château Saint-Martin & Spa for a good many years against the backdrop of the stunning rocky cellar, encouraging discussion and interaction around beautifully balanced food and wine pairings for the greatest pleasure of gourmets. In 2021, he continued to climb the career ladder on being appointed Resident Manager of the two Oetker Collection establishments.

For the 2022-2023 winter season, Géraud Tournier will be taking on the General Management of L'Apogée Courchevel, and the following summer will fulfil the same role at the Château Saint-Martin & Spa in Vence.

A career step that speaks volumes about his talent.







### **Jean-Luc Lefrançois** **Executive Head Chef**

Jean-Luc Lefrançois joins the Oetker Collection being appointed Executive Chef, for the fifth winter season at L'Apogée Courchevel.

Jean-Luc Lefrançois who was born in Rouen, has 30 years of experience in the field of top level gourmet cuisine. His grandfather, Léon, who was a baker by trade, gave him his love of cooking and his appreciation of shared pleasure.

He joined the hotel Le Bristol Paris at the age of 18 as help cooker and later went into the Army to do his military service, where he became private chef to General Moreau. Cooking is really a true passion, and one that he cannot live without.

Jean-Luc Lefrançois has been working in the finest gourmet restaurants in Paris, from the Ritz to the Hôtel de Crillon as well as the restaurant run by Hélène Darroze, Le Relais Louis XIII, Chez Prunier and the Restaurant Dominique Bouchet.

He describes his cooking at L'Apogée Courchevel as traditional, instinctive, refined and pleasing to the eye, with plenty of flavor: "My favorite food is light, simple, precise and creative". He also shares his love for local produce, and likes to enhance traditional recipes to create an authentic type of cuisine.

His passion shines through in all his gourmet dishes, as you will see when you taste his specialties: cream of Jerusalem artichoke, fine chicken quenelle with truffles or knuckle of veal caramelized with fir tree honey and parsnip mousseline, not forgetting his line caught sea bass in a pistachio crust, and polenta with black olives.





**Tanya Colella**  
**Pastry Chef**

Tanya Colella joined Oetker Collection last summer 2021, as Pastry Chef de partie at Château Saint-Martin & Spa. During the winter season, she evolved to the position of Pastry Sous-Chef at L'Apogée Courchevel, establishment Oetker Collection. Back at Château Saint-Martin & Spa for the summer season 2022, and promoted as Pastry Chef, she contributes to delight the most delicate taste buds in all the different restaurants of the property. This winter, she joins L'Apogée Courchevel at the same position.

A graduate of the Angelo Consoli Hotel Institute in Castellana, with an average of 95/100, Tanya made her first experiences in her home country, Italy. From restaurants to events-catering, shops and hotels, she discovered pastry in all its facets. In 2018, she moved to France and joined some of the most prestigious Parisian establishments among Maison Breguet (5-star Hotel), L'Atelier de Joel Robuchon (2-star Michelin) and the restaurant Le Cinq (3-star Michelin).

Nowadays, Pastry Chef, Tanya Colella, pursues her career with Château Saint-Martin & Spa and L'Apogée Courchevel where she designs and creates an array of exceptional desserts at the restaurants of both properties.

Thanks to her creativity and passion for details, she keeps impressing our guests with fine delights.







**Antonio Casinhas Travassos**  
**Head Concierge**

Antonio Casinhas Travassos is also Assistant Concierge at the Hotel du Cap-Eden-Roc, a position held since 1989.

He is a real bible , very helpful and always with a good sense of humour.



## DESIGN



### India Mahdavi & Joseph Dirand

Two architect designers, one project.

Two styles, same philosophy.

Two passionate personalities, with equal respect for each project they produce.

They like to give places a sense and a soul.

They love challenges and constraints.

Two 'architect photographers', one in black and white, the other in Technicolor.

They create atmospheres steeped in history.

They master volumes and perspectives.

They have an elegant style one is a maximalist, the other a minimalist.

They share a love of India India was conceived there and named after the country.

Joseph often went there with his parents.

They are darlings of fashion.

They like writing scenarios and performing them in three dimensions.

They have a personal and professional complicity.

They love their creations to be rhythmic.

For both Rooms and Suites, the two designers excelled to combine their styles and respective conceptions of comfort in the mountains colors and femininity for India Madhavi; a more architectural perspective for Joseph Dirand. The result meets the expectations of the most demanding clientele.

Fir wood combines with comfortable and cozy materials such as wool and velvet. Warm tones burgundy fir green, blue green) harmonize perfectly with the blond wooden box ceilings and the exclusive furniture specially designed by India Madhavi for L'Apogée Courchevel.





AWARDS &  
DISTINCTIONS



2023

**Elite Traveler** - L'Apogée Courchevel rewarded as Best Suite among the 100 Worldwide Suites in the category «Top Family Suites».

2019

**Atout France** - French «Palace» distinction.

2018

**Global Compact** - «Active» level.



OETKER  
COLLECTION



**Oetker Collection** hotels are true masterpieces located in the world's most desirable destinations. Each property is a landmark and a timeless icon of elegance. With deep devotion to local culture and community, our Hosts of Choice preserve a tradition of legendary European hospitality and genuine family spirit that began in 1872.

The collection includes L'Apogée Courchevel, Le Bristol Paris, Brenners Park-Hotel & Spa in Baden-Baden, Hôtel du Cap-Eden-Roc in Antibes, Château Saint-Martin & Spa in Vence, The Lanesborough in London, Eden Rock-St Barths, Jumby Bay Island in Antigua, Palácio Tangará in São Paulo, The Woodward in Geneva, Hotel La Palma in Capri, The Vineta Hotel in Palm Beach, and more than 150 private villas around the globe.

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