



LE PHÉBUS & SPA
Villa des Anges
Famille MATHIEU

The quintessence of the art of living in the heart of Luberon

PRESS KIT

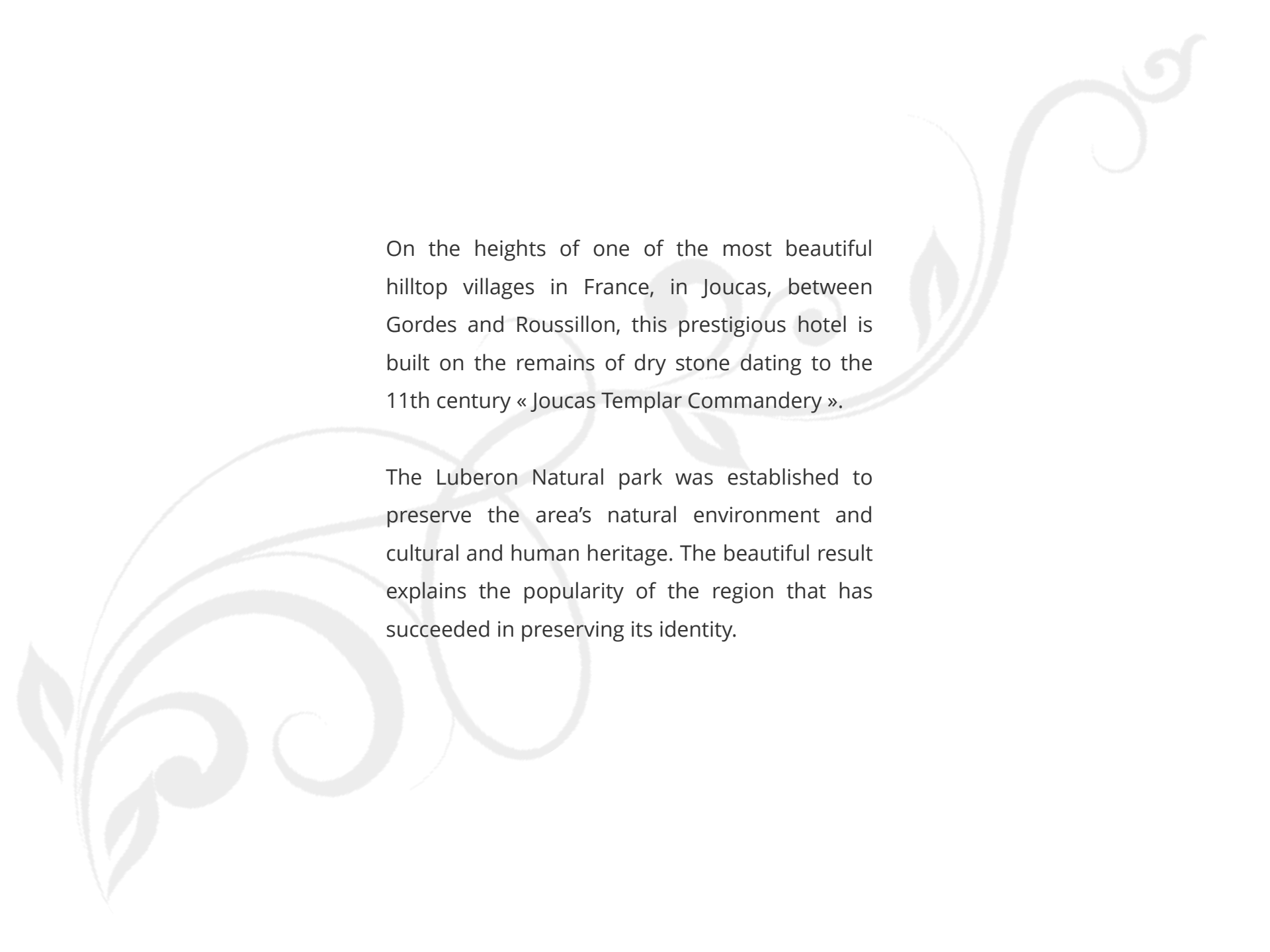




**AN IRRESISTIBLY CHARMING MEMBER OF 'RELAIS & CHÂTEAUX',
EXCLUSIVE EXPERIENCES, AND THE QUIETUDE OF AN EXCEPTIONAL PLACE...**





A decorative graphic consisting of light gray, stylized floral and vine motifs. It features swirling lines, leaves, and circular patterns, positioned in the background behind the text.

On the heights of one of the most beautiful hilltop villages in France, in Joucas, between Gordes and Roussillon, this prestigious hotel is built on the remains of dry stone dating to the 11th century « Joucas Templar Commandery ».

The Luberon Natural park was established to preserve the area's natural environment and cultural and human heritage. The beautiful result explains the popularity of the region that has succeeded in preserving its identity.

THE HOTEL IS ABOVE ALL A WONDERFUL EXPRESSION OF FAMILY.



In the 1980s, the Mathieu's family had the vision to acquire a 7-hectare property with 2 unparalleled advantages : an exceptional setting near important sites in the region and a breathtaking view over the Luberon Valley. The building may have evolved over time, but those features are timeless.

Over the years, the passion poured into the site by this provencal family has made the resort one of the jewels of the area, with 11 rooms and 12 suites (some with private pools), a superb exclusive 7-rooms villa and a spa in a notably Mediterranean park.

Motivated by a love of welcoming guests and sharing, Xavier Mathieu and his son Anthony have continued to expand, renovate, and enhance their hotel, giving us Le Phébus & Spa. Why "Phébus" ? It is a tribute to the bright shining star that has captivated great painters like Cézanne and so many others.

A stay at Phébus is truly an enthrallment of the senses, including the palate, thanks to the establishment's two restaurants.



« Phébus: another name for Apollo in ancient Greece, representing light» .



MEET THE CHEF

"Everything I know I learned in the school of life," explains Xavier Mathieu. He arrived in Joucas at the age of 13. He left school after year 6; it was not a good fit for him, but a chance encounter brought him a mentor. New neighbour in Luberon, Mrs. & Mr. Roger Vergé, chef-owner of the celebrated 3-star restaurant "Le Moulin de Mougins" in the Alpes Maritimes, acquired a second home in Joucas and met the Mathieu family.

Xavier realize its dreams and spent few years near Mr. Vergé after his education at the Culinary School of Avignon. He spent summer on the Riviera with his teacher, guide, and mentor, and winter in Luberon. Work in Paris with Joël Robuchon provided another unforgettable experience.





LE PHEBUS & SPA



Decoration is a collaboration between the talented Gil Dez, interior designer, and the designer Christine Faesch: « Here, the farmhouse spirit prevails; it is more a charming home than a hotel. We want our guests to feel pampered in a superb environment that is refined, comfortable and tranquil. The ground floor exudes calm with a palette of beige, taupe, ochre and pumpkin which

gives way to an upper floor done in olive green that suggest greenery, nature and wellness among the trees and terraced stone walls. Touches of brighter colours light up this beautifully restrained palette. The history of this family continues to evolve, moving forward without losing its connection to the past. »





LA VILLA DES ANGES



Complementing the majestic rooms and suites, a luxury farmhouse of 550m², is set inside a garden, protecting it from prying eyes; it features a private heated swimming pool, powered by a forage done at more than 250 meters deep, that used ultra-violet. Available with or without services, villa is at the disposal of family in need to reconnect for a week-end, or holidays between generations.

The Villa sits in a 7000 m² park heavily forested with Provençal trees.

Aside from the living space, study, dining room, and fully-equipped kitchen, it boasts 7 rooms and suites.

This is an absolute gem for guests seeking an exclusive, yet intimate stay.





THE GOURMET RESTAURANT*

LA TABLE DE XAVIER MATHIEU

One of the best aspects of Le Phébus & Spa is the gastronomy. Chef Xavier Mathieu draws on inspiration and memory to enthrall with inventive dishes and constantly inventive tastes combinations, all while conserving his signature provencal spirit.

He artistically combines the region's best products, elevating their flavors in his recipes.

The restaurant sports a glass roof over the large terrace overlooking the Luberon, adding visual appeal to the quality of the dishes.



MICHELIN



Xavier Mathieu describes his cuisine:

"My cuisine can be defined by three words: truth, purity, and emotion; flavors come from our kitchen garden inspired by our Provençal markets. I was awarded a Michelin star in 2001 even though I was not really trying for one. Nonetheless, this recognition has increased my self-confidence. A menu should be simple! It should be possible to read and understand a menu without analyzing every word, and it is especially important that it make the taste buds quiver in anticipation."

Xavier Mathieu, planted a vegetable garden in the property, and he prefers to buy from local, natural producers in Coustellet, Méthamis, Robion, and Ménerbes. He buys truffles, asparagus, aubergines, wine. Lamb comes from Alpilles, pork from Ventoux, fish from the Sorgue, and inspiration from the nearby Camargue.

Southern sun fuels his inspiration...

He harks back to traditional recipes such as the famed "French Pesto Soup". "I serve it in summer when basil, garlic, green beans, and tomatoes are especially flavorful and bursting with sunshine. The soup is presented under a cloche; uncovering the dish releases an intoxicating perfume diners might remember from childhood. The wonderful whiff of basil makes them happy."

Listening to guests needs, we have the pleasure to offer aside from the traditional menus, a choice totally vegetarian or vegan with an organic base from vegetables or soja milk.



CLASSICS AND ESSENTIALS OF OUR PROVENÇAL TABLE.

A few bites of pleasure to whet your appetite.

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Pistou soup. Tomatoes, white and green beans, garlic and basil. Our signature dish.

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Refreshed petals of rainbow trout from the Sorgue. Fresh almonds. Spirulin sorbet, citrus pearls.
Almonds trout 2022..

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Fresh ratatouille from yesterday sweetened with burnt onion syrup. Tomato crisp with black garlic..

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Paquet de pieds des pieds paquets au jus des Ocres.

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Frozen shooter from the Alps Mountain.

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Memories of the Dominical lunches. Lamb cooked in his herbal sand crust, white beans and einkorn from Hautes-Provences. With thyme juice.

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Our selection of fresh and matured cheese,  
Goat, cow and sheep.

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Around the bees. Hydromel soufflé, Honey ice cream from our hives.

185.00€



**LET YOURSELF BE GUIDED TO DISCOVER A MENU CREATIVE AND ORIGINAL INSPIRED BY OUR CHEF TRIPS
AND DISCOVERIES.**

A few bites of pleasure to whet your appetite.

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Sault spelled and aubergine shabu-shabu. Back from Japan.

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Hot-cold of baby fennel and last beetroots. Risotto of black puffed rice from Camargue.
Espelette pepper.

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Vitello Tonnato. Essentia Ristorante version.

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Armelle et Frédéric's jambalaya. Brittany lobster, potatoes, corn. American road trip.

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Makgeolli cherry shooter. Genesis house.

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Braised pig cheek from Ventoux with prunes and oriental almonds.

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Vegetal cottage cheese minute.

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The union between red fruits and nougat, with celeriac and cucumber.

Or

Chocolates, warm coconut milk and passion fruit. Yellow curry ice cream.

200.00€



BISTROT

LE CAFÉ DE LA FONTAINE

On a different note, Le Café de la Fontaine serves dishes made with garden- and market-fresh produce, often cooked in front of customers in an open kitchen, in a congenial and familial atmosphere, around the fountain on one of the hotel's terraces.



LE CAFÉ DE LA FONTAINE

Appetizers to start with...

Ceviche of sea bream fillet, cucumber and celery,
Chickpeas traditional panisse.

Or

Seaweed marinière style fennel.

Or

“The smoking pork in the garden”.

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The Provençal aioli, sautéed spring vegetables.

Or

Porc ribs from Ventoux,  
Mashed potatoes and celery with cardamom.

Or

Poultry with cherries and cherry tomatoes,  
Almond and oat crumble.

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Cherries and hazelnut desert.

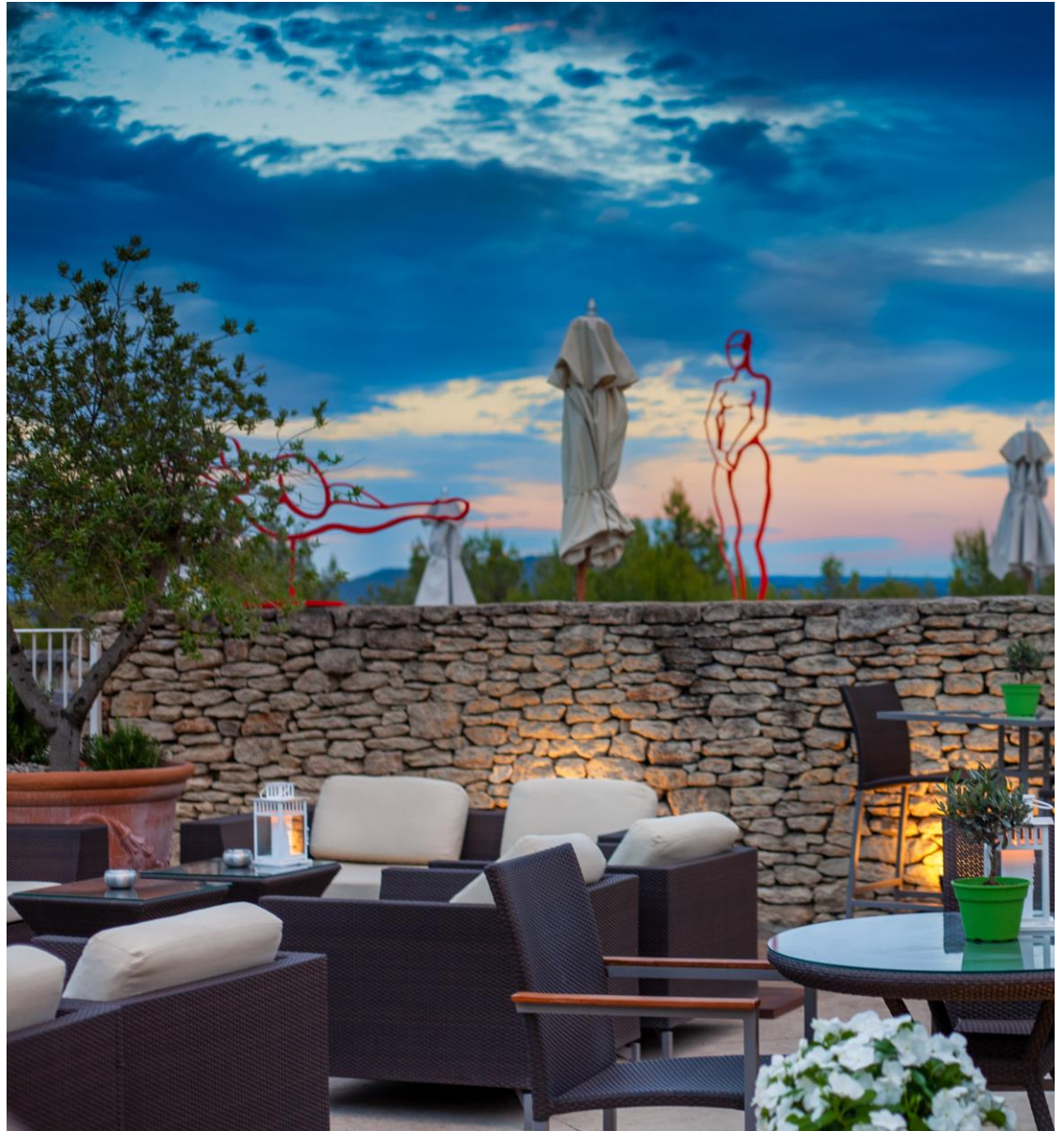
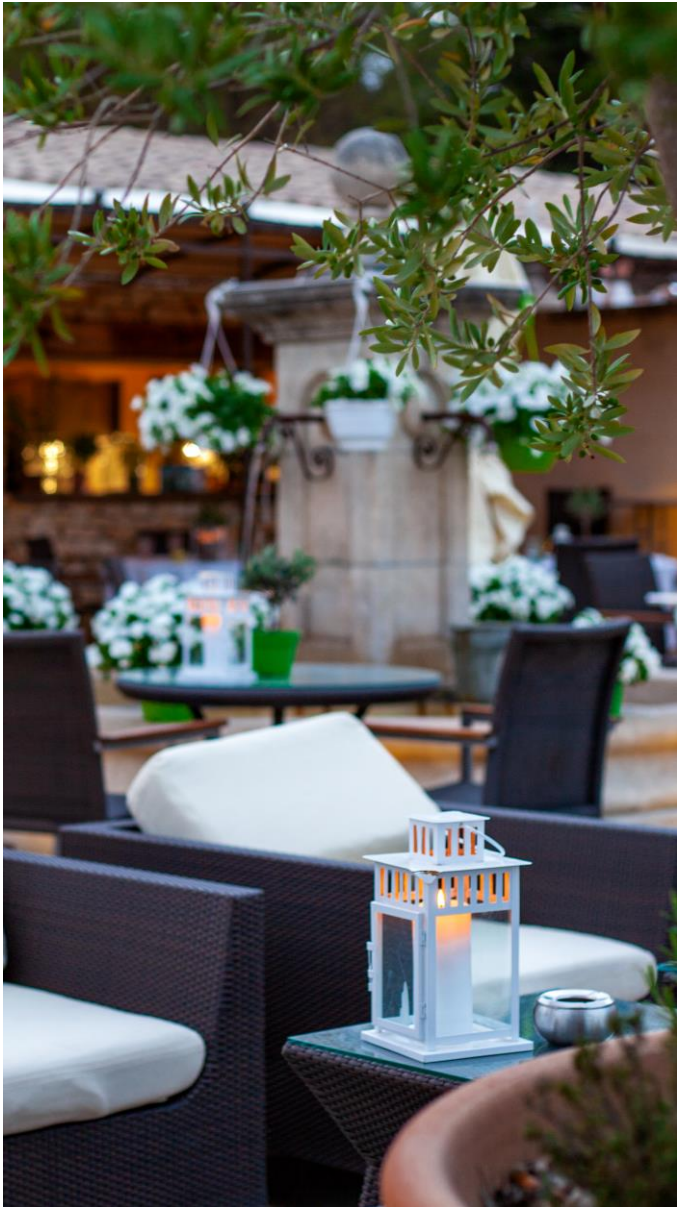
Or

Verbena and lemon textures.

Or

Vanilla rice from Camargue, orange blossom flower flavor sorbet.

59.00€



LA TABLE DU JARDINIER



In the heart of the vegetable garden, La Table du Jardinier and its intimist atmosphere under the stars, Guests can enjoy an evening surrounded by the garden, its aromatic herbs and vegetable garden, by tasting a completely vegetal imagined by the Chef with the harvest products.

190.00€ per person

LA TABLE D'HÔTES DU CHEF



La Table d'Hôtes is at the heart of the action in the kitchen of the gastronomic restaurant. The idea? See the talent of the cooking team, meticulousness of their gestures, and live during a dinner, a moment full of tasty discoveries.

255.00€ per person

COOKING CLASSES

Know how to choose the good products, sublimate them, improvise behind the stove with the market products or simply innovate in everyday life, Chef enjoys transmitting his secrets for unique moments between friends and family. Beginners, passionate or only greedy, cooking classes are for all and can be collective or private.

110.00€ per person in collective class
370.00€ per person in Private Class including the dinner at the gastronomic restaurant, beverages and spa access



ACCORD METS & VINS

Ventoux vintners from the Luberon have been creating high-quality wines for some twenty years. Their production now rivals that of the most prestigious wine-growing regions. The menu features an extensive selection of Protected Designation of Origin (AOC) Côtes du Rhône, Châteauneuf du Pape, Gigondas, and Vacqueyras. The essential Bordeaux and Burgundy wines are not forgotten. Educated by the most knowledgeable wine experts, the head sommelier can suggest the best wine pairings or Xavier Mathieu's creations.

The restaurant also provides a selection of special late-harvest vintages. The wine was created by one of the establishment's preferred partner vineyards, Domaine des Peyre, and the champagne bears the Colin winery label.



OLIVE OIL

Over his researches to always offer the best products and the best quality to the guests, Chef Xavier Mathieu built solid partnerships. Olive oil proposed at the restaurant or the boutique is the fruit of those collaborations.

Thanks to olive trees planting on the property and on lands in Saint-Saturnin-les-Apt, le Phébus & Spa has its own olive oil AOC « Huile d'Olive de Provence ». Chef a also created some subtle chords associating lemon, rosemary or truffle to upgrade any meal even the simple one.





le spa



SPA

ILA & VÉGÉTALEMENT PROVENCE

Located near the pool and in symbiosis with the nature, the Spa is a haven of silence, quietude and relaxation for resident customers or not. The large bay windows open on the garden, like an invitation to the serenity and rest.

A big indoor heated pool with massage jets, two hot tubs outside, a steam room and a sensory shower come and perfect the place.

Discover Ila and its products which channelled the raw remedial power of Nature and Végétement Provence to dive into the benefits.

The Spa has 3 treatment rooms (one of which is a dual room), a relaxation area, a fitness room and a tisanerie with a view over the park.

The perfect place to let yourself be transported to the body, mind and spirit well-being.





ECO-RESPONSIBLE AND SOCIAL COMMITMENTS

Chef Xavier Mathieu and its team have at heart the environment and future generations protection.

The Spa was rethought to integrate 2 new partnerships with brands that offer 100% natural products, kitchen moves towards zero waste more and more every year. Light bulbs are 100% LED and turn on outside only when sun is down to automatically turn off with the first lights of the day.

One of our commitments since 2021 is to strive for innovating technologies to control the daily use of precious energies like electricity, gaz and water. Our goal is to replace for greener energies more than 50% of our consommation within 2 years.

INFORMATION

Access by plane (Marseille or Avignon Caumont Airports), by TGV (Train station of Marseille and Avignon), or per helicopter (helipad in the hotel park).

Longitude : 5. 256004
Latitude : 43. 929076

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www.lephebus.com



LE PHÉBUS & SPA

Villa des Anges

Famille MATHIEU

LA TABLE DE XAVIER MATHIEU – MICHELIN STARRED SINCE 2001

Open for lunch from Friday to Sunday from 12h00 to 13h30. Every evening from 19h30 to 21h30.

LE CAFÉ DE LA FONTAINE – BISTROT

Every day for lunch from 12h00 to 15h00. Every evening from June to September.
Closing days: Evening in low season

LE SPA

Every day from 10h00 to 20h00



LE PHÉBUS & SPA
Villa des Anges
Famille MATHIEU

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Photothèque :



**RELAIS &
CHATEAUX**