



CHÂTEAU DE
BERNE
—
EN PROVENCE

PRESS KIT

2024



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THE MAGIC OF BERNE

Château de Berne is nestled in the rolling hills of Provence, in the South of France, 1 hour from Saint-Tropez between the villages of Lorgues and Flayosc.

Of the 515 hectares at the Château de Berne, 360 are woodlands populated by Mediterranean species such as Umbrella and Aleppo pines, ancient oaks and olive trees. A forest sanctuary, providing essential shelter for the estate's 150 hectares of vines.

Classified under the Côtes-de-Provence appellation, Château de Berne's wine production embodies the unique geology of the terroir, through delicate and elegant rosé, red and white wines, certified fully organic since February 2021.



Graced with its iconic vineyard and pristine wilderness, Château de Berne is a sensory experience unto itself, a pleasurable and refined embodiment of Provence lifestyle.

The five-star Relais & Château estate includes a hotel and private villa accommodations, as well as a Michelin-starred restaurant with an eco-conscious approach to fine dining, which in 2021. Completed by the spa, cooking school and various leisure activities, Château de Berne offers food & wine lovers, athletes, adventurers and those simply looking for quiet contemplation, the promise of an unforgettable experience.



HOSPITALITY

HOTEL



Staying at Château de Berne is a truly exceptional experience. The staff's acute sense of hospitality, from reception to room service and all the way to management, makes any visit here a memorable one.

The sense of service developed by the staff, from the reception to the room service and the hotel management, makes any stay here an unforgettable experience.

With its 34 rooms and suites overlooking the vineyard, Château de Berne combines luxury, peace and voluptuousness in a stylish décor, subtly evocative of traditional Provence lifestyle.



A large, two-story villa with a stone and stucco facade and a terracotta roof is nestled among lush greenery. In the foreground, a well-manicured lawn is dotted with several gnarled olive trees. A curved swimming pool with a blue interior is situated in the middle ground, surrounded by lounge chairs and a wooden deck. A large, mature pine tree stands prominently to the right of the villa. The sky is a clear, bright blue with a few wispy clouds. The text "VILLA EXPERIENCE" is overlaid in the center of the image in a white, serif font.

VILLA EXPERIENCE

VILLA EXPERIENCE

Château de Berne owns a unique collection of five exceptional residences, hidden away in 515 hectares of unspoilt natural surroundings. As soon as you arrive, you'll be overwhelmed by the beauty and fullness of this unique setting.

A long forest track will guide you to your private home. All around you, a green horizon as far as the eye can see immediately invites you to relax and reconnect with nature. An unforgettable immersion in the wine-growing lands of Provence and the promise of a stay with family or friends in total privacy. In your private residence, you are the sole master of your holiday. Our private residences offer you excellence and made-to-measure service with a butler available 7/7. but also the quality facilities of a nearby 5-star establishment (spa, cookery school, tasting cellar, gourmet restaurant).

An authentic plunge into the Provençal art of living through the experiences offered by Château de Berne and its estate, particularly around wine and gastronomy. While the collection is united on the principle of excellence, high quality service and facilities, each house has preserved its own history and identity.



OUR TWO BRAND NEW VILLAS

This year, Château de Berne unveils two new typically Provençal villas, nestled in the heart of the estate, promising comfort and serenity. Total immersion in your own vineyard, away from the hustle and bustle of the city.

Héraude is a historic estate in the region. Its main building dates from the 18th century and has been completely restored. Its facade of lime and earth from the surrounding fields embodies the charm of Provençal houses of yesteryear. A 15-hectare estate, with forest, holm oak and pine trees, and a plantation of more than 800 olive trees. A real dive into the footsteps of an 18th-century winegrower.

Le Mas des Gomberts is an old sheepfold restored in the pure Provençal tradition. With an olive grove, a vegetable garden and a lavender field, this residence is the perfect place for a serene and peaceful stay in an exceptional natural environment. An immersion the authentic Provençal art of living at every moment.





CHÂTEAU EXPERIENCE

CHÂTEAU EXPERIENCE

Our very-spacious Chateau spans over 1,000 m² and can accommodate up to 20 guests. Recently refurbished in keeping with the purest Provencal traditions, this 18th-century family home combines modern comforts with the preserved and timeless charm of a bygone era.

Adorned with antique furniture and exposed beams, the lounge and dining room plunge guests into another world. The fully-fitted kitchen provides a friendly venue for some family time.

The 7 bedrooms on 2 floors, each with private bathroom, bear the names of Provence's iconic towns. The voyage continues outside too. The formal gardens are dotted with little oases for a peaceful lunch, cradled by chirping cicadas. The magnificent private pool nestling in an olive grove... The Chateau also boasts a fully-fitted outdoor kitchen and its own chapel.

For ultimate serenity, our Chateau Experience also comes with optional five-star hotel services. Succumb to Provence's legendary lifestyle in this natural haven of peace, steeped in stunning horizons and endless possibilities.



A gourmet dish featuring a vegetable bouquet on a blue plate. The bouquet is made of thin, light-colored vegetable strands, possibly carrot or daikon, tied together and topped with several small, vibrant purple and white flowers. Three green, elongated vegetables, likely asparagus, are arranged around the bouquet. The background is a textured blue plate.

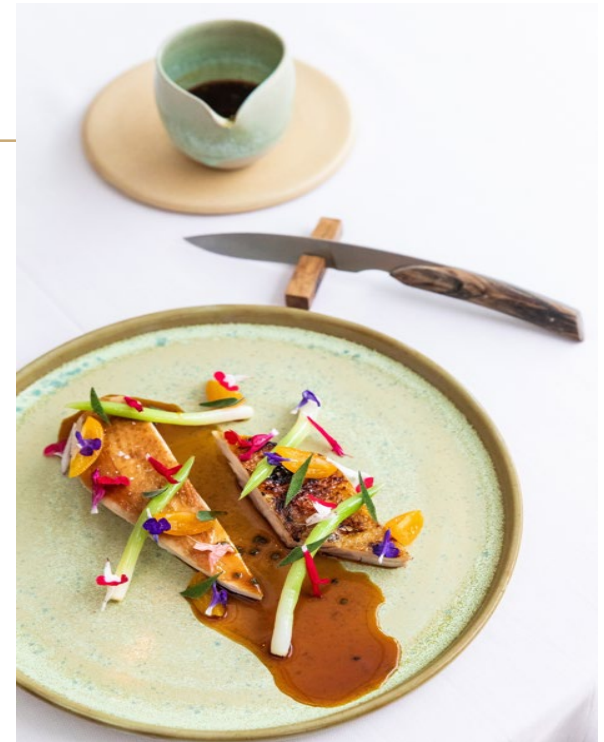
GOURMET & GREEN

LE JARDIN DE BERNE

At Le Jardin de Berne*, chefs Louis Rameau and Eric Raynal seek the secret truth in every ingredient, creating new associations, novel flavor harmonies and amazing textures, while staying true to nature's initial intent.

Every dish is a personal creation, extending beyond the table to the pristine, cultivated tranquility of the surroundings. Dining at Le Jardin de Berne* is a voyage unto itself.

The two chefs aspire to unveil the potential of every ingredient, by imagining creative dishes with distinctive flavor combinations. Certain aromas, fragile and fleeting, are so subtle that they can almost be enjoyed on their own. Their noble intention directed at the creation of a pleasurable taste sensation, sublimated by skilled craftsmanship, is a veritable ode to nature's extraordinary talent.



Rinds of fruit, husks and pods of vegetables, chicken skin, all act as protection while also cultivating precious flavor and preserving nutrition. Beyond their protective role, these elements are closely linked to an ingredient's taste and character. This intimate bond is what inspires Chef Louis Rameau and his crew.

From the soil to the soul

DES EXPÉRIENCES GASTRONOMIQUES UNIQUES

Le Jardin de Berne propose à ces hôtes deux expériences gastronomiques exclusives et intimistes.

LA TABLE DU CHEF

Louis Rameau vous invite à sa table et vous propose un dîner exclusif et intimiste dans les coulisses de la cuisine de son restaurant. Un moment unique et privilégié avec le Chef et son équipe.



LA TABLE DU PASS

Attablés sur une magnifique table en bois pouvant accueillir deux personnes, au bout du comptoir de la cuisine, vous assistez à un spectacle unique. Les yeux rivés sur les fourneaux, vous êtes aux premières loges pour observer les Chefs et leurs brigades en action et pour suivre en direct la préparation des plats et le dressage des assiettes.

L'OLIVIER DE BERNE

A symbol of Provence, often associated with the sun, the cicadas and southern cuisine, l'Olivier represents perfectly our summer restaurant's identity. An evocative name that also pays tribute to one of the riches of our estate.

Its vast terrace with a view of the vineyards is a real invitation to enjoy the beautiful days outside. A foretaste of our Chef, Louis Rameau's world, l'Olivier de Berne offers a culinary concept based on sharing and provençal dishes. An experience to be enjoyed with family and friends.

The menu, is made of starters, main courses, side dishes, and desserts (or cheeses), and has been carefully crafted by Chefs Louis Rameau and Eric Raynal, in order to thrill your taste buds, but also to present Provencal cuisine at its best.

L'Olivier de Berne offers you a menu based on local flavours and the products of our kitchen garden. The restaurant favours vegetables, herbs and fruit grown on the estate and has established long-term relationships with local producers and breeders.

A sharing cuisine



LOUIS RAMEAU – Jardin de Berne Chef*

A chef at Le Jardin de Berne* since 2016, Louis Rameau stepped into his role as Head Chef in early 2020. In the kitchen, he finds an outlet for all his talent and creativity, through simple, authentic cuisine that celebrates the flavors and lifestyle of Provence.

Basking in the natural environment of Château de Berne, he has blossomed with it and vowed to express the best it has to offer. Local sourcing affords the chef the delights of giving free rein to his imagination: saffron from the High Var region appears in a dish one day and a dash of Piedmont vinegar livens up a plate the next. "I try to do as well as nature, better if I can, but that's a tough act to follow" he admits with a broad smile. Louis has a communal notion of success, based on fundamental principles of respect. At least in his kitchen.



With its two "Tables du Chef", the first more intimate with its adjoining terrace and the second in the heart of its kitchen, the chef and his team wish to offer an unforgettable gastronomic experience.

ÉRIC RAYNAL – Pastry Chef



Eric's lifelong dream was to work at Château de Berne, and over a short time, he has made a place for himself there and become one of its most inspired contributors.

In just one season, back in 2016, he rose in the ranks to Head Patisserie Chef, proving that "if you put in the hard work, everything is possible."

From the charming and convivial Bistrot de Berne to the refined and elegant Le Jardin de Berne*, Chef Eric reigns over all that is mouth-watering sweetness, striving to respect the spirit of Berne, its magnificent gardens, and the bounty that nature brings to the estate. Eric favors estate-grown produce and has even planted atypical citrus trees, such as Combava, caviar lemon and citron, always pushing the limits of his creativity and sweet tooth, while also exploring the products of local growers.

"Light on sugar, strong in taste, my desserts follow the rhythm of the seasons and of our harvests" explains the intransigent chef, helming a crew of trained pastry team, not just kitchen chefs. "It makes all the difference in the final result" he enthusiastically points out.

In 2020 Chef Eric Raynal received the prestigious Michelin Guide's "Passion Dessert" award.



LE BISTROT



Le Bistrot" is the perfect place to savour a range of heartfelt and authentic recipes for large and small appetites alike.

With its friendly soul, the Bistrot awarded by the Bib Gourmand Michelin, offers a local cuisine that recalls the classics of French cuisine. The menu is being expanded with new dishes, dishes to share and always offers the inevitable pizzas topped with the seasons.

Inside, the living room around the fireplace has been enlarged to the delight of all. Outside, the covered and heated terrace can be enjoyed under the open sky in the summer months. Just picture yourself sipping afternoon tea at a Provencal Chateau in the heart of the vines...

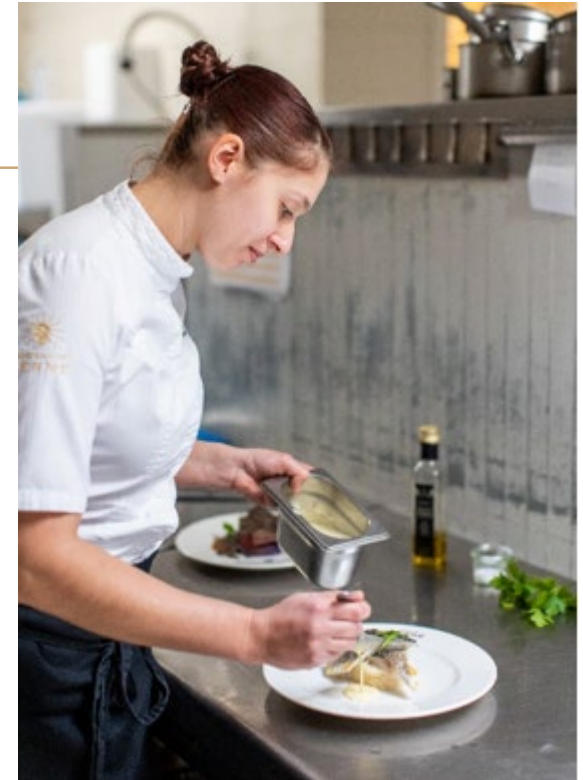
A provencal cuisine



AURÉLIE LIAUTAUD – Bistrot Cheffe

Make your job into a passion: it can definitely be done and Aurélie Liautaud is here to prove it! Aurélie has been head chef of our Le Bistrot restaurant since January 2022.

Her generous and lovingly-prepared cuisine is inspired by Château de Berne's stunning fruit and vegetable gardens. Aurélie isn't new to Château de Berne. Five years back, she joined Le Bistrot as assistant chef, then rapidly climbed the ranks to head up the kitchen. Far more than a simple job, cooking is her passion. «You have to be passionate about what you do if you want to really touch people with your dishes.» Born locally, she is committed to flying the flag of the rich local terroir. *«I'm 100% Made in Provence»*, she recognizes proudly.



Her creations are concocted entirely with fresh produce: *«We only offer the very best.»* And she has plenty to choose from thanks to the Château's grounds, vegetable garden and orchards – all cherished organically – honoured on her seasonal menus. Aurélie loves sparking the same emotions in her guests that spurred her passion for cooking, for example by surprising them with local produce paired with original touches. *«I enjoy doing something a bit different.»* A favourite ingredient? *«That's an impossible question! Everything!»*, she exclaims.

A HAVEN OF GARDEN FRESHNESS

Château de Berne has not one, but three organic kitchen gardens, sprawling over 30,000 ft (3,000m²) and yielding bountiful harvests of organic vegetables, berries, fruit, aromatic plants and edible flowers.

Four thousand olive trees produce the fruit for Château de Berne's signature organic olive oil, celebrated for its tangy green taste.

Both restaurants Le Jardin de Berne* and Le Bistrot de Berne work daily with fresh vegetables and herbs harvested from the garden, and ripe fruit picked from the orchard.

This intelligent, virtuous and local approach, steered by Le Jardin de Berne's Chef Louis Rameau, was awarded a prestigious Green Star by the Michelin Guide, rewarding the many years of hard work and dedication by Château de Berne's staff, in their support of flavorsome cuisine that remains true to nature and sustainable practices.



CHÂTEAU DE BERNE'S BAR



The Bar du Château de Berne invites you to take a delicious break in a relaxed and exclusive atmosphere.

Whether you're meeting for business or pleasure, as a couple, with family or friends, this is the place to be. This new address in the heart of the vineyards, with its refined decor, offers a menu of cocktails, wines and spirits carefully selected by our team of mixologists. The Bar boasts a quiet, spacious terrace planted with trees, with a breathtaking view over the surrounding countryside. The ideal place to sit back, relax and enjoy a drink in the late afternoon or before dinner.

Our Pastry Chef Eric Raynal invites you to discover his creations at an exclusive Tea-Time. Take a seat in the Château de Berne Bar and savour the sublime pastries and savouries, accompanied by a hot drink or a glass of Champagne.



Musical evenings and other events are organized to bring this unique venue to life.



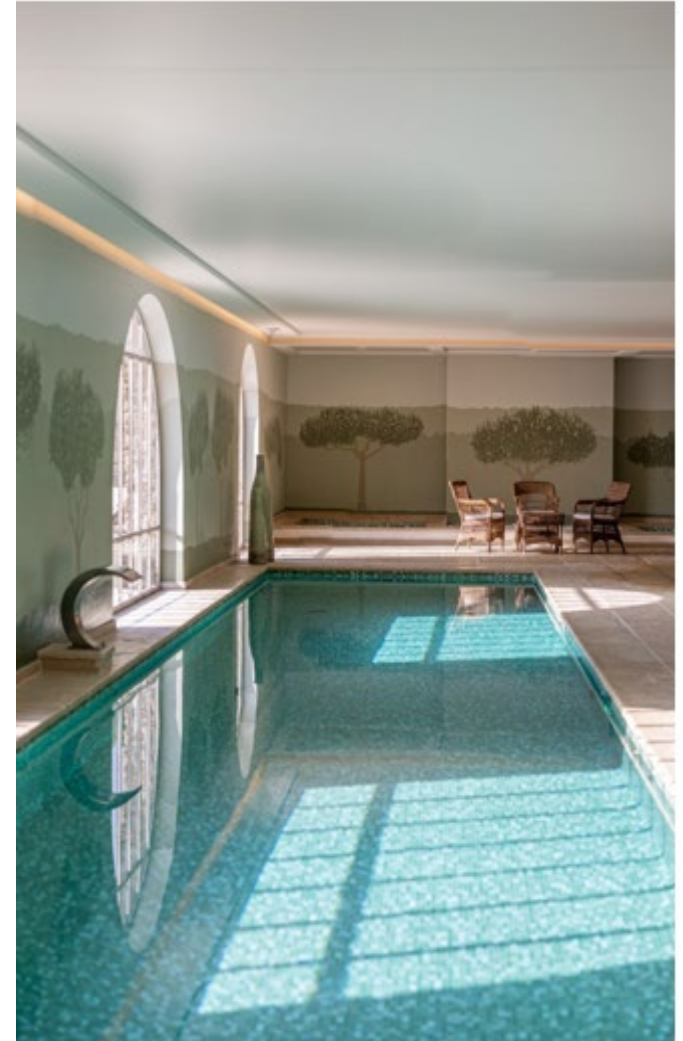
WELLNESS HAVEN

CINQ MONDES & VINÉSIME SPA

The Château de Berne spa transports you to another world. The mood is set as soon as you push open the door. Cross the relaxing Zen garden and enter into a world apart... The elegant, refined and light-filled setting is an invitation to lie back, forget about the trouble and strife of everyday life

Our six treatment cabins, including two duo cabins, are decorated with warm colours and adorned with parquet flooring, lending the spa a cosy and welcoming atmosphere. The outdoor pool, laid with green mosaic tiles and dappled with sunlight, opens onto a solarium nestling amid centuries-old vines and olive trees. This exclusive space also features a jacuzzi, steam room, sauna and hair & beauty salon.

Our customers enjoy a palette of high-quality treatments thanks to the expertise of our partner brands Cinq Mondes and Vinésime. Cinq Mondes' flawless range of authentic treatments and wellbeing traditions pays homage to ancient spa rituals. All products are dermatologically tested and free of silicone, artificial colour, animal products and mineral oils.



OENOTHÉRAPY



The vine is also present at the Spa with the Vinésime brand, a master in vinotherapy. This range, based on grapes and their active ingredients, has anti-ageing, regenerating and oxygenating virtues for the well-being of the skin. In 2022, the Château de Berne was lucky enough to collaborate with Vinésime in the creation of a body scrub. This body scrub was made from Grenache Noir grape marc from the Plateau de Berne, the Château's emblematic grape variety, located at an altitude of 300m. The grape marc used comes from the harvest of vines cultivated organically since February 2021. An exclusive product offered to the Spa's clientele that further strengthens the link between the Domaine and the vine.



ACTIVITIES

ACTIVITIES ALL YEAR LONG

A stay at Château de Berne is a foray into many different worlds, offering a multifaceted and unforgettable experience.

From the sun-kissed Provencal village atmosphere in the Place du Château square and footpaths meandering through gardens or shaded woods, to the array of captivating activities on offer. In addition to cooking classes, Château de Berne features a rich selection of wine tourism possibilities. One can visit the vineyards, the cellars and the owner's private winery, or learn about oenology and the art of winemaking or an introduction to mixology.

Athletic guests will appreciate the estate's three swimming pools (one indoor and two outdoor), fitness center, tennis courts and ping-pong tables, and over sixty miles of biking and hiking trails.



UNIQUE MOMENTS



LIVING UNIQUE MOMENTS

A magical and enchanting estate, Château de Berne extends a spirit of sharing, hospitality and celebration.

In the 20th century, the estate belonged to an advertising mogul who delighted in throwing extravagant parties and events. This legacy has remained ingrained in Château de Berne's DNA. Nowadays, it has evolved into a venue for wedding celebrations and special events. From pampering the bride at the Spa to hosting the wedding banquet and reception, the staff at Château de Berne always goes the extra mile to make that special day truly unique.

Château de Berne also hosts seminars and conferences, providing meeting and function spaces for groups up to 120 people.



EVENTS

In recent years, the Château de Berne has developed a rich and varied program of events.

This includes the "Jazz à Berne" festival, which runs from mid-July to the end of August. Nestled in the hills of Provence, the most intimate jazz festival of the summer welcomes exceptional artists in a dream setting. Past editions have featured André Manoukian, China Moses and Thomas Dutronc and The Shoeshiners Band.

The estate has also organized other more original events, such as the Woof Run in April 2023, the first animal festival.

Another event of the year is the Château de Berne Christmas Market in December, which puts local producers and craftsmen in the spotlight, with a wide range of activities for the whole family.

Detailed program on the estate's website.





AN ORGANIC VINEYARD

ONCE UPON A TIME

200 B.C.

From its Roman past, the vineyard retains an ancient pottery kiln where winemakers baked the clay wine amphorae, historically used for storage and transportation of the precious beverage.

11TH CENTURY

In the Middle Ages, Cistercian monks took over the estate. Raymond V, Count of Toulouse, donated it to Bernard de Clairvaux (Saint Bernard), who administered the land. A great defender of the Cistercian Order, this native of Burgundy encouraged his monks to cultivate a vineyard. His name inspired that of the estate.

18TH CENTURY

In this period, Château de Berne was revitalized by the aristocratic Estellon family, who expanded the vineyard. This marked the beginning of Château de Berne's reputation for fine wines and hospitality, as its owners were known for their lavish feasts.

20TH-21ST CENTURIES

Several different owners have added to Château de Berne over the last century. Some restored the estate to its former glory, while others invested in the vineyard and winemaking facilities. Today, Château de Berne stands as one of the finest hotels and its wines are ranked among the best in Provence.



AN EXCEPTIONAL TERROIR

World-famous for its rosé wines, Provence is less well-known for the outstanding variety of its terroirs. The Côtes-de-Provence appellation alone spans six vast territories, running from East to West, each with its own unique soil type, geography and climate. Located in the Haut-Pays (Highland) area, Château de Berne is characterized by limestone hills and shallow valleys. This little-known, secret backcountry of Provence yields structured reds and fruity, delicate whites and rosés.

The estate combines the best of two worlds in terms of geology and altitude. The heart of Berne's vineyard, where 80 % of its vines are rooted, is located on a chalky plateau, at an altitude of 980 ft. (300 meters). Cool nights, combined with a broad daytime temperature range, allow the grapes to mature at a slower pace, thus enhancing the wine's freshness and delicate aromas.

The plateau is dominated by limestone, which provides excellent rainwater drainage, enabling the root systems to draw water at increased depths, which gives the grapes their distinctive "mineral quality". The resulting wines offer remarkable subtlety, salinity and tautness. The remaining 20 % of the vineyard grows in the light, sandy soil around the Château, and yields rich and flavorful wines.

Château de Berne's geological diversity, combined with its assortment of grape varieties, offer the winemakers a remarkable array of blending options, in order to curate the estate's various fine vintages. .



AN ODE TO ORGANIC

Committing to the environment is one of today's most respected and ambitious goals. Château de Berne has been developing and implementing its ecological pledges for many years and today, we are renowned as a sustainable and responsible hotel-vineyard.

The estate's 150 hectares of vines were awarded the Organic (AB) label in February 2021. Château de Berne also boasts the highest rating (level 3) of the High Environmental Value (HVE) certification, awarded several years ago. This strict standard was introduced as part of France's environmental policy and encompasses economic, ecological and social aspects of agriculture. Our recognition of the essential role of bees and pollinating insects in agriculture and biodiversity recently earned Château de Berne the «Bee-Friendly» label.

Our wines are forged in respect of nature, to express this very special soil to perfection.



ALEXIS CORNU – Œnologue

A native of the Bordeaux region, Alexis Cornu's slender silhouette is a permanent fixture of the vineyards and winery of Château de Berne. The oenologist readily confesses that above all, he produces wines for the pleasure of drinking and sharing them with others. A personal approach he champions, in keeping with the spirit of Château de Berne.

After graduating with a Master's Degree in Plant Biology, Alexis Cornu studied at Montpellier's renowned agronomy graduate school, where he specialized in winemaking. Fresh out of school, he launched his career, first working as a cellar-master, then as a teacher and oenologist. He then travelled the world, heading to the Rhineland, and to Australia and Japan.

Back in France, he settled in Bandol, known as one of Provence's foremost long-ageing rosé areas, before heading back up the Rhône Valley. He finally found a home at Château de Berne, where he has been for over five years.

Among the estate's recent innovations, Alexis has taken an active part in elaborating Château de Berne's new rosé vintage. A small portion of the blend was fermented in wood casks and aged several months. A new winemaking technique requiring a few adjustments in the early stages of the process, specifically in the choice of plots used for the blend, and a longer maceration period, when the grapes' juices and skins are in contact. A steadfast commitment to creating a high-end rosé, wonderfully gastronomic and exceptionally suitable for aging.



« There is no such thing as
a typical day for an
oenologist, because
creating a quality wine
means above all knowing
how to listen to the
rhythm of nature, feel it
and react to it. »

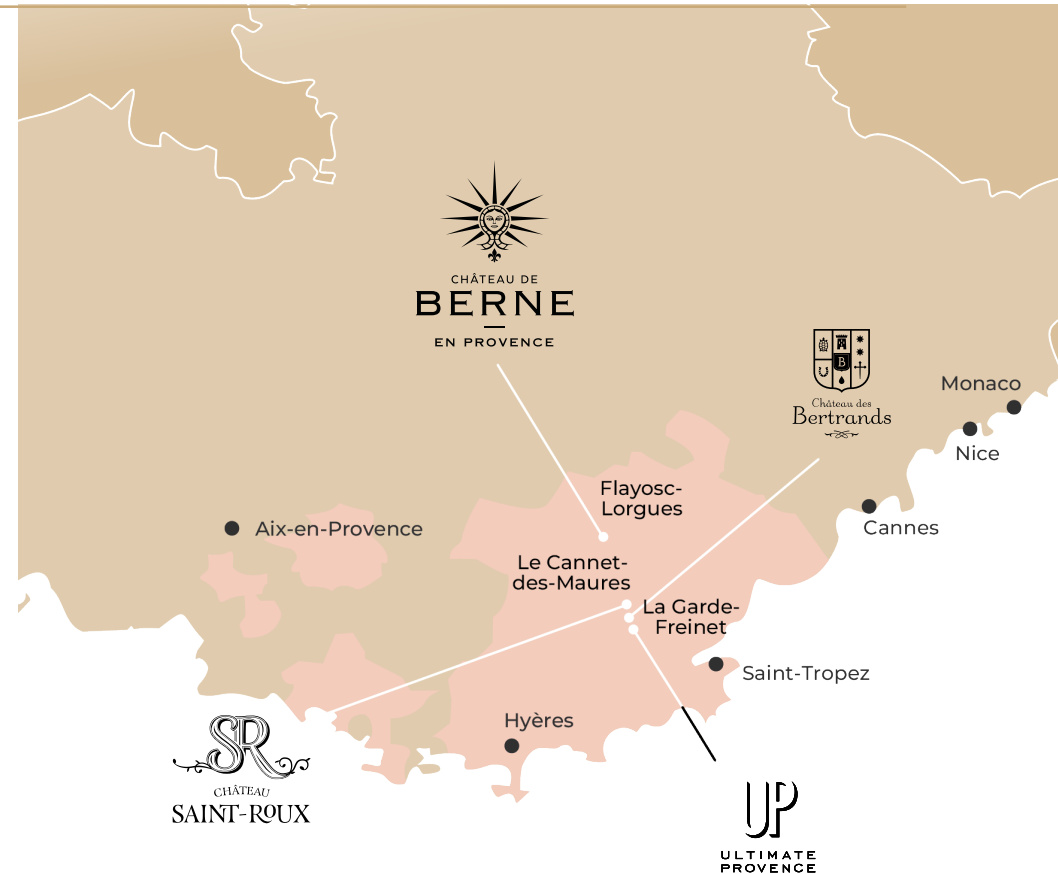
ABOUT MDCV

Celebration of the senses meets culinary adventures and distinctive getaways, in the heart of nature: the MDCV group offers a brand of wine tourism unique in Provence.

1000 hectares and four exceptional estates: Château de Berne (Flayosc-Lorgues), UP I Ultimate Provence (La Garde-Freinet), Château des Bertrands and Château Saint-Roux (Le Cannet-des-Maures). Promoting local "savoir-faire" in a spirit of sustainably committed luxury, the group currently employs 250 staff, spanning 30 different trades across its four estates. Each vineyard curates a distinctive style, expressing the terroir in its own way while staying true to authenticity, elegance and respect for the natural environment.

MDCV objective: an ode to Provence, an expression of its incomparable beauty, shared with the rest of the world through fine wines, and with visitors basking in memorable sensory and culinary experiences.

www.mdcv.fr



KEY FACTS



5-star hotel



34 bedrooms



5 villas



1 castle



Since 2009



3 restaurants



1 cooking school



1 Bar



4 Michelin Awards



1 spa



1 tasting room



100 km of hiking trails



150 hectares of vines

AWARDS

2022

PRIX VILLÉGIATURE

- Le Jardin de Berne nominated in the "Grand Prix Villégiature for Best Hotel Restaurant in the World".».



2023

WORLD LUXURY AWARDS

Château de Berne:

- Best luxury hotel on a wine estate - global winner
- Best sustainable luxury hotel in France
- Best luxury hotel in a château in France

Château de Berne Spa

- Best luxury destination spa in Western Europe
- Best luxury wellness spa in Western Europe

Le Jardin de Berne

- Best sustainable luxury restaurant - Global winner
- Best sustainable luxury restaurant - global winner
- Best unique luxury experience in Europe

VIRTUOSO SUSTAINABILITY AWARDS

- Château de Berne





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