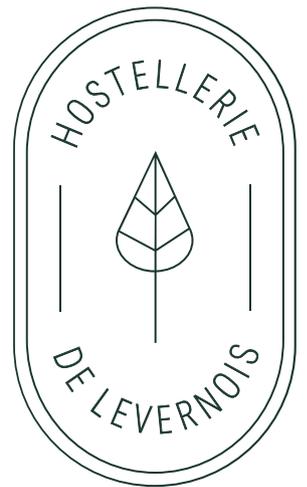


Presse Book
2024



Hostellerie de Levernois and Château Sainte Sabine New values in the hotel industry

As the hotel sector offers more “services” and “experiences”, travellers are increasingly looking for something different. A new way of thinking values authenticity over quantity, and personal connections over “exclusivity”. This is the approach that Séverine Pétilaire-Bellet (*aka “Mademoiselle”*) and Axel Nérin take in their exciting new project, after a notable stint at Airelles group with Stéphane Courbit. Here we present two unique establishments in Burgundy : Hostellerie de Levernois and Château Sainte Sabine.





Mademoiselle, Owner

Séverine Pétilaire-Bellet is an influential figure in the French hotel industry. Ambitious and entrepreneurial, she started her career around thirty years ago at Gilly-les-Cîteaux, where she was mentored by Jean-Louis Bottigliero. When he left Gilly – moving to Martinez, Cannes – he entrusted its management to Mademoiselle without hesitation. As predicted by the iconic Raymonde Fenestraz and Stéphane Courbit, Séverine Pétilaire-Bellet went on to become deputy director of Le Méridien, Bruxelles, at just 29 years old. She was born in Dijon, and though she did not imagine returning, fate thought otherwise! Her friendship with Jean-Louis Bottigliero pulled her back to Burgundy, where Jean-Louis Bottigliero was owner of the Hostellerie de Levernois and Château Sainte Sabine. Séverine Pétilaire-Bellet took ownership from her friend and mentor in 2021. *“Luxury is not ostentatious”, she considers, “It is imbued with a smile and kindness. Entrepreneurship is possible if you have the right support. This type of project becomes meaningful when it addresses societal issues and respects the environment. Without this, any project – even a successful one – seems vain and devoid of values. It is this kind of thinking that allowed us to inherit these two establishments. If they have survived the centuries, let us preserve and respect them”.*

Axel Nérin, General Manager

The relationship between Axel Nérin and Séverine Pétilaire-Ballet has an uncanny resemblance to the one formed thirty years earlier between Séverine Pétilaire-Ballet and Jean-Louis Bottigliero. Séverine Pétilaire-Bellet was Axel’s sponsor while he was studying at IAE Savoie Mont-Blanc. During his first year, Axel asked Mademoiselle to entrust him with a project. One project led to another, and finally Séverine Pétilaire-Bellet offered Axel – aged just 24 years old – the position of Director General at Hostellerie de Levernois and Château Sainte Sabine. And so it was that Axel Nérin became the other major protagonist in this new adventure. *“I’m very fortunate to start my professional life with so much responsibility. This experience with Mademoiselle has been the making of me. The stakes are so high that they galvanise me into action, and I’m forced to push the limits of my potential. It’s in such moments that Mademoiselle tells me, of the two of us, I am the wisest and the calmest!”*





HOSTELLERIE DE LEVERNOIS

Villas, spa... A new direction for the Hostellerie

Beautifully maintained by the previous owners – Suzanne and Jean-Louis Bottigliero – Hostellerie de Levernois has opened its doors to the 21st century. The Hostellerie welcomes a new generation tired of excess, who crave authentic hospitality and real, meaningful connections.

Seven tasteful Villas have been added to the wing, which bring a modern, fresh air. This new project is a perfect example of the Relais & Châteaux's continuous development.

Today's travellers want more than predictability and comfort. They want a welcome that extends past the reception desk; one that's felt deeply on a human level. While maintaining her noble charm, the Hostellerie looks to the future rather than clinging to the past. She brings the past into the future, as it were, which is precisely how historic establishments keep on living and breathing. A wholehearted, respectful welcome awaits. Inspired by the Japanese concept of *Omotenashi*, this new hospitality is driven by care rather than expectation; it is driven by a desire to meet the needs of our guests.



The most exciting change to the Hostellerie de Levernois is the spectacular transformation of what was once an outbuilding: the Pavilion. Now a peaceful rooftop village, it subtly blends into the natural surroundings. We have used a timber frame and insulation to avoid using concrete – favouring Douglas Fir timber from the Jura and Morvan forests. The distinctive flat tiles were made in Chagny, and actually all manufacturers involved in this project are local – from Burgundy-Franche-Comté region. Who wouldn't dream of visiting these new Villas? To escape the real world, and look over at the seven-hectare estate, punctuated by ancient trees. Ash, acacias, weeping willows, oaks and, of course, the conservatory orchard...





Guided by the values of the past, as well as their own personal values, Séverine Pétilaire-Bellet and Axel Nérin now meet the ideas of the future. Today's traveller expects more than contemporary comfort; it needs a forward-thinking, holistic environment that addresses the needs of both the body and the mind.

There's a tangible spirit to places like this; a soul that's crossed two centuries, and is felt as a "supplement" that cannot be put into words. Just push the door of a room or suite, and immediately you'll be enveloped in this feeling. See how time has polished the stones, and care has tucked the sheets.



BISTROT DU BORD DE L'EAU

As for the body, it is nourished with delicious foods by renowned Michelin starred Chef, Philippe Augé. He goes beyond the expectations of his clientele, who come not to dizzy themselves, but to feel the Hostellerie's spirit. In the same manner, the Hostellerie can also speak «bistrot». With an intimate, lively environment, the Bistrot du Bord de l'Eau is popular among locals. Run by Chef Alexis Valton, both the Bistrot and the gastronomic restaurant benefit from the talented Lucas Chambfort, Pastry Chef at Hostellerie since 2022.





Philippe Augé, Michelin-starred Chef

Philippe Augé's journey speaks for itself. From the Vieux Logis in Trémolat, where he worked under Pierre-Jean Duribreux, to the Rotonde, near Lyon, under Jacques Maximin. At the Hôtel de Paris in Monte Carlo, Philippe Augé worked with Alain Ducasse and became Chef de Partie. Then in 2001 he won his Michelin-star title at the Relais & Châteaux Royal Champagne. Since 2008, Chef Phillippe Augé has taken the reins at the Hostellerie de Levernois, where he never ceases to seduce the palate of gourmands. Particularly attentive to quality, the Chef favours seasonal ingredients from local producers, sometimes even using produce from our own vegetable garden, which is tended to by market gardener Baptiste Courcet.



The menu pays homage to the great French classics, but is also inspired by what is seasonal, and by what is looking particularly fresh in the vegetable garden, which spreads over nearly 2700m².

This spectacular garden will soon be the setting for the Hostellerie's new spa, opening at the end of 2024 and accompanied by the Sisley brand. Another major asset of the Hostellerie de Levernois is the completion of the brand new 30 metre long swimming pool, developed in 2022 and designed to resemble a historic Burgundian washhouse.



CHÂTEAU SAINTE SABINE

Château Sainte Sabine, the “Sleeping Beauty”

It is not by accident that the appearance of this castle has such an effect on us. Born from the conjunction of Italian and French influences, the castle is unique. Located on the south-eastern plain of Pouilly-en-Auxois, Château Sainte Sabine is one of the few 16th century castles to have survived the decades. Its lonely singularity is precisely what draws us to it, and demands our attention. It was designed by a generation of 16th century architects who invented this unique type of structure – with slightly raised bastions – and spread its design throughout Europe via the printing press. Passing from family to family, it was sold in 1966 to Monsieur Bourgeois, son of Mistinguett and Maurice Chevalier, then to Monsieur Gilinski in 1990. Monsieur Gilinski modified the castle by adding a large terrace on the north side and, in doing so, he found the castle’s ancient archives in a walled cupboard. From 2011 to 2021, Suzanne and Jean-Louis Bottigliero (the previous owners of the Hostellerie de Levernois) took over the Château Sainte Sabine. They renovated the rooms and bar, before finally handing it over to Séverine Pétilaire-Bellet.







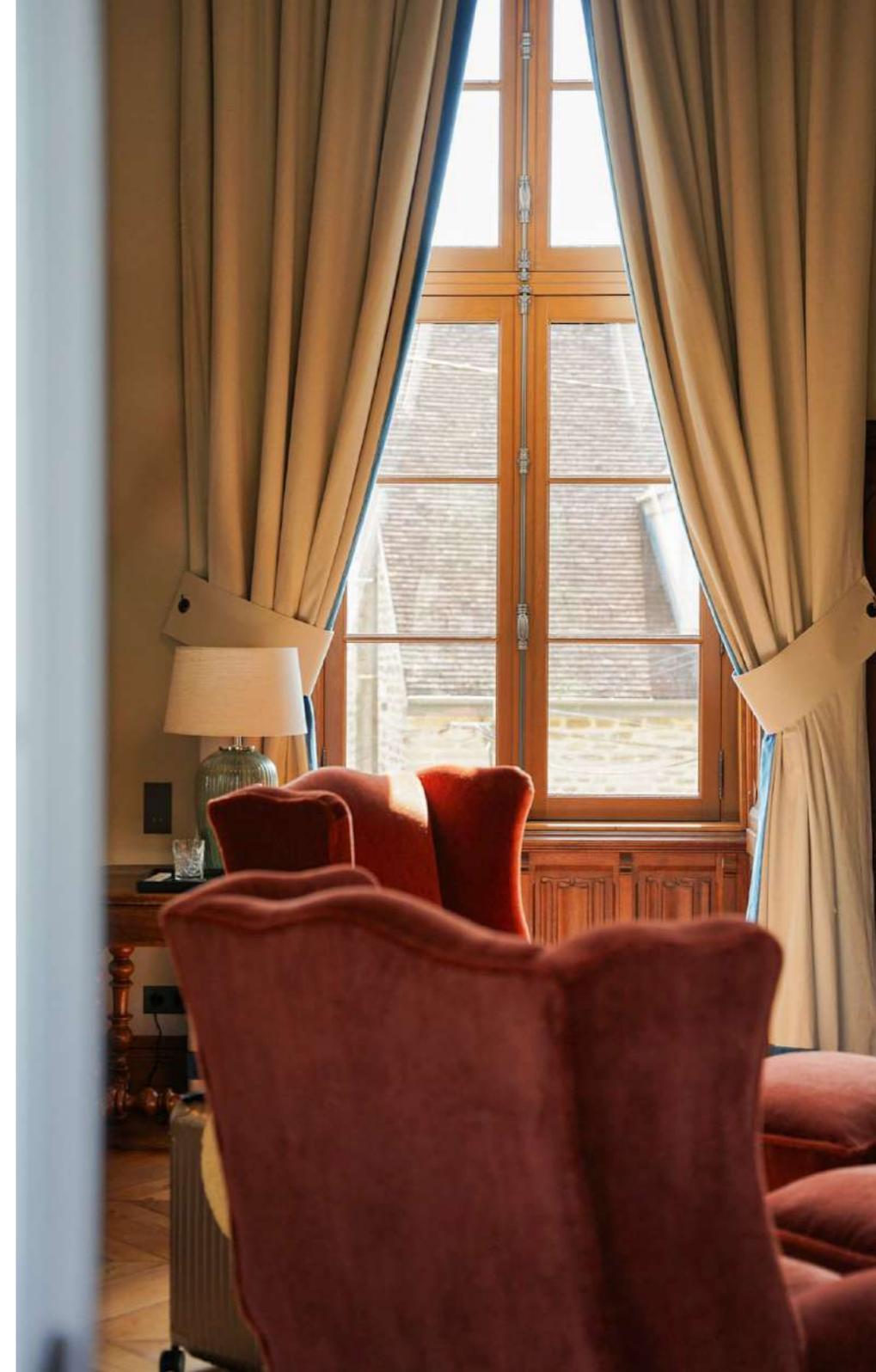
Since then, the castle has undergone some remarkable changes. The interior courtyard has been converted into a beautiful French garden. The Salle des Gardes is now a luxurious 110m² suite, with its period woodwork, magnificent 5 metre-high ceiling and a splendid neo-Gothic fireplace, which illuminates the master bedroom. Under the direction of Philippe Parra (ex-Mas d'Artigny, Château de Gilly, Manapany in Saint-Barthélemy), the castle rooms are being renovated once more, now with the colourful and timeless fabrics of Pierre Frey. These renovations are being done little by little, so as not to rush the spirit of the place. *"She's a Sleeping Beauty,"* says interior designer Christophe Tollemer. *"It's about being respectful of her, as with customers for whom we refuse to make copies of furniture. We approach this project as we would a private house; by bargaining here and there, calmly. When choosing colour schemes, we're inspired by what already exists, like the tiling in the Guard's Room which inspired an intense blue palette".*





Christophe Tollemer, Interior Designer

“Our philosophy”, explains Christophe Tollemer, “is to respect the spirit of the place, and this takes priority over everything. It’s like a conversation between grandfather and grandson: the latter must listen, find the elements of language, the vocabulary of Burgundy. When a guest enters his or her room, they feel the presence of time. Suffice to say that we are the opposite of “trends” and fashions that fade from one year to the next. Here we allow ourselves to just sit, listening to the calm and elegance of the place. Our philosophy does not prevent us from being playful, but we respect the message of Burgundy : following the natural tones of earth, leaves, and plants...”





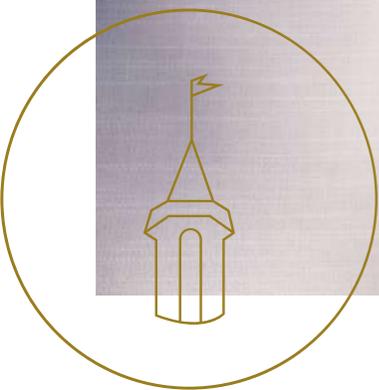
After renovating the swimming pool and adding fresh furniture to the lounges, Château Sainte Sabine now unveils the new Tower roof, lined with superb bluish slates from Angers. 2024 will see the renovation of the facades, and in the more distant future we'll see a spa rise up from the old stables.





Benjamin Linard, Chef at Lassey restaurant

Benjamin Linard belongs to the new generation of Burgundian chefs, who bring fun, lively cuisine while respecting the simple joys of natural ingredients. Of course, Linard did not arrive at restaurant Lassey inexperienced. His rich career has given him experience in haute cuisine, working in prestigious houses such as Maison Lameloise, Relais Bernard Loiseau and even Flocons de Sel with Emmanuel Renaut. With his cooking comes a breath of fresh air, wild herbs and elegance. Despite the sense of freedom that accompanies his dishes, they do not disregard the local heritage. Benjamin Linard is thus an ambassador for the “Savoir-faire 100% Côte d’Or” brand, embracing the “locavore” values.





Eco-responsible Commitments

“By acquiring such wonderful establishments”, says Séverine Pétilaire-Bellet, “one assumes a weighty responsibility: one does not simply become an owner, but the person responsible for directing a vision. It is about societal issues, the well-being of employees, and maintaining a harmonious relationship with the village; with its people and associations. Done responsibly, you are suddenly united with an exceptional environment: the river, the ancient trees, the shadows and reflections. In this way, the idea of pouring concrete or uprooting trees would never come to you. Because, of course, we are not the real owners of these places. The real owners are nature and history; all we can do is accompany them, and follow their lead”.

This translates to commitments that go beyond reduction and optimization of waste. A 2700m² organic vegetable garden was created, a henhouse, seven hives with local Burgundian black bees, a conservatory orchard, and two honey plant meadow. The garden at Hostellerie de Llevernois is designed and managed according to the organic, biodynamic principles of permaculture.

Château Sainte Sabine and Hostellerie de Llevernois are attached to these principles, which guide their every decision. And so it is that the pool house benefits from a lush plant cover, and the parasols on the Bistrot terrace leave room for natural shading. Nearly 8 tonnes of bio-waste are sorted and recovered by a Dijon association, which redistributes this compost to local farmers. The Château’s formerly paved courtyard has been replaced by a garden. All these areas are fed by a drip system that guarantees limited watering at cooler times. To compose their menus, the Chefs use the parks, gardens and kitchen gardens as a wonderful playground. Local businesses have also participated in this spirit : poultry, lamb, pigeon, fruits and vegetables, all coming from nearby fields and forests. And we must not forget the contributions from our local artisans : candles from Casa Vycha (Puligny-Montrachet); soaps from Savonniers du Morvan (Moux-en-Morvan); ceramics from Atelier July (Meursault); nut butters from Secrets Incomparables (Beaune). *“For us”, explains Axel Nérin, “it is fundamental to be in line with Corporate Social Responsibility (CSR). It is a voluntary integration of social concerns and environmental standards, which companies bring to their projects. It feels natural for us to follow its principles, which guide all our decisions. Not only does it feel like the right thing to do – morally speaking – it also feels incredibly fulfilling to work in this way”.*



Baptiste Courcet, Market Gardener at Hostellerie de Llevernois

Before becoming a market gardener, Baptiste Courcet was a Pastry Chef in large establishments. And then one day his other passion – a deep for gardening – took over. *“My previous experience allows me to better understand what chefs expect in the kitchen. We have in-depth, professional discussions and I adapt my produce accordingly. This is how we developed our 2700m² vegetable garden. It is not only an aesthetic vocation, but also a productive part of the hotel’s ecosystem. The land is worked with total respect for nature, relying on the principles of permaculture, non-work soil and natural treatments such as nettle manure or ladybugs, which regulate certain diseases”.*



10 reasons to come to Burgundy

1 - Go from one unique place to another – from Hostellerie de Levernois to Château Saint Sabine. Revitalise and lose yourself in the natural landscape, while enjoying the same quality of hospitality. Walk from the vegetable patch to a garden; from a blue dragonfly hovering over the river, to a deer trotting through the sunset...

2 - Leave the comfort of your room to discover the Hospices de Beaune; its history, colourful setting, and the historic town with deep roots in traditional gourmet.

3 - Travel through Burgundy, delighting in its rolling landscapes, rich soils, lush vine leaves, and many various micro-climates. Close your eyes to rediscover all this in smells and tastes from your wine glass...

4 - Let the mustard get to your nose by visiting Beaune, and one of the last traditional mustards created by Edmond Fallot in 1840...

5 - Immerse yourself in the world of wine. The brand new Cité des Climats and Burgundy wines offers you a unique journey to discover the world of wine and vines, in the heart of a thousand-year-old vineyard. Sensory and fun experiences for all ages and audiences.

6 - Discover two culinary talents. Between Benjamin Linard (Château Sainte Sabine) and Philippe Augé (Hostellerie de Levernois), there are two distinct styles; two distinct talents that complement each other. Can you tell them apart?

7 - Grab Baptiste Courcet by the sleeve. This former pastry chef, now-turned market gardener, is responsible for the large vegetable garden at the Hostellerie de Levernois (2700m²). He will help you discover unsuspecting species: the black zebra tomato, the raspberry tomato, the Asian mesclun, the Timut and Sichuan peppers, tajette lemoni...

8 - Discover the world of blackcurrants at the informative Cassissium in Nuits-Saint-Georges animation. There's a lot more to know than you'd think! Inspired by the Hostellerie's conservatory orchard, you will find herbaceous notes of blackcurrant in our bespoke candles.

9 - Walk in the countryside. Clear your mind and lose your train of thought. Unlimited program, 10,000 steps guaranteed...

10 - The height of luxury: do nothing. For this, there is no need for instructions, you know what to do...

HOSTELLERIE DE LEVERNOIS

Room rates

23 Rooms et 4 Suites from 310€ to 1060€, 7 Villas of 125m² from 1200€ to 2000€

Acces

By road

Free private and secure parking
Electric charging stations
5' from the A6 highway
5' from Beaune
40' from Dijon
1h30 from Lyon
3h from Paris

By train

5km from Beaune train station
47km from Dijon-TGV Station

By plane

45km from Dijon airport (private flights)
50km from Dole airport (private flights)
175km from Lyon Saint Exupéry
235km from Geneva Airport
260km from Basel Mulhouse Airport
350km from Roissy-Charles de Gaulle Airport
Helipad on the property

Opening days and hours

Annual closing of Hostellerie de Levernois and the two restaurants from the 29th of January to the 6th of March 2024 included.

Gastronomic restaurant Table de Levernois*

Open everyday for dinner and on Sunday for lunch and dinner.
Service hours: from 12:15 to 13:30 for lunch (on Sunday) and from 19:15 to 21:00 at dinner.
Closed on Tuesday and Wednesday from September to the end of June.

Bistrot du Bord de l'Eau

Open everyday for lunch and dinner.
Service hours: from 12:15 to 13:30 for lunch and from 19:15 to 21:00 at dinner.

www.levernois.com

CHÂTEAU SAINTE SABINE

Room rates

21 Rooms et 2 Suites from 200€ to 2000€

Acces

By road

Free private and secure parking
Electric charging stations
10' from the A6 highway
35' from Beaune
40' from Dijon
2h30 from Lyon
3h from Paris

En train

49km from Dijon-TGV Station

En avion

65km from Dijon airport (private flights)
105km from Dole airport (private flights)
220km from Lyon-Saint-Exupéry
280km from Geneva Airport
300km from Basel Mulhouse Airport
315km from Roissy Charles de Gaulle Airport
Helipad on the property

Opening days and hours

Annual closing of Château Sainte Sabine and the restaurant from the 2nd to the 25th of January included and from the 25th of November to the 19th of December 2024 included.

Gastronomic restaurant Lassey

From April to the end of October, open every day except Wednesdays for lunch.
From November to the end of March, open every day except Mondays and Tuesdays.
Service hours: from 12:15 to 13:30 for lunch and from 19:15 to 21:00 for dinner.

www.saintesabine.com

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