



Domaine Les Crayères, Reims

When ephemeral becomes memorable



This splendid historic property, member of Relais & Châteaux, embodies French *Art de Vivre* with rare finesse. Ever since the Gardinier Family took over in the early 1980's, it has aged to perfection with a radiant new vision reaching far beyond the terroir of the estate.

It invites guests to view the Champagne region through a kaleidoscope of unique features: its land, its vineyards... and so much more.



CHRISTOPHE MORET, THE LIVING AND GENEROUS CUISINE OF A CHEF WHO NO LONGER HOLDS BACK

"Savoir-faire must be at the service of emotion and not at the service of technicality itself."

Christophe Moret conveys the serene strength of those who see the institution from a new perspective. Inspired by its heritage, he is determined to endow it with new generosity through more sensitivity and gourmandise. This Chef claiming experiences and influences, fond of sauces and roasting, is, to say the least, concerned about the central role of vegetables.

He advocates very lively French gastronomy. That's to say, unabashed and open-minded. *"History shows us that our cooking has always been marked by crossbreeding, so why be tempted to isolate it by focusing on overdone technique rather than stirring emotion?"*

Wanting to create bonds, to trigger emotion and surprise, is perhaps the finest tribute one can pay to French gastronomy. It makes it long-lasting, crossing generations for good. Frontiers too, by drawing gourmets from all over the world.



Christophe Moret simply aims for the best, exemplary taste, and quality. Ingredients come first. Loyal to his suppliers to guarantee a cuisine reflecting (micro) seasons and maturity, he sources the finest local products, as for his "feuille à feuille de foie gras" based on mushrooms from neighbouring quarries.





With a ready ear, but no prescriptions or taboos, he dips into his souvenirs of travel for a detail making all the difference. It is no secret that Christophe Moret has turned his taste for Asia into inspiration. He draws a large part of his modernity from it, proposing, for example, sea-urchins and caviar on a bed of bonito, smoked kombu, and his famous Chawanmushi, a classic "royale" worthy of Édouard Nignon, but with no butter or cream, offering umaminess and lightness worthy of today's cuisine, so highly-prized.

"Enjoying oneself, discovering new experiences, does not mean going astray.

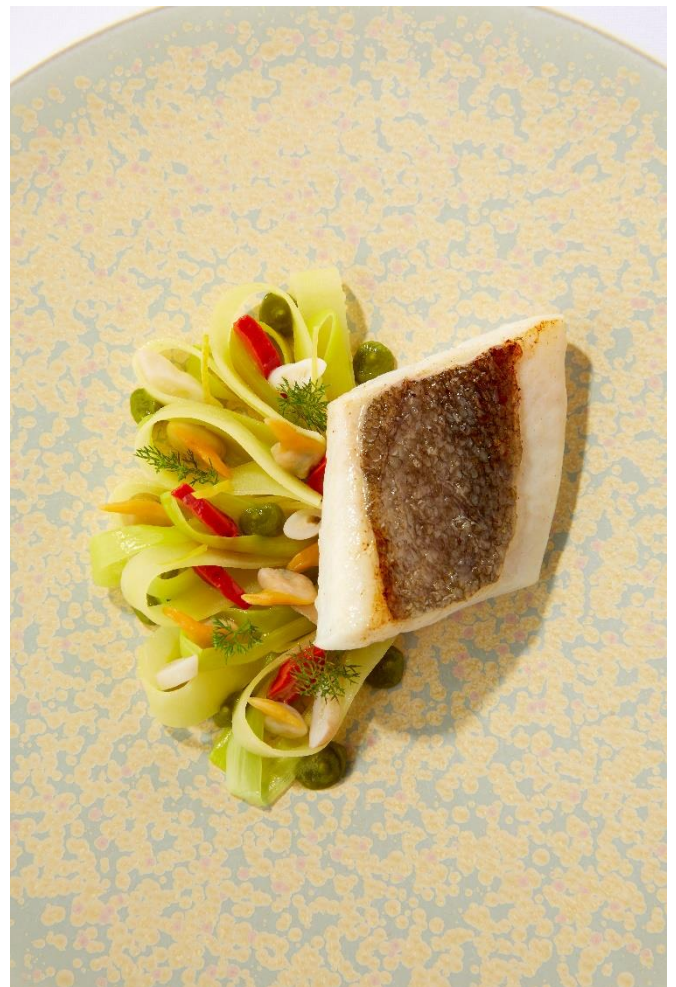
On the contrary, being audacious requires you to know your products well, and to be open to trying others."

Another reason for this one fond of iodine, acidity and everything that prevents us from running round in circles, to prepare his own condiments such as lovage-leak, kumquat-lemon, Paris-Shitaké mushrooms... *"Rather than hi-tech cuisine, I prefer the taste of food simmered in a casserole and taking risks. Instead of vacuum cooking, I opt for pressure cooking of fish at low temperatures, cooking vegetables in wrappers, and roasting a pigeon still on its bones. That's what lively and instantaneous cuisine is all about!"*



It also means returning carving to the dining-room, as for a lobster in a sealed casserole, or proposing two vegetarian dishes, and enjoying complicity among all the teams. A good restaurant is inevitably work executed in concertation, in the view of this Chef, a guy with a mischievous eye, a ready and generous smile, keen to set up a dialogue between kitchen brigades, sommeliers and the dining-room team... Who must have each dish on the tip of their tongues and are encouraged to learn from producers.

As for sommeliers, they are invited to taste each dish in advance to propose the best pairing from 1,200 references of champagne. Domaine Les Crayères does not content itself with a 19th-century dining-room to embody the French art of living. Once again, it demonstrates finesse and a pioneering spirit by giving "carte blanche" to this Chef who anchors this address deeply in its time.



ROSALIE BOUCHER, PASTRY WITH A ZEST OF FRESHNESS

Rosalie Boucher's creations are delicate and bold. Not very sweet, with clear tastes.

After four years with Cédric Grolet as Pastry Sous-Cheffe at Le Meurice in Paris, this young woman unfurls her creativity in desserts for the 2-star restaurant Le Parc and the Brasserie Le Jardin.

Seasonality is central to her pastry-making. Pursuing a responsible approach, Rosalie Boucher gives priority to local products, even giving up her own little sin: vanilla. "*A friend told me about a Breton variety, I really must investigate,*" she says.

More than exotic fruits, Rosalie prefers local peaches, pears and figs seasoned with aromatic herbs, freshly picked in the Domaine's garden.



The young Cheffe is also inspired by Champagne's rich terroir. Its iconic wine undergoes metamorphosis in her desserts, such as her iced "parfait" with verjuice, grape sorbet and rosé champagne, or her chocolate delight with agastache and "marc de champagne".



Constantly evolving, Rosalie's pastries are enriched by her encounters. *"I was inspired for two creations by a local producer of gluten-free cereals: one light and crisp, with rye, the other based on buckwheat and apple."* Her plate presentations are simple, with no superfluous extras. *"A way of remaining true to the region,"* she adds.

Her ultimate goal is to create the world's best apple tart. A gourmet dream reflecting this sparkling, talented young woman who will, no doubt, leave her mark on baking at Domaine Les Crayères.



AN EXCEPTIONAL WINE CELLAR

With three cellars and 72,000 bottles, more than 3,500 references of which 1,200 of champagne, the Domaine Les Crayères' wine cellar is one of the most impressive in France. And not your run-of-the-mill variety either: its precious stock is kept at ideal temperature in an authentic bunker at the far end of the grounds.

While Head Sommelier Martin Jean has set up a superior ageing cellar to tend to prestigious vertical collections with nearly impossible to find Côte Rôtie of the Domaine Jamet and Meursault Coche-Dury, this young Champagne born-and-bred enthusiast also thrives on cultivating another treasure: 15,000 bottles of champagne.

In his thirties, Martin is determined to step up and embrace the new energy that is shaking up the region by selecting over 500 independent wine-growers' references to join the ranks of his cellar.

These wine-growers are known for their insatiable thirst for knowledge, crafting a personal vision and working with the singularity of their own vineyard soil. The result is a plethora of bespoke wines to choose from. *"Young wine-growers have a totally different approach and their journeys into other wine-growing regions, or further afield, have a definite impact"* explains the Head Sommelier. Venerable estate or young independent vineyard, it's all a question of balance. *"In each wine, we look for purity, and for a distinctive signature"* continues this demanding connoisseur who adds only a dozen of new wines to his list out of some hundred new ones introduced each year, and can remove a few ones as well.

He doesn't believe in the perfect pairing - *"Every person has a different perception, coloured by their background, the context, etc."* - but aims only to enhance the meal experience, providing guideposts along the way.



«Despite what many people think, champagne improves with age.

Over time, it develops other aromas, pairs with other dishes...

We can sometimes miss out on things if we drink a champagne when it's too young. »

That is why some of his champagnes are also found in the ageing cellar to improve balance in certain vintages, mellow the dosage or enhance complexity... Martin Jean works closely with the Chef, the wine-grower and the guest to create carefully thought-out champagne pairings from a by-the-glass menu of two dozen champagnes amongst the two restaurants, covering a wide range of different characters, or from the thousand references that were voted the world's best wine list in 2022 by The World of Fine Wine.



CASTLE LIFE

Voted most beautiful hotel in the world several years running by Condé Nast Traveler, jewel of Relais & Châteaux establishments, the Domaine Les Crayères is a destination in itself at the beating heart of Reims.

From the top of the Saint-Nicaise hill, a listed UNESCO World Heritage Site, the hotel overlooks the Saint-Remi Basilica's dome on one side and the Reims Cathedral on the other.

A dream, on a human scale but majestic, surrounded by 17.3 acres of landscaped nature designed by Édouard André and Jules-Édouard Redont, dotted with Lebanese cedars as well as garden beds with over 3,000 bulbs and flowers replanted each season.



The construction was launched by the Marquise de Polignac, an architectural enthusiast, in the purest Mansart style. Completed in 1904, the Château has the most stunning views over the city and the *Montagne de Reims*.

Twenty rooms named after European empresses, queens and princesses are perched above the peristyle or in the Cottage, a more intimate and bucolic lodging in the shade of the park.

Twenty rooms, some with a majestic view, make clients feel like guests in a sophisticated, aristocratic family home. They all feature French *Art de Vivre* with a warm, down-to-earth welcome, which our Director of Hospitality, Marie-Liesse Mantsch, has been perfecting for more than 35 years!



A PROUD HERITAGE

The decoration is the work of one of the greatest names in classical style, Pierre-Yves Rochon, featuring beautiful fabrics, antique furnishings and the famous French *je-ne-sais-quoi*.



Every year, two rooms are renovated, true to Louis XIV's style with help from the finest contemporary craftsmanship. Wallpapers and fabrics are chosen using patterns from historical archives of the Pierre Frey House, Dedar velvet, embroidered pieces by Lelièvre...

In recent years, the Domaine Les Crayères has met the challenge of asserting a subtle balance between the unique charms of a historic estate and 21st century amenities.

Throughout the Château, we can admire the elegance of a venue that has stood the test of time, a refinement highlighted by decorating choices such as the array of tartans in the Bar La Rotonde creating the feel of a British gentlemen's club, the winter garden's artfully draped roof reminiscent of the roaring 20's, the original oak furnishings in the Salon Melchior, Le Parc restaurant's dining room with its superb chandelier and family portraits in XXL medallions, the Aubusson tapestry in the Salle Boisée and the views of the terrace beyond its rounded windows...



Today, the Domaine Les Crayères offers a journey through time and especially "in Champagne", with all the contemporary hospitality codes, both chic and warm-hearted.



A BRASSERIE IN THE MIDST OF NATURE

Tucked away on one side of the park, the Brasserie Le Jardin offers a casual atmosphere between its terrace unlike any other in Reims, and an immense loft-like building, designed in a resolutely contemporary style around an open kitchen.



In the same spirit of honoring the seasons at this bucolic terrace facing Reims' most beautiful park, Chef Christophe Moret's spontaneous cuisine is based on local harvests, with great pieces to share. Ceviche, vegetables and other "crudos" provide a zest of freshness, while carvings (pork chop, turbot...) are served for conviviality.

The unconditional qualities of a top-flight Brasserie - generosity and the maintenance of savoir-faire - come together to create a shared complicity, making this a top-tier bistronomic destination offering a three-course menu for 39 euros at both lunch and dinner!

The selection of wines and champagnes meets the venue's high standards: Head Sommelier Martin Jean grabs here the opportunity to innovate as part of this high-value menu: pouring out pleasure one glass at a time from magnum bottles.



A PRIVATE BAR WITH CULT STATUS

Seating forty, by reservation only, in an iconic mahogany and tartan decor, the Bar La Rotonde has become a legendary venue. As a meeting place for the happy few, one of the select addresses that dot the globe, it is famous for its unique atmosphere, part gentlemen's club, part winter garden *à la française*...



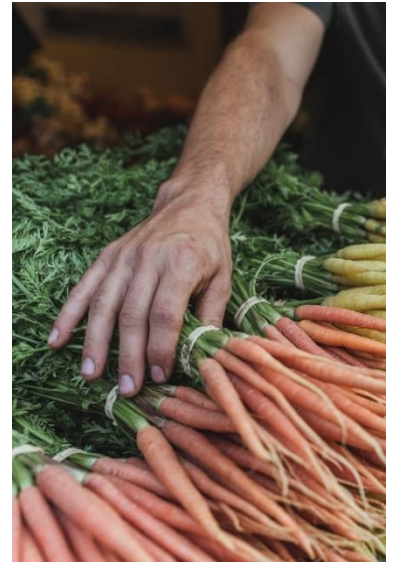
As of the first autumn days, guests can warm themselves in the Bar, comfortably ensconced in Ralph Lauren virgin wool and soft velvet; while in spring, guests can enjoy the exceptional terrace of the Château, overlooking the gardens ablaze with flamboyant sunsets.

The top-shelf selection of spirits is all that can be expected, and then some. The most demanding aficionados can treat themselves to rarer-than-rare brandies, like those from the Tyrolean Rochelt distillery, as well as brown spirits and signature cocktails.



THE PRODUCERS' MARKET

This hugely popular annual event integrates the Domaine Les Crayères into local life and give artisan producers the public visibility they deserve. Attracting 6,000 visitors who meet over a September weekend to enjoy the picturesque setting of the Domaine Les Crayères' park while (re)discovering the local producers' secrets.



Among those present are Julien and Patrick Cogniard who raise the milk-fed lambs served in the restaurant Le Parc, awarded two Stars in the MICHELIN Guide 2024 France, Michel Sophie Laluc and her goat cheeses, the Maison Verdelet green asparagus and many more...

The goal of this event? To remind people that the Champagne-Ardennes region is much more than just wine, it's home to a large and thriving community of farmers, growers, and food producers.



THE WHITE PARTY

A summer highlight, this event celebrated its 11th edition in 2023!



Another initiative that snowballed over the years, and today 3,000 guests sport an all-white look and gather on the lawn with a picnic basket developed by the Chef and a bottle of champagne for two.





Starting at 7 pm, guests enjoy a series of four concerts featuring a mix of local performers and international names, while the champagne bar helps keep everyone cool throughout the evening...



KEY FEATURES

Iconic French and Champagne institution

The Domaine Les Crayères :

-  • **5-star Relais & Châteaux** hotel: 20 rooms and suites, from 490 to 1,500 euros
-  • The hotel has also been awarded **3 MICHELIN keys**
-  • Restaurant Le Parc: awarded **2 MICHELIN stars**, open for lunch and dinner from Wednesday to Sunday, seats 50, menu from 120 to 390 euros
-  • Brasserie Le Jardin: **Bib Gourmand in the MICHELIN Guide 2024 France**, open 7 days a week, seats 140 people indoors or on the terrace, menus from 39 to 60 euros
- Labelled “**Living Heritage Company**”
- Referenced in the **Louis Vuitton Travel Guide**
- **Tripadvisor’s Travellers’ Choice 2023**, triple reward for the restaurant Le Parc, the Brasserie Le Jardin and the 5-star hotel

The hotel Le Château :

- Awarded **Condé Nast Readers’ Choice 2021**
- Named the **world’s most beautiful hotel** in 2007 by **The New York Times**
- **First hotel** restored and decorated by **Pierre-Yves Rochon** in 1981

The restaurant Le Parc, awarded 2 MICHELIN stars :

- Ranked in the **top 150 best restaurants in the world** and awarded a score of **17.5/20** by the **Gault & Millau guide** in 2022
- **Top 100 French restaurants** according to **OAD** in 2021
- Referenced in the **50 Best Discovery** in 2021
- **Gault & Millau d’Or** for the Grand Est region in 2021
- Named the **200th best restaurant in the world** by **La Liste 1000** in 2021



The wine cellars :

- **72,000 bottles** on the Domaine
- More than **3,500 references** of which **1,200 references of champagne**
- **40,000 bottles** in the ageing cellar located in the authentic Domaine's bunker
- Voted the **world's best wine list** by **The World of Fine Wine** in 2022 & 2023 with **3 stars**
- Voted the **best champagne & sparkling wine list in the world** by **The World of Fine Wine** in 2021, 2022 & 2023
- **Excellence award** by **Wine Spectator** in 2023

Find us :

- Located on the **Saint-Nicaise hill**, listed as a **UNESCO World Heritage Site**
- A **3-minute** walk from the **Pommery and Veuve Cliquot's cellars and vineyards**
- An **8-minute** walk from the **Taittinger and Ruinart's cellars**
- **By train: 45 minutes from Paris Est** train station or **30 minutes from Charles de Gaulle airport**, then 15 minutes from Reims Centre or Champagne-Ardenne TGV train stations
- **By car: 90 minutes from Paris**





PRACTICAL INFORMATION

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