

Press Kit



Château
de COURBÂN ^{★★★★}
HOTEL & SPA



A haven of peace between Burgundy and Champagne

Gault&Millau



Welcome to the Château de Courban & Nuxe Spa. The Vandendriessche family invites you to spend an exceptional moment in their residence which nestles in the National Forest Park in Burgundy, right on Champagne's doorstep. Transformed by Pierre Vandendriessche, a former professional interior decorator, this 4* hotel houses it's Michelin-starred gastronomic restaurant and a Nuxe spa. Set in beautiful gardens with a swimming pool and a herb and vegetable garden, the hotel is a veritable haven of peace and tranquillity. The warm and attentive welcome you receive makes for a rare moment of pleasure !



An Exceptional Michelin-Starred Restaurant



Having been awarded a Michelin star in 2018, the Château de Courban's gastronomic restaurant started a new chapter in March 2023 with the arrival of new head chef Nicolas Thomas.

His cuisine is a reflection of his respect for the ecosystem, always using regional produce whenever he can. With creative and poetic cuisine, his aim is to honour even those products that might be considered simple. Authentic and always focusing on flavours, his vision of cuisine has a vegetal bias.

He likes working with fruit, vegetables, cereals and legumes, using natural fermentation techniques, experimenting with acidity, brining, maturing and bringing a special precision to the cooking process.

"My cuisine is somewhat free and moving. I don't like things to be restricted or rigid. I'm interested in everything around me."

The chef Nicolas Thomas takes pleasure in observing the natural cycles of each product in order to use them when at the peak of their maturation and to vary how he uses them.

Developing the château's herb and vegetable gardens is just part of the ecoresponsible actions he practices on a daily basis.

Since 2015, the refined desserts are the work of the talented and meticulous pastry chef Sae Hasegawa. The extensive wine list pays tribute to Burgundy and Champagne.

HEAD CHEF NICOLAS THOMAS

A Unique Gastronomic Experience



Born in 1981 in the Paris region, Nicolas Thomas grew up in a family of music lovers. From a very early age he learned to play the cello. At the age of 12 the family moved to Toulouse, where Nicolas joined the town's national music conservatory. In 2001, he gained «1st Prize for Cello» as well as «1st Prize for Chamber Music». The following year, he joined an advanced cello class at the Bordeaux national conservatory until 2003 when he joined the graduate music school in Zürich/Winterthur, Switzerland.

Whilst he was studying with the cello grand masters, he began a professional career, working for a number of years with different prestigious ensembles, including the National du Capitole orchestra in Toulouse, the National Chambre orchestra in Toulouse and the National orchestra in Montpellier. During these years as a professional cellist, he worked with some of the best artistes and played in some of the finest concert halls in France and in many other countries across the world.

In 2009, forever inquisitive, the future chef discovers the world of gastronomy while dining in a Michelin-starred restaurant and it's a revelation to him. He was fascinated by the work of the whole team, the spirit, the setting, the table art, the discovery of flavours, the identity of the place and the chef... He decides to take a closer look at this culinary world and in 2010, decides to leave the world of music. So he embarks on an apprenticeship at the hotel school in Toulouse. He then gains the post of « chef de partie » in a Michelin-starred restaurant in the region, then sous-chef, before becoming chef for a prestigious business club. Having lived for numerous years in the little village of Verfeil, a few kilometres north of Toulouse, in 2012 he takes over a business to create his own restaurant La Promenade.

After 6 years of work, he is awarded the prize of « Young Talent » by Gault et Millau and receives a Michelin star. He takes part in numerous festivals including in France, Holland and Morocco, features in radio and TV programs and his work is recognized in the press - (Le Point, Thuriès magazine, Culinair Saisonier, Vins et Gastronomie...). In 2020, he moves his restaurant to a new location, allowing him to have a better work space and providing a better place to welcome his clients. The following year, in spite of several closures due to Covid, he is awarded his third "toque" from Gault et Millau.

Following the pandemic, the business was struggling so Nicolas Thomas decided to close his restaurant definitively. He changes region when he gains the post of head chef at the restaurant « La Flibuste » in the Côte d'Azur, a Michelin-starred restaurant since 2020. In 2023, following several months of discussion with Frédéric et Mylène Vandendriessche, he takes up the position of head chef at Château de Courban in Burgundy, to orchestrate the château's Michelin-starred gastronomic restaurant.



The wonderful story of the Courban Residence

In 1998, Christine and Pierre Vandendriessche who had just sold their business in the north of France, were going through Burgundy as they were looking for a new place to live.

They fell in love with a country house in a remote spot, which had been built in 1830 on the site of a château that had been destroyed during the Revolution.

Interior decorators by trade, the new owners set about transforming the lovely property and its gardens.

What eventually became the Château de Courban had originally been conceived as a home for the family and for friends. A welcoming place for the numerous hunters in this forested region

when they were looking for a place to stay. Soon, 5 bedrooms were created to welcome such guests and so the Vandendriessches launch a new business.

Today it is their son Frédéric and his wife Mylène who run the hotel which from 2004 became a 3* hotel and then in 2012, a 4* hotel.

Over the years, the Château de Courban has continued to grow, creating a spa, swimming pool, a gastronomic restaurant and seminar facilities.

All whilst preciously preserving the spirit of the place, to make the Château de Courban feel like a home from home.



Home from home



Some things say a lot about the philosophy of an establishment. At the Château de Courban, don't ask for your room number because there aren't any. Don't expect a « standard » room because not one of the 24 rooms resembles another.

Whilst city hotels tend to ration bedroom space, the Château de Courban spoils its guests with space : the smallest bedroom measures 25m² and the largest a huge 65m². The bedrooms are for the most part in the main château with others in more contemporary buildings surrounding the pool.

In the 16th century dovecot, a vestige to the château's history, is to be found a veritable love nest in the form of a duplex suite. Each bedroom has all the modern facilities and comforts that you would expect of a luxury 4* establishment : air conditioning, flat screen TV, WiFi, a kettle with tea and coffee making facilities, baths or Italian showers. Downstairs, guests can relax in the lounge, choose a book to read in the extensive library, play the piano and, on those cool autumn and winter days, settle down with a glass of wine by the fireplace. Guests are free to stroll around the pretty gardens, take a dip in the pool and sunbathe. The château has several bikes that can be used at will to go and discover the beautiful surrounding countryside.

The château welcomes your pets and resident English Setter, Rocky, adds to the very warm welcome.

It's a true home from home!

Blissful well-being

During your stay at the château, you are invited to enjoy the benefits of our Nuxe Spa. The Nuxe brand is recognized throughout the world for the quality and efficacy of its products along with its respect for nature.

The château's 300m² elegant and harmonious spa complex comprises 3 massage cabins including a double cabin to share the experience with a loved one, a sauna, hammam, jacuzzi and to prolong the benefits of the spa, a relaxing and spacious herbal tea area.

Relaxation, detox, skin radiance, invigorating massages for the body and mind, all set in a haven of peace and tranquillity in Burgundy, make for a moment of pure happiness.



Rated by the Michelin guide in 2018
One of the most delightful spas in France.

Portfolio





Exploring Burgundy and Champagne

Nestling in the beautiful National Forest Park in Burgundy and on Champagne's doorstep, the Château de Courban, the only 4* hotel with a Michelin restaurant in the park, makes the ideal base from which to visit some extraordinary touristic sites.

Whether you love nature, history, architecture, culture, art or are a wine and gastronomy enthusiast, there's something for everyone in the region, making the château not just an exceptional place to spend a night, but a destination in its own right.



Some visits not to be missed during your stay at the château :

Abbaye de Fontenay (just 45 minutes from Château de Courban) Founded in 1118, it is the oldest conserved Cistercian abbey in the world. Classed as a Historical Monument in 1862, the abbey became a Unesco World Heritage site in 1981.

Les Riceys and Celles-sur-Ource in Champagne (40 minutes) Emblematic villages in the Champagne region with vineyards stretching as far as the eye can see.

Essoyes (25 minutes) Renoir's village. You can visit the Renoir "Espace Culturel" – his house, his art studio and his gardens.





Colombey-les-Deux-Eglises (45 minutes)
Site of Charles de Gaulle's Memorial and well worth a visit.

The MuséoParc Alésia (1 hour) Magnificent museum built on the site of the famous battle in 52BC between Caesar and Vercingétorix.

La Grande Forge de Buffon (1 hour) Classed a Historical Monument, a masterpiece of 18th century industrial heritage of scientific genius.

Flavigny-sur-Ozerain (1h10) Classed one of the "Most Beautiful Villages in France" and home to the famous Anis de Flavigny aniseed sweets. It is also where "Chocolat" was filmed, starring Juliette Binoche and Johnny Depp.

Epoisses (1h15) A lovely village with its medieval chateau, classed a Historical Monument and its renowned cheese.

Chablis (1h15) A charming little town, known throughout the world for its wines.

Luxury car rental



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How to get here :

A5 Motorway (Paris - Langres), exit 23 or 24
Montbard TGV train station (1 hour from Paris)

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