The warm tones of the rocks of the Luberon massif remind us of the Grand Canyon. The fragrant fields of lavender and aromatic herbs are lost on the horizon among perched castles, stone farmhouses and expanses of olive trees and vineyards.
We are in the “Golden Triangle” of the Luberon, known for being the land of the prized black truffle, as well as for excellent wines and cheeses. In this corner of Provence vivid light and pure air make us understand why so many painters moved there to draw inspiration for their works.

The towns of Bonnieux, Gordes, Lourmarin and Oppède-le-Vieux are small jewels set in postcard landscapes. In these places flavors, colors and essences mix and match to offer the visitor a landscape and a multisensory experience that reaches its peak in early summer, time of lavender blooming, but which can surprise at any time of the year.
In the heart of the Golden Triangle of the Luberon, we discover the elegant and refined Domaine de Capelongue farmhouse. Once through the entrance we are immersed in a large lush garden of lavender, rosemary, olive trees and wild herbs that are the olfactory and culinary treasure of this quiet and cozy corner of Provence.

The panorama ranges from the nearby village of Bonnieux, to the green hills that surround the structure and the bright and clear sky that has a very special light here.

The decor of the 17 rooms and suites is in a classic Provencal style, with touches of modernity. Each lodging bears the name of an author, whose quotations also appear in the entrance walls, or of a local plant, as a sign of love and respect for the local traditions.

The warm colors of the wood and the shades of the cream come together in a refined combination that makes us breathe the atmosphere of a real family home.
The owner and starred chef Edouard Loubet is used to accompanying his guests on a gourmet journey where tradition and innovation merge into a perfect culinary synthesis, and he is proud to tell how his dishes and his ethics of life are closely linked to the territory, to nature and to its childhood. His cuisine has its roots, in fact, in the family tradition, from handed down recipes and from the wise use of vegetables and spontaneous herbs that he himself cultivates in his garden according to the seasonal cycles.

The ingredients that he cannot produce personally are supplied by local producers, according to the principle of the zero kilometer that here has a real application.

His vision of haute cuisine arouses emotions and his stories evoke the childhood memories of each of us.
Dining at the Bastide de Capelongue is a sublime experience, made up of unique and authentic flavors, where the truffle is never missing, a typical product of the Luberon that the chef is able to enhance in contrasts of taste always very refined.

The less formal atmosphere of La Bergerie, bistro restaurant next to the ancient pigeon house, is ideal for people in search of the simplest and most typical flavors of Provence, as those of the “kitchen of our mothers” as the chef loves to say. There you cannot miss grilled meats accompanied by excellent local wines, some of which are produced by Edouard Loubet himself.

The rich landscape, together with a warm, flawless welcome and an ethical and exciting cuisine, make the Domaine de Capelongue a gourmet destination and a refuge in the silent beauty that touches all the senses at any time of the year.
Le Saint-Rémy

Saint-Rémy de Provence

Elegance and size are constant elements that characterize Hôtel Le Saint-Rémy. In the heart of the well-known resort of Saint-Rémy de Provence, the Hotel grants its guests graces with tact and wise discretion. A sophisticated result that is the outlet of different qualities in perfect harmony: an architectural envelope, décor, service.

Walking through the bright spaces of the Saint-Rémy, we fully understand the philosophy that led to making safe choices, starting from the furnishings and décor. The latter, by Reyhana Tamboura, plays masterfully with subtraction. The constant appeal to Asian and African motifs gives life, in the rooms and common areas, to interiors where luxury springs from attention to the art of detail.
The care in the choice of materials, with the predominance of light wood, contributes to giving the Saint-Rémy a warm and captivating tone that can be perceived from the arrival.

The chic Brasserie, entrusted to the talented chef Julien Rigotte, confirms and completes the enchanting overall picture. In fact, the menu offers a refined selection of flavors, both land and sea, Provencal and Mediterranean. Once on the table, the dishes, both for the quality of the raw material and for the technique used by the Chef, do not disappoint our expectations.
The bond with Provence is also evident in the use - not only in its elegant Spas - of Végétalement Provence products: a natural cosmetics made from vegetables.

Le Saint-Rémy is a place of hospitality that perfectly combines the most intriguing themes of the art de vivre with a sparkling and classy style.