

品味
法国

VOGUE

PARIS

TRAVEL
France

FASHION
SHOPPING
GUIDE

*The most
delectable
pastry
in town*

时尚导购
巴黎
最佳
甜品

*Paris
in Style*

GASTRONOMY
Top table
美食：
顶级餐厅

M 01039 - 8H - F: 5,00 € - RD



A taste OF PROVENCE

封德尼耶庄园

In the southern foothills of the Luberon highlands, in the village of Lauris, the Domaine de Fontenille has been reborn as a charming hotel in a vineyard that is restoring the region's reputation for excellent wines.

在法国吕贝隆山区以南的洛里市镇，封德尼耶庄园 (Domaine de Fontenille) 静静伫立。这座庄园式酒店充满古典魅力，为当地葡萄种植文化锦上添花，尽显高贵内蕴。



The main building seen from the park with its century-old trees.

上图：庄园别墅与百年古树。

For many years, the Domaine de Fontenille was one of the most prestigious vineyards of the Luberon region. "And we intend to regain that status as quickly as possible," its new owners declare, "while also making Fontenille a holiday destination where guests can relax in an ambiance of beauty and quality." This is the challenge that Frédéric Biousse and Guillaume Foucher took on when they acquired the wine estate a few years ago. The two entrepreneurs, one the former chairman of the SMCP Group (Sandro, Maje, Claudie Pierlot) and the other a gallery owner, lost no time in recapturing

the splendor of this venerable property. After a Herculean renovation project, including the restoration of all the floors and roofs, the magnificent residence now houses 17 rooms and suites, two dining rooms and a series of private lounges and meeting spaces, as well as a contemporary arts center. The architect Alexandre Lafourcade, a specialist in historic restoration, was brought in to oversee the structural work, while the two partners personally handled the fittings and furnishings in order to create a setting that reflects their tastes. In other words, traditional Provençal charm, featuring lots of natural



Left: One of the three lounges that give onto the park. **Above:** The hotel's reception space. **Below:** A view of the relandscaped park.

左图和上图：其中一间沙龙面向花园；会客厅。
下图：经过重新规划的花园景致尽收眼底。

colors and materials like stone and wood, judiciously balanced with more contemporary touches, in particular through the choice of furniture. The décor integrates creations by famous designers like Jean Prouvé and Ronan and Erwan Bouroullec, plus ceramics by Patricia Urquiola in the bathrooms and a selection of artworks punctuating all of the spaces. “We tried to make each room unique,” the duo says, “as much in the forms as the treatment, in order to give guests the impression that they are staying in a family home and not just a hotel.”

As for the landscaping, one could say that it's of the same vintage: the main house looks out onto a marvelous park—four hectares (ten acres) planted with century-old olive trees, cypress, rose bushes, etc. The entire estate spans some 30 hectares (74 acres), much of it covered with vines, of course, but also including wooded areas that are perfect for strolling. On the other side of the municipal road, a newly built two-level wine storehouse allows the grapes to be conveyed by gravity, in keeping with the Domaine de Fontenille's biodynamic approach to winemaking.

The last, and by no means least, element of the tableau is the presence in the kitchen of Jérôme Faure, a young chef with talent and energy to spare. Upon arrival, Faure's first order of business was to fill out his list of suppliers with the best local producers. “Eventually we will also have our own herb and vegetable garden,” the owners report, “not only for the benefit of the chef, but also to offer the children who stay here a hands-on experience with nature. Starting next spring, we'll be offering a whole range of educational and cultural activities, starting with exhibitions in the arts center, which is a very important part of the Domaine for us.” Ideally located between Aix en Provence and Avignon, a short drive from the picturesque villages of Lourmarin and Bonnieux, the Domaine de Fontenille is sure to become a favorite among those who love this still relatively unspoiled corner of Provence. Here they can savor, for a few days or just for a meal, a hybrid classic-contemporary art of living that resonates perfectly with the history of the place.

| Domaine de Fontenille, Route de Roquefraiche, Lauris, Vaucluse.
Tel. +33 (0)4 13 98 00 00. www.domainedefontenille.com |

“We tried to make each room unique, as much in the forms as the treatment, in order to give guests the impression that they are staying in a family home and not just a hotel.”

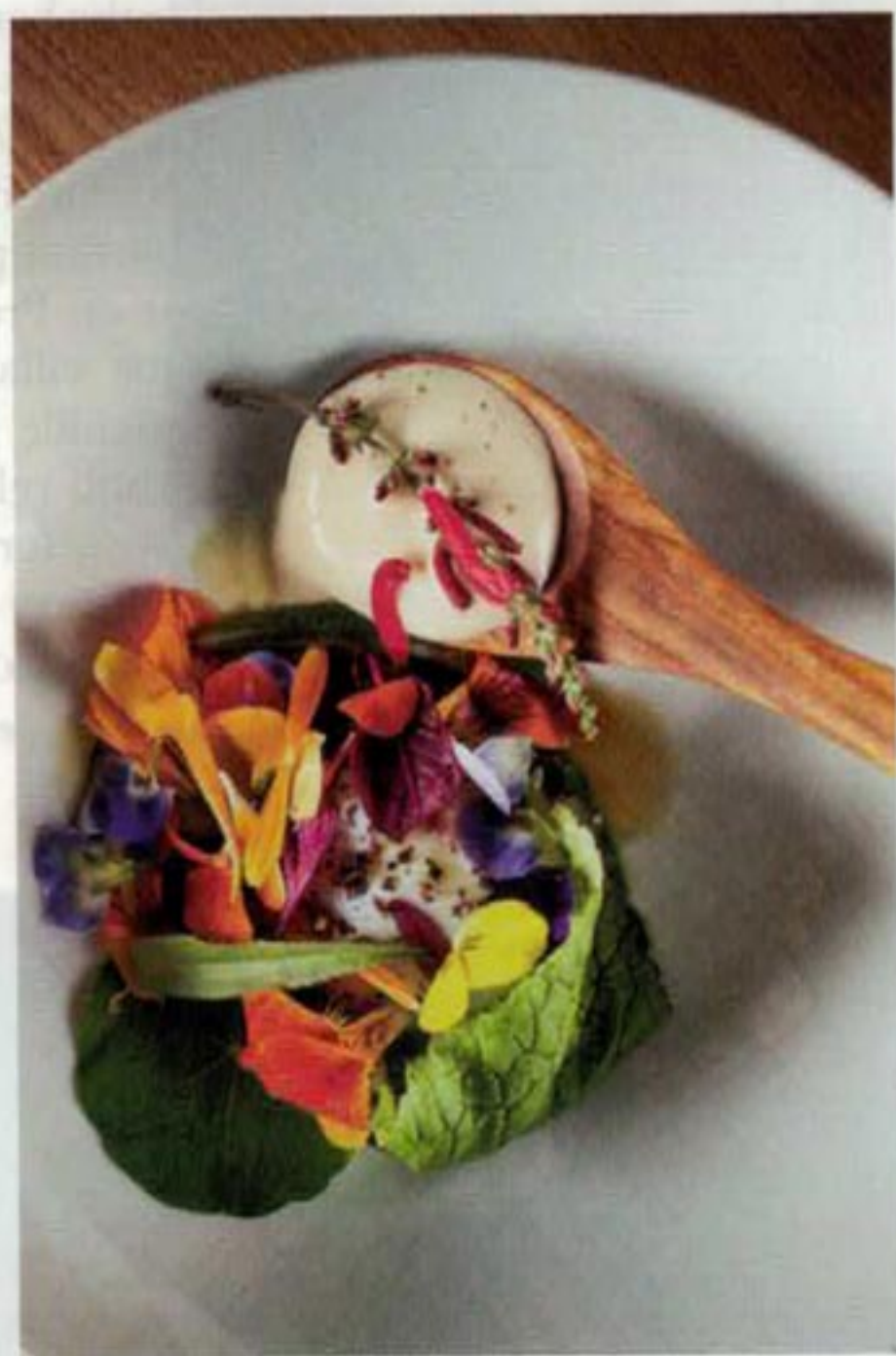


封德尼耶庄园过去曾是吕贝隆山区最富盛名的葡萄酒庄之一。庄园的新主人Frédéric Biousse和Guillaume Foucher解释道：“我们希望能够令它重拾辉煌，成为领略美好时光的度假胜地。”

两人数年前购入这座葡萄园和别墅时，便心怀这种信念。他们其中一人曾担任SMCP集团（Sandro Maje Claudie Pierlot）前总裁，另一位则经营画廊。两人决定要赋予这座百年庄园全新活力。经过规模浩大的整修工程，包括地板和屋顶翻新工程，整栋建筑面貌一新：拥有17间客房及套间，2间餐厅，多个沙龙及私人空间和1个当代艺术中心。擅长修复历史名所的建筑师Alexandre Lafourcade受邀负责整修工程，Frédéric Biousse和Guillaume Foucher则亲自设计室内装潢，彰显独特个性。内部装饰浑然融合普罗旺斯风情，石材和木料等天然材质巧妙搭配，设计感十足的家具带来摩登气质。这些家具出自Jean Prouvé、Ronan和Erwan Bouroullec等大师之手；浴室陶瓷装饰由Patricia Urquiola绘制，室内各处陈列的艺术品为整体氛围画龙点睛。二人表示：“我们希望每个房间都拥有独一无二的魅力，从而营造超越普通酒店的家庭氛围。”

庄园四周的景致亦令人赞叹称绝：别墅正前方的花园占地4公顷，园内各处栽种百年古树，还有柏树、橄榄树和玫瑰……庄园总占地30余公顷，其中大部分土地用以种植葡萄，也拥有适合散步游览的树林。通往庄园的道路另一端，矗立着不久前修建的酒库，能够以符合生物动力学原理的重力酿造工艺酿酒。此外，而立之年的大厨Jérôme Faure在这里挥洒才华，施展厨艺，运用当地新鲜食材烹饪佳肴。“我们还拥有一个蔬菜园，不仅能够为大厨提供食材，也是适合孩子们探索大自然的最佳场所。明年春天，我们将举办一系列丰富多彩的教学探索活动，其中包括艺术中心即将举办的全新展览。”封德尼耶庄园地处艾克斯-普罗旺斯和阿维尼翁交界处，毗邻卢尔马兰市（Lourmarin）和博尼约市（Bonnieux），最适合热爱普罗旺斯文化的人们前来栖居，领略当地的美味佳肴与生活方式。

| Domaine de Fontenille, Route de Roquefraise,
Lauris.Vaucluse. 电话: +33 (0)4 13 98 00 00.
www.domainedefontenille.com |



Above: Puy Sainte Réparade egg with flowers, a pinch of herbs and jasmine zabaglione.

Right: The restaurant, La Cuisine d'Amélie.

上图：普伊-圣-雷帕拉德鸡蛋，点缀花瓣和香草，茉莉花酒香蛋黄酱。

右图：“La cuisine d'Amélie”餐厅。





Left: The winery's gleaming new vats. **Above:** The three Domaine de Fontenille wines—red, white and rosé.
左图和上图：葡萄园的全新酒窖；封德尼耶庄园的三大窖藏（红葡萄酒、白葡萄酒和粉红葡萄酒）。

我们希望每个房间都拥有独一无二的魅力，
从而营造超越普通酒店的家庭氛围

