ROYAL CHAMPAGNE

HOTEL & SPA

PRESS KIT

PALACES

DE FRANCE



In the heart of the vineyards…
Royal Champagne
Hotel & Spa awaits.
A retreat conceived to inspire through authenticity and excellence, it is a destination that immerses guests in the ultimate Champagne lifestyle.
Let us introduce you to a way of living that pays respect to nature, to a culture that indulges in the intangibles of a life well lived, to an ineffable place that so many others aspire to be.

WIDE
OPEN SPACES

From Épernay station, beautifully winding roads lead you through the Montagne de Reims, past ancient villages nestled in the heart of the vineyards.

Take some time to soak up the landscape—the Champagne hillsides are UNESCO World Heritage Sites, and for good reason: the historic vineyards of Hautvillers are where so many of the great French Champagne houses began. Further uphill, you'll find Champillon, a town of just 500 souls that delivers breathtaking views of the Marne Valley.

It is up here that you will first encounter the Royal Champagne Hotel & Spa. Along with a major upgrade of the historic building—once a coaching inn where the kings of France traditionally stopped en route to their coronation (and where, it is said, Napoleon passed more than once)—a newly-constructed building boldly houses the region's only destination spa.

This modern amphitheater arcs elegantly to embrace panoramas of the entire Marne Valley, with stunning views from each of the 47 suites, as well as from every terrace and treatment room. The decor changes with the season, as do the menus at the gastronomic restaurant and bistro.

What was once a humble coaching inn is now a grand hotel of more than 100,000 square feet, an architectural monument that is proudly influenced by Champagne's landscape and convivial culture.



THE SIGNATURE STYLE **OF ARCHITECTURE**



A symbiotic relationship with the environment informs the choice of materials. Quartz stones from nearby quarries create opacity. Acres of glass provide transparency.

Retreat to the Royal Champagne Hotel & Spa to find moments of pause and quiet contemplation—in the spacious suites, where postcard-worthy landscapes are on full display; from the terraces, where you can walk among hanging gardens to find your own private breathtaking view.



INTERIORS SIGNED BY **SYBILLE DE MARGERIE**





Champagne is known for its hue, for its light effervescence, for its transparency. If the architecture takes the landscape into account, the decorative elements of Royal Champagne Hotel & Spa utilize the vines themselves for inspiration.

The signature of the interior design is the plant motif—twigs and flowers from the grapevine—which are subtly incorporated across the resort, with colorways changing from floor to floor. Even between guest quarters you'll find variations on the Champagne theme: one room might display the color of rosé, another the gold of the sparkling wine, another the blue of the sky above.

Inspired by the natural and cultural heritage of the region, the design favors natural materials, such as oak and stone, to contrast with the interiors graphic nature. Pastel shades blend with acid tones and classic notes, just as with a premier cru, creating a sensual resort of singular refinement.



ROOMS WITH **VIEWS**



Endless views over the Valley. The vineyards of the grand houses at your feet. **Open a bay window in one of the 47 suites at the Royal Champagne Hotel & Spa, and the magical light of Champagne illuminates you.**

Large rooms (starting at 474 square feet) are bathed in natural light to enhance the updated classic French style on display everywhere. Hand-crafted sofas and oak bureaus, thoughtfully selected limestone sink basins, and travel trunks adapted for the modern traveler provide all the comforts and ease of home, with all the indulgences—like Dyptique Paris bathroom amenities—of a pampering resort.



THE JOSÉPHINE SUITE

Under its blue-hued foliage, the 1,152-square-foot Josephine Suite incorporates the same decorative inspirations as the other 46 guest rooms, though on a grander scale. The Suite includes a bedroom, a dressing room with generous dimensions, and an adjacent living room for lounging around on lazy mornings. Through skylights, dappled sunlight creates angular shadows between the natural and raw materials, while a spectacular view of the Marne Valley is revealed through panoramic windows.



PLACES
TO SHARE

The Lobby

The inherent spirit of Royal Champagne Hotel & Spa is one of welcoming conviviality. The soft palette is comforting in fall, when the vines are ripe; in the winter months, the central steel-and-glass chimney creates a cozy atmosphere. During the warmer half of the year, a garden patio envelops the property in vibrant color.

The Terraces

Royal Champagne Hotel & Spa claims more than 15,000 square feet of terraces. These secret nooks for walks and contemplation include a main terrace, a rose garden, and even an herbal garden. During and between the seasons, scents of herbs are incorporated into inventive drinks by our expert bartenders. Strategically placed armchairs and sofas encourage a cocktail break or glass of Champagne in the sun. Listen to the lounge music, and let your cares slip away one of our outdoor living rooms.

"Salon Fines Bulles"

We welcome Champagne culture of the most authentic kind into the hotel, especially in the Salon Fines Bulles. Set on the first floor, the tasting room is outfitted with elevated tables in direct view of the glass Champagne cellar in the center of the room. Up to 8 people can spend an evening there, with a sommelier, discovering his best wines: beautiful bottles, small winemakers, and their fascinating stories.



FINE DINING, ACCORDING TO **CHRISTOPHE RAOUX**

Contemporary, seasonal cuisine

He was born on the night of 7 October 1971 in La Roche-sur-Yon in the Vendée. Christophe Raoux was brought up with good taste and a taste for good things from an early age, and he has never forgotten the precious memories he collected with his maternal grandparents Louis and Yvonne, who used to reserve the best cuts of meat for him. Spider, pear and tenderloin beef, sweetbreads and calf's liver, free-range poultry, pigeon and rabbits from hutches all took their turn to delight his endless Sunday lunches, which often extended into dinners.

Huge family meals, perpetuated by endless menus, with the grandmother getting up at dawn to prepare her grandchildren's guilty pleasures. 'More than forty years later, I can still smell the bewitching aromas that filled the kitchen and the fireplace,' recalls with emotion the man who looked forward to the summer holidays to return to the family home in the Allier.

These childhood memories unconsciously shaped Christophe Raoux's palate, as he honed his skills with some of France's finest chefs: Guy Legay and Michel Roth, who immersed him in the world of palace cuisine at the Ritz in Paris, and Gérard Besson, who taught him the art of cooking wild game and black truffles in his eponymous restaurant in Paris; and Alain Ducasse, who gave him a window on the world and world cuisine by giving him responsibility for opening all his new restaurants across the globe.

Awarded with the blue, white and red collar of **Meilleur Ouvrier de France in 2015**, Christophe Raoux joined the kitchens of the Café de la Paix at L'Intercontinental Paris as Executive Chef, before moving on to the Peninsula Paris, where he won a Michelin-star at L'Oiseau Blanc in 2020. This eternal perfectionist was then promoted to become the first Executive Chef of Les Maisons Bocuse, overseeing the 14 restaurants and brasseries of the Lyon-based group.

A final experience before Christophe Raoux immerses himself in the world of Champagne to play his new culinary part.



THE LOCAL AND SEASONAL SPIRIT



Markets and Artisans

From the Halles Saint-Thibault in Épernay to the small producers of the region, the Chef selects the best of the local, the seasonal: the marvellous asparagus from Chalons; the organic spring lentil, with a delicate, woody taste; homegrown poultry; Safran from the Marne, regional cheese... The choice of mature French beef and veal from the Ségala plateau in Aveyron. The pigeon comes from Maison Miéral in Bresse, the fish from Maison Jégo, the shellfish from the Brittany coast and the butter from la Ferme Jabled...nearly everything on your plate was grown and cared for by someone we know, a friend of the resort. A morning meal is incomplete without toast slathered in honey made by our own bee hives with the nectar of Champagne flowers. It's deliciously sweet, with caramel flavors and a floral aftertaste.

Depending on the season, the Chef sublimates key ingredients such as game, hare à la Royale, langoustine, Alba white truffle and Melanosporum truffle.





LE BELLEVUE
RESTAURANT & TERRACE





This restaurant is aptly named. **A 180-degree panorama over the Epernay and Marne valley.** Facing the setting sun, Le Bellevue salutes the history of the region on its walls, frescoed by artist Cécile Gauneau, in memory of the Royal-Champagne Regiment that served under the Ancien Régime.

A bustling brasserie at all hours, is lit up at nightfall by the magic of the thousand crystal pendants suspended from the ceiling, transforming into luminous drops of water. Accompanied by pleasant weather, the room stretches beyond impressive bay windows which gives way to a 1,500 square meter roof terrace, sheltered by a layer of shade sails.

The Bellevue menu offers a showcase of France's finest ingredients, enhanced by subtle influences from around the world. New Caledonian blue prawns are paired with a delicate ponzu jelly and a Japanese-inspired furikake. Pork chop from Maison Oteiza is served with French-style peas and a rich Jerez jus. Lobster linguine is elevated with sun-dried tomato pesto and a Parmesan espuma. Meanwhile, saffron risotto from the Marne region, delicately scented with preserved lemon, celebrates the richness of the local terroir.

We end the meal lightly with a red berries and crispy meringue vacherin to share.

Every morning, Le Bellevue also welcomes guests for breakfast. The buffet features a dedicated healthy corner, homemade Bircher muesli and freshly pressed juices. An à la carte selection complements the offering, ranging from avocado toast and Eggs Benedict to pancakes and protein smoothies.

Open Monday to Sunday
Breakfast, from 07:30 am to 10:30 am,
Lunch, from 12 pm to 2:00 pm,
Dinner, from 07 pm to 09:30 pm.
Three-course Menu Croisette (from Monday to Friday lunch only), 55 euros.
90 seats.

ABYSSE
BAR & TERRACE

It's traditional in these parts to take a break at noon—to meet, to eat, to share stories of our morning, perhaps also a bottle of Champagne. That first drink is a sacred aperitif. At sunset, perhaps we partake a bit more, and let loose further into the night...

Our Mixologist puts great care into crafting his cocktail menu. À la carte classics, and a series of signature creations—from the Negroni to the Manhattan, taste a Rosemary Gin Tonic, with rosemary and lime eau-de-vie or a Chartreuse Mule, a long drink with the freshness of ginger beer and lime—that will make it difficult to decide between a cocktail and a glass of Champagne.

In a tribute to the region and its terroir that makes it unique (reference to the name of the bar: Abysse), he combines Champagne with exclusive recipes, which earned him recognition at the Forbes Travel Guide's Hotel Star Bars Awards.

Following the cult classics of Rossini and Bellini, his Champagne In Love version dares to combine Cognac, Chambord, cherry and ginger syrup with Champagne.

Every day an à la carte series of mocktails is also offered for those abstaining from alcohol, but still wishing to join in the festive atmosphere.

For snacking, order from a menu of must-tries: a charcuterie board from the fine Maison Oteiza; vegetable bruschetta with peach-verbena vinaigrette; Marmande tomato, Campania burrata and aged balsamic; crispy French Obsiblue prawns with wasabi mayonnaise; tarama with sea urchin coral and rye crisps; Royal cheeseburger and French fries.

At snack time, the dessert of the day and the seasonal entremets bring out the freshness, while other desserts such as the tartelette, a Brazilian coffee cappuccino, coffee textures and milky mousse, reinterpret sweet specialities.

Open Monday to Sunday from noon to 01 am.





LE ROYAL,
ETAPE GASTRONOMIQUE,
1 MICHELIN STAR





The gourmet table takes center stage in the historic portion of the resort. **Set beneath a gold-leafed ceiling, enhanced by the brilliance of 36 spheres of blown and amber glass, the royal salon pays tribute to the women who played a formative role in Napoleon's life:** Josephine, Marie Louise of Austria, Countess Marie Walewska and Désirée Clary, his first love.

A la carte

A menu in 4 or 5 acts.

Under the watchful eye of Restaurant Manager Grégory Charlier and his impeccably choreographed service team, Executive Chef Christophe Raoux presents his interpretation of the Champagne terroir: a refined French cuisine rooted in the authenticity of ingredients and pure flavour.

To begin, delicately caught langoustines are paired with the sweetness of white and yellow peaches, the crispness of fennel and the subtle aniseed notes of agastache. Brittany crab is complemented by green peas, verbena and a delicate Champagne verjus. Blue lobster, gently cooked over vine shoot vapours, is enhanced with a shiso condiment, a touch of bergamot and a beurre blanc infused with toasted nori seaweed. Bresse chicken from Maison Degluaire is elevated with wild garlic, a rich financial sauce and the spicy notes of Cubeb pepper. Finally, Belaun lamb, grilled yakitori-style, is served with turnip, green curry and a vibrant, finely balanced jus.

Open Tuesday to Saturday included.
Only for dinner from 07:00 pm to 09:00 pm.
Discover Menu, 165 euros,
Effervescence Menu, 230 euros,
Signature Menu, 315 euros,
30 seats.





La Table du Chef

By reservation only, four guests can enjoy an intimate dining experience at the heart of the kitchen, immersed in the energy of the brigade at work. This exclusive experience features a bespoke menu inspired by the Chef's creativity and the finest seasonal ingredients, elevated by a personalized food and Champagne pairing curated by Head Sommelier Philippe Marques.

Tailor-made menu inspired by the chef, from 350 euros,
up to 4 covers.

Desserts by Claire Santos Lopes

Claire Santos Lopes, who honed her style with Yann Couvreur, Nicolas Paciello and Johanna Le Pape, bets on "instinctive" pastry, combining both emotion and technique. She breathes a modern, refined, committed and feminine vision of pastry.

At just 30 years old, she advocates for responsible and less sugary creations, showcasing her dedication to innovation. The proof is in its new 'Intuition' dessert, a nod to the name of the 80% chocolate created in collaboration with Valrhona: a chocolate soufflé set with caramelised peanuts and a cocoa sorbet. Fruit lovers will be delighted with the strawberries from Aulnay-sur-Marne, enlivened with a parsley condiment and a Tahitian vanilla crème crue.





Chef Sommelier's pairings

Philippe Marques watches over a cellar of 20,000 bottles that is the pride of the French wine-growing region, with its European touches. The menu features over 600 different champagnes, including a Clos des Goisses 1986 from Philipponnat and a De Sousa Collection 1981. This expertise has been recognized by Star Wine List, which awarded Royal Champagne the Gold Star for Sparkling Wine List of the Year France 2025.

Each month, five cuvées from a major champagne house are paired with dishes from the Effervescence Menu. In parallel, to celebrate the most innovative artisans, Philippe Marques unveils "Champagne Crafters", three highly exclusive cuvées every quarter, carefully selected from winegrowers and delighting guests.

Finally, to combine fun and pleasure, Philippe Marques launched 'Mystères de Champagne'. This concept reveals all the secrets of Champagne, from its growing in the vineyards to its bottling, with a tasting experience to follow.

THE **SPA**



Because this retreat takes a holistic approach to relaxing and rebooting, we have built a cocoon-like spa that measures more than 15,000 square feet at the foot of the vineyards. Its curved wood exterior reveals a spa with an intimate atmosphere that's as unfussy as it is indulgent. With 9 treatment rooms including 2 couples suites for just 47 suites, there is always time and space for pure pampering.

For complete relaxation, the Royal Champagne Hotel & Spa has also included two swimming pools among its many amenities. The 25-meter-long indoor pool is bathed in light and adjacent to a jacuzzi; the outdoor pool (16 meters long) is surrounded by clusters of grapes.

Our Signature Treatments

myBlend combines highly concentrated peptide-based formulas, cutting-edge technologies and expert techniques to deliver visible results. Facial treatments stimulate tissues and muscles deep within the skin using technologies tailored to each skin's specific needs, including radiofrequency, thermotherapy, electrostimulation and the myBlend LED mask. This expertise extends to body treatments designed to release tension, boost collagen production, improve skin firmness and help redefine the silhouette.

Clarins Precious combines the professional Clarins method with ancestral Asian techniques to preserve the skin and stimulate its natural youthful resources. Smoothing, vibration and percussion techniques are combined with the use of specialized tools to target each area of the face with precision, creating a treatment that balances effectiveness and well-being.

Flora Hair Spa

Just as a vine draws its strength from the terroir that nourishes it, beautiful hair begins at the root. At the Hair Spa, **Flora Lab Paris** rituals start with a personalized diagnosis, followed by a combination of gentle steam, targeted massages and expert treatments.
A restorative experience designed to soothe the scalp and reveal stronger, healthier and more radiant hair.

Lip Studio

The Lip Studio offers an expert approach dedicated to lip beauty in partnership with **Monika Heiligmann**. Following a personalized consultation, targeted treatments help improve hydration, comfort and the overall appearance of the lips.

High-Technicality Massage

Exfoliate, moisturize, nourish, drain, stimulate—we offer as many modalities as necessary to meet every body's needs. Opt for a tonic and invigorating treatment with a Brazilian lymphatic drainage technique with detoxifying properties aimed at reactivating all the body's circulatory systems. Indulge in a Deep Tissue massage, a therapeutic muscle relaxation to relieve aches and pains, tension and sports injuries. Or let yourself be tempted by a draining escape with a Balinese massage to soothe the nervous system, soften joints and oxygenate tissues. And much more...





Children at the Spa

Welcome to the Spa, children - accompanied by an adult - also benefit from targeted treatments. Bonpoint guides them from the age of 6 through dreamy and mischievous protocols with a routine dedicated to the whole family's sensitive skin. Protocols designed to foster body awareness and complicity for a delicious moment of relaxation and softness.



Well-being

Cutting-edge technology is in use at the Champagne Spa, and that holds true all the way to the gym facility. Spend time in our Technogym-equipped fitness room. Sign up for an individual or couple session in our Yoga studio next door. Then relax those sore muscles and detox the organs in the sauna and a hammam. A beauty salon dedicated to hands and feet care. Upon request, the Champagne Spa opens its Suite for two, set around a private jacuzzi and ready for adapted couple treatments and massages. End your intimate journey on the private terrace providing the perfect opportunity to just let go.



DISCONNECT



For a one-of-a-kind immersion, the hotel is equipped with electric bicycles for grand tours of the vineyards. Departing from the hotel and passing the village of Hautvillers, home to some of the largest French vineyards, it's easy to be lost (just as easily found) among the grapes and the famed houses that turn them into sparkling Champagne. Active guests seeking something different can jog along selected routes, join meditation or yoga sessions, and hike to a picnic organised by our Guest Experience Makers.

By request, tailor-made cellar tours take you backstage at the big Champagne houses as well as to the tiniest producers. **This true taste of Champagne** allows time for engaging with growers while tasting small-batch wines made by locals with large personalities.

The Royal Champagne Hotel & Spa has partnered with local business owners and craftsmen, which means we can organize cruises on the Marne or hot air balloon flight above the vines, tours of Reims and its cathedral. If architecture is your passion, we can arrange entry into great contemporary achievements and historic buildings, **providing a completely different view of this wine region.**

However you choose to spend your days, carve out some time to relish the sunsets. From the summits of the Montagne de Reims to the most beautiful vineyards, Royal Champagne Hotel & Spa guides will take you along secret paths to enjoy the Champagne experience as the sun drops into the valley.

CARING

Awarded the international Green Globe certification for its commitment to sustainable development, Royal Champagne Hotel & Spa has implemented environmentally responsible practices at every stage of its operations. Sustainability remains a core value throughout the property.

As a building with a low environmental footprint, the Royal Champagne Hotel & Spa was purpose-built to be entirely insulated, with air supply controlled and filtered by automated units. Each space is equipped with double-glazed windows with high UV reflectivity, thus reducing the negative impact of the stunning Champagne sun.

In an effort to consume and waste as little as possible, the hotel has automatic systems to reduce energy use, from our kitchen range hoods with smoke and heat detectors to induction ovens in the kitchen. Everything possible has been designed to minimize overall consumption.

Even the outdoor pool is equipped with a UV treatment system to reduce the intake of chlorine and maintain a balanced pH. Green areas are equipped with automatic watering to control the needs of the plants. The list goes on.

Small but non-negligible detail, each of our team members undergoes awareness training on energy-efficient management of water and waste.



MEETINGS
AND EVENTS



Accommodating up to 100 guests, the Royal Champagne's event spaces are ideal for **groups, seminars, private events and celebrations.**

A fully **tailored experience** with access to private lounges, a business center, restaurants, lounge areas and terraces.

A flexible culinary offering adapted to your needs, complemented by a selection of unique activities and experiences to discover throughout the Champagne region.



THE CHAMPAGNE HOSPITALITY GROUP





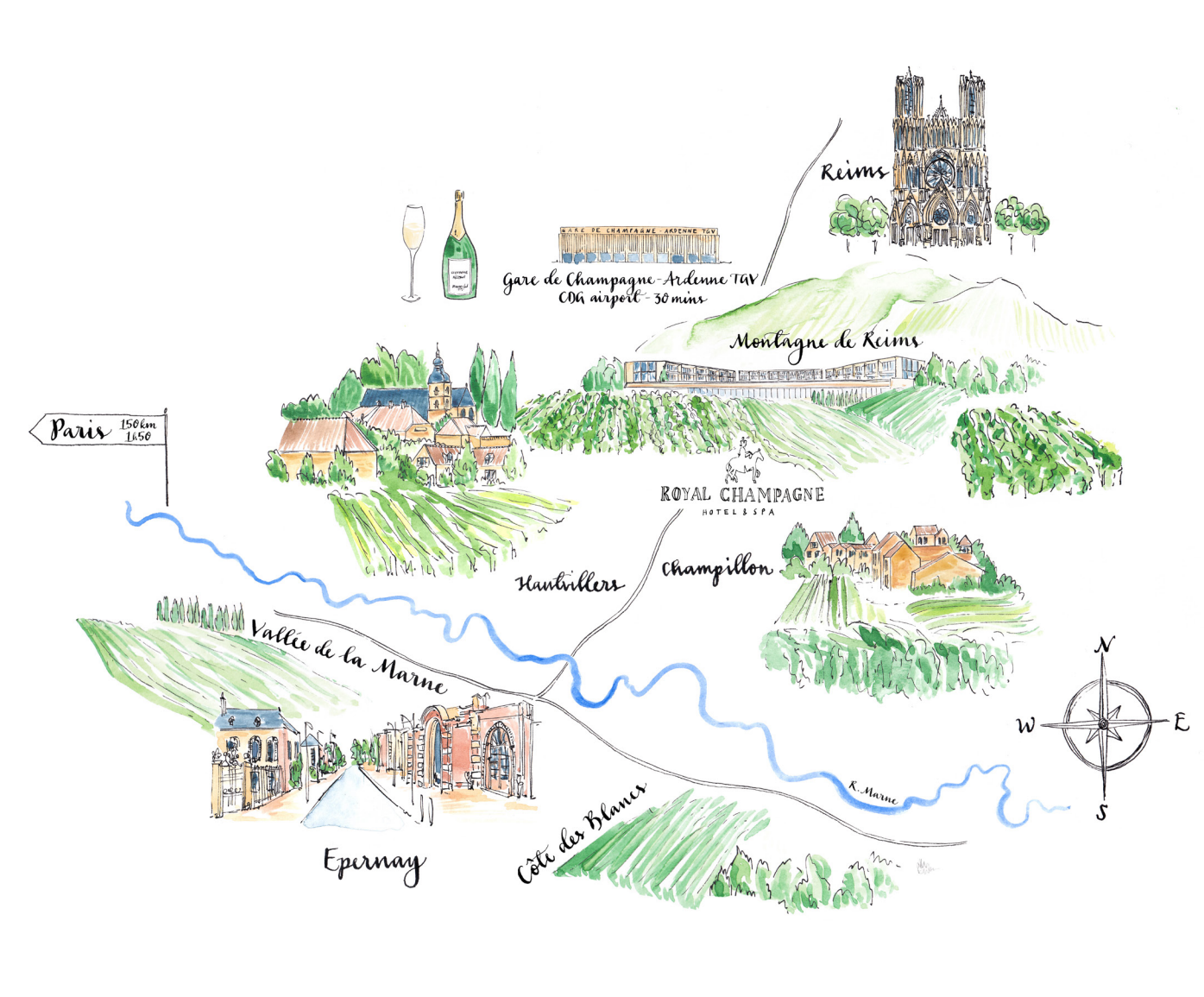


The growing collection of award-winning Champagne Hospitality hotels includes Royal Champagne Hotel & Spa; Le 25 Bis by Leclerc Briant; Le Barthélemy Hotel & Spa; Le Barth Villa Rental.

Champagne Hospitality creates luxury boutique hotels and experiences as distinct as their exceptional locations and all with the purpose of preserving and celebrating local culture and heritage. Privately owned and operated, Champagne Hospitality is unconstrained in its approach to delighting guests, employing a philosophy of couture hospitality to tailor every service and experience to the individual. As members of the communities where it operates, the company is deeply committed to environmental stewardship and to the wellbeing of its neighbors, employees, and guests.

The collection expanded in spring 2026 with the opening of the prestigious Château de la Commaraine, located in the world-renowned village of Pommard, in Burgundy.

ACCESS



The Royal Champagne Hotel & Spa is located 15 minutes from the Reims TGV station, just 10 minutes from the capital of Champagne, Épernay, and 1h30 from Charles-de-Gaulle Airport. The hotel owns an exclusive helipad (45 min flight from Paris).

ROYAL CHAMPAGNE
HOTEL & SPA

47 SUITES
SPA WITH MYBLEND & CLARINS PRECIOUS
TERRACES, BAR & RESTAURANTS

9, RUE DE LA RÉPUBLIQUE
51160 CHAMPILLON

+33 (0)3 26 52 87 11

CONTACT

Jennifer DELORD
Director of Sales and Marketing
jennifer.delord@royalchampagne.com

Clara BOUDEN
Marketing and Communication Manager
clara.bouden@royalchampagne.com

PRESS

PEROWNE INTERNATIONAL
31 St James's Place, London SW1A 1NR
Harriet Dipper: hd@perowneinternational.com
T. : +44 (0)20 7078 0295

THE DECKER/ROYAL AGENCY
135 W 41st St, New York, NY 10036
Jenna Lang: jenna@deckerroyal.com
T. +1 646 663 3314