



— LES —

HAUTS DE LOIRE

HOTEL RESTAURANTS SPA



LES HAUTS DE LOIRE







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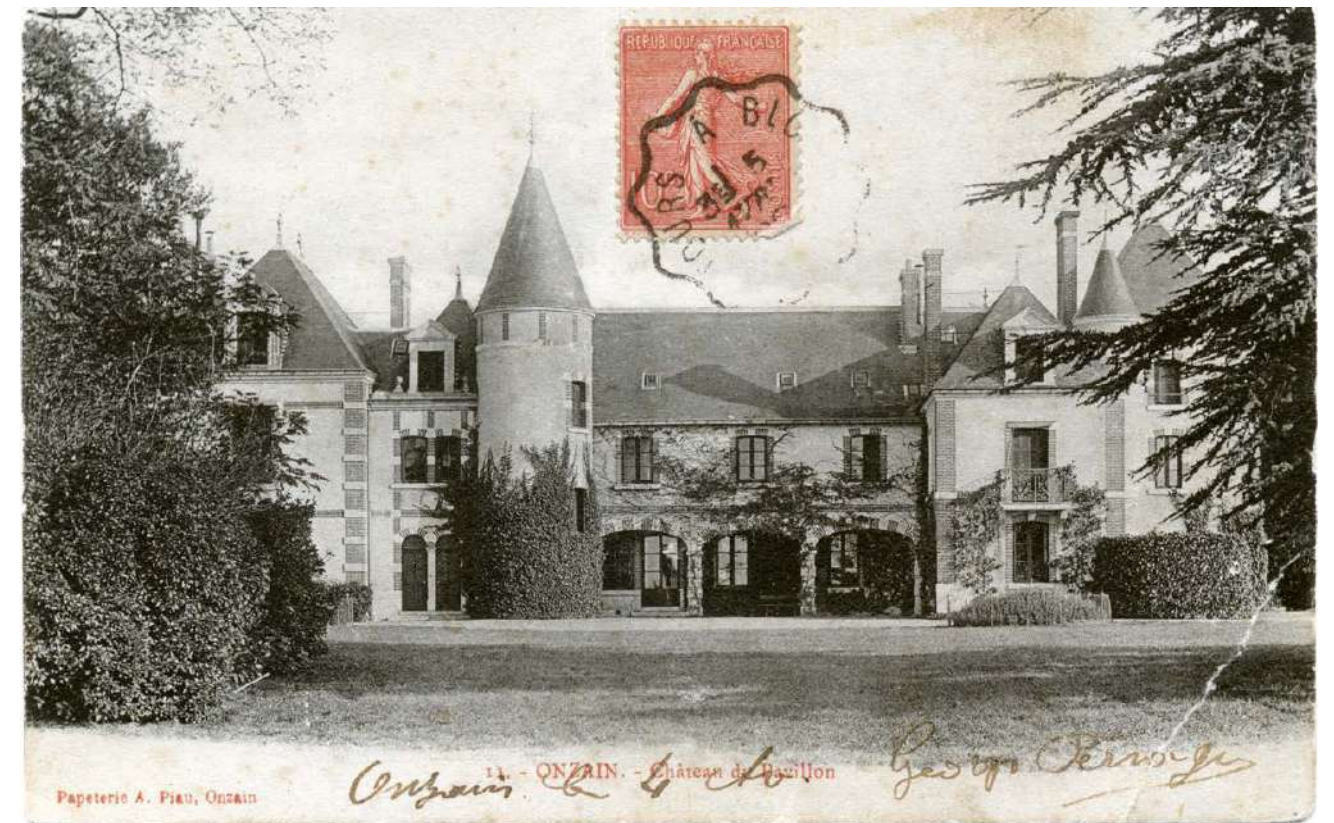
CHÂTEAU LIVING
IN THE VALLEY OF KINGS

A wrought-iron gate, a tree-lined drive, swans gliding across a tranquil pond – and then, almost without warning, the hotel reveals itself. Set on the edge of a sweeping 70-hectare wooded estate, Les Hauts de Loire is one of the founding properties of the H8 Collection. To find this haven of peace, one must travel to the small village of Onzain, where the property nestles between an oak forest and a sea of vineyards. Five short kilometres to the south, the longest river in France unfurls its untamed landscapes and sandy islets. Beyond rise the most beautiful châteaux of the Loire – Chaumont, Chenonceau, Villandry, Amboise, Chambord. The “Valley of Kings” parades these jewels of French heritage, each donning a new face with every season. Amid this ever-shifting palette of colour, the estate stands as the ideal address – a place to retreat into stillness, or a base from which to set out and discover the wonders of the Loire Valley.

A STORIED ESTATE

For centuries, the estate was little more than woodland. From the fourteenth to the sixteenth centuries, this dense thicket of oaks served as a seigneurial fief, passing through gifts and purchases among the noble families of the surrounding countryside. In the mid-eighteenth century, star-shaped avenues were traced through the trees, before the Parisian publisher Charles Louis Panckoucke bought the whole estate around 1820. He and his son – who would go on to become mayor of Onzain – enlarged the modest dwellings already standing on the grounds, and the building as we know it today began to take shape.

Then christened the “Château du Pavillon”, it changed hands several more times until 1971, when the Bonnigal family – hoteliers from Chaumont-sur-Loire – acquired it. They transformed the place: redesigning the gardens, digging the ponds, and in 1974 opening the Domaine des Hauts de Loire, which joined the Relais & Châteaux family in its very first year. Over four decades, the hotel built a reputation that needed no introduction. When H8 Collection took the reins in March 2014, the estate already stood among the most coveted addresses in the Loire Valley – and had been crowned “Best Hotel in France” by Condé Nast. Since then, Les Hauts de Loire has been quietly reborn. Without losing an ounce of its charm or atmosphere, it is today a contemporary destination, alive with fresh energy and inspired new touches.





A GENTLE REBIRTH

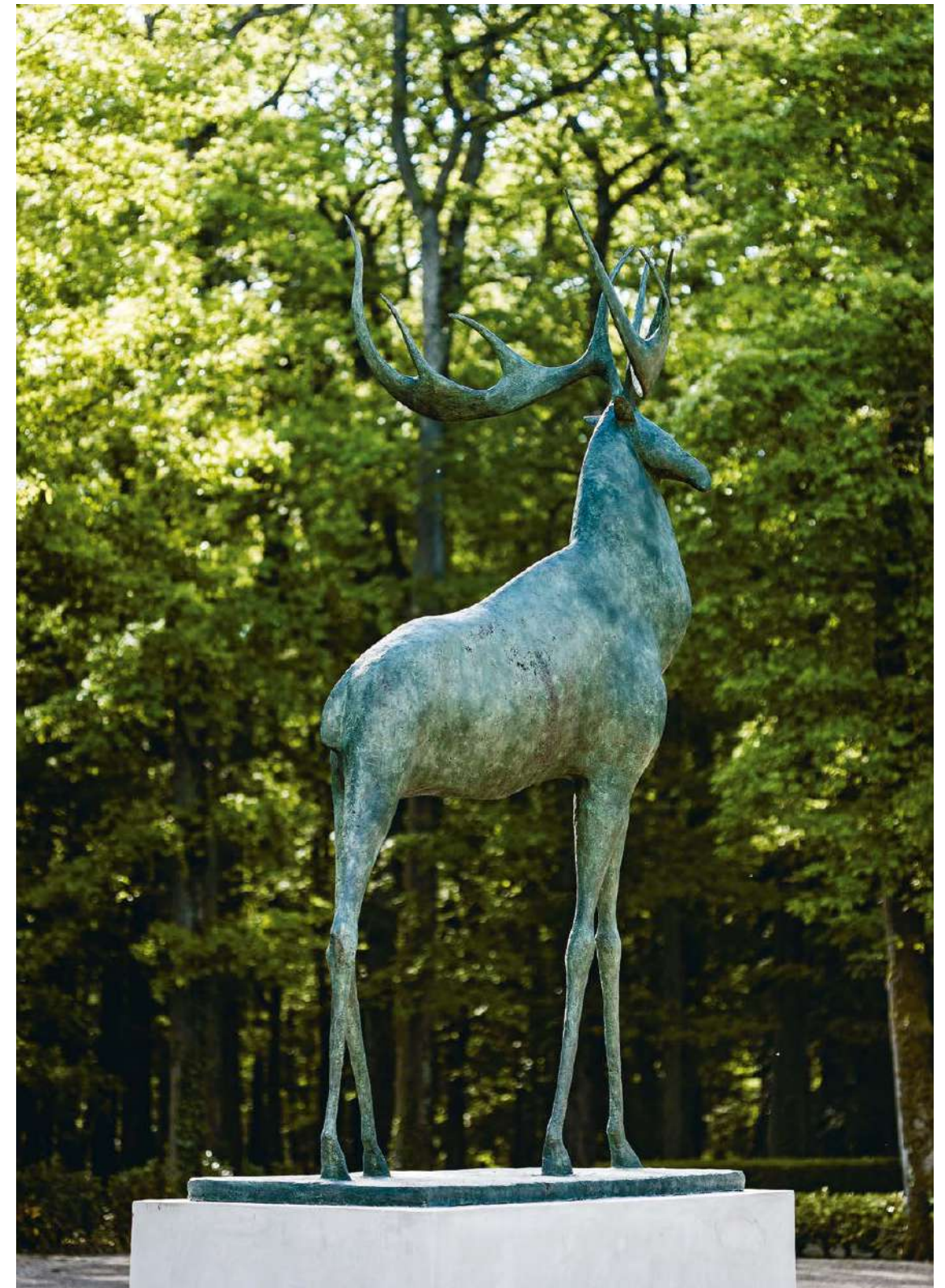
Glimpsed only briefly through the trees, the hotel already begins to work its quiet magic. In the early hours, its main façade is bathed in bright sunlight, slowly drying the morning dew. Step inside, and the parquet creaks softly underfoot as the warm scent of beeswax fills the air.

The interior has been wholly reimagined by designer Natalia Megret. With nearly twenty years of experience designing private homes, restaurants and spas, she has brought a breath of modernity to the estate while leaving its style and soul untouched. In the spacious reception room on the ground floor, tall ebony bookcases now line walls washed in soft blue-grey. Each of the 36 rooms and suites has been refreshed with bespoke replicas of antique furnishings and Nobilis fabrics, used for curtains, wallpapers and upholstery. Room by room, Megret has opened up spaces, replaced floors and rebalanced palettes – all while preserving the building’s authentic spirit. Despite this gentle facelift, Les Hauts de Loire remains a place of timeless elegance, where guests come to taste, for the length of a stay, the French art of château living.



Pierre Yermia
SCULPTOR

Since the spring of 2018, several of Pierre Yermia's monumental works have made their home in the grounds of Les Hauts de Loire. This celebrated French sculptor weaves strength and fragility together, shaping robust figures of men and beasts that stand, improbably, on slender, fragile limbs. Their presence lends both power and lightness to the verdant landscape that surrounds the château — none more so than the imposing stag created especially for the hotel. Striking and beautifully unexpected, these sculptures bring a fresh, contemporary note to an estate that welcomes them as if they had always belonged.





LES HAUTS DE LOIRE WELCOMES THE TALENTED YOUNG CHEF

Arthur Peta

A NEW CULINARY CHAPTER FOR THE FIVE-STAR ESTATE

Les Hauts de Loire is delighted to welcome Arthur Peta, who takes the helm of its gastronomic restaurant. A rising star of French cuisine, he is known for a virtuoso, ethical approach to cooking – one he intends to weave into the tradition and refinement of this exceptional Loire Valley hotel.



A REMARKABLE JOURNEY

Born in the north of France, Arthur Peta discovered his passion for cooking very early on. Trained at the Lycée Hôtelier de la Providence in Orchies, he was profoundly influenced by his father – himself a chef – who instilled in him a deep love of the craft and a firm set of culinary values.

He has since honed his art alongside some of the most prestigious names in the profession: l'Hermitage Gantois in Lille, the celebrated caterer Butard Enéscot, and landmark houses such as Nomos and Neso under chef Guillaume Sanchez, La Réserve Paris in the brigade of Jérôme Bancetel, and most recently the Domaine des Étangs in the Charente.



ETHICAL, RESPONSIBLE CUISINE

“THERE HAS TO BE A DIALOGUE
BETWEEN INGREDIENTS... THEY
MUST SPEAK TO ONE ANOTHER.”

For Arthur Peta, cooking is far more than an art – it is a commitment. He champions a responsible, environmentally mindful approach, favouring short supply chains and seasonal produce. “I want to offer a cuisine that means something – where every dish tells a story and reflects the values my team and I share,” the chef explains. Guided by this ethical vision, he aims to offer guests at Les Hauts de Loire a refined, meaningful culinary experience, where local flavours meet uncompromising creativity.

His cuisine stands out for its painterly, refined sensibility – each plate a living canvas. His signature lies in a bold yet measured use of colour, creating compositions as captivating to the eye as they are harmonious on the palate. Through fresh herbs and finely judged notes of acidity, he infuses every dish with a singular vitality. His creations reveal vibrant, delicate nuances, playing on contrasts to awaken the senses: the bright green of herbs, the lively hues of citrus and the gentleness of textures coming together in an unforgettable culinary experience.



A TALENTED & DEVOTED TEAM

Arthur Peta's arrival also brings with it a tightly knit team, each member playing an essential role in the creation of this singular gastronomic experience.

The chef can count on the unwavering support of his brigade — and in particular on Marion Arzel, a gifted pastry chef who has accompanied him on every adventure for the past seven years. A specialist in “cooked pastry”, Marion brings her own bold and distinctive touch, in perfect harmony with Arthur Peta's vision.



THE BISTROT AT LES HAUTS DE LOIRE

Opened in April 2018, the Bistrot rounds out the culinary offering at Les Hauts de Loire. Set in the residence adjoining the château, it serves a less formal, more approachable cuisine – without ever compromising on quality.

Under the guidance of Arthur Peta and Gwenegan Bernard, the kitchen team celebrates spit-roasted meats and dishes prepared in the only charcoal oven in the region. Veal crépinettes, pork shanks, stuffed quail and slow-cooked lamb shoulders are served in a handsome dining room crowned with imposing dark beams.

The space is dressed with elegant tables on cast-iron legs, crafted by a local joiner, and bentwood chairs in the spirit of Thonet. The walls are adorned with still lifes and portraits drawn from the estate's own collection, freshly re-framed for the room. In this curated décor – at once rustic and refined – guests rediscover the warm, easy mood of the great Parisian bistros.





A SPA BY CLARINS A SANCTUARY FOR THE SENSES

Inaugurated in April 2018 in the residence beside the château, the Spa by Clarins is a destination in itself. The legendary French house has joined forces with Les Hauts de Loire to bring guests the very best of its expertise. In designing the space, Natalia Megret took her cue from the brand's emblematic palette: white prevails, lifted with touches of crimson.

On one side of the central corridor, three treatment rooms – including a double – each open onto a private terrace, where guests linger on woven rattan loungers to gather their thoughts. On the other, sauna and hammam draw impurities from the skin, while the relaxation room looks out onto the charming kitchen garden tucked behind the building. It is hard to resist the appeal of this luminous 150-square-metre haven, where beauty and serenity meet as one.







SIGNATURE PACKAGE BY CLARINS

To celebrate the opening of the **Spa by Clarins**, the Bistrot des Hauts de Loire turns to greener fare with its first-ever “Wellness” menu, thoughtfully composed by Dr Olivier Courtin-Clarins and Chef Arthur Peta.

1 NIGHT IN A COSY ROOM, BREAKFASTS INCLUDED
2 ONE-HOUR SIGNATURE TREATMENTS & 2 WELLNESS MENUS
FROM €616

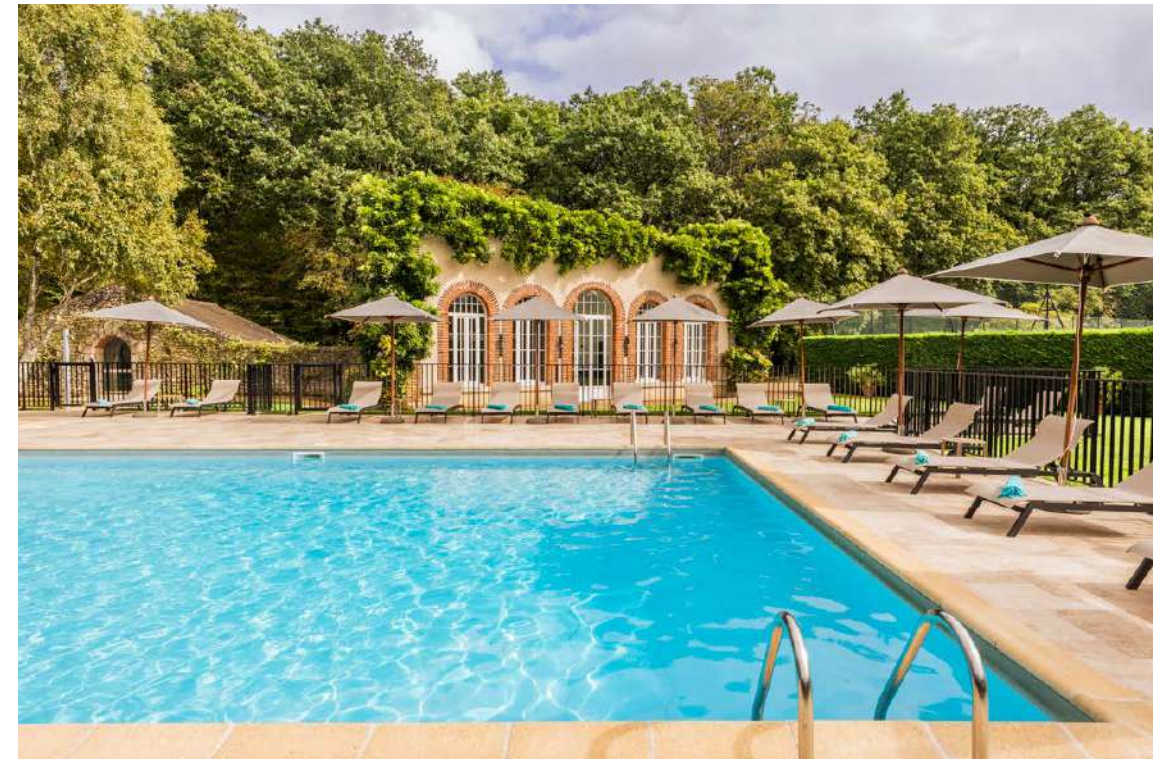
The savoury course unfolds as a plate brimming with farmstead flavours and the perfumes of the kitchen garden. A delicately tart goat’s curd plays against impossibly crisp green vegetables – peas and beans – while the house pea-pod oil (an olive oil in which the chef macerates fresh pods) heightens the dish’s vivid vegetal character. Freshly picked, multicoloured radishes lend a crunchy, detoxifying note, while early Gariguette strawberries cut through the gentleness of the vegetables with their bright, cheerful acidity. And because a “wellness” plate is, above all, a plate of flavour – rich in aromas and textures – small pieces of beetroot sponge biscuit (a Clarins active) bring this summer composition to a beautifully indulgent close.

To round off the experience, the pastry chef adds her own sweet flourish, devising with Dr Olivier Courtin-Clarins a wholesome chocolate-and-raspberry dessert (Clarins actives). Together, they reinvent this classic pairing as a fresh, deeply aromatic creation: a generous quenelle of dark chocolate, soft to the bite, married to an elegant Carcadet Samba tea sorbet glowing with the vivid pink of hibiscus. A luscious raspberry coulis, sweetened with agave syrup, brings depth and indulgence, while fresh raspberries and aromatic herbs from the garden offer a final, delicate flourish. A debut menu sure to win loyal admirers – and one that, reinvented with each passing season, is bound to delight both eye and palate.

FAR FROM IDLE

Restless feet? A longing for the outdoors? A need to break a sweat? On the estate, the options for banishing boredom are plentiful. A handsome games room, freshly redesigned by Natalia Megret, welcomes children for hours of foosball and good-natured fun.

Adults may prefer the fitness room, where a handful of machines allow for a quiet workout — or a few rallies on the nearby tennis court, or a leisurely swim in the open-air pool. Wherever one wanders, it pays to keep an eye out for a roe deer or a rabbit, among the many creatures that roam the grounds. Three walking trails of varying lengths weave through the park, and bicycles offer another way to explore: the hotel provides mountain bikes for rides along its shaded paths. Venture a little further, and two secluded ponds appear, tucked deep within the forest. On the shores of one, hives shelter colonies of bees, and guests are invited to join the harvest when the estate's beekeeper comes to gather the honey.





DISCOVERING THE VALLEY OF KINGS

The Château de Chaumont-sur-Loire is the closest of the great châteaux to the hotel. A mere ten-minute drive leads to this magnificent fortress – at once medieval and Renaissance – perched high above the river. Its grounds host the renowned International Garden Festival, held each year from April to November.

A little further south stands Chenonceau, the most celebrated of the Loire châteaux, which seems to float upon the calm waters of the Cher. The town of Amboise lies close at hand, where the château – transformed into a true palace by Charles VIII – opens its doors to visitors. The Clos Lucé, Leonardo da Vinci's final residence, sits just nearby. Blois, for its part, lies upstream, as do the châteaux of Cheverny and Chambord. All these treasures of French architectural and historical heritage are within an hour's drive of the estate.

The Loire Valley is also a renowned wine region. Plots of Chenin, Gamay and Cabernet Franc grow right beside the hotel, forming the Touraine-Mesland vineyard. Domaine Cocteaux, Clos de la Briderie and Domaine de Rabelais are all within minutes. Beyond them stretches the Loire Wine Route, winding 800 kilometres along the river, threading through the celebrated vineyards of Bourgueil, Chinon, Esvres and Vouvray.

The most adventurous, however, may prefer to set sail on the Loire aboard a traditional gabarre, or to take to the skies in a microlight, helicopter or hot-air balloon – for an entirely new perspective on the vineyards and châteaux below.





A perfect balance of luxury and simplicity, of elegance and modernity, the hotels we create are unlike any other. Step through the door, and an entire region opens up before you. From Provence to Brittany, by way of the Loire Valley and on to Paris, a quiet charm and exceptional service await at every turn. To stay at an H8 hotel is, above all, an experience – hospitable, cultural, culinary – a singular vision of what a stay can be.

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INFORMATION

By Car

The A10 motorway skirts Blois. From there, simply follow the Loire for some twenty minutes to reach Onzain – about 2 hours from Paris.

By Air

Paris-Orly Airport – 200 km
Paris Charles-de-Gaulle Airport – 220 km
Tours – Saint-Symphorien Airport – 40 km
Blois – Le Breuil Aerodrome – 30 km

By Train

Onzain / Chaumont-sur-Loire SNCF station, just minutes from the estate. Direct trains to Paris-Austerlitz, or to Paris-Montparnasse via Saint-Pierre-des-Corps.

By Helicopter

Les Hauts de Loire has its own helipad, allowing guests to arrive by helicopter through our partner Helifirst – www.helifirst.fr

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Les Hauts De Loire***** à Onzain

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