Winter Creations

For his first festive collection, Pastry Chef Rémi Guerin draws inspiration from the richness of Burgundy and the encounters that shape its terroir. From the Liquoristerie Jean-Baptiste Joannet to the honey of local beekeeper Mr Blouctet, each creation tells a story of craftsmanship, sharing and a deep connection to the region.



MILLÉSIME I

An ode to the vine and the craftsmanship of Burgundy



Beneath its delicate grape clusters lies an indulgent combination of 70% Xoco dark chocolate, ratafia from the Liquoristerie Jean-Baptiste Joannet and honey from Mr Blouctet, beautifully enhanced by the freshness of bergamot and the delicate crunch of pollen. treasured as a lasting keepsake.





A celebration of indulgence, creativity and artisanal craftsmanship, completed by a gilded ceramic vine leaf created by Carole Rosell, designed to be treasured as a precious keepsake.

Priced at 95 € | Serves 8 people
Including a ceramic vine leaf
Available from 7 December 2026 to 2 January 2027

LA COURONNE DE BACCHUS

An indulgent creation celebrating the Roman god of wine and the vine



Its delicately golden inverted puff pastry reveals a rustic almond cream, pollen praline and bergamot marmalade, all enhanced by a ratafia syrup.

Adorned with a botanical crown crafted from vine shoots from the Clos de la Commaraine by artist Estelle Meunier, and featuring a gilded ceramic fève designed by Carole Rosell, each galette pays tribute to Burgundy's artisanal craftsmanship.



Among the hidden fèves lies a truly unique piece: a special surprise that will reward its lucky finder with a stay at the Château.

Priced at 45 € | Serves 8 people
Available from 28 December 2026 to 6 January 2027