



CHÂTEAU D'AUDRIEU

PRESS KIT





Château d'Audrieu

Relais & Châteaux

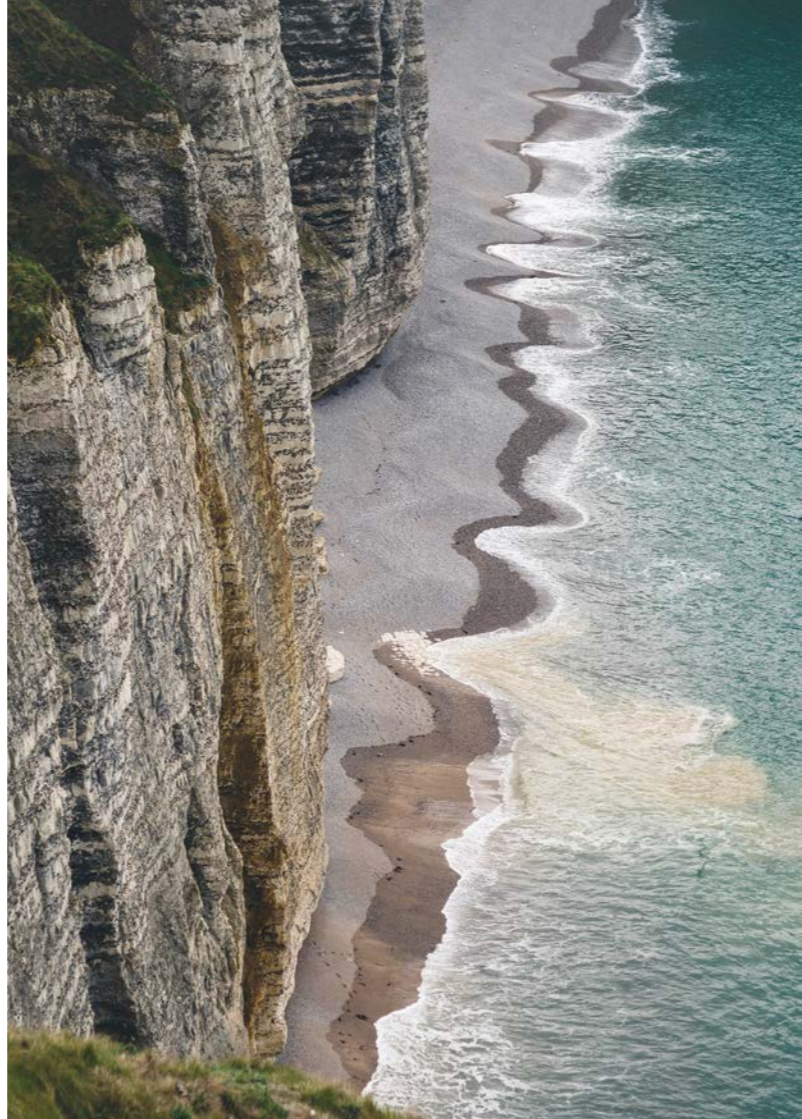
In the heart of the Normandy countryside, only a few kilometers from the D-Day landings, Le Château d'Audrieu celebrates the French Art de Vivre. A castle life and an invitation to disconnect, bucolic parenthesis where elegance and well-being breathe, made in Normandy.



Travel to Normandie

It is a two-hour trip from Paris. An immersion in Normandy, in the department of Calvados, near the landing beaches, places of memory and history since this morning of June 6, 1944 when American, British and Canadian soldiers landed to liberate France. Omaha Beach. Utah Beach. Gold Beach. Juno Beach and Sword Beach. Names that resonate forever.

About twenty minutes from Caen and a ten from Bayeux, the village of Audrieu, already known in antiquity, pays tribute to the soldiers. The bells of the Gothic church of Notre Dame d'Audrieu ring every day. The cock sings every morning. No more than 1000 souls. And on the edge of the village, the Audrieu Castle, listed as a historical monument.



THE SPIRIT OF GUILLAUME LE CONQUÉRANT

The history of Château d'Audrieu is linked to that of a legend. In 1035, William II of Normandy transformed Normandy into a powerful duchy, then independent of the Kingdom of France. Victorious at the Battle of Hastings, he became King of England in 1066. An epic illustrated by the Bayeux Tapestry, precious embroidery dating from the eleventh century, inscribed in the World's memory register by UNESCO and kept at the Center Guillaume le Conquérant from the city of Bayeux.

A dozen kilometers from Bayeux, as built the castle Audrieu. Its current architecture dates from the early eighteenth century but its history dates back to the eleventh century.

Originally, the seigniory Audrieu belonged to the family of Percy. One of them, Guillaume de Percy, personal cook of William the Conqueror and of whom it is said knocked out some Saxons with skimmers during the battle of Hastings, becomes the first lord of these places.

In 1593, Audrieu is passed on to the Séran family, then becomes the property of the Livry-Level family. During the Second World War, the German army established its headquarters there. On June 8, 1944, in the clearings, forests and orchards surrounding the Castle, 24 members of the 3rd Canadian Infantry Division and two British soldiers were shot.

CASTLES RELAY

Listed as a historic monument in 1967, Château d'Audrieu became in 1977 a member of the prestigious Relais & Châteaux network. The Château was acquired in 2015 by the family group Caravelle founded by Pierre-André Martel and Hélène Martel-Massignac, and today led by Lorène Martel, their daughter, and will be the subject of a vast renovation program. Today, the property is taking part in the birth of the brand new hotel group, 2L Collection, which counts Le Château de Fonscolombe in Provence and the Hotel Le Cinq Codet, in Paris Rive Gauche, hotels with a soul traveler celebrating the French Art de Vivre.

Countryside fragrances

Surrounded by natural ponds, the Château sits in a 25-hectare park. In the distance, one can spot the bell tower of the village. Nothing on the horizon except the green countryside, and a forest opening to infinity. Nono and Marguerite, the two donkeys of the house are the guardians of the temple. And on the park facing the restaurant, bales of hay make for a rustic and authentic postcard. At Audrieu Castle, frogs croak some nights, birds sing all year round. It's the impression that time has stopped.

THE GARDENS OF LOUIS BENECH

Around the two and three century old trees - beeches, oaks, ash trees, chestnut and cedars - the Castle offers more than 3 kilometers of paths to stroll along and relax.

The famous landscape architect Louis Benech, to whom Paris owes the renovation of the Tuileries Gardens, also imagined the gardens of the Castle back in 1985, highlighted today by Alain Scelles.

The classicism and symmetry of a French garden prevailing on arrival, the castle opens onto a garden full of English perennials, hydrangeas, poppy flowers and daylilies exploding of summer colors.

Each year in April, 3000 tulips hatch here, marking the arrival of spring, and are open to guests. The white garden, covered with roses and white petals with green hues, opens onto that of the roses, a work of absolute romanticism.



A HOMEMADE VEGETABLE GARDEN

In the Château's vegetable garden, Alain Scelles grows the tastiest products. The rarest too. Plants and herbs, thyme, sage-pineapple, peppermint, tarragon, mint-chocolate or bergamot - that come to incorporate the cuisine of chef Olivier Barbarin. A selection of juicy fruits and vegetables ranging from zucchini of all colors to salads, pumpkins, strawberries, raspberries, radishes etc ... Tradition requires the Castle to hold its own orchard, and a dozen apple trees, whose harvested fruits produce a House Brut cider.

Château life

THE ART OF CLASSICISM

Respecting the historical architectural heritage, the interiors of the Castle decline 29 rooms including 9 Junior Suites bearing the names of the characters who have marked the history of the Castle: Marguerite, Henriette, Bayeux, Percy ... All furnished with classic furniture. 17th and 18th century inspiration decor completed with seats from Jean-Pierre Besse 's manufacture in the Vosges, the rooms showcase French craftsmanship and cabinetry. All adorned with timeless fireplaces, Norman wardrobes and masterful headboards, and well associated with the tapestries signed by major French publishing houses (Pierre Frey, Manuel Canovas ...).

A wink to the variations on the Toile de Jouy, some rooms see painted the hot air balloon patterns representing them fly in the park.

CONTEMPORARY COMFORT

With character and charm, the 29 rooms, all spacious, are in duplex format, others under the original beam decorations, some have views of the park, gardens or the surrounding countryside.

Since its restoration in 2015, the rooms have modern bathrooms (most with bathtubs and Italian showers), generously sized beds (200x200) around built-in bedside tables, wardrobes for frequent travelers, a coffee machine in each room, and lighting that combines eighteenth-century Venetian-inspired masks with the luminous LED functionality... In each closet, a Yoga Mat is on offer to accompany Yoga session.



THE TREE HOUSE

Making the most of a sumptuous nature, the Château d'Audrieu holds its own luxury treehouse. At more than 7 meters high, the wooden staircase lands on a panoramic terrace overlooking the estate, its gardens, orchard and countryside. Inside, hot air balloon illustrations on paper to accompany one's dreams ...



Le Séran, creative and local cuisine

BETWEEN HISTORY AND MODERNISM

Named “Le Séran”, the restaurant pays tribute to the history of the Château. Three dining rooms on the ground floor, a central scene bathed in the colors of the red “Terre d’Egypte” from the walls to the ceilings to the damask curtains, and two other rooms with shades of gray. Under the beams, paintings by masters and chandeliers with tassels add to the beauty of the place, and the white tableclothed tables display their contrast with elegance. In summer, the terrace of Séran places its’ tables overlooking the park.



CHEF OLIVIER BARBARIN

Originally from Auvergnat, Olivier Barbarin is passionate about cuisine. He began at the age of 14 as an apprentice with the chef Antoine Sachapt, he chained stellar tables at Pierre Orsi in Lyon, two Michelin stars, followed by the two-star restaurant of Roland Mazère in Les Eyzies, along with Jean Claude Leclerc’s in Clermont-Ferrand ...

The revelation will come with experience at Oustau de Baumanière by Jean-André Charial where Olivier Barbarin takes the position of sous chef at the restaurant of Cabro d’Or alongside chef Sylvestre Wahid. “Southern cuisine amazes me,” he says. A more instant, more direct cooking, the scent of olive oil, freshness of the produce and their exceptional quality, all nourished my own library of taste and flavors “.



A BIT OF THE SOUTH IN NORMANDY

Truly inspired, traveling around the world to discover new chefs and new cuisines - “with a preference for London and Portugal” - the chef lands in Normandy 10 years ago, and shares his philosophy in cooking. “Bourgeois cuisine centered on the product, instant and intuitive, combining the richness of the Normandy terroir with the freshness of the south”.

RYTHMED BY THE SEASON

A supported of local and seasonal, Olivier Barbarin changes his menu every season and draws from the Normandy terroir his best products. Practicing his own statement “from vegetable garden to plate”, he uses local fruits, strawberries, apples, raspberries, makes his own homemade elderberry syrup, and works the vegetables grown by gardener Alain Scelles. From the castle, he also draws honey from the hives, ready to enjoy at breakfast.

For the rest, 90% of the products used are grown within a radius of 50 to 60 kilometers around the Castle. The butter comes from the Ferme des Longs Champs at about a thirty minutes’ drive from Audrieu, the vegetables from the family farm of Marie and Bruno in Vaux-sur-Aure in Calvados, the eggs from the neighbour’s henhouse, the bread from the local bakery...

Essential to the menu, fishing is operated by Ethic Océan focusing on the Côte de Nacre (Cherbourg to Ouistreham) and respects the cycle of the seasons. On the menu: turbot, Saint-Pierre, langoustine, sea bream ... As for meats, priority is again given to the local star: the Bayeux pig, one of the last 7 French pig breeds from Bessin in Calvados, famous for its flavor and smoothness. The pigeon, the rabbit and the fillet of beef are also from Normandy.

ON THE RESTAURANTS’ MENU

For its autumn menu, the chef Olivier Barbarin puts the spotlight on his signature dishes. To begin, turbot with champagne sauce and its giant spinach leaf. A fillet of Norman beef roasted with Big Green Egg accompanied by garden herbs and potatoes stuffed with Isigny cream and tome. Focusing also on game, roasted Saint-Pierre and a few of the house’s must-haves: roast veal chops and roast pigeon with seasonal mushrooms. For dessert: the baba “apple custard” revisits the good old classic rum baba with white eau-de-vie of Calvados, vanilla ice cream and whipped cream.

THE WINES OF THE CHÂTEAU

Occupying an entire wall of the first dining room, a 600-bottle wine cellar represents most French vineyards, some from Europe and the others from New World.

A la carte, wines of the large estates of the Côte-Rôtie composed of house red of Domaine Duclaux or Domaine de l’Aurage Côtes de Castillon, whose winemaker is Louis Mitjavile. Also to choose from, a selection of natural and biodynamic wines to discover some gems such as Alexandre Bain and his natural Pouilly Fumé. As a bonus, the wines of Château de Fonscolombe, 18th century castle in Provence and member of 2L Collection.

At the Bar « Le 1715 »

On the first floor of the Château, the 1715 is housed in a historical decor, with original oak paneling from the Abbaye de Juaye-Mondaye (9 kms from Bayeux). The counter is made of natural oak specially designed during the renovation of the place in 2015 and in the blue and gold rooms, wines, champagnes, cocktails and aperitifs are served.

CRAFT COCKTAILS

Alongside the great classics - Negroni, Americano, Dry Martini, Margarita or Pina Colada -, the 1715 offers its “before dinner” cocktails, including the Mimosa Maison, or “after dinner” with Irish Coffee and Norman Coffee (Calvados, coffee and cream). Specialties of the house: creative cocktails based on white Calvados, apple brandy and tonic, including a reviewed version of the Mojito that combines white Calvados, tonic and garden plants: verbena, lemongrass, fresh mint ...

“CRU APERITIFS”

From the famous Pommeau de Normandie (unfermented apple juice and Calvados) to the Calvados tasting platter, the 1715 has a taste for tradition. Originality à la carte: the “44”, a nod to the famous Landing, adapts its cult recipe - “44 coffee beans, 44 pieces of sugar, orange zest and 44 days of maceration” - to its customers.

In addition to Jameson, the famous Irish whiskey, Scottish whiskeys are all well represented, the card goes from an 18-year-old Aberlour to Dalwhinnie Highlands, 15 years of age, and all the spirits - Amaretto, Bailey’s, Get 27, Grappa, Guignolet, Mandarine Imperiale ... have their place.



LIGHT MENU IN THE LARGE LIVING ROOM

In a royal decor, with wooden floors, moldings and large mirrors, the Grand Salon offers its marble pedestal chairs and princely chairs for relaxation. A la carte snacks, croque-monsieur, fruit salad, homemade ice creams and sorbets ... And between 15:30 and 17:30, Afternoon-Tea offers homemade pastries in all simplicity, served around a tea, coffee or hot chocolate.



The Art of Living

SWIMMING POOL & COZYING UP

Out of sight, peaceful under two and three century old trees, the Château's swimming pool, at a constant temperature of 26 degrees, guarantees swimming in all seasons. A few steps away, one can find a Technogym equipped fitness room.

WELLBEING SPACE BY SOTHYS

In an old dependence of the Castle, face and body care is offered upon appointment. Deep relaxation lasting 2 hours and 30 minutes "Sothys Secrets Excellence", to a hydrating treatment with "Hydra Hyaluronic Acid" or anti-aging "Intensive Youth", the choices enable an ideal moment of wellbeing in the countryside.

For the body, the Sothys card offers "Hanakasumi" care, a Japanese-inspired protocol with modeling and exfoliation, or the "Sensations Orientales" treatment. Men can benefit from tailor-made targeted care.



HAPPINESS

The Château d'Audrieu advocates pleasure in sharing. A spirit of relaxation practiced around petanque, ping-pong or accordion playing in the contemporary salons making for an ideal break at the perfect time for aperitif.

RELAXATION

For sportsmen, a specialised map shows the paths for walking and jogging. Another option for moments of breathing and exploring, self-service bikes are available.

HOLY PLACE

Remained intact, the chapel of the Castle pays tribute to the former owners. A place of prayer, silence and meditation.



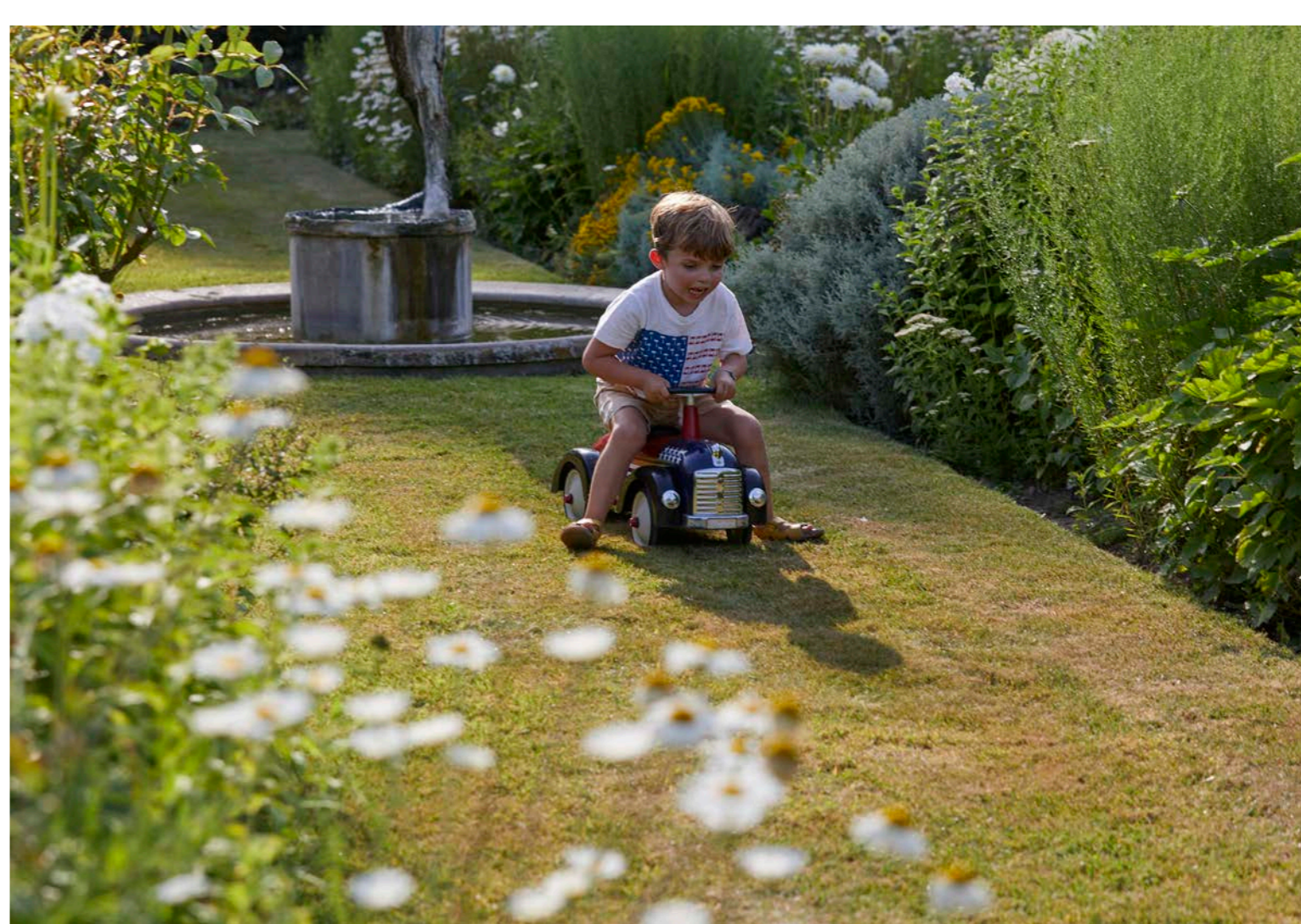
Children welcome

Adapted to the expectations of families, the Château d'Audrieu offers services dedicated exclusively to babies and children.

ALL FOR BABIES

At the Château d'Audrieu, mothers can travel peacefully. When the baby arrives, the hotel provides "first necessity" accessories, such as a crib, a changing table, a bottle warmer, a sterilizer, a highchair and diapers. Available for purchase (and soon on the website), key accessories, baby bottles, wipes, sleeping bags, simplify your baby's stay.

In the kitchen, the chef Olivier Barbarin offers recipes of compotes and small fruit pots or seasonal bio vegetables all minute made.





WORKSHOPS ET CUISINE

In addition to the walks in the park, the Castle invites children to picnic sessions on sunny days, and organises workshops with the chef picking vegetables in the garden.

At the table, children can enjoy a special menu for breakfast, lunch and dinner, which takes into account each child's diet (gluten-free, lactose-free ...).

Coloring books designed by the illustrator Alain Bouldouyre enable to widen their creativity. A passport in the form of a flight diary offers other coloring themes surrounding aviation.



THE DONKEY MASCOT

In tribute to Nono and Marguerite, the donkeys of the Castle, the hotel offers each child a soft toy donkey with the initials of 2L Collection.



Seminars & Events

With three reception rooms and a total area of 110m² (capacity of 70 to 140 people), the Château d'Audrieu offers an ideal setting for organising seminars and meetings. Regional businesses, luxury homes, high-tech and digital companies regularly book spaces, aware of the privacy and unique convivial atmosphere. In summer, it is possible to organise outdoor receptions, protected from the sun or in the cool of the evening by building large tents available for the occasion.

The Château d'Audrieu also hosts weddings, family receptions and big parties, the prestigious and intimate setting, relaxing view of the park, guaranteeing some exceptional moments.



BESPOKE SERVICES

To answer all requests, the Castle holds its Conciergerie. A shuttle service and a heliport run make it possible to receive guests in all circumstances. Electric charging stations can accommodate Tesla cars, Porsches and all electric or hybrid vehicles.



Expériences

HISTORY

Less than 30 minutes from the landing beaches and the Caen Memorial, the Château d'Audrieu is the ideal starting point to visit the D-Day museums and places full of memory. Alongside local guides, all the secrets of history are unveiled.

MONUMENTS AND HERITAGE.

In Bayeux, the 'William the Conqueror Center' houses the Bayeux tapestry or "Queen Mathilde tapestry". A treasure dating back to the 11th century and inscribed in the Memory of the World registered by UNESCO. 30 minutes away, the city of the Dukes of Normandy, Alençon, shows off its heritage, and less than 2 hours, the Mont Saint-Michel.

HORSE RIDING

Ideal for horseback riding, the Audrieu region allows the crossing of forests, woods and clearings. Outings organized by the Conciergerie of the hotel.



BEACHES AND FRESH AIR

On the beaches of Normandy, kitesurfing, sand yachting and water sports are available for sea lovers. Upon request, the Château organises a hot air balloon ride or a round of golf.



THE CHEESE ROUTE

With 4 cheeses benefiting from the Protected Designation of Origin - Neufchâtel, Livarot, Pont-L'Evêque and Camembert of Normandy - Normandy opened its own "Cheese Route" for tourists since 2018. Meetings around professionals and their expertise (breeders, cheese makers, creamers ...) are listed on an unpublished Route.

THE CIDER ROUTE

A 40-kilometer route through picturesque roads and villages (Beuvron-en-Auge, Cambremer, Bonnebosq, Beaufour-Druval ...) to meet the best producers of cider.





2L COLLECTION

A propos de 2L Collection

2L Collection brings together hotels with a special atmosphere, where family spirit and the French way of life is portrayed. Founded by Pierre-André Martel and Hélène-Martel Massignac, now directed by Lorène Martel, 2L Collection has 3 houses in its collection: the Cinq Codet Hotel in Paris, the Château d'Audrieu in Normandy and the Château de Fonscolombe in Provence. Hotels that, as the logo states - a nod to the T6 aircraft driven by Pierre-André Martel - come alive with an infinite passion for travel and discovery.



CHÂTEAU D'AUDRIEU



CHÂTEAU DE FONSCOLOMBE



LE CINQ CODET



CHÂTEAU D'AUDRIEU

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2L COLLECTION

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