

MAISONS HÔTELS
DE FAMILLE PARIENTE



HÔTEL CRILLON LE BRAVE REOPENS
FOR THE SEASON



PRESS RELEASE



Hôtel Crillon le Brave, a five-star haven of peace from the Maisons Pariente collection, reopens its doors for a new season, offering guests a unique experience that blends Provençal authenticity, discreet luxury, and moments of absolute well-being.

From 11th April 2025, the hotel invites guests to embark on a getaway in the heart of Provence, a magical location between Mont Ventoux and the Dentelles de Montmirail, where serenity, gastronomy, and relaxation come together to create unforgettable memories.



AN IDYLIC AND REFINED SETTING



Nestled among 17th- and 18th-century buildings, the architecture of the village hotel harmoniously blends into the landscape.

The 34 rooms and suites, designed by architect and decorator Charles Zana, offer an elegant setting. The contrast of Provence's hues, antique terracotta tiles, and linen creates a poetic touch, creating a soothing atmosphere perfect for relaxation. Guests can enjoy breathtaking views of the valley, scattered with olive groves and vineyards, all day long.



A NEW GASTRONOMIC VEGAN EXPERIENCE

At La Table du Ventoux, Chef Thomas Lesage elevates local produce with an environmentally conscious approach, offering a refined, bold vegan menu suited to all dietary preferences. This brand-new menu, at €68 per person, includes a starter of leeks, sage vinaigrette, wild Ventoux herbs and roasted pistachios, followed by a main course of baby carrots with Camargue black rice, pink grapefruit and Provençal pistou. For dessert, there is Carpentras strawberry caviar served with oat shortbread, rhubarb and lovage.



Alongside this creative vegan menu, the restaurant's à la carte menu presents Provençal cuisine classics reimagined with creativity and technical mastery, featuring dishes such as Sisteron lamb, Mazan asparagus, Sault spelt, and Rove brousse cheese.

BRAND NEW SERENITY PAUSE

PACKAGE



At Hôtel Crillon le Brave, every moment is an invitation to recharge. The hotel's new Serenity Pause package offers guests a subtle blend of relaxation and restorative treatments, for the ultimate wellness retreat.

For two guests, the package includes a 60-minute massage, a 60-minute Tata Harper treatment of choice, and a 15-minute LED light therapy session, as well as a buffet breakfast, daily AIME collagen drink, a three-course dinner at La Table du Ventoux

Prices for the Serenity Pause Package are available on request, varying by season.

INTRODUCING OLÉASSENC EN LUBERON AT THE SPA DES ÉCURIES

In line with the hotel's eco-responsible philosophy and commitment to its existing partner brands, the Spa des Écuries is delighted to introduce Oléassence en Luberon to its range of treatments. Renowned for its cold-pressed plant oils, a method that preserves all active ingredients and guarantees high-quality oils, Oléassence offers treatments developed by pharmacists specialising in dermo-cosmetics.

WELLNESS EXPERT IN RESIDENCE

DELPHINE LANGLOIS

26TH & 27TH APRIL 2025

Wellness expert Delphine Langlois will exclusively offer her bespoke treatment at the Spa des Écuries, using the LB Facialist method in perfect synergy with the Spa's partners, Tata Harper and Roll on Jade.

A pioneer of facialism in France with a distinct, renowned expertise, Delphine Langlois co-created the LB Method, offering tailor-made massages that sculpt, lift, and reveal an individual's unique beauty. Her mission is to enhance every face through a holistic approach combining precision and skill.

The 60-minute treatment, including personalised guidance for a daily routine, costs €280.





ABOUT

CRILLON LE BRAVE

MAISONS PARIENTE

Located 40 km from Avignon, Hotel Crillon le Brave, composed of nine interconnected houses linked by village alleys, seamlessly merges with its surroundings, telling the story of this paradise. A labyrinth of 17th- and 18th-century buildings, draped in Virginia creeper, reveals a breathtaking panoramic terrace, a swimming pool, a bar, La Table du Ventoux led by Chef Thomas Lesage, a Tata Harper Spa in the village's former stables, and 34 rooms and suites designed by architect-decorator Charles Zana. More than just a destination, it is a private retreat where guests can experience Provence in a new way—hedonistic, chic, and refined.

Maisons Pariente is a contemporary family collection of 5-star hotels, founded by Patrick Pariente and his two daughters, Leslie Kouhana and Kimberley Cohen. Situated in extraordinary locations, the hotels are designed as elegant private homes and showcase a distinctive and artistic personality that harmoniously blends with their surroundings. The addresses in the collection invite you to experience simple, warm hotel luxury; the Maisons Pariente spirit. The Collection comprises four hotels: Lou Pinet in Saint-Tropez, Crillon le Brave in Provence, Le Coucou in Méribel and Le Grand Mazarin in Paris.

PRACTICAL INFORMATION

HÔTEL CRILLON LE BRAVE*****

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