



Logis de la Cadène

1848

PRESS KIT

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Logis
de la
Cadène
RESTAURANT



LE LOGIS DE LA CADÈNE

Founded in 1848, Logis de la Cadène is the oldest restaurant in Saint-Émilion. Over the years, it has become an institution, popular with visitors and locals alike.



Logis de la Cadène is located on a small square in the heart of the medieval village. With its cobbled streets, ancient golden stonework and wisteria pergola, this charming square offers an uninterrupted view of the bell tower of the monolithic church of Saint-Émilion.

A INSTITUTION IN SAINT-ÉMILION



Perched on the hillside, the village of Saint-Émilion is discovered through its winding lanes, its shady squares or from its summit, where the panoramic view over the tiled roofs and to the vineyards beyond is magnificent. Logis de la Cadène is to be found at the heart of this medieval setting, listed as a UNESCO World Heritage Site in 1999. Founded in 1848, the family-run inn has evolved over the years to become a gourmet restaurant under the leadership of Chef Thibaut Gamba, a charming hotel, and a private mansion, all deeply rooted in their terroir and history.

Stéphanie de Boüard-Rivoal, whose family has lived in nearby Château Angelus since 1782, was drawn to this property with its close links to the history of Saint-Émilion. She bought it in the summer of 2013, with the aim of perpetuating this local institution and elevating it to the ranks of the region's finest gastronomic restaurants.

It was a gamble that paid off: after an initial series of renovations in 2014, the little canteen of the time became a gastronomic restaurant, with a Michelin star following soon after in 2017. The guest rooms have been completely redesigned as charming suites, welcoming visitors in a warm and elegant atmosphere.

At the beginning of 2023, architects, workers and decorators moved in for a new series of work. Three new bedrooms have been created, and the restaurant has been completely renovated, with spacious kitchens and a new lounge for guests to relax in. When it came to the decoration, Laurent Château, a regular visitor to the Logis, brought in a few new touches, particularly for the lighting and furniture, while preserving the Logis philosophy: a family house where you feel at home. In September 2023, part of the team was reshuffled around new chef Thibaut Gamba, with one unchanging goal: to offer fine, gastronomic and elegant cuisine from the local terroir.

THE SPIRIT



“With the team I have put together, I strive to maintain an exemplary level of welcome, in terms of both hospitality and gastronomy. We are guided on a daily basis by the idea of continuous improvement, with ever-higher requirements when selecting our products.”

STÉPHANIE DE BOÜARD-RIVOAL

Owner of the Château Angelus wine estate since 1782, the family is deeply attached to its terroir and its heritage. So while the inn has become a gastronomic restaurant, it retains its soul. It remains a warm place with a real family spirit, where guests love to come together to enjoy the cuisine of Chef Thibaut Gamba.

As in a beautiful family home, 8 bedrooms and suites have been fully restored on the first floor. In the same spirit as the restaurant, they retain the patina of time and the natural elegance of the finest raw materials while being very contemporary. They provide a

delightfully cosy atmosphere

At the initiative of the de Bouard de Laforest family, Maison de la Cadène opened its doors in 2016. Just a stone's throw from the Logis, this 17th-century residence has been completely renovated to create a warm and comfortable retreat for families and friends. With 4 suites, a library, a lounge and areas for relaxation and well-being, this guest house is the perfect place to relax and enjoy the company of friends.







RESTAURANT

Awarded his first star by the Michelin Guide in 2017, Chef Thibaut Gamba creates an elegant and inspired cuisine, resolutely focused on plants and the sea. A cuisine open to the world, rich in the techniques and cultures discovered through his training and travels. He has the support of an experienced team, a network of exceptional suppliers and, internally, La Ferme 1544, with its produce used by Angelus to supply its restaurants, in a spirit of responsible farming and short supply chains.



With subtlety and talent, the Chef adopts a daring approach between these walls shaped by time and tradition. He achieves a delicate balance between classicism and creativity, comforting tranquillity and lightness.

A GASTRONOMIC RESTAURANT

In his kitchen at Logis de la Cadène, the Chef works with the best produce from south-west France, according to the season and the maturity of the flavours. He brings out their original flavours, creates unusual combinations to offer new tastes, and enhances them with dishes of unparalleled elegance. All with lightness and harmony.

In the same spirit, the Michelin-starred chef takes the classics of French grande cuisine and adds a contemporary touch with a zest of modernity and extreme finesse.

From the eye to the palate... The Michelin-starred restaurant at Logis de la Cadène is a feast for all the senses, inviting you to an intense culinary experience.

MICHELIN-STARRED AND COMMITTED CUISINE



Promoting local produce

Deeply rooted in its terroir and proud of this long-shared history, the Logis de la Cadène team honours local producers. Restaurant and producers have built up a relationship of trust, sharing the same passion and the same quest for excellence. This close relationship gives the promise of top-quality products.

Respecting the product and its seasonality

Respect for nature starts with falling into the rhythm of the seasons and what each of them has to offer. Inspiration is then renewed naturally. This is the Chef's approach to working with produce as the year progresses, when it is at its peak of ripeness, to enhance its flavours and bring out all its intensity and nuances.



LA FERME 1544

In 2022, Angelus acquired a 9-hectare farm in Saint-Loubès, named La Ferme 1544, where chef Thibaut Gamba sources honey, mushrooms, fruit and vegetables, soon to be followed by cereals and meat.

It lets the Chef ensure maximum traceability, but also embodies a new vision of gastronomy, combining the pleasure of the senses with ethical aspirations: a short supply chain, defence of the terroir and the region, control of the entire production chain, freshness and seasonality.



For all that, not everything comes exclusively from our farm: there is no question of abandoning the network of trusted producers built up by our teams over several years.

“There is a real determination to buy local. We have an extremely rich terroir, so we might as well make use of it, because our producers and farmers need us. I believe that restaurants should support local agriculture. From the Basque country to La Turballe in Brittany, from Royan to La Cotinière, we pick the best.”

Favouring local producers enhances the identity culture of our restaurant in several ways: quality, local roots, reduction of greenhouse gases.

The chef and his team focus on the authenticity and quality of the produce. The fish comes from various Atlantic markets, the meat from Samuel Perrier, JA Gastronomie, Maison Lafitte, La Vallée des Deux Sources, Maison Trias, the truffles from Guillaume Gé, the Perlita Caviar, L’Esturgeonnière, the flour from Grands Moulins de Paris, Les noisettines du Médoc, the spices from Benoît Aube “Sacré Français”, the walnut oil from Bocerno, cheese from Pierre Rollet, L’Épicerie d’Oscar, oysters from Ferme des Aubains and Matthieu Dumas at La Cahute d’Andernos, pigeons from Marie Le Guen, Médoc mushrooms from Noël Benharoun, vegetables from Christophe et Séverine, red fruit from Mathieu Granveau, freshwater fish caught on the Garonne in the heart of Bordeaux by Jean-Marie Hauchecorne.



THE ART OF WELCOMING

“You have to be passionate to do our job. It’s not simply a question of providing a link between the kitchen and the guests by explaining the dishes. The guests are expecting a real experience, a unique and unforgettable moment.”

ANDRESA TOSCAN

The refined hospitality of Logis de la Cadène can be felt as soon as you cross the restaurant threshold. Here, guests are welcomed in a cosy little lounge, where they can relax over a glass of wine or Champagne. They immerse themselves in the cosy, family atmosphere of the restaurant, and gradually enter the chef’s culinary world to experience an unforgettable moment.

Then, the French art of entertaining takes on its full

meaning. The table is perfectly set in one of the three warmly decorated lounges. The front-of-house staff, discreet yet ever present, cultivate attention to detail. They listen to the guests, explain the dishes, suggest flavour combinations, answer questions, make sure that each dish is perfectly presented, and show the ingredients before they are prepared.

This transparent approach is part of the elegance of the service in the Michelin-starred restaurant.



CHEESE AND WINE

THE TWO CELLARS

Faithful to its region and its winegrowing history, Logis de la Cadène boasts a vast wine cellar offering several hundred different growths - and no fewer than a thousand wines on the list. Prestigious wines that take guests to some of the world's finest vineyards, bottles that the sommelier takes great pleasure in explaining so that they can be better appreciated.

The cheeses can be seen behind the huge glass window of their dedicated cellar. Carefully selected by the cheese maturer, they pay tribute to craft producers from all over France.





RELAXATION AREA

THE NEW LOUNGE AT LOGIS DE LA CADÈNE

After several months of work, Chef Thibaut Gamba's gastronomic restaurant has been extended: a new lounge with an open fire now welcomes guests, who can quench their thirst with a glass of wine or Champagne before sampling the Chef's Michelin-starred cuisine. The dining rooms have new place settings, and a completely redesigned interior featuring light-coloured wood, natural materials and luminous glazing.







THE CHEF AND HIS TEAM

Thibaut Gamba, 37, had already enjoyed a successful career that took him to highly prestigious establishments in France and abroad before taking over the kitchens of Logis de la Cadène in 2023.



THE CHEF
THIBAUT GAMBA

A young prodigy from the Vosges, Thibaut Gamba has been rubbing shoulders with the stars ever since he came of age. Trained in traditional gastronomy at Lassere (2 stars) in Paris, where he learnt the great classic bases of French cuisine alongside starred chef Jean-Louis Nomicos, four years later he joined Pierre Gagnaire (3 stars) in Paris, where he discovered a much less conventional, more creative cuisine. Then he was seized by the desire to cross the sea, and the multi-starred American Thomas Keller welcomed him to the brigade of Per Se (3 stars) in New York. It was in this exceptional setting that he discovered French-inspired world cuisine, before continuing his journey in Norway, where he learnt new techniques for cutting and preparing seafood.

On his return to France, he won the Gault&Millau young talent prize, as well as his first job as Chef at La Table du Clarence (1 star) in Lille. For six years, he held on to the Michelin star acquired by his predecessor and developed his creativity around local products.

In 2023, with his reputation already well established, he decided to bring his globe-trotting gastronomy into the Angelus fold, at Logis de la Cadène.

Thibaut Gamba defines his culinary identity thus: plant-based cuisine, resolutely turned towards fish. A cuisine open to the world, rich in the techniques and cultures discovered through his training and travels.



THE TEAM

KITCHEN AND FRONT-OF-HOUSE



Andresa Toscan
General Manager

As efficient as she is discreet, Andresa is to be found everywhere, knows Logis de la Cadène inside out, and manages the rooms and suites as well as the Michelin-starred restaurant. She has been part of the team since 2014, welcoming guests and offering them an unforgettable experience.



Steve Belescot
Maître d'hôtel

From Megève to Courchevel to Saint-Tropez, Steve has provided award-winning service at some of the greatest Michelin-starred restaurants. Today it is at Logis de la Cadène in Saint-Émilion that he delights guests and anticipates their every need with delicacy and precision.

Winner of the Gault&Millau concours

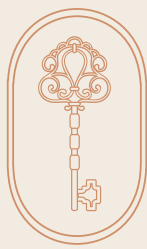
de l'éloquence in 2023.



Céline Guindron
Head of reception

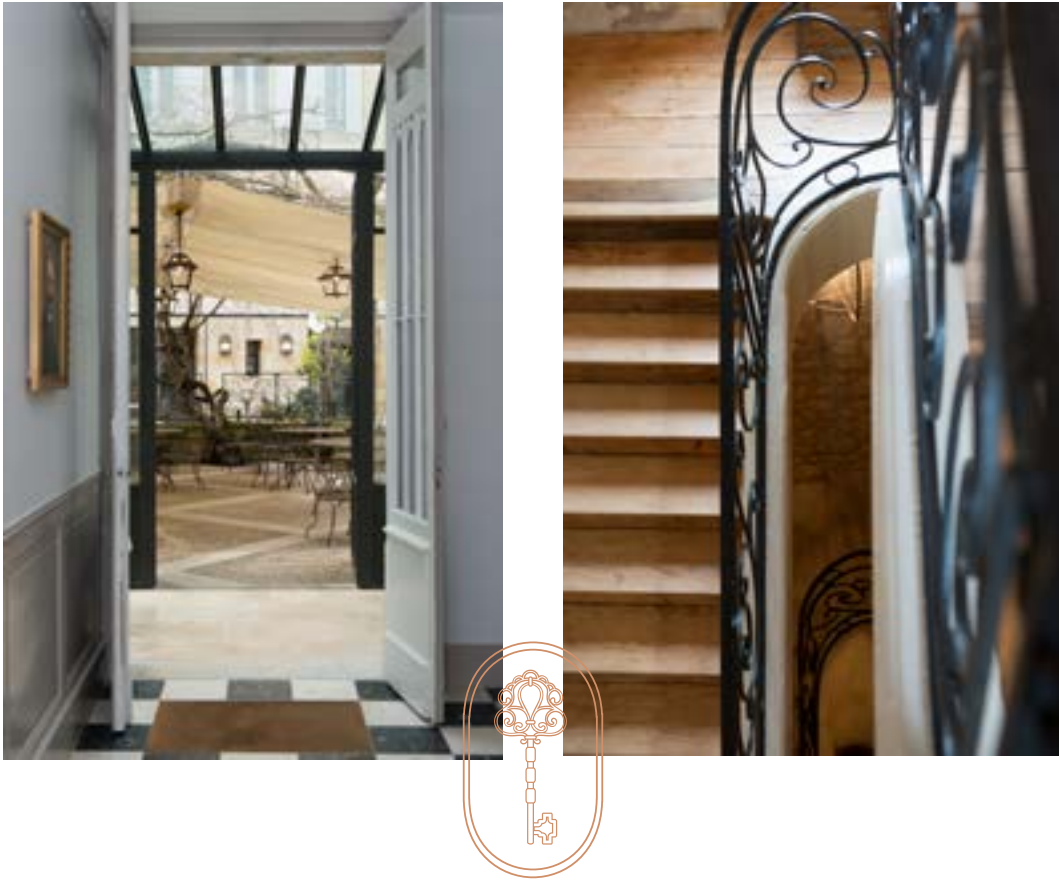
Since 2018, Céline Guindron has been managing bookings and guest requests at Logis de la Cadène. Both in the hotel and in the restaurant, her professionalism is matched only by her friendly nature. Driven by a real sense of team spirit and her daring character, she embodies the spirit of Logis de la Cadène.





HOTEL

Logis de la Cadène, this charming, picturesque 18th-century house, offers an enchanting setting in which guests can enjoy the delightfully cosy atmosphere.



Like in an old family home with the patina of charm that comes with age, eight subtly elegant and warm rooms are available to guests.

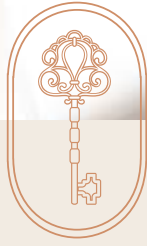
HOTEL LOGIS DE LA CADÈNE



1544, 1782, 1945, 1985, 2012, 2015, 2016 et 2022... All dates that have marked out the history of the de Boüard de Laforest family, vintages that have marked centuries of passion for vines and for Saint-Émilion.

With these names, the 8 guest rooms and suites at Logis de la Cadène pay tribute to this living heritage.





1544, 2012 AND 2015

THREE NEW ROOMS AT LOGIS DE LA CADÈNE

Three new rooms bearing the hallmark of discreet luxury, designed by Laurent Château, feature wood panelling, antique furniture, stone walls and exposed beams.

As in the 2014 room, the decorator has sourced simple, elegant furniture and materials to ensure continuity in the Logis de la Cadène style.

"We met the challenge of preserving the soul of La Cadène," says Andresa Toscan, general manager. "Guests are delighted to return and rediscover the atmosphere they love so much."



GUEST ROOM

1782 ROOM



Floor area: 43 m2

Bed: 180 x 200 cm

Independent bathroom (22 m2) with shower and bath

Bathrobes and slippers

Independent toilet

Sitting room

Sofa bed

Wi-Fi

Air conditioning

Nuxe toiletries

View of rue de la Cadène

Television

Complimentary refreshments (coffee, tea, welcome biscuits/chocolates)

It was in 1782 that Jean de Boüard de Laforest, the King's bodyguard, arrived in Saint-Émilion. His daughter Catherine Sophie married Charles Souffrain de Lavergne in 1795 and settled at her husband's estate, the Mazerat vineyard, which is now Château Angelus. 1782: the start of a fantastic family saga that continues from generation to generation.

The passage of time leaves a delicate patina, the old restored floor recalls the life of the house, the

taupe grey colours echo the gentle pace of life in the heart of the village of Saint-Émilion, the gilded mirror on the mantelpiece recalls the spirit of a fine family home, the linen suggests the nearby countryside. The spacious, light-filled bathroom, with its hip bath, is the perfect place to pamper yourself. A perfect harmony of calm and tranquillity in the intimate and comfortable 1782 room, which continues as you admire the bell tower and the Tour du Roy, symbols of timelessness.



CLASSIC GUEST ROOM

1945 ROOM

Floor area: 34 m²

Bed: 180 x 200 cm

Independent bathroom (15 m²) with shower and bath

Independent toilet

View of the medieval town and the Tour du Roy

Bathrobes and slippers

Wi-Fi

Nuxe toiletries

Television

Complimentary refreshments (coffee, tea, welcome biscuits/chocolates)



In 1945, Jacques de Boüard de Laforest continued the work of his father, Maurice, and produced his first vintage.

Staying in the 1945 room is to savour the charm of a small, intimate bedroom in the setting of a family home whose warm, authentic spirit is subtly echoed here and there; in the walls with their centuries-old patina, in the objects found scattered as inspiration strikes, in

the comforting rustic-chic atmosphere, in the natural, simple and beautiful materials.

So everything is conducive to rest and the simple pleasure of being in the here and now. A unique French art of living and timeless elegance are the hallmarks of Logis de la Cadène.



GUEST ROOM

1985 ROOM

Floor area: 23 m²

Bed: 160 x 200 cm

Independent bathroom (11 m²) with
shower and bath

Independent toilet

Bathrobes and slippers

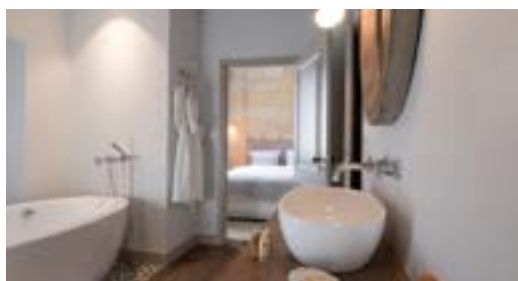
Wi-Fi

Nuxe toiletries

Television

Complimentary refreshments (coffee,
tea, welcome biscuits/chocolates)

View of the medieval town and the Tour
du Roy



The 1985 room is a reflection of Logis de la Cadène, deeply rooted in its native terroir and open to the world. 1985 was Hubert de Boüard's first vintage, the symbol of a new generation of the de Boüard de Laforest family at the helm of Château Angelus, carrying on the tradition.

With its subtle Lusitanian décor, the room is an invitation to travel to faraway lands.

From the bed, there is a view over the imposing Tour du Roy, and beyond to other horizons. Here and elsewhere...

Let your imagination run wild in the hushed atmosphere of the 1985 room. A promise of tranquillity for a couple to enjoy throughout the seasons. Life is good in Saint-Émilion



SUITE

2012 SUITE



Floor area: 44 m²

Bed: 180 x 200 cm

Independent bathroom (10 m²) with shower and bath

Bathrobes and slippers

Independent toilet

Sitting room

Sofa bed

Wi-Fi

Nuxe toiletries

Television

Complimentary refreshments (coffee, tea, welcome biscuits/chocolates)

2012 was the year Stéphanie de Boüard-Rivoal, daughter of Hubert de Boüard de Laforest, took over the management of Château Angelus. It was the start of a superb adventure which, day after day, honours the men and women in the vineyard and beyond in Saint-Émilion. 2012 is also the name of this comfortable, spacious hotel suite, with its breathtaking view of the Tour du Roy and the bell tower of the monolithic church.

2012 as a glowing, soothing setting for a couple to get

away from it all at Logis de la Cadène. The softness of the pink curtains plays with the brightness of the rooms and the woody warmth of the old restored floorboards, the feeling of intimate comfort under the high ceilings, the reverie in the separate sitting room with its beautiful view over Saint-Émilion, the elegance of the large antique mirror like in a family home... Surrounded by this rustic chic atmosphere, everything promises well-being.



GUEST ROOM

2016 ROOM

Floor area: 24 m²

Bed: 180 x 200 cm

Independent bathroom (7 m²) with
shower and bath

Bathrobes and slippers

Independent toilet Sitting room

Sofa bed

Wi-Fi

Nuxe toiletries

Television

Complimentary refreshments (coffee,
tea, welcome biscuits/chocolates)

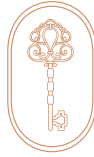
View of the Tour du Roy, the bell tower
and the terrace



The 2016 room celebrates the unbroken thread of a relationship that began over 200 years ago. Because for the de Boüard de Laforest family, 2016 marked the arrival of the ninth generation, the continuity of Château Angelus through the ages, the permanence drawn from the vineyards of Saint-Émilion.

Nestled under the roofs of Logis de la Cadène, the hotel's 2016 room is a cosy attic nest

where guests will feel right at home. The charm of exposed beams set against a white backdrop, the comforting warmth of wood and leather and the softness of the colours combine wonderfully and create a sense of seclusion that is as discreet as it is comfortable. The guests enjoy a unique sense of intimacy in the heart of the medieval town.



APARTMENT

1544 ROOM

Floor area: 30 m²

Bed: 180 x 200 cm

Independent bathroom with shower and bath

Bathrobes and slippers

Independent toilet

Sitting room

Sofa bed

Wi-Fi

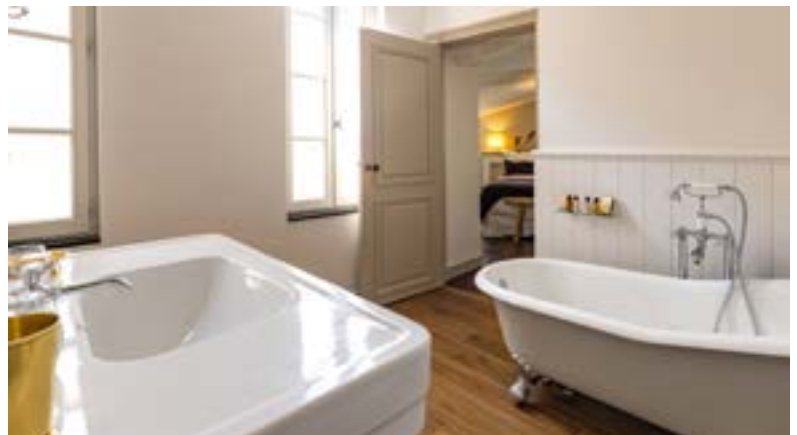
Air conditioning

Nuxe toiletries

View of rue de la Cadène

Television

Complimentary refreshments (coffee, tea, welcome biscuits/chocolates)



1544 was the dawn of a family epic, that of the de Boüard de Laforest family, whose first ancestor, Georges, arrived in Bordeaux in that year under the reign of King Francis I. Since then, the centuries have passed and the family has settled on these lands of Aquitaine, choosing Saint-Émilion, its vineyards and its village. The story continues today at Logis de la Cadène, where the guest rooms and suites are a perfect blend of tradition and a contemporary spirit.

Through the choice of natural materials and colours, the 1544 room reflects its roots in the terroir and the indefinable grace of passing time. A perfect blend of nature and tranquillity in this comfortable setting, combining rustic chic with contemporary touches. The luxury of the essential, the elegance of simplicity and clean lines to enjoy during a break in the heart of the medieval village of Saint-Émilion.



ROOM

ROOM 2015

Floor area: 21 m²

Bed: 180 x 200 cm

Independent bathroom with shower and bath

Bathrobes and slippers

Independent toilet

Sitting room

Sofa bed

Wi-Fi

Air conditioning

Nuxe toiletries

View of rue de la Cadène

Television

Complimentary refreshments (coffee, tea, welcome biscuits/chocolates)



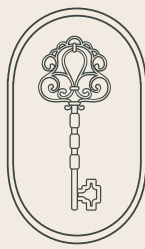
Years of work, days spent walking the vineyard, observing every vine, scanning the sky... Patience and passion. Three years after arriving at Château Angelus, Stéphanie de Boüard-Rivoal produced her first vintage in 2015. A new page was turned.

On crossing the threshold, the guest is immediately immersed in the deeply soothing atmosphere of the 2015 room.

The eye is irresistibly drawn to the country scene in the tapestry at the head of the bed, an invitation to escape to the heart of nature. Green in all its shades – from the palest to the darkest – linen beige and grey blend subtly with the natural wood and marble, evoking warmth and timelessness. The 2015 room offers a setting that is naturally refined, timeless and highly contemporary.







GUEST HOUSE

With its sober, elegant lines and four storeys soaring into the Saint-Émilion skyline, it really catches the eye. Maison de la Cadène is one of those beautiful 17th-century houses whose classicism and golden, sunlit façade are always a sight to behold.

MAISON DE LA CADÈNE



«Here, everything is done to make you feel at home, the house has a soul,» explains general manager Andresa Toscan, who welcomes her guests as the lady of the house. A dozen at the most, because Maison de la Cadène is a warm and intimate place.



The discreet façade of this beautiful 17th-century house, located in the narrow cobbled Rue de la Porte-Brunet in the heart of Saint-Émilion, gives no hint of what awaits the visitor. Many of the million tourists who stop over in this small village will have passed by on their way to discover the nearby Cordeliers cloister. But how many would have imagined they could stay in this charming residence, which Stéphanie de Boüard-Rivoal acquired in 2015?

The tone is set on crossing the threshold, with polished wood panelling, parquet floors or old terracotta tiles, pretty curtains in soft shades, curiosities and rare items from all over the world, plush sofas and chandeliers with pendants in the old style.



GUEST ROOMS

PORTE BRUNET SUITE

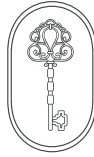
55 m² suite including 7 m² bathroom

King-size bed 180 x 200 cm and sofa bed in the sitting room

Shower and bath

View of the medieval town





GUEST ROOMS

PORTE SAINTE-MARIE SUITE



49 m² suite including 7 m² bathroom

King-size bed 180 x 200 cm and sofa bed in the sitting room

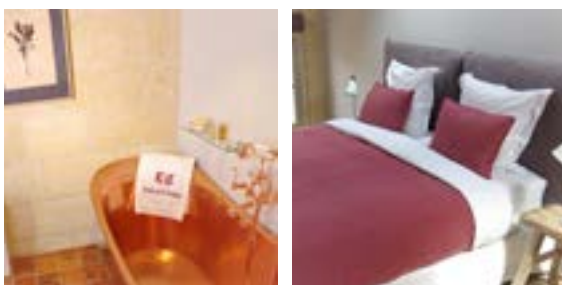
Shower and bath

View of the medieval town



GUEST ROOMS

PORTE DES CHANOINES SUITE

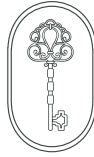


57 m² suite including 11 m² bathroom

King-size bed 180 x 200 cm and sofa bed in the bedroom

Shower and bath

View of the medieval town



GUEST ROOMS

PORTE SAINT-MARTIN SUITE



49 m2 suite including one 8 m2 bathroom and one 4 m2 shower room King-size bed 180 x 200 cm and sofa bed in the sitting room

Shower and bath

View of the medieval town

PRACTICAL INFORMATION

An unforgettable experience

Each suite at Maison de la Cadène can be booked separately. However, the entire guest house can be privatised for events and private or business stays. And to add a gourmet touch to their stay, guests at Maison de la Cadène can order from the room service menu.

For our guests' comfort

Secure parking with nearby electric vehicle charging stations.

Reception at Logis de la Cadène

Adress

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Logis de la Cadène

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