



L'AUBERGE PROVENÇALE

L'Auberge Provençale Fact Sheet

General Overview:

L'Auberge Provençale is the classic French Country Inn set in the heart of Virginia wine country. The essence of Provence is infused throughout the guest experience with the warm scent of house-baked croissants in the morning, French lavender blooming throughout the gardens, and authentic Provençale antiques and original artwork in each guest room.

The property features 11 unique guest rooms, an on-site bar and lounge, and an award-winning restaurant and wine cellar. Much like Provence, fresh produce, herbs, and flowers abound in the expansive gardens that surround the inn. Located just an hour outside of Washington D.C., this chic country inn provides a sweet departure from city life with close proximity to local vineyards, horseback riding, hot air ballooning, and other outdoor adventures.

History:

Owner Celeste Borel is the heart behind the warm hospitality and overall guest experience at L'Auberge Provençale. A certified sommelier with experience working in both emergency rooms and bakeries, Celeste brings a special level of expertise to each aspect of the business. As a teenager, she worked in a bakery in Cape May preparing everything from homemade pastries and desserts to ice creams and wedding cakes. She graduated from the Hospital of the University of Pennsylvania as a radiation technologist and worked in emergency rooms for five years before attending Florida International University for a degree in hospital administration and criminal justice.

Her husband and co-owner, chef Alain Borel is a fourth-generation chef from Avignon, France. He began his career at the age of six working alongside his grandfather who owned the Hotel du Louvre in Avignon, which earned two stars in the Michelin Guide. Chef Alain is trained in classical cuisine but his roots are in Provence which is the influence behind his use of fresh herbs, olive oil, garlic, tomatoes and only fresh, local ingredients.

L'Auberge Provençale started as a restaurant, which the couple opened together in July of 1981. Since that time, guest rooms and expansions have been added to create the immersive French country experience it is today.

Accommodations:

L'Auberge Provençale offers 11 unique guest rooms and suites at the main property and 3 at the sister property, Villa La Campagnette. Each guest room blends French country comfort with modern luxury and is individually decorated with French artwork and antiques. A stay at L'Auberge indulges every sense with garden views, European quality linens, lavender sachets, and chocolates by the bedside. Hand painted French tiles frame the fireplaces and bathrooms, some featuring herbal aromatherapy steam showers.

French art is showcased throughout the Inn including pieces from Monet, Matisse, Picasso, and even one of the Palais DuPape in Avignon where Chef Alain is from.

The Gardens:

The grounds feature multiple gardens including wedding, perennial, and rock gardens each of which are continually refreshed with seasonal flowers. With the French lavender, cheerful sunflowers and Nasturtiums, the grounds are reminiscent of Monet's garden in France.

Much as Provence is the garden of France, the Shenandoah Valley is the garden of the DC metro area. L'Auberge Provençale features 78 orchard fruit trees that grow heirloom apples, Asian pears, cherries, nectarines, peaches, apricots, and paw paw's. Seasonal vegetables and herbs are grown in the culinary gardens. All are used for seasonal jams, infused vinegars, infused olive oils, pickled vegetables and sauces.

Dining:

Garden-fresh ingredients are at the heart of every dining experience at L'Auberge Provençale. In a 30-year commitment to a true-farm to table dining experience, L'Auberge Provençale partners with local farms and vineyards in addition to utilizing ingredients from the on-site vegetable and herb gardens and 78 fruit trees.

Breakfast: The signature gourmet breakfasts feature orchard fruits, hand-crafted Café au Lait and house-baked croissants followed by seasonal main courses that range from cherry crepes with minted maple syrup to duck breast with herb demi and egg towers.

Le Delice Apres Midi: Afternoon refreshments are served in the Salon including pastries, cupcakes, cookies, and other house-made treats alongside seasonal treats such as fresh spearmint lemonade or hot mulled local organic apple cider.

La Table: As in Provence, the guiding philosophy at La Table is that dining is "more than eating, it is a celebration of life". This is reflected in the dedication to using fresh local ingredients, the

elegant presentation of every dish, and the leisurely atmosphere that encourages guests to linger and converse with family and friends.

Open to the public, La Table serves modern French/American cuisine and offers 4-course, 5-course, and Chef's tasting menus. Menu items change daily so that only the best ingredients are used in each dish.

With over 1,000 selections and an extensive specialty bar list, La Table is a Wine Spectator *Best of Excellence* award winner. The restaurant sommelier, Christian Borel, specializes in helping guests pair this broad selection, including many Virginia wines, with each hand-crafted dish.

Le Bar: This on-site bistro-style bar and lounge serves herb-infused drinks, craft beers and trendy cocktails alongside savory snacks, sophisticated cuisine and brasserie fare in a sexy-chic Parisian atmosphere. The menu changes with the season but always features the signature "destination burger".

Awards:

Great Country Inn Chef by the James Beard Foundation

Great Chefs of the East by Discovery Channel

Great Country Inns by the Travel Channel

Best of Excellence Award Wine Spectator 2016

Certificate of Excellence TripAdvisor 2017

Diner's Choice Award OpenTable 2016

27 Zagat Rated Restaurant 2011

Key People:

Celeste and Alain Borel, Owners

Richard Wright, Executive Chef

Christian Borel, Sommelier

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