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The Michelin Guide honors Le Clarence with Two stars!

Only one year after the official opening, this brand new Parisian destination restaurant is awarded two stars by the famous red guide.

What an honor! Today, in its 2017 edition, the Michelin Guide chose to recognise this innovative and original new venture. The journey began almost five years ago when Prince Robert of Luxembourg, Chairman of the family business, Domaine Clarence Dillon (Château Haut-Brion, Château La Mission Haut-Brion, Château Quintus), acquired a 19th-century mansion located a short distance from the famous Champs Elysées. The building – renamed Hôtel Dillon –, was to become the company's Paris Headquarters and was entirely renovated and redecorated by Prince Robert of Luxembourg with the help of exceptional craftsmen. As the company's Parisian embassy, the mansion also houses 'La Cave du Château', a unique Fine Wine shop offering a great selection of the sommeliers' finest treasures. Inspired by Château Haut-Brion's historical link to gastronomy, Prince Robert of Luxembourg decided to launch a unique new restaurant concept where he and his colleagues could share the philosophy and the elegant and warm atmosphere of one of Bordeaux's finest chateaux. 'Le Clarence' was born!

An establishment which reflects the very best of what the French Terroirs have to offer by presenting extraordinary ingredients from the finest producers and, of course, sourcing the very rarest and distinguishes wines.

The chance encounter with Chef Christophe Pelé was a determining factor. The understanding between the epicurean Prince and one of Paris' leading gastronomic talents was almost immediate. The Executive Chef and Managing Director, who had already been awarded two stars in his previous restaurant La Bigarrade in 2010, has continued to celebrate his original French gastronomic flair with true panache.

“Christophe Pelé has brought the discreet charm of the classics back to life,” said **Prince Robert of Luxembourg, thrilled with this great honor only one year after the inauguration of Le Clarence.** *“The Dillon family is very happy and proud with this exceptional Michelin Guide distinction which means that our customers and the Michelin inspectors gained just as much pleasure dining as we enjoyed creating and bringing to life this novel establishment. Le Clarence is an illustration of everything that I love about France: the ‘art de vivre’, the passion for gastronomy, and of course, a deep respect for the ancient culture of wine. Le Clarence therefore is a perfect reflection of Domaine Clarence Dillon’s own philosophy: a respect for tradition while always celebrating innovation.”*

Chef Christophe Pelé regains his two stars. He pays tribute to his team and producers: *“This distinction honors the enthusiasm, work and ambition of our entire team. I would like to share this great success with all of my coworkers, and highlight our ‘Chef de Cuisine’ Giuliano Sperandio, and, of course, my colleague Antoine Pétrus, Head Sommelier and Restaurant Manager. The Michelin Guide offers a particular focus for the excellent work undertaken by all of our service team. I also would like to thank all of the craftsmen, small producers and wine estates who have been both a support and an inspiration to us since the opening. The trust has been invaluable in supporting our quest for this amazing distinction. At Le Clarence, the pleasure of cooking goes hand in hand with the pleasure of hosting. I would like to believe that these two stars applaud a philosophy of caring, which both the kitchen and the waiting teams share equally.”*

Chef Christophe Pelé and the entire team at *Le Clarence* are pleased to share this distinction with its adventurous, connoisseur, and deliciously epicurean customers. Indeed, the best award for *Le Clarence* is to brighten up our guests' day and to give them as much pleasure while they are in our company as we receive from serving them in these unique surroundings.

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Open from Tuesday to Saturday, lunch and dinner - Closed on Sundays and Mondays

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DOMAINE CLARENCE DILLON

Created in 1935, the family-owned and managed company, Domaine Clarence Dillon, has the unique privilege of producing five rare and exceptional estate wines: two red wines and two white wines from First Growth, Château Haut-Brion and its sibling Château La Mission Haut-Brion. Since the 2011 vintage, the company is also proud to represent one of the finest wines from Saint Émilion: Château Quintus.

In 2005, the company created the Bordeaux Fine Wine Merchant, Clarence Dillon Wines, which has become one of the most important Fine Wine Merchant in Bordeaux, and launched Clarendelle, “Inspired by Haut-Brion”, Bordeaux’s first super premium luxury brand wine, thus testifying to the far-sighted spirit that has characterized Domaine Clarence Dillon from the onset.

Domaine Clarence Dillon combines tradition with innovation in order to extract the quintessence of an exceptional terroir and produce comprehensive families of authentic wines that are defined by their balance, complexity and elegance.

On November 17th, 2015, Domaine Clarence Dillon’s scope of activities broadens with the creation of two new companies, both based in the Hôtel Dillon, an elegant “Hôtel Particulier” (private mansion) located at 31, avenue Franklin D. Roosevelt in Paris, just opposite Le Grand Palais, and only metres from Les Champs-Élysées. This beautiful mansion gives visitors a chance to discover the world and culture of Domaine Clarence Dillon thanks to “La Cave du Château”, the Fine Wine shop that features a wide selection of wines sourced exclusively from the greatest terroirs of France, and its gourmet restaurant, “Le Clarence”. **This unique place also features three meeting rooms with private dining facilities.**