



*Le*  
**CLARENCE**  


A PRESTIGIOUS ADDRESS IN THE HEART  
OF PARIS'S GOLDEN TRIANGLE.

AN EXCEPTIONAL 19<sup>TH</sup> CENTURY MANSION,  
FULLY RESTORED AND DECORATED BY THE  
FINEST OF CRAFTSMEN.

A SPLENDID RESIDENCE AND A FINE WINE SHOP –  
*LA CAVE DU CHÂTEAU* –  
A GOURMET RESTAURANT – *LE CLARENCE* –  
PRIVATE LIVING ROOM, DINING AND MEETING  
ROOMS AND A BAR SOLELY RESERVED FOR  
CLIENTS OF THE RESTAURANT.

A TALENTED DUO – CHRISTOPHE PELÉ, MANAGING  
DIRECTOR AND EXECUTIVE CHEF, AND ANTOINE  
PÉTRUS, RESTAURANT MANAGER AND CHEF  
SOMMELIER – ADDING A CONTEMPORARY TOUCH  
TO THE CLASSIC FRENCH CUISINE AND SERVICE.

DISCOVER THE HÔTEL DILLON, THE NEW PARIS  
HOME OF DOMAINE CLARENCE DILLON.

ENTER THE REFINED, ELEGANT AND  
FRIENDLY WORLD OF THE FAMILY COMPANY'S  
GREAT BORDEAUX ESTATES.



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WELCOME TO THE HÔTEL DILLON,  
WELCOME TO LE CLARENCE.





# LE CLARENCE

THE LUXURIOUS WORLD OF  
DOMAINE CLARENCE DILLON  
IN A SUPERB PARIS MANSION

The Hôtel Dillon, an elegant 19<sup>th</sup> century mansion at  
31 avenue Franklin D. Roosevelt, has opened its doors.

Entirely restored and decorated by the finest craftsmen, it is now the Paris home of Domaine Clarence Dillon, a family company that owns three of Bordeaux's finest vineyards: Haut-Brion, La Mission Haut-Brion and Quintus as well as Bordeaux Fine Wine Merchant, Clarence Dillon Wines and its Super Premium Brand, Clarendelle.

To celebrate its 80th anniversary, the family company, whose history has always been intimately bound up with fine wine and dining, set out to capture the philosophy, worldview and unique blend of tradition and innovation, exemplified by Domaine Clarence Dillon, with the creation of an exceptional Restaurant: *Le Clarence*.

A Restaurant that is friendly and refined – reflecting the very best French produce – led with panache and passion by a young and talented team.  
And what talents they are!

In the kitchen, Michelin starred Chef Christophe Pelé will make it his mission to revisit the great classics of French fine dining. Meanwhile in the Restaurant, Antoine Pétrus, a winner of the prestigious «Meilleur Ouvrier de France» award, will oversee proceedings in his capacity as Restaurant Manager and Chef Sommelier, ensuring his guests enjoy a delightful escape into a timeless world suffused with a unique history.

And why not prolong the experience in the hotel's Grand Salon, an intimate and cosy space open exclusively to the Restaurant's clients.



“In 2015, to mark the 80th anniversary of the founding of our family company, Domaine Clarence Dillon, we are following in the footsteps of the Pontac family, previous owners of Haut-Brion, by opening the doors of our new Paris home and inviting epicurean aficionados to step into our little world. In 1666, the Pontacs played a pioneering role when they opened their tavern, Pontack’s Head, in what would later become the City of London. Our aim is to build on this tradition by inviting our guests to dine with us and enjoy our fine wines and possibly even to leave with an exceptional bottle, to be savoured at home with family or friends”

Prince Robert of Luxembourg,  
Chairman & CEO, Domaine Clarence Dillon.



## A WORLD OF CHARM AND ELEGANCE

It is in the heart of the ‘triangle d’or’, in a magnificent mansion built in 1884 by architect Henri Parent that Domaine Clarence Dillon has chosen to set up its Paris base.

The superb entirely renovated facade of the Hôtel Dillon can be admired at 31 avenue Franklin D. Roosevelt. Outside the entrance hangs a traditional sign, handcrafted by an artisan wrought iron worker, pointing the way to the *La Cave du Château* – an elegant boutique of fine wines, replete with exceptional bottles both on the ground floor and within the cellars of the Hôtel Dillon. This mecca for discerning wine lovers, which prides itself on being able to satisfy its clients’ every wish, is a genuine treasure trove, including not only precious vintages from the vineyards of Domaine Clarence Dillon, but also a hand-picked selection of the finest grand crus and spirits produced in France.

The entrance leads into a charming cobbled courtyard with a trellised wall graced with rambling plants and surrounded by Versailles planters blossoming with delicate pink camellias. This little bucolic hideaway in the centre of Paris, with its splashing fountain, is the ideal venue for a delightful summer soirée or apéritif... Glance upwards and observe the team of Chef Christophe Pelé busy at work in the kitchen, but to visit *Le Clarence* restaurant itself, you must first turn around and take the majestic staircase leading to the reception rooms. Here you can revel in the unique pleasure of discovering a private residence. Those guests who have already visited the estates in Bordeaux at Château Haut-Brion will soon feel very much at home amid this inimitable atmosphere and decor. As a lover of 18th-century art and furniture, HRH Prince Robert of Luxembourg the president of the family company – personally sought out the furniture, carpets, chandeliers and other features that decorate each room and each little drawing room. Prince Robert’s desire? To recreate the warm and distinguished atmosphere of the Bordeaux properties which he oversees, here in the heart of Paris. The very finest craftsmen were called upon in order

to restore the mansion to its former glory. The superb woodwork, mouldings, parquet floors, the delicate floral compositions, the splendid library, and the tables and chairs in the drawing rooms – all made to measure by a French Living Heritage company – merely add to this feeling of being welcomed in a private home. A residence that feels genuinely lived in. You are instantly transported back to the Age of Enlightenment. Welcome to an epicurean and innovative vision of French excellence, courtesy of Domaine Clarence Dillon.

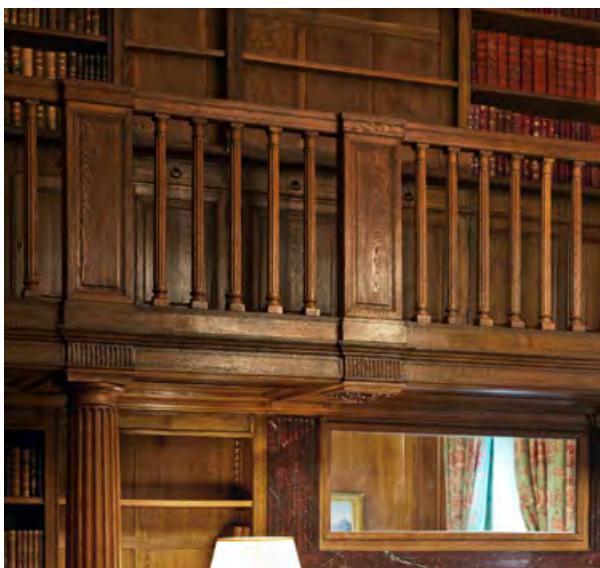
Make yourself comfortable and marvel at the outstanding view of the conservatory at the Grand Palais while **Antoine Pétrus** officiates as master of ceremonies. Soak in the timelessness of this place suffused with history before indulging in the exquisite and subtle cuisine – always refined but never ostentatious – of **Christophe Pelé**. His talent for showcasing the great classics and finest products is echoed by the perfection of the great wines hand-picked by a Meilleur Ouvrier de France award-winning sommelier.

Either before or after this special occasion, **the bar and the Grand Salon**, on the second floor, are the ideal setting for meetings, hushed conversations and festive reunions full of people overjoyed to see each other and reluctant to take their leave. The elegant and yet cosy atmosphere, with its soft lighting, backgammon table and thick carpets almost calls to mind the ambience of an English gentleman’s club. Reserved exclusively for clients of the Restaurant, it is the ideal spot for a cheerful apéritif or a nightcap with a view out over the city, as a fire crackles in the hearth.

**Three private meeting and dining rooms**, the Salon Antonin Carême, the Salon Auguste Escoffier and the Salon Seymour Weller (named after the first President of the Domaine Clarence Dillon) can provide intimate settings suitable for every occasion, complete with discreet, but state-of-the-art technology (screen, beamer, videoconferencing, Wi-Fi). Ideal for a private event or a business meeting or lunch.



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## LONG-STANDING TIES TO GASTRONOMY

Before investing in a Bordeaux vineyard with the purchase of Haut-Brion, in 1935 in a bid to restore it to its former glory, Clarence Dillon was keenly interested in high gastronomy. He owned shares in both the Taillevent Restaurant and the Plaza Athénée, and even took cookery courses at the Cordon Bleu!

But the close ties between Haut-Brion and gastronomy go even further back – to 1660 in fact. In the year that Charles II was restored as King of England, Haut-Brion was served at the king's table. The reputation of 'Ho Bryan' was established. So much so that in 1666, François-Auguste de Pontac, son of the then owner of Haut-Brion, set off for London, accompanied by the French Chef in order to open a smart tavern which became known as 'Pontack's Head'. And the establishment, where the chattering classes of London took great delight in the 'New French Claret' from Haut-Brion, was a raging success for 120 years! It was frequented by the greatest aristocratic and literary names of the day, thus cementing Haut-Brion's reputation until it was acquired in 1801 by Prince Charles-Maurice de Talleyrand, then Minister of foreign affairs under Napoleon. This outstanding diplomat and formidable gourmet used gastronomy and wine as a diplomatic tool. Princes and rulers from around the world came to dine at his table, where they discovered the pleasures of Haut-Brion wines, served with the exquisite dishes of a certain Antonin Carême, 'the king of chefs and the chef of kings...'

Thomas Jefferson, the third president of the United States, was one of Haut-Brion's most ardent ambassadors in America. This

philosopher, who was much enamoured of the Spirit of the Enlightenment, regularly held wine tastings to introduce his fellow citizens to what he described as 'the best wine from Bordeaux.' His opinion was shared by the five 'Founding Fathers' (Franklin, Adams, Jefferson, Madison and Monroe) if numerous archived documents are to be believed. Much later, Haut-Brion was also John F. Kennedy's wine of choice in the White House.

In 2010, to celebrate the 75<sup>th</sup> anniversary of the acquisition of Château Haut-Brion by the Dillon family, wine lovers and gourmets from around the world, including some major stars of the cultural scene, were invited to nine prestigious dinners prepared by some of today's greatest chefs.

The Château library, created by HRH Prince Robert of Luxembourg, is full of precious wine history works and also houses a very fine collection of rare cookery books.

By opening '*Le Clarence*' at their new Paris base, Christophe Pelé and Domaine Clarence Dillon have written a new chapter in this magnificent history linking the family company and the world of gastronomy..



## ON THE MENU AT LE CLARENCE

*The delicious modernity of the classics*



Are French lifestyle and service a thing of the past? Quite the contrary! At Le Clarence, there's never been a better time to celebrate them.

Precisely because it offers an unheard-of luxury: that of stepping out of time. Of slowing down, enjoying the present moment, or reminiscing about moments past. The luxury of receiving expert guidance or being able to choose from the menu a dish that speaks to us, that tells a story, that creates an irresistible urge to taste it. A dish we can both read and understand with consummate ease. 'Cultivate tradition, while continuing to innovate': the philosophy of Domaine Clarence Dillon also applies to Le Clarence restaurant, where the cuisine is an anachronistic blend of contemporary sensibility and the inspiration of the great classics. In the Restaurant itself, excellence goes hand-in-hand with friendliness, the service is both amiable and timely – discreet when necessary – turning every meal into a moment of pure pleasure, relaxation and indeed discovery.

To add to that extra touch of innovation and freshness that makes the classics so attractively contemporary,

Prince Robert has brought together two individuals who are as talented as they are engaging.

**Christophe Pelé**, the former two-starred Michelin chef at la Bigarrade, who also served in the kitchens of Ledoyen, the Bristol, Pierre Gagnaire and the Royal Monceau, and **Antoine Pétrus**, holder of the Meilleur Ouvrier de France label who keeps a keen eye on the wine list, while also serving as restaurant manager.

The pair share an insatiable curiosity and a respect for classic principles, but also for the producers, vineyards and artisans of the culinary world...and of course the fruit of the terroirs, cultures and seasons. They also share a precision, attention to detail, and passion for their profession, along with a rare ability to impart this to others. They work closely together in their endeavour to offer guests of Le Clarence a perfect harmony between service and cuisine. The carving in the restaurant of entire roasts (poultry, game) will be a regular spectacle. Only to be followed, of course, by the arrival of the cheeses – another shared passion for Christophe Pelé and Antoine Pétrus.



*A unique opportunity to discover rare vintages from  
the vineyards of the Domaine Clarence Dillon*

On this exceptional occasion, to mark the opening of Le Clarence and the 80th anniversary of the founding of the family company, the restaurant wine list will offer a unique opportunity to taste some of the rarest vintages from Château Haut-Brion, Mission Haut-Brion and Quintus, until the end of January 2016.

The wines from Domaine Clarence Dillon will open the proceedings, as the surprises prepared by Antoine Pétrus with the wine list boasting 150 names, will illustrate the variety and the formidable complexity of French winegrowing terroirs from January 2016.

### **CHRISTOPHE PELÉ**

His return was keenly awaited by gourmets everywhere. Chef Christophe Pelé had already caused surprise among the “serious foodies” when he left the la Bigarrade in 2012. It was here that he had earned his two stars. His intention was to set off on a journey to nurture his understanding of his profession as a chef, while meeting new producers and expanding his mind to different culinary cultures. Like Prince Robert who himself found and acquired every last object adorning the Hôtel Dillon, Christophe Pelé likes to shop around in search of exquisite tastes. He is always on the lookout for a new culinary craftsman and never happier than when unearthing a new product to fire his imagination, reflections and technical prowess. Le Clarence gives him the opportunity to work with wines – a complexity which he finds particularly fascinating. And all the more so because it provided the occasion for a genuinely collaborative endeavour with sommelier Antoine Pétrus. Such coherence and teamwork are vital for the chef, and so he has taken on a young and enthusiastic team, full of energy. Just like Giuliano Sperandio, his former deputy at la Bigarrade who will once again be by his side in this new adventure.

His deft and precise cuisine, both down-to-earth and light as a feather, shorn of all ostentation and posturing...a perfect balance and finesse, is perfectly suited to a joyous reinterpretation of the great classics of French gastronomy.





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**ANTOINE PETRUS**

Despite a surname that would seem to have predestined his future, Antoine Pétrus was a stranger to the world of wine as a young boy. It was only aged 16, during a family meal, that the young man drank his first mouthful. It was a revelation. Antoine threw himself wholeheartedly into the world of wine, accumulating experiences in prestigious establishments – from palaces to three-starred tables, including the legendary El Bulli by Ferran Adria in Catalonia. Sommelier of the year in 2008 and winner of a Meilleur Ouvrier de France award in 2011, Antoine Pétrus joined the team at Le Clarence as restaurant and wine director.

He is particularly delighted to have joined the project of an owner/winegrower – a rather rare phenomenon in the restaurant world. For him, the dining table is one of the world's last civilised places where enjoyment of the present moment, sharing and interpersonal warmth reign supreme.

He sees Le Clarence as a genuine home, with La Cave du Château, the wine shop on the ground floor and also featuring the Bar and the Grand Salon, where his aim is to regale clients during those special moments after a meal, including offering them the opportunity to taste the wild cherry juice that is a tradition at Haut-Brion. While the wine list includes both prestigious vintages and rare cuvées, the bar boasts a wide range of special and surprising bottles (including a whiskey from Burgundy!). It boasts some spectacular highlights including certain traditional spirits from throughout France presented and served in magnums. The Paris region itself is also well represented with rums, brandies, vodka and other gins produced by the brand-new «Distillerie de Paris» also showcased here.



## 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.

As wardens of three mythical Estates, steeped in close to two millennia of history, the family company strives to have this deep heritage reflected in all of the wines

produced under its name. 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 complexity and elegance.

On November 17<sup>th</sup> 2015, Domaine Clarence Dillon’s scope of activities will broaden 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 Elysées. This beautiful Mansion will give visitors a chance to discover the world and culture of Domaine Clarence Dillon thanks to its gourmet restaurant, « *Le Clarence* », and the « *La Cave du Château* » wine shop that will feature a wide selection of wines sourced exclusively from the greatest terroirs of France.

## CONTACT INFORMATION



**Restaurant Le Clarence**  
31, avenue Franklin D. Roosevelt  
75008 Paris

Site : [www.le-clarence.paris](http://www.le-clarence.paris)

**Open from Tuesday to Saturday,  
for lunch and dinner  
Closed on Sunday and Monday**

**Reservations: +33 (0)1 82 82 10 10**

**Car valet service**



**La Cave du Château**  
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75008 Paris  
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Site : [www.lacaveduchateau.com](http://www.lacaveduchateau.com)

**The boutique is open from  
Tuesday to Saturday  
from 11 a.m to 8 p.m.**

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