



COMO
LE MONTRACHET

Vital Statistics: COMO Le Montrachet

Address: COMO Le Montrachet
10 place du Pasquier de la Fontaine
21190 Puligny-Montrachet
France

Telephone: Hotel Main Line: +33 03 80 21 30 06

Email: lemontrachet@comohotels.com

Website: www.comohotels.com/lemontrachet

Opening Date: April 2023

General Manager: Florian Bonnin

Executive Chef: Romain Versino

Interior Designer: Paola Navone

Location: Burgundy, France





Getting there:

COMO Le Montrachet is approximately four hours from Paris, an hour and a half from Lyon, under an hour from Dijon and Macon, and 20 minutes from Beaune by car.

The nearest train stations are Gare de Chagny and Beaune, which are less than 15km away from the hotel. There is also a high-speed TGV train from Gare de Lyon in Paris to Le Creusot Montceau which takes one hour and 23 minutes, followed by a 40-minute taxi ride to the hotel.

Accommodations:

COMO Le Montrachet has 28 rooms and suites with accents of blue, green and grey.

12 Clos rooms, 21sq m to 35sq m

A stay in our Clos rooms is the simplest way to enjoy the peace, service and surroundings of our hotel, with selected rooms having unmatched views of the village square. Choose from the Petit Clos for individual accommodation and Clos for double occupancy.

14 Manoir rooms, 31sq m to 50sq m

Stays in our Manoir rooms are the most simple way to enjoy the peace, service and surroundings of our hotel.

1 Montrachet Suite, 74sq m

The Montrachet Suite is as elegant and distinct as its region with plenty of space to relax, includes a large living area and offers views over the village square.

1 COMO Suite, 70sq m

Our two-bedroom headline suite feels like a true home-from-home in Burgundy. The suite has a large living space and can accommodate up to four dining guests.



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Facilities and Services:

Le Montrachet restaurant
Hotelwide Wi-Fi access
Laundry services (at additional cost)
In-room private bar
Room service
Multilingual concierge services
In-room TV with international channels
Wine Bar
Wine tasting workshops with our sommelier
Cooking class

Dining Options:

Le Montrachet restaurant serves authentic French cuisine in a room with limestone walls and high wood-beamed ceilings, or on the spacious terrace during summer. Menus change with the local harvest and each one is designed to pair well with the sommeliers' recommendations from our extensive cellar.

The wine list includes the best bottles from the regions vineyards, including the most prestigious winegrowing estates in the Côte de Beaune, the Côte de Nuits and Burgundy itself.

Direct Reservations:

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Resort Synopsis: COMO Le Montrachet

COMO Le Montrachet is a 19th century 'place du village' inn at Puligny-Montrachet – one of the world's most renowned wine destinations. It has 28 rooms and suites with accents of blue, green and grey. Most rooms face a village square, just a few steps from the legendary 'Le Montrachet' vineyard. Our restaurant is serving authentic dishes made with the finest local produce, and paired with an extensive wine list curated by expert sommeliers. COMO Le Montrachet encompasses the best of COMO: inimitable hospitality, excellent dining and discreet service, which is reflected in its One MICHELIN Key award in 2024.



Destination Overview: COMO Le Montrachet

The Burgundy region lies in the east-central part of France, with five primary wine growing areas including Chablis, Côte de Nuits, Côtes de Beaune, Côte Chalonnaise and Maconnais. COMO Le Montrachet makes its home in Puligny-Montrachet, arguably the most famous white wine producing village in the world. Sitting at the Southern end of Côtes de Beaune, the village borders the renowned wine producing villages of Chassagne-Montrachet and Meursault.

The 2009 discovery of an ancient vineyard in Gevrey-Chambertin proves that the cultivation of wine grapes has flourished on Burgundian terroir since the Gallo-Roman era. With unprecedented monastic reforms in the Middle Ages, the Abbeys Cluny and Cîteaux were famed for leading scientific thought as well as economic, social, artistic and even political activity for several centuries. Winegrowing and viticulture also fell under the monks' reformist development, provoking attention from the exceptional House of Valois. Under the influence of this exceptional ducal dynasty, Burgundy became known for its wines. The reputation of wines from this region only grew with the evolution of the middle classes and wine merchants post-French Revolution. However, the crisis of phylloxera and fraudulent activity destroyed many plantations, prompting wine producers to control production with the birth of the Appellations d'Origine Contrôlées (AOC), which continues to this day.

Nowadays, the Burgundian wine region is composed of more than a hundred appellations, among which are 33 grand crus – some of which are only a few hundred metres from COMO Le Montrachet. The five grand crus of Puligny-Montrachet are prestigious but small, with Bienvenues Batard-Montrachet, Batard-Montrachet, Criots Batard Montrachet, Chevalier Montrachet and Le Montrachet producing the most long lived dry white wines in the region, and rivalling many in terms of power, balance, intensity and price.

Gastronomy comes hand-in-hand with wine, and Burgundian cuisine emphasizes authenticity, originality, tradition and respect for ingredients. Unsurprisingly, most regional dishes are either prepared or enjoyed with wine, to reflect its flavours. Traditional favourites include escargot de Bourgogne, boeuf bourguignon, coq au vin, oeufs en meurette, jambon persillé, pachouse, fondue bourguignonne, and gougères. Other specialties include spice bread from Dijon, 'Belle Dijonaise' (pears poached in wine) as well as regional cheeses such as Époisses, Charolais, Aisy Cendré and Vézelay.



A trip through the Côtes de Beaune or Côte de Nuits is likened to travelling the 'Champs Elysées of Burgundy' – where famous appellations of the region can be found: Pommard, Merusault, Chambolle-Musigny to name a few. Many vineyards open their cellars to wine lovers, and make a wonderful starting point for exploration, whether on foot or a bicycle through the vines. Just a few metres from COMO Le Montrachet is 'The Vineyard Way', a cycling route which goes from Beaune to Santenay, passing through wide expanses of vineyards and punctuated by world famous villages.

The Benedictine abbey of Cluny is also found in Burgundy. It was the largest church in Christendom prior to the construction of St Peter's in Rome, and its sphere of influence extended throughout Europe. After nine centuries of monks, the site still offers a remarkable heritage: many monastic buildings, a Museum of Art and Archeology housing major civil Romanesque sculpture, a town rich in Romanesque and Gothic architecture, a majestic Hôtel-Dieu and a superb panorama from the top of the Tour des Fromages.

Located between Lyon and Dijon, the walled city of Beaune is the centre of Burgundy's wine production and business. A 16-minute drive from COMO Le Montrachet, Beaune features a charming medieval centre complete with battlements, ramparts and a moat, as well as the 15th-century Hospices de Beaune, which is considered to be one of the best-preserved Renaissance buildings in Europe. Beaune is also known as the 'Capital of Burgundy Wines' – its annual wine auction of the Hospices des Beaune is the primary wine auction in France.



Key Biographies: COMO Le Montrachet

Florian Bonnin, General Manager

Florian Bonnin has been the hotel's General Manager since 2021 and is part of the founding team of COMO Le Montrachet. Over 10 years of experience, he has worked as a consultant for Chef Alain Ducasse. Bonnin holds an MBA in Hotel Management.

Corinne Miny, Director of Operations

Corinne Miny joined the hotel team in 1999. She spent a few years in Paris at luxury hotels like Crillon, Prince de Galles and Relais et Chateaux Hostellerie de Lavernois.

Romain Versino, Executive Chef

Romain Versino has been the head chef at Le Montrachet restaurant since 2018, specialising in classic French cuisine with modern touches. He was born in Annonay, Ardèche, where he developed as an apprentice before moving to Antibes in the South of France for more experience. Chef Versino has cooked at several well-known luxury hotels in his career.

André Berthier, Food and Beverage Director

André Berthier has over 35 years of experience in the hospitality industry, with a vast range of experience in Michelin-starred restaurants like Pic, Negresco, and Hostellerie des Clos. He joined the hotel team as head sommelier and Food and Beverage Manager in 2004.

Sylvie Robert, Housekeeping Manager

Sylvie Robert has been on the hotel team since 1997. She first joined the team as a housekeeper, eventually becoming the head of housekeeping services as Housekeeping Manager.



About The COMO Group and COMO Hotels and Resorts

COMO Hotels and Resorts, part of the COMO Group, is a multi-award-winning, family-owned business with 17 hotels and resorts worldwide — each one different from the other but sharing the same core values: a deep commitment to holistic wellness, exceptional nutrition-rich cuisine, passionate service, contemporary design, and inspiring destinations that honour the spirit of place.

Our city hotels include COMO Metropolitan hotels in London, Perth (Australia), Bangkok and Singapore. COMO The Halkin in Belgravia is also in London — a boutique hotel and the first we ever opened, in 1991.

Our country resorts include COMO Uma Paro and COMO Uma Punakha in Bhutan; COMO Uma Ubud and COMO Shambhala Estate in Bali and COMO Castello Del Nero in Tuscany, which includes a newly converted twelfth-century farmhouse, Podere San Filippo and a headline five-bedroom headline villa, Villa San Luigi. In 2022, the brand opened COMO Le Montrachet in Burgundy's prime wine country and in 2023, COMO Alpina Dolomites, situated on one of Italy's most beautiful high-altitude plateaus joined the portfolio as our first ever alpine resort.

COMO's beach portfolio encompasses four private island resorts — COMO Parrot Cay in the Turks and Caicos, COMO Cocoa Island and COMO Maalifushi in the Maldives and COMO Laucala Island in Fiji. COMO Point Yamu has a cliffside location on Phuket, and COMO Uma Canggu is on the Bali shore.

Founded by Mrs Christina Ong, the COMO Group encompasses the international luxury fashion retailer Club 21, the award-winning wellness brand COMO Shambhala, food concepts, COMO Cuisine and COMO Dempsey, the philanthropic COMO Foundation, and Comoclub. For the first time, COMO Orchard on Bideford Road in Singapore brings many of these strands together in a fully integrated lifestyle experience when it debuts in autumn 2023.

For more information on COMO Hotels and Resorts, visit our website comohotels.com, follow our adventures on Instagram [@comohotels](https://www.instagram.com/comohotels), or chat with us on our [Facebook](https://www.facebook.com/comohotels) page.



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