



COMO  
CORDEILLAN-BAGES



## COMO CORDEILLAN-BAGES OPENS IN THE HEART OF BORDEAUX'S CELEBRATED MEDOC

### COMO HOTELS AND RESORTS TRANSFORMS A BORDEAUX LANDMARK INTO A CONTEMPORARY RETREAT

21st May 2026 – COMO Hotels and Resorts unveils the 28-room COMO Cordeillan-Bages, marking the brand's debut in Bordeaux's revered Médoc region. Set within a restored 19th-century property, the opening heralds a new chapter for a historic Left Bank landmark, realised in close collaboration with the Cazes family, owners of the renowned Château Lynch-Bages.

Family-owned and united by a shared philosophy of craftsmanship, discretion and enduring quality, COMO and the Cazes family come together through a mutual respect for heritage, exceptional hospitality and the culture of exceptional food and wine. As a contemporary hotel and gastronomic destination, COMO Cordeillan-Bages, embodies the art of living in the Médoc, of a destination hotel deeply rooted in its terroir.

Located in Pauillac, the hotel is surrounded by rolling vineyards and storied châteaux that define Bordeaux's most celebrated appellations. As COMO's second wine-focused property in France, alongside COMO Le Montrachet in Burgundy, COMO Cordeillan-Bages continues the brand's ongoing dialogue between place and gastronomy.



## A GASTRONOMIC DESTINATION

Gastronomy lies at the heart of COMO Cordeillan-Bages, in a collaboration with celebrated Chef Fabien Ferré, who is overseeing the hotel's culinary direction. In 2024, Ferré made history by becoming the youngest chef ever to go from zero to three Michelin stars for his restaurant La Table du Castellet in Provence.

### **Le Cordeillan: COMO Cordeillan-Bages' Signature Restaurant**

Chef Ferré's signature style is guided by seasonality and locality, allowing exceptional produce to speak with clarity through precise, elegant execution. Chef Fabien Ferré has appointed Mathieu Martin as Executive Chef. A native of southwest France, Chef Martin brings a deep connection to the region, translating Ferré's philosophy into daily practice through close relationships with local producers.

The menu at Le Cordeillan follows the rhythm of the seasons and the influence of the nearby Atlantic Ocean. Its culinary signature leans towards marine and vegetable expressions, celebrating local fish, shellfish and the surrounding agricultural landscape. Meat appears more discreetly, as a refined acknowledgment of regional tradition.

The experience unfolds with menus of three, four and six sequences served at lunch and dinner, complemented by an à la carte selection. The menu evolves every two to three months, guided by seasonal arrivals and the inspiration of the kitchen. Signature dishes include Atlantic turbot with asparagus, shellfish and lovage, alongside a Gillardeau oyster served with turnip, sorrel and radish.

"Opening Le Cordeillan is a rare opportunity to bring together everything I believe in – the richness of local produce, a wine list that truly reflects the region, and the responsibility of giving new life to a place with a strong culinary history. In partnership with COMO, we will create a destination that feels rooted, alive, and unmistakably of its time" say Fabien Ferré.

The hotel's impressive wine cellar, boasting over 1,600 references celebrates the great appellations of Bordeaux including wines from Château Lynch-Bages, alongside more discreet cuvées from carefully selected estates. Regional wines remain central, complemented by rare references chosen for character and expression, including a 1961 Château Lafite Rothschild and a 2000 Montrachet Grand Cru. The sommelier team guides guests through thoughtful pairings attuned to each course.

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## INTERIORS IN HARMONY WITH PLACE

The château's interiors have been reimagined by acclaimed Italian designer Paola Navone, balancing contemporary clarity with respect for the building's heritage. A restrained palette of greys, whites and metallic blues creates understated elegance, while tactile textiles, custom furniture and lime-washed walls bring warmth and character.

This calm, purposeful approach continues at Le Cordeillan. Flooded with daylight, the restaurant features soft neutral tones and tactile finishes with a strong sense of connection to the historic setting. Monochrome ceramic centrepieces by artist Benoît Breymand offer a subtle sculptural note, intentionally restrained to complement the cuisine. A vineyard-facing terrace immerses guests in the Médoc landscape, while the Living Room and Bar extend the experience with relaxed, informal elegance.

Across the hotel, Navone's renovation introduces coherence and contemporary comfort, encompassing 28 spacious rooms and suites, including two signature COMO Suites. Throughout, materials reflect the quiet refinement of rural Bordeaux, seamlessly blended with COMO's signature aesthetic of warmth, clarity and lasting appeal.

Guests will also be introduced to the award-winning COMO Shambhala wellness philosophy. Facilities include a 25-metre heated outdoor pool, fully equipped gym, sauna and in-room wellness amenities.

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## DISCOVERING THE REGION

Experiences at COMO Cordeillan-Bages are shaped by the culture, landscape and heritage of the Médoc. From private tastings at renowned châteaux to cycling along the vineyard paths, each activity is designed to immerse the guests in the region.

Through COMO'S partnership with Château Lynch-Bages, guests enjoy privileged access including complimentary daily group tastings and bespoke private visits (available at an additional cost). The hotel is within easy reach of some of the world's most prestigious vineyards, including three of Bordeaux's five Premiers Crus Classés: Château Lafite-Rothschild, Château Latour and Château Mouton-Rothschild, along the legendary Route des Châteaux.

For a deeper immersion, VINIV offers a bespoke winemaking experience, granting access to vineyard parcels across Bordeaux. Guided by the Cazes family's technical directors, participants create their own blend, aged in barrels at Bages, before designing labels and receiving bottled wines.

Beyond the vineyards, guests are immersed in the Médoc's wider landscape – from the restored village of Bages, just a six-minute walk away, to pine forests and Atlantic beaches 30 kilometres from the hotel.

“The opening of this historic landmark offers COMO the opportunity to collaborate with one of France's most soughtafter chefs and offer guests privileged access to Château Lynch-Bages, firmly establishing COMO Cordeillan-Bages as a benchmark address rooted in culinary excellence and place” says Olivier Jolivet, CEO of COMO Holdings.



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COMO Cordeillan-Bages is COMO's third property in France joining COMO Le Montrachet in Burgundy and COMO Le Beauvallon in the Gulf of St Tropez. COMO Cordeillan-Bages is a seasonal hotel open March to November.

Rates start from €350 per night in low season.

To book or for further information visit [www.comohotels.com/como-cordeillan-bages](http://www.comohotels.com/como-cordeillan-bages)

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[Imagery: COMO Cordeillan-Bages \(password 1234\)](#)

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**ABOUT THE COMO GROUP**

The COMO Group, headquartered in Singapore, represents Christina Ong's unique vision of contemporary living. The Group encompasses the hospitality collection, COMO Hotels and Resorts, which offers personalised luxury travel experiences through individualised service, a commitment to holistic wellness, and award-winning cuisine. Each hotel is developed in response to the destination it inhabits. The Group also includes the international luxury fashion retailer Club 21, the award-winning wellness concept COMO Shambhala, and the philanthropic COMO Foundation. [www.comogroup.com](http://www.comogroup.com)

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