



CHÂTEAU HOCHBERG

by LALIQUE

• HÔTEL & RESTAURANT •

PRESS KIT

Château Hochberg, originally named Château Teutsch after the family that had it built, is located on the site of the former Hochberg glassworks, which closed down in 1868. The last owners of the works, Victor and Edouard Teutsch, commissioned the building of this magnificent residence between 1863 and 1866. In keeping with the Second Empire style from the epoch of Napoleon III, Château Hochberg features imposing façades decorated with bands of pink sandstone, large-scale windows and handsome wrought iron balconies. For a number of years, the Hochberg glassworks was the centre of the Teutsch family's professional commitments but also of their daily life, particularly that of Edouard Teutsch. He was fervent in his opposition to the annexation of Alsace and Lorraine by Germany. Nevertheless, he got himself elected as a member of the German parliament, the Reichstag, for the Saverne constituency. In 1874, he made a blistering speech of protest criticising the cession of territory. After that, he returned to France. Appointed to the position of Paymaster General by the French Republic, he left Wingen-sur-Moder and served in Auch, Mâcon, Epinal and finally Nancy where he took his retirement. From that time onwards, the Teutsch family stayed at the Château only during the summer. Following the death of Edouard Teutsch in 1908, the Château was sold. It passed through the hands of various owners and was classified as a historic building in 1996. In 2014, it was bought by Silvio Denz, Chairman and CEO of Lalique.

This manor house, which is closely linked with the traditions and savoir-faire of glassmaking, which are at the origins of Maison Lalique, has undergone a renaissance. **It opened on 12 August 2016 and is now a four-star hotel, complemented by an elegant modern bistro with a high quality refined cuisine that is reasonably priced.**

A new chapter in the story of Château Hochberg has opened in 2016 to provide locals and visitors alike with a convivial destination and a complementary offer close to Villa René Lalique, the five stars ultra-sophisticated hotel and a gourmet restaurant awarded with two MICHELIN stars.



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Press kit and visuals available via the following link: : www.chateauhochberg.com/pressroom

THE FOUR-STAR HOTEL

Château Hochberg is ideally located, opposite the Lalique Museum, surrounded by a park covering 1.7 hectares. Even before entering through the high and imposing black gates of the property, visitors are captivated by the sight of the majestic building glimpsed at the end of the central tree-lined avenue. Climbing the steps to the main entrance, visitors are clearly aware that they are entering a place charged with history and that the spirit and soul of the building has been preserved. The restoration and decoration of the Château are the fruit of a close collaboration between *Lalique Interior Design Studio*, directed by Adeline Lunati, and Christine and Nicola Borella, founders of the Borella Art Design agency. The Studio offers architects and designers an exclusive range of high-end projects integrating crystal elements in spatial concepts. The agency is renowned for its expertise in developing concepts and realising customised projects in the luxury hotel and high-end gastronomy sector.

Lalique Interior Design Studio developed and realised a unique concept for Château Hochberg. The world

of Lalique is brought to life with great finesse and a contemporary feel through the play of light created by panels in glass and crystal and Lalique mirrors placed in the rooms and communal areas of the establishment. Borella Art Design has given elegant expression to the concept, integrating crystal in an environment that is consistent with the world of Lalique.

Entering the lobby, visitors are greeted by a space where the transparency and purity of crystal combine with the light colours of the furniture to create an atmosphere of harmony and softness. The reception desk, sculpted from a single block of white quartz and ornamented with laurel motifs, is suffused with soft, warm lighting and further enhanced by the choice of colour scheme in shades of grey and white. The decorative laurel panels on the walls were created by René Lalique in 1923 to grace the carriages of the Orient Express, which took travellers from the banks of the Seine to the shores of the Bosphorus. The Versailles parquet flooring, which welcomes visitors from the reception area passing through the bar, reinforces this air of elegance.



LALIQUE INTERIOR DESIGN STUDIO

The Studio's expertise is focused on the development and realisation of special projects integrating crystal elements in spatial concepts. It combines the heritage of crystal manufacture with the modernity of its creations to produce unique panels that are an expression of timeless luxury.

"In my work, I associate the unique and precious character of the world of Lalique with quite specific features. The purpose of our interior design work is to breathe life into the spaces we design," explains Adeline Lunati, who heads the Lalique Interior Design Studio. The concept at the heart of each project is to

enhance the space. In each case, crystal plays a central role, following the creative approach developed by René Lalique. All the pieces are produced to this day at the Lalique manufacturing site at Wingen-sur-Moder. Creations at the cutting edge of design and innovation see the light of day as part of interior design projects for such as private homes, restaurants, luxury hotels and yachts. In each one of these projects, the panels and crystal elements produced by Lalique form the exclusive creations that structure the space, adding their light and precious character to the locations.

BORELLA ART DESIGN

The agency has almost 30 years' experience in decorative and interior design projects.

Founded by Christine and Nicola Borella, the firm's reputation is based on this duo of complementary talents, its creative and innovative positioning and its ability to question its achievements on an ongoing basis. Inspired by their extensive travels they compose a narrative of place, full of details, which give plenty of scope in the choice of materials and free rein to the

imagination. From designing the interiors of yachts and residences to the most beautiful hotels, the duo bring passion to projects close to their hearts, whatever the setting and wherever in the world their work takes them. At Château Hochberg, in cooperation with Lalique Interior Design Studio, Borella Art Design developed a concept and realised a bespoke environment in which crystal plays a prominent part, reflecting the values of the Lalique brand.

LE BAR

The attention of guests entering the Château is drawn to the imposing bar, which dominates the lobby. Sculpted, like the reception desk, from a single block of white quartz, it was custom-designed and topped with a glass panel decorated with eight dahlia motifs. *Dahlia*s, and flowers in general, are motifs that appear frequently in the work of René Lalique. The flowers, enhanced by touches of black enamel are animated by the play of light in the transparency of the petals.

The crystal elements of the bar, with their contrasting effects of opacity and transparency, pay homage to the master glassmaker. A sumptuous crystal chandelier, designed by the *Windfall* lighting company, is a dominant element in the composition. The suspended crystals that illuminate the dahlia panel are a fabulous spectacle.

The glass cabinets that surround the bar add a contemporary note, offering guests a view of the wide display of wine decanters and bottles.

à la carte: there is a selection of 80 fine wines from around the world for tasting by the glass. The wines were selected by Romain Iltis, Chef Sommelier of Villa René Lalique - awarded the titles of 'Meilleur Sommelier de France' in 2012 and 'Meilleur Ouvrier de France' in 2015 - to create perfect matches between dishes and wines in the restaurant and offer the benefit of his rich fund of experience in all things wine in the bar. The velvet armchairs that grace the salon in subdued colours invite wine lovers to relax in this space where fellowship and sharing are the watchwords.



ROMAIN ILTIS

Already named 'Meilleur Sommelier de France' in 2012, he was awarded the title of 'Meilleur Ouvrier de France' in the Sommelierie category in 2015. A native of Alsace, having trained at the Alexandre Dumas hotel and restaurant management school in Illkirch-Graffenstaden,

he began his career working with Alain Ducasse, followed by a stint at the Chabichou in Courchevel before returning to his home turf, serving as Chef Sommelier at the Verte Vallée in Munster. In 2012, Iltis joined Jean-Georges Klein at the Arnsbourg in Baerenthal (Moselle) and then followed the chef when he decided to take charge of the kitchens at the restaurant in Villa René Lalique. The wine cellar at Villa René Lalique contains some 60,000 bottles, including such exquisite rarities as 1865 vintage Château d'Yquem. Romain Iltis presides over this exceptional collection, which he helped put together, and is eager to share his passion for wine. Having begun his career behind the stoves, he has a highly attuned palate and knows the art of pairing food and wine in a way that enhances both the complex flavours of the wine and the richly intricate tastes of the dishes they accompany.

At Château Hochberg Romain Iltis has created a wide selection of wines in the "pure pleasure" category, which harmonise with the dishes they accompany to create a rich and unforgettable culinary experience.



THE ROOMS AND SUITES

Following the corridors and walls of the Château, passing a number of Dahlia motifs illuminated by a thousand scintillating points of light, one will discover fifteen rooms and suites in four categories, depending on their size and furnishings.

LES CHAMBRES DES VERRIERS

18 to 21 m²

These four extremely cosy rooms are cocoons of comfort and well-being.

LES TERRASSES DU CHÂTEAU

19 to 23 m²

These four rooms extend onto small balconies, allowing guests a private glimpse of the surrounding park and the chance to savour its beauty.

LES JOYAUX

25 to 30 m²

Five spacious master bedrooms inviting guests to make the most of their stay.

LES SUITES LALIQUE

38 to 41 m²

Luxurious and welcoming, the two suites can accommodate two adults with one child up to 12 years of age.



The fifteen rooms and suites, all bathed in wonderful light, offer guests softness, comfort, tranquillity and harmony.

The furniture, in rectangular or rounded geometric shapes - American walnut desks, head-boards in leather, armchairs upholstered in velvet - were designed as bespoke editions by the *Borella Art Design* agency to harmonise with the crystal elements in the space and enhance the décor created by *Lalique Interior Design Studio*.

The style is refined, clean-looking and modern, with three different ambiances, depending on the decorative panels used: *Ombelle* (Umbel); *Venise* (Venice); and *Dahlia*.

The rooms in the *Ombelle* style are inspired by the plant and flower motifs of the decorative panel created by René Lalique. In harmonious shades of green, the

armchairs, curtains and head-boards capture the light, creating an ambience of calm and relaxation. In the rooms with the *Venise* décor, the inspiration is more graphic, with pearl and silvery grey tones, creating a sense of timelessness.

As the choice of motif suggests, the *Dahlia* rooms are an interplay of satin sheen and transparency, with pure colours, white and sandy hues.

The three emblematic motifs from the oeuvre of René Lalique embellish the mirrors in every bathroom; the walls and floors are clad in light-coloured mosaic tiling. When lit, the crystal of the mirrors reveals the chosen motif in all its details. Crystal elements are also integrated into the luxurious taps and bathroom fittings of the prestigious THG brand.

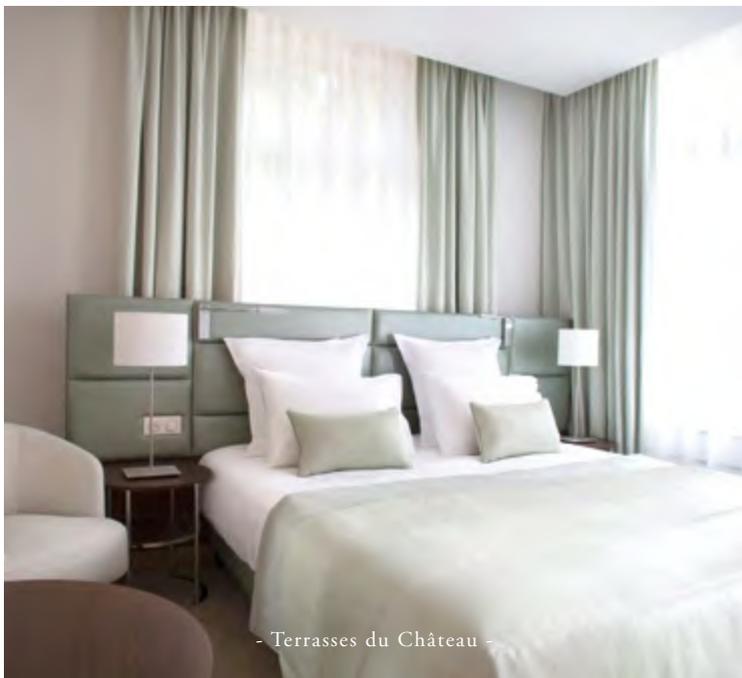
Designs and lithographs by René Lalique are displayed on the walls of the rooms in homage to the creative oeuvre of the artist.



- Chambres des Verriers -



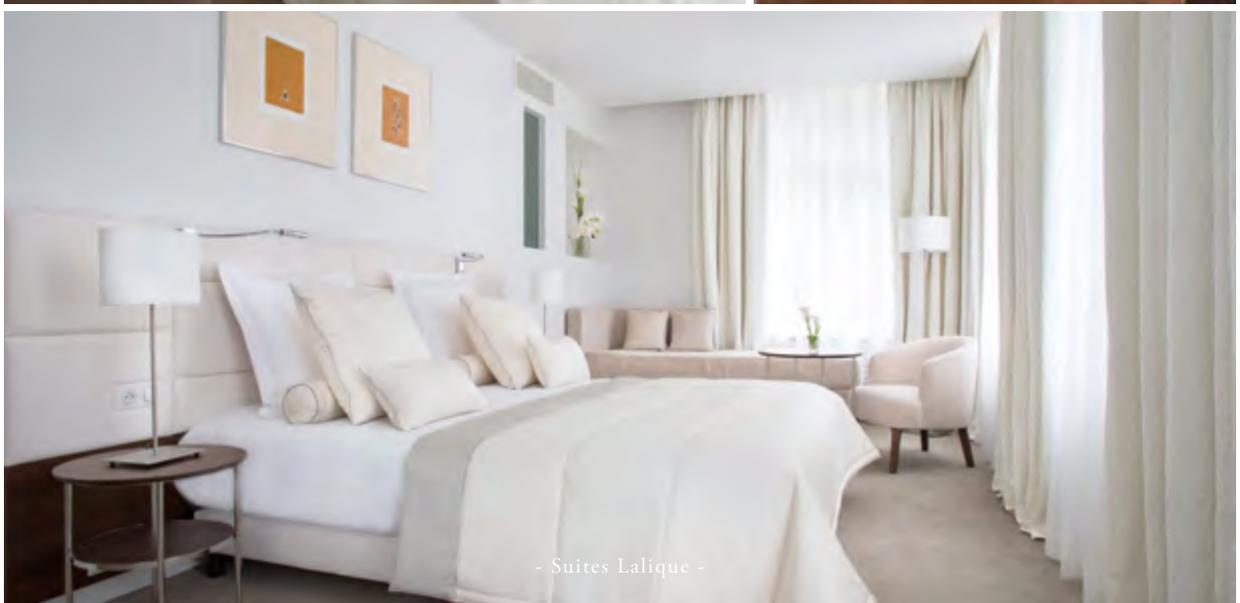
- Joyaux -



- Terrasses du Château -



- Terrasses du Château -



- Suites Lalique -

THE RESTAURANT

The restaurant at Château Hochberg is divided into three dining rooms - Dahlia, Ombelle and Venise - creating convivial, welcoming spaces for guests to feel at ease.

The Dahlia room, situated at the rear of the Château, features a magnificent ancient fireplace, surmounted by a mirror bordered with the flower motif of the same name. The gardens outside the room are reflected in the mirror, flooding the space with an extraordinary light.

Ombelle is more intimate, with panels bearing airy, poetic motifs. The dining room is situated on the west side of the building, looking over the park in front of the Château. It is dominated by the Orgue chandelier, with three tiers of lamps that swathe the surroundings in a soft radiance.

The Venise room, as the eponymous panel suggests, is inspired by the souvenirs and passion for travel of Lalique's founder. This room is also used to serve breakfast.

All three rooms are beautifully furnished and, in keeping with the Lalique tradition, enhanced by an interplay of materials and light, which informs them with a warm and appealing atmosphere. The tables, chairs and sideboards in dark wood with graphic lines and the natural elegance of raw materials such as American walnut were created and designed by Borella Art Design. The ensemble is elegantly set off by Lalique pieces, notably the Eternal crystal panels, a collaboration between Lalique and the British artist of world renown, Damien Hirst.

In this work, it is the motif of the butterfly - close to the hearts of René Lalique and Damien Hirst, both sharing a sense of its magical and paradoxical beauty, ephemeral and eternal at the same time - presented in three forms: Hope, Love and Beauty, preserving the image in crystal for all eternity. The creations add an artistic note and a refined touch of colour to these living spaces.



DAMIEN HIRST

Born in Bristol in 1965, Damien Hirst grew up in Leeds (GB). Since the end of the 1980s, Hirst has experimented with a variety of techniques - installation, sculpture, painting and drawing - to explore the complex relationships between art, life and death. Since 1987, more than 80 exhibitions across the world have been devoted exclusively to Damien Hirst, and his work has been shown in over 260 group exhibitions. He was awarded the prestigious Turner Prize in 1995.

In this bright and welcoming contemporary restaurant space with 60 covers, Chef Arnaud Barberis and his team create gourmet and fine cuisine inspired by many sources. The carefully considered menu offers homemade dishes based on the freshest seasonal produce grown locally. It honours Alsatian cuisine with favourites such as tripe slowly simmered in veal juice over 15 hours. In homage to his adoptive region, Chef Arnaud Barberis offers a "Bouchée à la reine royale" and a revisited traditional Flammkuechen. His cuisine is inspired by his travels across the world and his native region, the South of France, places from where he likes to bring back some spices. The main objective is to honour natural ingredients, without falsifying their authentic taste and to create a culinary experience where the dishes and accompanying wines selected by sommelier Romain Iltis achieve a perfect harmony.



ARNAUD BARBERIS

Since June 2017, Château Hochberg welcomes a new Chef: Arnaud Barberis.

A native of southern France who was brought up on the cuisine and produce of the Midi, Arnaud Barberis was always passionate about fine food and became a chef at the age of 23. Drawn to England, he began his career near London in 1994. He stayed in Great Britain for six years, initially as a pastry chef and later as an assistant chef. On returning to France, he fell for the charms of Alsace and became the Chef at Jérôme Daull's Relais de la Poste at La Wantzenau, a restaurant with one Michelin star, before taking up a post at the Restaurant-Hôtel La Belle Vue at Saulxures in 2007. There he met Valérie

Boulangier, at that time manager of the property. In 2010, they decided to open a new restaurant together in the centre of Strasbourg: the Bistrot des Arts. For seven years, they have offered seasonal cuisine - fresh, full of colour and taste.

At Château Hochberg, Arnaud Barberis and his team present dishes that are adapted to the fresh produce available and to the Chef's imaginative creations.

In the restaurant, you will receive a warm welcome to our stylish and friendly restaurant from front of house Valérie Boulangier, his partner.



PRACTICAL INFORMATION

ACTIVITIES ROUND AND ABOUT THE CHÂTEAU

The village of Wingen-sur-Moder lies at the heart of the Northern Vosges Regional Nature Park. Château Hochberg is an ideal location for gourmets, lovers of nature, culture, gastronomy and wine.

CULTURAL ACTIVITIES

MUSÉE LALIQUE

The Lalique Museum built by the architect Jean-Michel Wilmotte, first opened its doors in 2011. It is a must-see attraction for Lalique enthusiasts. On show are more than 650 outstanding works, which trace the career of René Lalique and his successors.

Organised by subject and chronology, the museum offers a wide-ranging panorama of his creations. The pieces exhibited illustrate the radical new wave of jewellery design created by René Lalique. An exceptional large-screen video transports visitors back to the Universal Exhibition in Paris in 1900, a key date in the artist's life, which marked a real turning-point in his career as a jeweller.

There are also more than 230 perfume bottles to admire, on loan from Silvio Denz, a great collector. The perfume bottles were inspired by René Lalique's meeting with François Coty, which marked the former's changeover from jewellery to glassmaking. Museum tours conclude with a film outlining the different stages in the manufacture of a particular piece and revealing the exceptional craftsmanship of the factory's workers. Not to be missed!



STRASBOURG

The city is an easy hour's drive away, or 35 minutes by train (from Wingen-sur-Moder station). Take the opportunity to (re-)discover this city's many and diverse charms: from the Cathedral to Little France, the European institutions and the Palais Rohan.

Many castles and historic sites are worth stopping to see: the cave dwellings at Graufthal and the castle and museum of Alsatian traditions at La Petite Pierre.

OPEN-AIR RECREATION

Château Hochberg lies in the northern Vosges range and nature lovers will enjoy exploring the region on foot, on horseback or by mountain bike.

ACCESS AND LOCALISATION

2, rue du Château Teutsch - 67290 - Wingen-sur-Moder - France

Château Hochberg is opposite the Lalique Museum and five minutes from Villa René Lalique.

BY CAR

Coming from Strasbourg:

A4 towards Paris, exit 46

Coming from Paris:

A4 towards Strasbourg, exit 43

GPS :

Latitude : 48.926884

Longitude : 7.362759

BY AIR

Strasbourg Entzheim : 70 kms

Baden-Baden (DE) : 74 kms

Bâle-Mulhouse : 186 kms

Frankfurt (DE) : 209 kms

BY TRAIN

Wingen-sur-Moder is on the TER line:

Strasbourg - Sarreguemines - Sarrebrück (DE)

SEMINARS & EVENTS

THE PAVILLON HOCHBERG

Since June 2017, Château Hochberg is equipped with a 250 m² pavilion for private or professional receptions such as marriages, anniversaries, seminars and banquets. The pavilion offers the combined advantages of a dedicated space for events, while guests can also enjoy the culinary delights available at the Château.

Just as with the restaurant and wine cellar at Villa René Lalique, the design and realisation of the pavilion have been entrusted to Mario Botta, the Swiss architect of international renown. Born in 1943 at Mendrisio (Ticino, Switzerland), his work has been the subject of numerous exhibitions and received many international honours. He has received more than 50 awards and accolades. Among his most notable works to date include: the San Francisco Museum of Modern Art, Evry Cathedral, the MART Museum in Rovereto (Italy), the Tinguely Museum in Basel, the Church of Santo Volto in Turin, and the Beroase from Tschuggen Hotel in Arosa.



RATES

The hotel is open non-stop. The restaurant is closed on Mondays and Tuesdays.

For more information about our accommodation and services, please contact:
reservation@chateauhochberg.com or +33(0) 3.88.00.67.67

THE HÔTEL*

LES CHAMBRES DES VERRIERS

rooms from 18 to 21 m²

2 persons

Weekdays: 140 euros per night

Weekend: 160 euros per night

LES TERRASSES DU CHÂTEAU

rooms from 19 to 23 m² - with a balcony

2 persons

Weekdays: 190 euros per night

Weekend: 210 euros per night

LES JOYAUX

rooms from 25 to 30 m²

2 persons

Weekdays: 240 euros per night

Weekend: 270 euros per night

LES SUITES LALIQUE

suites from 38 to 41 m²

two adults with one child up to 12 years of age

Weekly rate: 290 euros per night

Weekend rate: 320 euros per night

** The listed rates for rooms and suites are exclusive of tourist taxes and breakfast (buffet at 18 euros / person / night).
Weekend: Friday and Saturday evening.*

THE BAR

Wines by the glass: from 5.50 to 15 euros

LE RESTAURANT

Menus: from 22 to 46 euros
à la carte: from 12 to 35 euros

PRESS KIT

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