



## *Top Gourmet Foodie Breaks In Europe | St Pierre de Serjac. Pouzolles, languedoc ussillon, France,*

1 March 2016 saw the opening of one of the Languedoc's most beautiful wine estates, Château St Pierre de Serjac, following an extensive two year, €25m renovation. A collaboration between winemaker Laurent Bonfils and hoteliers Karl and Anita O'Hanlon, a partnership that has been spearheading the Languedoc's renaissance for a number of years, and whose Château Les Carrasses remains the go-to luxury property in the region.

The Château has been converted into an intimate hotel with 8 spacious rooms alongside the bar and restaurant. At the heart of the property the winery has been fully modernised and the first vintages of the new era will be bottled in 2016.

The restaurant, fittingly in what was the dining room of the Château, is striking in both design and ambition. With huge Venetian chandeliers and chic leather chairs, the dining room has the feel of a bygone Paris salon with a glamorous-yet-relaxed, speakeasy atmosphere. Most of the year though guests will want to be outside on the lovely terrace soaking up the magnificent countryside surroundings and picturesque views – the Languedoc is reputed to get 300 days of sunshine a year. At the helm is Chef Franck Pujol, whose menu has a distinctive pan-Mediterranean accent, drawing inspiration from the fabled French cuisine but also from nearby Catalonia and Italy, as well as further Mediterranean reaches such as the Maghreb, Turkey and further East. Pujol is a firm believer in local seasonal ingredients. From olives and truffles to the oysters and shellfish of the Thau lagoon, Pyrenean lamb, Aubrac beef and the extraordinary selection of cheeses (Roquefort is just 40mins North), the abundance of local produce will be put to work alongside a constant supply of seasonal fruit, vegetables and herbs from the estate gardens and orchards.

Understandably, the wine list majors on Bonfils wines – providing a full tour of the wines produced across their 23 Châteaux and Estates. A commitment to showcasing the Languedoc as a quality wine region is demonstrated via an outbound selection of wines from across the territory. The willingness to share the limelight is indicative of the ambience that marks St Pierre out from other French Château destinations – a generous, relaxed and welcoming atmosphere is pervasive throughout. According to Laurent Bonfils,

this is the raison d'être of the operation – “Our job is to make sure that people relax, unwind, and have a great time. Anything that gets in the way of that is strictly off the menu” he says.

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