

## Hostellerie de Levernois and Château Sainte Sabine New values in the hotel industry

As the hotel sector offers more “services” and “experiences”, travellers are increasingly looking for something different. A new way of thinking values authenticity over quantity, and personal connections over “exclusivity”. This is the approach that Séverine Pétilaire-Bellet (*aka “Mademoiselle”*) and Axel Nérin take in their exciting new project, after a notable stint at Airelles group with Stéphane Courbit. Here we present two unique establishments in Burgundy: Hostellerie de Levernois and Château Sainte Sabine.





## Mademoiselle, Owner

Séverine Pétilaire-Bellet is an influential figure in the French hotel industry. Ambitious and entrepreneurial, she started her career around thirty years ago at Gilly-les- Cîteaux, where she was mentored by Jean-Louis Bottigliero. When he left Gilly – moving to Martinez, Cannes – he entrusted its management to Mademoiselle without hesitation. As predicted by the iconic Raymonde Fenestraz and Stéphane Courbit, Séverine Pétilaire-Bellet went on to become deputy director of Le Méridien, Bruxelles, at just 29 years old. She was born in Dijon, and though she did not imagine returning, fate thought otherwise! Her friendship with Jean-Louis Bottigliero pulled her back to Burgundy, where he was owner of the Hostellerie de Levernois and Château Sainte Sabine. Séverine Pétilaire-Bellet took ownership from her friend and mentor in 2021.

*“Luxury is not ostentatious, she considers, it is imbued with a smile and kindness.”*

*“Entrepreneurship is possible if you have the right support. This type of project becomes meaningful when it addresses societal issues and respects the environment. Without this, any project – even a successful one – seems vain and devoid of values. It is this kind of thinking that allowed us to inherit these two establishments. If they have survived the centuries, let us preserve and respect them”.*

## Axel Nérin, General Manager

The relationship between Axel Nérin and Séverine Pétilaire-Bellet has an uncanny resemblance to the one formed thirty years earlier between Séverine Pétilaire-Bellet and Jean-Louis Bottigliero. She was Axel’s sponsor while he was studying at IAE Savoie Mont-Blanc. During his first year, Axel asked Mademoiselle to entrust him with a project. One project led to another, and finally Séverine Pétilaire-Bellet offered Axel – aged just 24 years old – the position of Director General at Hostellerie de Levernois and Château Sainte Sabine. And so it was that Axel Nérin became the other major protagonist in this new adventure.

*“I’m very fortunate to start my professional life with so much responsibility. This experience with Mademoiselle has been the making of me. The stakes are so high that they galvanise me into action, and I’m forced to push the limits of my potential. It’s in such moments that Mademoiselle tells me, of the two of us, I am the wisest and the calmest!”*





# HOSTELLERIE DE LEVERNOIS

## **Villas, spa... A new direction for the Hostellerie**

Beautifully maintained by the previous owners – Suzanne and Jean-Louis Bottigliero – Hostellerie de Levernois has opened its doors to the 21st century. The Hostellerie welcomes a new generation tired of excess, who crave authentic hospitality and real, meaningful connections.

Seven tasteful Villas have been added to the wing, which bring a modern, fresh air. This new project is a perfect example of the Relais & Châteaux's continuous development.

Today's travellers want more than predictability and comfort. They want a welcome that extends past the reception desk; one that's felt deeply on a human level. While maintaining her noble charm, the Hostellerie looks to the future rather than clinging to the past. She brings the past into the future, as it were, which is precisely how historic establishments keep on living and breathing. A wholehearted, respectful welcome awaits. Inspired by the Japanese concept of *Omotenashi*, this new hospitality is driven by care rather than expectation; it is driven by a desire to meet the needs of our guests.



The most exciting change to the Hostellerie de Levernois is the spectacular transformation of what was once an outbuilding: the Pavilion. Now a peaceful rooftop village, it subtly blends into the natural surroundings. We have used a timber frame and insulation to avoid using concrete – favouring Douglas Fir timber from the Jura and Morvan forests. The distinctive flat tiles were made in Chagny, and actually all manufacturers involved in this project are local – from Burgundy-Franche-Comté region. Who wouldn't dream of visiting these new Villas? To escape the real world, and look over at the seven-hectare estate, punctuated by ancient trees. Ash, acacias, weeping willows, oaks and, of course, the conservatory orchard...





Guided by the values of the past, as well as their own personal values, Séverine Pétilaire-Bellet and Axel Nérin now meet the ideas of the future. Today's traveller expects more than contemporary comfort; it needs a forward-thinking, holistic environment that addresses the needs of both the body and the mind.

There's a tangible spirit to places like this; a soul that's crossed two centuries, and is felt as a "supplement" that cannot be put into words. Just push the door of a room or suite, and immediately you'll be enveloped in this feeling. See how time has polished the stones, and care has tucked the sheets.



# BISTROT DU BORD DE L'EAU

As for the body, it is nourished with delicious foods by renowned Michelin-starred Chef, Philippe Augé. He goes beyond the expectations of his clientele, who come not to dizzy themselves, but to feel the Hostellerie's spirit. In the same manner, the Hostellerie can also speak «bistrot». With an intimate, lively environment, the Bistrot du Bord de l'Eau is popular among locals. Both the Bistrot and the gastronomic restaurant benefit from the talented Sous-Chef Alexis Valton and Pastry Chef Lucas Chambfort.





### Philippe Augé, Michelin-starred Chef

Philippe Augé's journey speaks for itself. From the Vieux Logis in Trémolat, where he worked under Pierre-Jean Duribreux, to the Rotonde, near Lyon, under Jacques Maximin. At the Hôtel de Paris in Monte Carlo, Philippe Augé worked with Alain Ducasse and became Chef de Partie. Then in 2001 he won his Michelin-star title at the Relais & Châteaux Royal Champagne. Since 2008, Chef Phillippe Augé has taken the reins at the Hostellerie de Levernois, where he never ceases to seduce the palate of gourmands. Particularly attentive to quality, the Chef favours seasonal ingredients from local producers, sometimes even using produce from our own vegetable garden, which is tended to by market gardener Baptiste Courcet.

The menu pays homage to the great French classics, but is also inspired by what is seasonal, and by what is looking particularly fresh in the vegetable garden, which spreads over nearly 3500m<sup>2</sup>.





## Spa Sisley, douce parenthèse

The Sisley Spa opened its doors in early 2025 in the heart of a vibrant and rejuvenating garden. Imagine a fragrant path winding through aromatic plantations, magnolias, lime trees and fruit trees. A soothing world awaits travellers as they enter through the door, where the signature perfume of Blaise Mautin, Maître Parfumeur, wafts through the air. The eye then gently lingers on the floral scenes painted on the walls by Agathe Notteghem-Godot, an artist and illustrator based in the village of Levernois.

The spa menu features Sisley's Phyto-Aromatic Treatments, which are the result of the unique "savoir faire" and experience of a prestigious brand best known for its use of essential oils and plant extracts to create highly effective products of the highest possible quality.

There are four treatment rooms. Two of these have been specially designed to accommodate duo treatments, so that guests can enjoy a special moment for two. Wood panelling and antique furniture mingle with the world of Sisley and its exceptional products. Not to mention the floral notes reminiscent of a late summer's day in the countryside, with the hanging bouquets in the treatment rooms.

The spa offers a hamman, a sauna, a cold bath inspired by Bourgogne wine vats and an indoor pool extended by an outdoor terrace with its hot tub overlooking the park and its ancient trees.

Another major asset of the Hostellerie de Levernois for sunny days: the 30-metre-long swimming pool, designed to resemble a historic Burgundian washhouse. What could be more relaxing for a stay ?



# CHÂTEAU SAINTE SABINE

## Château Sainte Sabine, the “Sleeping Beauty”

It is not by accident that the appearance of this castle has such an effect on us. Born from the conjunction of Italian and French influences, the castle is unique. Located on the south-eastern plain of Pouilly-en-Auxois, Château Sainte Sabine is one of the few 16th century castles to have survived the decades. Its lonely singularity is precisely what draws us to it, and demands our attention. It was designed by a generation of 16th century architects who invented this unique type of structure – with slightly raised bastions – and spread its design throughout Europe via the printing press. Passing from family to family, it was sold in 1966 to Monsieur Bourgeois, son of Mistinguett and Maurice Chevalier, then to Monsieur Gilinski in 1990. Monsieur Gilinski modified the castle by adding a large terrace on the north side and, in doing so, he found the castle’s ancient archives in a walled cupboard. From 2011 to 2021, Suzanne and Jean-Louis Bottigliero (the previous owners of the Hostellerie de Levernois) took over the Château Sainte Sabine. They renovated the rooms and bar, before finally handing it over to Séverine Pétilaire-Bellet.





The fabulous history of Château Sainte Sabine does not end there. In 2023, the Château celebrated its fifth star and a few months later became a Relais & Châteaux, and proudly joins Hostellerie de Levernois in the catalogue of the world's finest addresses. This fine accolade is the result of the renovation projects undertaken by the exceptional duo, Séverine Pétilaire-Bellet & Axel Nérin.





Thus, the castle's inner courtyard has been transformed into a French formal garden, and, most notably, what once was the Guard Room has become a remarkable 110 m<sup>2</sup> suite featuring period wood paneling, a magnificent French-style ceiling, impressive proportions (5-meter ceilings), and a splendid monumental neo-Gothic fireplace illuminating the master bedroom.

In addition, four rooms were completely redesigned in 2024. A new category was thus created: the Signature Rooms, with their color palettes ranging from soft to vibrant tones, their carefully sourced vintage furniture, and their magnificent views over the park and the medieval castle of Châteauneuf-en-Auxois. Under the direction of Philippe Parra (formerly of Mas d'Artigny, Château de Gilly, and Manapany in Saint-Barthélemy) since 2019, the château has continued the renovation of its rooms. This is being carried out gradually so as not to disrupt the spirit of the place, with tasteful, timeless touches drawn from the Pierre Frey fabric collection.

*"It is a Sleeping Beauty," says interior architect Christophe Tollemer. "It is about being respectful of it, just as we are with clients for whom we refuse to make copies of furniture. In fact, we proceed as we would in a private home, carefully sourcing pieces here and there, without haste. For the color palette of Sainte Sabine, we draw inspiration from what already exists, such as the tiles in the Guard Room, from which we extracted an intense blue."*







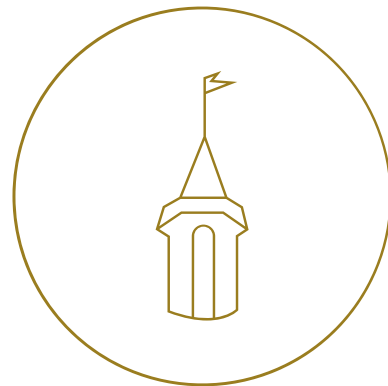
### Christophe Tollemer, Interior Designer

*“Our philosophy”, explains Christophe Tollemer, “is to respect the spirit of the place, and this takes priority over everything. It’s like a conversation between grandfather and grandson : the latter must listen, find the elements of language, the vocabulary of Burgundy. When a guest enters his or her room, they feel the presence of time. Suffice to say that we are the opposite of “trends” and fashions that fade from one year to the next. Here we allow ourselves to just sit, listening to the calm and elegance of the place. Our philosophy does not prevent us from being playful, but we respect the message of Burgundy: following the natural tones of earth, leaves, and plants...”*

After renovating the swimming pool and adding fresh furniture to the lounges, Château Sainte Sabine now unveils the new Tower roof, lined with superb bluish slates from Angers. 2024 will see the renovation of the facades, and in the more distant future we will see a spa rise up from the old stables.







### Alexandre Ziane, Chef of the Lassey

A devoted advocate of simplicity and authentic flavour, Chef Alexandre Ziane enhances the finest Burgundian terroir produce with subtle vegetal and aromatic touches, as seen in his Bresse chicken prepared in two cooking methods.

At Lassey, he creates a harmonious, sincere and generous cuisine that highlights the full richness and character of each season.

Trained in prestigious Michelin-starred and Relais & Châteaux establishments, from Le Patio\* in Arcachon to the Château de Versailles Le Grand Contrôle\*, including the Domaine de la Bretesche and Le Corot\*, he took over the kitchens of Lassey in 2025, following his experience at La Table de Levernois\*.





## Eco-responsible Commitments

*“By acquiring these two magnificent estates,” explains Séverine Pétilaire-Bellet, “a particular feeling overcomes you: you have not simply become an owner, but rather the custodian of a much broader vision. There are societal stakes involved, the well-being of employees, but also harmony with the village, associations, and long-standing residents. You suddenly become part of an exceptional living environment: the river, remarkable trees, groundwater that surfaces. As such, it would never even occur to you to pour concrete or cut down trees. In the end, we are not the true owners of these inhabited places; we accompany them.”*

*All of this translates into commitments that go far beyond reducing and optimising waste and using cardboard compactors, but above all into the creation of a 3,500 m<sup>2</sup> organic vegetable garden, a chicken coop, seven beehives, a conservatory orchard, and two flowered fallow areas with melliferous plants, and more... all managed according to the principles of permaculture, organic farming, and biodynamics.*

*Château Sainte Sabine and L’Hostellerie de Levernois are committed to applying this new way of thinking at every level. For example, the pool house is covered with vegetation, and the parasols on the Bistrot terrace have been replaced by natural shading. Nearly 8 tonnes of bio-waste are sorted and processed by an association in Dijon, which redistributes the compost to farmers in the region. The inner courtyard of the Château has been re-greened with the creation of a French-style garden. All these spaces are irrigated using a drip system that ensures limited watering during the coolest hours.*

*To compose their menus, the chefs draw on the splendid playground that the parks, gardens, and vegetable plots of the estates provide. Local businesses also contribute to this spirit of proximity: poultry, lamb, pigeon, and fruit and vegetables as much as possible, not to mention local artisans: candles from CasaVycha (Puligny-Montrachet), soaps from Savonniers du Morvan (Moux-en-Morvan), ceramics from Atelier JuLy (Meursault), and spreads from Secrets Incomparables (Beaune).*

*“As far as we are concerned,” explains Axel Nerin, “being aligned with Corporate Social Responsibility (CSR) is fundamental. This voluntary integration by companies of social and environmental concerns into their activities is an obvious approach for us and a clear framework for making our decisions and orientations. Beyond simply feeling good about it, it is also a fulfilling motivation for working and making decisions.”*



### **Baptiste Courcet, Market Gardener at Hostellerie de Levernois**

Before becoming a market gardener, Baptiste Courcet was a pastry chef in prestigious establishments. Then one day, driven by his other passion for market gardening, he made a choice. “This allows me to better understand what chefs in the kitchen are looking for; we exchange ideas and I adapt my production accordingly. It is the heartbeat of our 3,500 m<sup>2</sup> vegetable garden. It has not only an aesthetic purpose, but also a productive one, while fitting into the hotel’s environmental approach and ecosystem. The soil here is worked in complete respect of nature, relying on permaculture principles, no-till farming, and natural treatments such as nettle manure or ladybirds, which help control certain diseases through their presence.”



## 10 reasons to come to Burgundy

1 - Go from one unique place to another – from Hostellerie de Levernois to Château Saint Sabine. Revitalise and lose yourself in the natural landscape, while enjoying the same quality of hospitality. Walk from the vegetable patch to a garden; from a blue dragonfly hovering over the river, to a deer trotting through the sunset.

2- Leave the comfort of your room to discover the Hospices de Beaune; its history, colourful setting, and the historic town with deep roots in traditional gourmet.

3 - Travel through Burgundy, delighting in its rolling landscapes, rich soils, lush vine leaves, and many various micro-climates. Close your eyes to rediscover all this in smells and tastes from your wine glass.

4 - Let the mustard get to your nose by visiting Beaune, and one of the last traditional mustards created by Edmond Fallot in 1840.

5 - Immerse yourself in the world of wine. The brand new Cité des Climats and Burgundy wines offers you a unique journey to discover the world of wine and vines, in the heart of a thousand-year-old vineyard. Sensory and fun experiences for all ages and audiences.

6 - Discover two culinary talents. Between Alexandre Ziane (Château Sainte Sabine) and Philippe Augé (Hostellerie de Levernois), there are two distinct styles; two distinct talents that complement each other. Can you tell them apart ?

7- Grab Baptiste Courcet by the sleeve. This former pastry chef, now-turned market gardener, is responsible for the large vegetable garden at the Hostellerie de Levernois. He will help you discover unsuspecting species: the black zebra tomato, the raspberry tomato, the Asian mesclun, the Timut and Sichuan peppers, tajette lemoni...

8 - Discover the world of blackcurrants at the informative Cassissium in Nuits-Saint-Georges animation. There's a lot more to know than you'd think ! Inspired by the Hostellerie's conservatory orchard, you will find herbaceous notes of blackcurrant in our bespoke candles.

9 - Walk in the countryside. Clear your mind and lose your train of thought. Unlimited program, 10,000 steps guaranteed.

10 - The height of luxury: do nothing. For this, there is no need for instructions.

# HOSTELLERIE DE LEVERNOIS

## Room rates

27 Rooms et 5 Suites from 330 € to 1410 €, 7 Villas of 125m<sup>2</sup> from 1030 € to 2175 €

## Acces

### By road

Free private and secure parking  
Electric charging stations  
5' from the A6 highway  
5' from Beaune  
40' from Dijon  
1h30 from Lyon  
3h from Paris

### By train

5km from Beaune train station  
47km from Dijon-TGV Station

### By plane

45km from Dijon airport (private flights)  
50km from Dole airport (private flights)  
175km from Lyon Saint Exupéry  
235km from Geneva Airport  
260km from Basel Mulhouse Airport  
350km from Roissy-Charles de Gaulle Airport  
Helipad on the property

## Opening days and hours

### Gastronomic restaurant Table de Levernois\*

Open everyday for dinner and on Sunday for lunch and dinner.  
Service hours: from 12:15 to 13:30 for lunch (on Sunday) and from 19:15 to 21:00 at dinner.  
Closed on Tuesday and Wednesday from September to the end of June.  
Annual closing of the gastronomic restaurant Table de Levernois\* from mid-January to mid-February.

### Bistrot du Bord de l'Eau

Open everyday for lunch and dinner.  
Service hours: from 12:15 to 13:30 for lunch and from 19:15 to 21:00 at dinner.

[www.levernois.com](http://www.levernois.com)

# CHÂTEAU SAINTE SABINE

## Room rates

21 Rooms et 1 Suite from 220 € to 880 €, 1 Salle des Gardes Suite of 110m<sup>2</sup> from 800 € to 1850 €

## Acces

### By road

Free private and secure parking  
Electric charging stations  
10' from the A6 highway  
35' from Beaune  
40' from Dijon  
2h30 from Lyon  
3h from Paris

### En train

49km from Dijon-TGV Station

### En avion

65km from Dijon airport (private flights)  
105km from Dole airport (private flights)  
220km from Lyon-Saint-Exupéry  
280km from Geneva Airport  
300km from Basel Mulhouse Airport  
315km from Roissy Charles de Gaulle Airport  
Helipad on the property

## Opening days and hours

Annual closing of Château Sainte Sabine and the restaurant in January and from the end of November to mid-December

### Gastronomic restaurant Lassey

From April to the end of October, open every day except Wednesdays for lunch.  
From November to the end of March, open every day except Mondays and Tuesdays.  
Service hours: from 12:15 to 13:30 for lunch and from 19:15 to 21:00 for dinner.

[www.saintesabine.com](http://www.saintesabine.com)

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