

# USEFUL INFORMATION

## Tourist Office



Open all year round.  
January to May (included) and October to December (included): 9.30 am to 5.00 pm.  
June to September (included): 9.00 am to 6.00 pm.  
Saturday, Sunday and public holidays: 10.00 am to 5.30 pm.  
Closed 25 December and 1 January.

## Les Baux-de-Provence Town Hall

+33 (0)4 90 54 34 03  
mairie-lesbauxdeprovence.fr  
accueil-mairie@lesbauxdeprovence.com

## Emergencies

112  
Police sation de la Vallée des Baux  
Route des Alpilles - 13520 Les Baux-de-Provence  
+33 (0)4 90 54 34 91

## Doctors

G. Papaleonidas +33 (0)4 90 54 32 46  
C. Moniquet +33 (0)4 90 54 42 32

## Pharmacy

Maussane-les-Alpilles +33 (0)4 90 54 30 40

## Taxi Les Baux-de-Provence

+33 (0)6 13 07 55 00  
contact@taxibaux.com  
Any distance, day and night, excursions.



# LES BAUX DE PROVENCE

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Ne pas jeter sur la voie publique

### Tourist Office

Maison du Roy  
13520 Les Baux-de-Provence  
+33 (0)4 90 54 34 39  
lesbauxdeprovence.com  
tourisme@lesbauxdeprovence.com

@LesBauxTourisme

OFFICE DE TOURISME  
LES BAUX-DE-PROVENCE

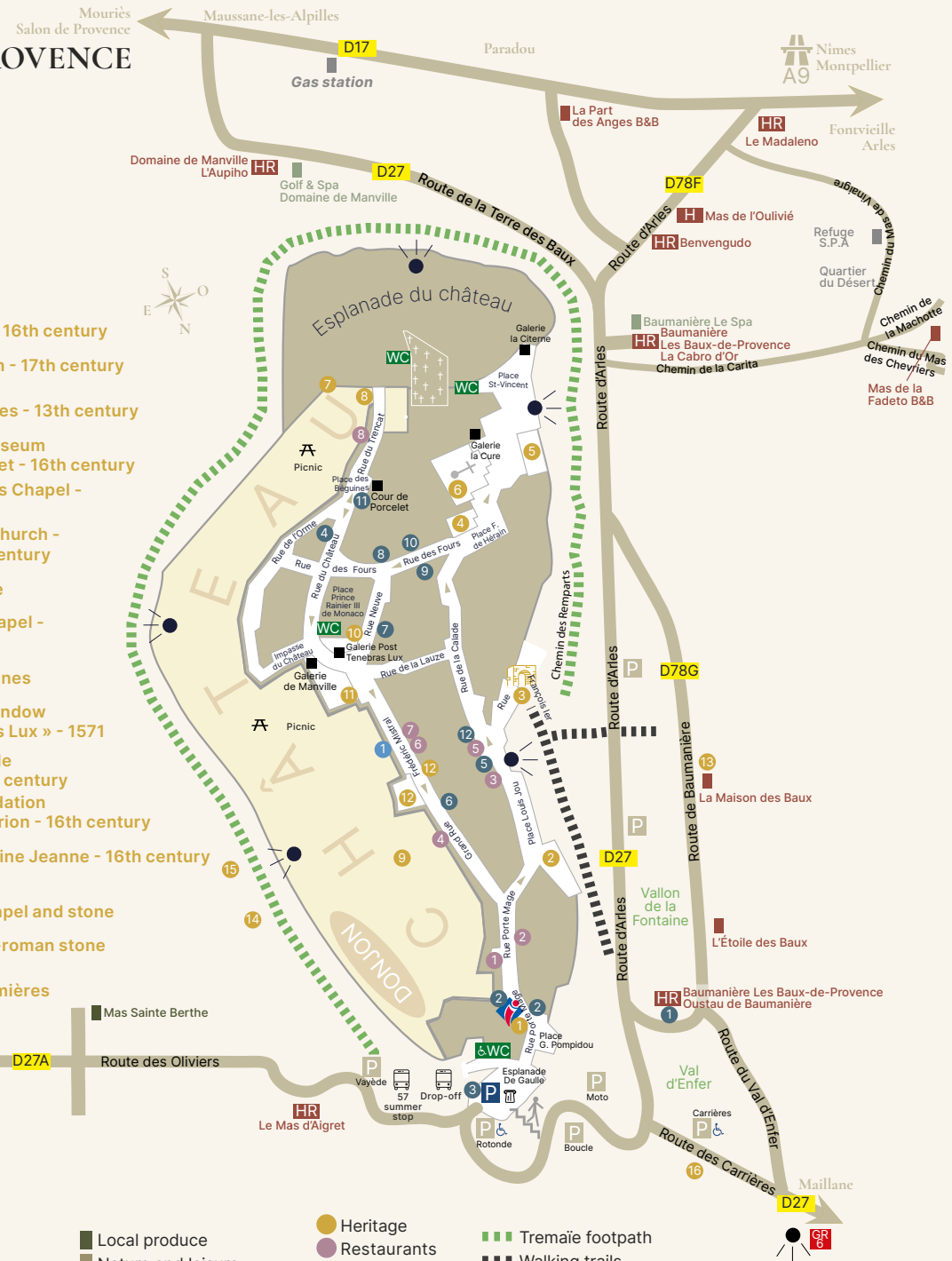
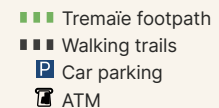
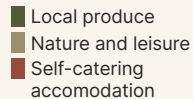
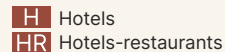




Maussane-les-Alpilles  
Saint-Martin-de-Crau  
Mouriès  
Salon-de-Provence  
Aix-en-Provence  
Marseille

The visitors' book of the town hall in Les Baux-de-Provence contains the signatures of Queen Elizabeth II, Prince Philip and Prince Charles, who spent a few days at L'Oustau de Baumanière.

- Police station**



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## *At the end of the brochure*

Useful information  
Map of the village



**SITE PATRIMONIAL  
REMARQUABLE**



*Winter sunset on the Château des Baux* © Gerald Villena - Adobe Stock Photo



# One of the Most Beautiful Villages in France

The village of Baux-de-Provence, perched on a rocky spur (baù in the Provençal language, which gave it its name), has an incredibly rich architectural heritage. Its citadel towers over natural sites of breath-taking beauty. A perfect location in a superb setting planted with thousand-year-old olive trees, vineyards as far as the eye can see, rock faces of an immaculate whiteness. Welcome to the Alpilles, that Frédéric Mistral described so well...

Exceptional scenery conjuring up memories of the past, perpetuating traditions, and sheltering the art of the people who came to settle here, did you know that the village of Baux has been intimately linked to the Grimaldis, the Princes de Monaco, for more than 400 years?

These places steeped in history offer many other temptations besides. The tradition of welcoming with open arms is more than ever present thanks to its gourmet restaurants and prestige hotels.

## The Baux-de-Provence appellation is a symbol of quality

Its wines, born from the rock and the sun, are warm; its olive oils fruity, ardent and full-bodied. In the heart of the Alpilles Regional Nature Park, a Remarkable Heritage Site, a resort classified amongst the Most Beautiful Villages of France, Baux-de-Provence is a unique and magical site. The very essence of the so-special charm and perfume of the Provençal villages can really be found here: the little squares, shaded terraces, and narrow streets with their little shops.



## Carrières des Lumières

Route des Carrières

+33 (0)4 90 49 20 02  
carrieres-lumieres.com  
message@carrieres-lumieres.com



Long programme

### From Vermeer to Van Gogh, the Dutch Masters

Starting from 24th February 2023



Artistic creation: Virginie Martin  
Video production and animation: Cutback  
Production: Culturespaces Digital

This digital creation presents the genius of the Painters of the North with a veritable immersion in authentic painting, close to nature and its subjects. The visitor wanders through an everyday reality, in the footsteps of the great masters who approach the ordinary in an extraordinary way.

Short programme

### Mondrian, the architect of colour



Artistic creation: Virginie Martin  
Video production and animation: Cutback  
Production: Culturespaces Digital

This exhibition presents iconic works by Mondrian, made of primary-colour gridlines, that have for a long-time inspired artists from every sphere and influenced pop culture. Graphics, fashion, design, architecture, music Mondrian imagines a timeless aesthetic grammar opening up the way to abstraction.

### Tintin, the immersive adventure

From 16th April

Culturespaces and Tintinimagination join forces to present Tintin, the immersive adventure, a unique creation dedicated to the adventures of Tintin. From paper to digital there's just one step, that the two partners have decided to take by uniting their different areas of expertise.

Tintinimagination, holder of the exclusive worldwide exploitation and representation rights for Hergé's work, partners with Culturespaces, pioneer in the creation of immersive exhibitions that are unique in the world. "Tintin, the immersive adventure" will allow kids and adults alike... "aged 7 to 77", to (re)plunge into the creative and fictional world of one of the greatest 20th century cartoonists.

## Integrals

14 evenings starting from 1st July 2023

At the time of these unique evenings, discover or relive the emotion of earlier exhibitions. Based on an original selection of works by some of the great masters: Klimt, a century of gold and colour (2014), Flower Power, pop culture (2018), Venice from Canaletto to Monet (2022).



Concerts, special evening ... find all the evening program on [carrieres-lumieres.com](http://carrieres-lumieres.com)

## Opening hours & admission fees

**January, November, December:** 10.00 am to 6.00 pm\*

**February, March:** 9.30 am to 6.00 pm\*

**April, May, June, September, October:** 9.30 am to 7.00 pm\*

**July and August:** 9.00 am to 7.30 pm\*

**Adults:** 14,50€

**Seniors (over 65 years):** 13,50€

**Youth (7 to 25 years):** 12€

**Concessions (students over 25 years, jobseekers):** 12€

**Children under 7 years:** free

**Family (2 adults and 2 children):** 41€\* (2nd child free)

**Pass Baux-de-Provence**

**(Carrières de Lumières + Château des Baux)**

**Adults:** 18€/20€\*\*

**Seniors (over 65 years):** 16,50€/18,50€\*\*

**Youth (7 to 25 years):** 14€/16€\*\*

**Concessions (students over 25 years, jobseekers, teachers):** 14€/16€\*\*

**Children under 7 years:** free

**Family (2 adults and 2 children):** 51,50€/59,50€\*\*

**Half price at the Yves Brayer Museum on presentation of the ticket.**

\*Last entrance 1 hour before closure.

\*\*With events at the Château des Baux.

## Château des Baux-de-Provence

Esplanade du Château



+33 (0)4 90 49 20 02



chateau-baux-provence.com



message@chateau-baux-provence.com

Situated on a rocky spur in the heart of the Alpilles, the Château des Baux extends over 5 ha: this is one of the most majestic places in France. A designated Historic Monument, the Château offers an exceptional panorama over Provence, from Aix to Arles and beyond.

During a audio-guided tour which is available in 10 languages (French, English, German, Italian, Dutch, Spanish, Japanese, Russian, Chinese, Portuguese), visitors can discover about the tumultuous and chaotic past of the Lords of Les Baux and their medieval fortress through the keep, the Sarrazine and Paravelle towers, the seigneurial dovecote, the castle chapel, the Saint-Blaise chapel and the former Quiqueran hospital.



### Photo exhibition: Piet Mondrian

April to the end of 2023

Echoing the show at the Carrières des Lumières, stroll freely through the works of the painter Pieter Mondrian wandering around some ten large-format panels.

### (Re)discover the site with its new attraction:

Escape Game: The Mystery of Alix: Last Lady of Les Baux

In teams of 2 to 6 people, carry out the investigation, explore the Château's remains and discover the mysteries surrounding Alix's will by solving a series of puzzles and challenges.

### Quiqueran garden

New this spring 2023!

Discover the garden of mediaeval inspiration.

**Visitor's aid for children:** a free game-booklet for 7 to 11 year-olds to guide our young visitors through their exploration of the place with fun activities, games and riddles.

Relive the history of Les Baux through events, concerts, mediaeval crafts, catapult-firing demonstrations, crossbow shooting: see the complete programme of events for 2023 on [chateau-baux-provence.com](http://chateau-baux-provence.com)



## *Opening hours & admission fees*

**Open every day all year round**

**January, February, November, December:** 10.00 am to 5.00 pm\*

**March, October:** 9.30 am to 6.00 pm\*

**April, May, June, September:** 9.00 am to 7.00 pm\*

**July, August:** 9.00 am to 7.30 pm\*

**Adults:** 8€/10€\*\*

**Seniors (over 65 years):** 7€/9€\*\*

**Children (7 to 17 years):** 6€/8€\*\*

**Youth (7 to 25 years):** 6€/8€\*\*

**Concessions (students over 25 years, jobseekers, teachers):** 6€/8€\*\*

**Children under 7 years:** free

**Family (2 adults and 2 children):** 25€/33€\*\*

**Pass Baux-de-Provence**

**(Carrières de Lumières + Château des Baux)**

**Adults:** 18€/20€\*\*

**Seniors (over 65 years):** 16,50€/18,50€\*\*

**Youth (7 to 25 years):** 14€/16€\*\*

**Concessions (students over 25 years, jobseekers, teachers):** 14€/16€\*\*

**Children under 7 years:** free

**Family (2 adults and 2 children):** 51,50€/59,50€\*\*

**Half price at the Yves Brayer Museum on presentation of the ticket**

\*Last entrance 1 hour before closure

\*\*With events

## The Yves Brayer Museum (1907 - 1990)

Hôtel de Porcelet - Place François de Hérain

+33 (0)4 90 54 36 99  
yvesbrayer.com  
olivier@yvesbrayer.com

The Yves Brayer Museum is housed in one of the most beautiful mansions in the centre of the village, the Hôtel de Porcelet. It presents a wide-ranging retrospective of the works of this artist who was so fond of Mediterranean landscapes and who is one of the most representative exponents of figurative art in the 20th century. The fully restored permanent collection will be revisited this year with the addition of six projects by contemporary artists alongside the works of Yves Brayer.

### Robert Doisneau – Time rediscovered

8 May – 12 November 2023

Photographer Robert Doisneau was born in 1912 in the Paris suburb of Gentilly and died in 1994 in Montrouge. He was part of the twentieth-century humanist photography movement.

He took his first photographs in 1929. In 1931, he began working for André Vigneau's studio, where he had the opportunity to publish his first reports. After France was liberated at the end of World War II, he published regularly in magazines such as Life, Point-de-Vue, Regards and Picture Post.

His work demonstrates his keen sense of observation. It offers us a nostalgic glimpse of life in Paris and its suburbs in times gone by, viewed with humour, irony and tenderness. Doisneau remains one of the twentieth century's best-known photographers.



The Yves Brayer Museum presents an anthology of 50 iconic photographs of passers-by, ordinary people and celebrities, offering visitors an excellent introduction to Doisneau's captivating work.

"I was trying to present a world that I would have been comfortable in, where people were pleasant and where I would find the tenderness that I would like to feel. My photos were a kind of proof that this world could exist." (Interview with Frank Horvat, "Entre Vues", 1990).

### Opening hours & admission fees

**April to September, open every day:** 10.00 am to 12.30 pm and 2.00 pm to 6.30 pm | **October, November, December, March open every day except Tuesday:** 1.00 pm to 5.30 pm | **Annual closure:** January and February

**Adults:** 8€ | **Groups:** 4€ | **Under 18 years:** free  
**Half price on presentation of the Pass Baux-de-Provence:** 4€

**16th century building classified MH on 3 floors with stairs.**

# Santon Museum

Place Louis Jou



+33 (0)4 90 54 34 39



lesbauxdeprovence.com



tourisme@lesbauxdeprovence.com

The museum of “santons” (figures for the Christmas crib) contains a vast number of exhibits including some outstanding figurines made in Naples, scenes illustrating the traditions of Provence and Les Baux linked to the Nativity. The museum houses several different collections - Neapolitan figurines from the 17th and 18th centuries, 19th-century “santons” for churches whose painted papier mâché faces and glass sulphur eyes were made by the Carmelite convent in Avignon and figures by famous makers such as Carbonnel, Fouque, Jouve, Peyron Campagna, Toussaint, Thérèse Neveu, Louise Berger, Simone Jougla etc.

The traditional ceremony of the Shepherds’ Offering, known locally as the “Pastrage”, is staged against the background of Les Baux-de-Provence, in front of the village church. A traditional Provençal Christmas crib and the everyday life of a 19th-century family are shown in two large windows. For children, a crowd of small brightly-coloured, naively-painted santons is placed at a height that they can reach.

A very large canvas, painted by Antoine Serra (1908-1995), depicting midnight mass at Les Baux-de-Provence has just been added to these unique collections. The history of this picture dates back to 24 December 1947 when the artist, who had a studio in the village, took part in the ceremony in Saint-Vincent’s Church.



## Opening hours & admission fees

**Open daily throughout the year.**

**Free entrance**

## Louis Jou Foundation (1881 – 1968)

Hôtel Jean de Brion - Grand Rue Frédéric Mistral

+33 (0)4 90 92 13 74  
fondationlouisjou.org  
contact@fondationlouisjou.org

A talented artist, engraver, illustrator and publisher, Louis Jou exerted a decisive influence on contemporary books with his work combining creative power and perfect execution.

The person that the poet and publisher Pierre Seghers called the “architect of the book and of Les Baux” was close to artists such as Marquet, Picasso and, above all, André Suarès. In 1939 Jou decided to settle in Les Baux-de-Provence in the heart of the Jean de Brion Renaissance Mansion that he restored from top to bottom and which since his death has housed the Louis Jou Foundation.

Committed to creating an activity around books, the Foundation put a “Book Workshop” – famed for the quality of its restorations of precious manuscripts, archives and works – in place on the ground floor in July 2021.

Upstairs there’s the library created by Louis Jou: 5,000 volumes going from the 16th to the 19th centuries, with a superb collection of travel stories, and a room reserved for exhibitions.





© Office de tourisme des Baux-de-Provence



© Office de tourisme des Baux-de-Provence

Opposite, there's the Workshop with its three Stanhope presses in perfect working order, used at the time of courses, events and demonstrations. For many years the Foundation has been implementing a policy to restore all of its buildings.

## *Opening hours & admission fees*

Until the work is completed, visits can be arranged by appointment.

**Group tours** can be organised (4 to 15 people): visit of the Workshop followed by a tour of the Brion Mansion: Book Workshop and Library.

**Time:** 2h

**Admission:** 7€

Events are planned for children (accompanied by an adult) during the school holidays, during which they can typeset their first name and make an etching that they then print on the presses.

**Admission:** 10€

**Registration:** [contact@fondationlouisjou.org](mailto:contact@fondationlouisjou.org)



# Moulin Castelas

2455 Route des Oliviers

+33 (0)4 90 54 50 86

castelas.com

info@castelas.com

## Olive oil producer and miller in Provence

Visit of the mill / Olive oil tasting / Walk on the olive-growing estate

Nestling in the heart of the Baux-de-Provence Valley under the protective eye of the Château des Baux, everyone in the Moulin Castelas team opens the doors to its authentic treasures. Green fruity olive oil, old-style or aromatic, table olives and tapenades await you for an exquisite provençale tasting experience. Visit the oil mill where we extract the olive oils with their intense aromas, Mediterranean cooking's secret ingredient. Enjoy a stroll through the estate's olive groves situated in the heart of the Alpilles Regional Nature Park before tasting the olive oils produced there.

### FREE TASTING & VISIT



## Opening hours & admission fees

Open every day.

Free visit and tasting.

# AOP Vallée des Baux-de-Provence

SIOVB ODG Vallée des Baux-de-Provence  
Collège des Saveurs - Route de Baumanière



+33 (0)4 90 54 38 42  
huiles-olives-bauxdeprovence.com  
contact@siovb.com

## AOP Vallée des Baux-de-Provence olive oil and olives

Outstanding products inextricably linked to their terroir...

Since 1997, three products have been awarded the PDO Vallée des Baux-de-Provence quality label: olive oil, black olives and cracked olives.

There are three secrets behind the unique flavour profile of our AOP oils and olives:

- outstanding olive-growing conditions, because the climate and geological characteristics of the appellation area encourage the olive trees to flourish;
- our local expertise, passed down through generations of olive-growers, oil-makers, olive-pressers and olive-confectioners;
- varieties of olives specific to the appellation area - Salonenque, Aglandau, Grossane and Verdale, which are blended together to give our oil its unique character.

An unrivalled flavour, our hallmark of quality...

We oversee our operators at every stage of the process, from field to plate, to ensure that consumers can rely on the consistent quality of our products made in the pure Provençal tradition.

Each batch is then tasted by a panel of experts who decide whether the product meets the appellation's specific flavour profile. Only those that make the grade will be sold under the AOP.



Infos et actualités

## Sample our authentic AOP Vallée des Baux-de-Provence products

Olive oil:

“Green fruity”: with aromas of fresh hay, cut grass, apple, fresh hazelnuts, almonds, raw artichokes and tomato leaves, with a hint of bitterness and ardence (fire).

“Matured olives” or “matured olives”: aromas of confit olives, black olives, cocoa, truffles, mushrooms, cooked artichokes and a sweet edge, with no bitterness and little or no ardence (fire).

Black olives with flavours of truffles, ceps, sourdough bread or “pain d’épices” and even red wine.

Cracked olives, green olives with wild fennel from the Alpilles mountains.



# Mas Sainte Berthe

Chemin de Sainte Berthe

+33 (0)4 90 54 39 01

mas-sainte-berthe.com

mas@sainteberthe.com

Les Baux-de-Provence AOP wine producer (red, white, rosé). Sampling and sales in the winery.

AOP olive oil, tapenade. Walking tour of the vineyard at the foot of the cliffs of Les Baux-de-Provence.



## *Opening hours & admission fees*

Cellar open every day for tastings and sales.

Guided tours arranged with advanced booking.

# Mas de la Dame

Route des Alpilles

- +33 (0)4 90 54 32 24
- +33 (0)4 90 54 40 67
- masdeladame.com
- masdeladame@masdeladame.com

Fourth generation of producers of AOP Les Baux-de-Provence wines (white, rosé, red). Organic wines. First press olive oil and other olive products.



## *Opening hours & admission fees*

- Cellar open every day for tastings and sales.
- Closed Sundays only in January.
- Groups welcome with advanced booking.

# AOP Les Baux-de-Provence

Les Vignerons des Baux-de-Provence

+33 (0)4 37 65 08 59

lesvinsdesbaux.com

contact@rouge-granit.fr

In the heart of the Alpilles hills, in an unspoilt natural setting, the vineyards of Baux-de-Provence reveal all their splendour. Here, with the deep love that they have for the earth that is their heritage, the vine-growers place respect for the environment at the centre of their daily preoccupations to the extent that today the appellation is proud to say that 100% of its 242 hectares are farmed organically, using reasoned agriculture, or biodynamically.



Each winemaker crafts individual wines, red white and rosé, each with their own specific character: reds that are powerful and intense in the image of the terroir that gave them life, rosés full of gourmandise and highly aromatic whites.

Desirous to share their wines and their passion, the eleven domains of Les Baux-de-Provence open their doors to you. Whether on foot, by bicycle or in a car, just let yourself be guided. At the end of the route is a winemaker, a glass and some great wines to fall in love with!



Press contact: Rouge Granit - 20, rue Curie - 69006 Lyon

**MAS DE LA DAME**

C. Missoffe et A. Poniatowski  
Route des Alpilles - 13520 Les Baux-de-Provence  
☎ +33 (0)4 90 54 32 24 / +33 (0)4 90 54 40 67  
📧 masdeladame.com

**MAS SAINTE BERTHE**

O. Rolland  
Chemin de Sainte Berthe - 13520 Les Baux-de-Provence  
☎ +33 (0)4 90 54 39 01  
📧 mas-sainte-berthe.com

**L'AFFECTIF**

Jean-André Charial  
Mas de Carita - 13520 Les Baux-de-Provence  
☎ +33 (0)4 90 54 56 52  
📧 laffectif.com

**CHÂTEAU D'ESTOUBLON**

Route de Maussane  
13990 Fontvieille  
☎ +33 (0)4 90 54 64 00 / +33 (0)4 90 54 64 01  
📧 estoublon.com

**DOMAINE DALMERAN**

45, avenue Notre-Dame-du-Château  
13103 Saint-Etienne-du-Grès  
☎ +33 (0)4 90 49 04 04  
📧 dalmeran.fr

**DOMAINE DE MÉTIFIOT**

Benoît et Laurence Bateman  
Chemin des Carrières - 13210 Saint-Rémy-de-Provence  
☎ +33 (0)4 90 95 94 35  
📧 domainedemetifiot.fr

**DOMAINE DE TERRES BLANCHES**

Route de Cavaillon - RD 99  
13210 Saint-Rémy-de-Provence  
☎ +33 (0)4 90 95 91 66  
📧 terresblanches.com

**CHÂTEAU ROMANIN**

Route de Cavaillon  
13210 Saint-Rémy-de-Provence  
☎ +33 (0)4 90 92 45 87  
📧 chateauromanin.com

**DOMAINE DE LAUZIÈRES**

Le Destet - D78  
13890 Mouries  
☎ +33 (0)4 90 47 62 88  
📧 domainedelauzieres.com

**MAS DE GOURGONNIER**

Le Destet - D78  
13890 Mouries  
☎ +33 (0)4 90 47 50 45  
📧 gourgonnier.com

**DOMAINE DE LA VALLONGUE**

Route de Mouries - RD24  
13810 Eygalières  
☎ +33 (0)4 90 95 91 70  
📧 avallongue.com



*Maussane-les-Alpilles*

## Moulin Cornille

Rue Charloun Rieu



+33 (0)4 90 54 32 37



[moulin-cornille.com](http://moulin-cornille.com)



[boutique@moulin-cornille.com](mailto:boutique@moulin-cornille.com)

It is in the heart of the Baux-de-Provence Valley that one of the largest mills in France has stood since 1620 : the Moulin Cornille. The mill proposes seven, multi-medalled olive oils, including the famed AOP Vallée des Baux-de-Provence – Matured Olives (fruity black).



**The reference for matured olive oil ("fruité noir")**

**Traditional production since 1924**



### *Opening hours & admission fees*

**Monday to Friday:** 9.30 am to 12.30 pm and 1.30 pm to 6.00 pm

**Saturday:** 10.00 am to 12.30 pm and 1.30 pm to 6.00 pm





**Free tasting**



# Un Mas en Provence

From plant to perfume

Le Mas Neuf - Avenue du Félibrige

-  +33 (0)4 66 01 09 00
-  [mas-provence.fr](http://mas-provence.fr)
-  [contact@mas-provence.fr](mailto:contact@mas-provence.fr)
-  [facebook.com/Un.Mas.En.Provence.Parfums/](https://facebook.com/Un.Mas.En.Provence.Parfums/)

Visit our authentic Provencal farm between Nîmes and Arles to see how we grow our aromatic plants, view our distillery and discover how we make our organic essential oils.



During your guided tour, you will learn about growing lavender, verbena, curry plant and other plants used in perfumes. In the distillery, imagine you're an alchemist as you uncover the secrets of extracting high-quality oils. Join a workshop to help harvest the plants using traditional methods, gather round the still to watch the distillation process or make lavender bags or a bottle of essential oil.

**Summer animations, cosmetic DIY workshops...**

**Full programme on [mas-provence.fr](http://mas-provence.fr)**

**Personalized advice in the shop.**

## *Opening hours & admission fees*

**April - May - June - September - October:**

Guided tours start at 10.30 am and 3.00 pm, Tuesday to Saturday.

**July - August:** Guided tours start at 10.00 am, 11.00 am, 3.00 pm, 4.00 pm, 5.00 pm, from Monday to Saturday.

**Duration:** about 1 hour - In French and English

**Adults:** 5,80€

**Children (from 3 to 15 years old):** 3€ - includes the making of a lavender pouch as souvenir.

**Groups (min. 20 people):** 4€



## Elsa Lenthal - Lavandes

13520 Les Baux-de-Provence



+33 (0)6 13 17 46 46



elsalenthal.com



contact@elsalenthal.com

Craftswoman and lavender-grower, Elsa Lenthal is breathing life back into a Provençal tradition dating from the 18th century: the weaving of lavender wands. Entirely handmade with fresh lavender, the wands were in the past placed in wardrobes to perfume and protect the linen, or given to newlyweds as a symbol of love and happiness.

Elsa also proposes a variety of craft products made from the lavender she grows at the foot of the village of Baux de Provence.

From June to September she organises workshops in her lavender field where you can learn to make a lavender wand. At the end of the workshop you'll have the pleasure of leaving with the wand you wove, a souvenir of Provence that will keep its fragrance for several years.



### *Point of sale of her creations*

#### **Love in St Rémy**

1bis rue de la Commune

13210 Saint-Rémy-de-Provence

#### **Marius**

25 rue du 4 septembre

13200 Arles



### *Prices*

| **Workshops:** 65€ per person

## A & B Maison d'artiste

1 ☎ +33 (0)7 81 43 61 05  
✉ abmaisonartiste.fr  
@ christian-calderon@orange.fr

In this place, dating back to the end of the 15th century you can discover the works of the painter Aléos and the sculptor Beggit.

The painter Aléos proposes his universe mixing contemporaneity and onirism, where gold leaf and silver leaf come together with confronting colours, generating an atmosphere that invites you into this ancient house. Discover the highly personal style and craftsmanship of this artist who has been exhibiting his works in Les Baux-de-Provence since 2006. Aléos's paintings can be found in a number of collections in France and abroad.

Cotation AKOUN : 2800€, aleos.alors.free.fr

The bronze works of the sculptor Beggit are always made from living models. His talent and artistic sense allow him to sublimate femininity, sometimes in a classical style to highlight the gentleness of feminine curves and sometimes by marking the angles to accompany a movement or emphasise an energy.



## SHOPS

*Route de Baumanière*

# Baumanière - La Chocolaterie

1



+33 (0)4 90 54 33 07



baumaniereboutique.com

Close to the Oustau de Baumanière lies a mouth-watering chocolate shop. Inside, Chef Brandon Dehan showcases his vision of chocolate, centred on his signature praline. He is none other than the executive pastry chef of the legendary three-Michelin-star Oustau de Baumanière restaurant, where he works alongside Chef Glenn Viel, assisted by the restaurant's owners Jean-André and Geneviève Charial.



Chef Dehan and Head chocolate maker Julien Despaquis work together to produce bars of flavoured and single-origin chocolate (Cuba, São Tomé, Ecuador, Vietnam and more), boxes of chocolates and seasonal sweets to delight everyone from the casual enthusiast to the most discerning connoisseur.

Don't miss the chance to sample our deliciously different "Les Cigales" chocolates – a subtle marriage of chocolate and praline blended with herbs from our garden in the Alpilles: basil, thyme, wild fennel, rosemary, lavender and winter savory.



## *Opening hours & admission fees*

From 8,50€ to 36€

**Weekly closure on Wednesday and Thursday.**

**Annual closure from 2 January to 3 March.**

**Exceptional reopening on Valentine's Day.**

## Épiceries fines Autrefois

2

☎ Sweet +33 (0)9 67 33 75 98

☎ Savory +33 (0)9 67 50 42 05

📄 autrefois-terroir.fr

Come and savour our high-quality produce made by craftsmen in our workshops in Nîmes and leave with a gourmet souvenir emblematic of our lovely region. Our Autrefois... products are made without preservatives, artificial additives or palm oil.



### Opening hours & admission fees

- Open every day.
- Free tasting.

## SHOPS

*Esplanade Charles de Gaulle*

### L'Epicerie des Baux

3



+33 (0)6 73 24 44 67



laurentbronte@orange.fr

Come and taste the products made and baked in our kitchens - fougasses and other Provençal specialities, traditional biscuits, gingerbread and special loaves. Our sandwiches are made to order throughout the day. You'll also find a whole selection of local products such as AOP wine and olive oil from the Baux Valley, tapenades, jams, honeys and a range of sweet delights.



*Rue du Château*

### La Chapellerie

4



+33 (0)4 90 97 24 07






filhon.jacques@neuf.fr

The hat shop is installed in the village of Les Baux-de-Provence since 2007. It offers a wide selection of the finest collections of hats and caps, man and woman, (Panama hats, Stetson, Marzi, Borsalino ...)



## Le Rocher des Baux Gourmandises baussenques

5 |  +33 (0)6 09 94 56 30  
 [lerochedesbaux.com](http://lerochedesbaux.com)  
 [contact@lerochedesbaux.com](mailto:contact@lerochedesbaux.com)

Rocher des Baux sweets draw their inspiration from the limestone of Baux-de-Provence. The stone of the Alpilles mountains, with its array of colours changing throughout the day, offers an image no visitor can forget. Make this memory a delicious moment to savour thanks to these very special crunchy sweets, inspired by the rocks themselves.



Produced in the time-honoured way, in one of France's oldest sweet-making workshops, each one is made from a caramelised almond, smothered in chocolate. Choose among four delicious flavours: dark chocolate, milk chocolate, white chocolate with lemon and white chocolate with orange flower water.

The shop can be found in Rue de la Calade, at the heart of the village, opposite the Porte d'Eyguières stairs. Call in and sample the sweets – a delicious way to experience the unique local heritage!

### *Opening hours & admission fees*

**Open every day without interruption.**  
**Free tasting.**

## SHOPS

*Grand Rue Frédéric Mistral*

# Maison Brémond 1830

6

+33 (0)6 06 99 83 59

maisonbremond.com

lesbaux@maison-bremond.com

Maison Brémond brings you treasures from Provence and the Mediterranean area. Olive oils, tapenades, truffles, balsamic vinegars, confectionery, biscuits, salts and peppers... The products offered are the reflection of territorial identities which are often labelled.

Since its creation in 1830, Maison Brémond has surrounded itself with the best producers and has always selected its raw materials: the best black and white truffles with their subtle, exclusive flavours, fragrant, aged balsamic vinegars obtained from the best grape varieties of Modena in Italy's Emilia-Romagna region, and the gem of the Mediterranean: the olive.



## Signorini Tartufi

7 | ☎ +33 (0)4 90 43 61 48  
📧 signorinitartufi.com  
✉ signorinitartufi@filesbaux@gmail.com

In one of the Most Beautiful Villages in France discover the official boutique Signorini Tartufi specialised in truffles. Our team will welcome you with a free tasting session and give you all the explanations and recipes that will make a veritable chef out of you.

More than 150 references dedicated to the unique flavours of the truffle, with its sauces and creams, from aperitifs to desserts. A delicious experience awaits you.



### Prices

| From 4€ to 145€

*Rue des Fours*

## Le Comptoir de Lily

8 | ☎ +33 (0)4 90 47 43 82  
☎ +33 (0)6 20 00 27 58  
📧 lecomptoirdelily.fr

Passionate shopkeepers since 2004, Lydia and Olivier have selected a range of natural, authentic craft products with care, for your total satisfaction...

Veritable Marseille soap, ass's milk skincare, perfumes from Grasse and a multitude of other surprises await you in their boutique.



# Lou Pantaï

9

+33 (0)6 66 85 23 17  
@ laurence.offre@live.fr

Discover the santons of Provence: the Arterra santons such as “The Farandole”, Marcel Carbonel, Escoffier, Fouque and the famous “Coup de mistral”, Jouve, Tablecloths, Provençal fabrics, ceramics and items made of olive wood.  
Open daily.



# La Boutique de Provence

10

+33 (0)6 42 79 17 79  
@ pascal.offre@gmail.com

Boasts a selection of the best regional products e.g. AOC olive oils and wines from the Baux Valley, jam, honey, nougat, almond confectionery (calissons) and other sweets, tapenades, herbes de Provence, spices and a wide range of Pastis, pre-dinner drinks and liqueurs.



## La Treille

11



+33 (0)6 23 97 36 10



rolandnardi@gmail.com

On the way to the castle, you will discover the La Treille shop and its selection of products.



## SHOPS NEARBY

*Le Paradou*

### Bike in Alpilles

7 avenue Jean Bessat

☎ +33 (0)6 63 14 12 75  
☎ +33 (0)6 88 61 45 88  
📧 bikeinalpilles.fr  
@ contact@bikeinalpilles.fr

Our cycle shop, Bike in Alpilles, is located in the little village of Paradou. Rent a mountain bike, hybrid bike or city bike and set off to see the Alpilles mountains.

Join us for a guided ride including a picnic around the vineyards and olive-crushing mills.

If you'd rather head off independently, directions for a range of circular rides departing from the shop are available to customers.

Brands: Sunn, Mondraker, Flyer, o'2feel, Rock machine



*Saint-Andiol*

### Yes Provence

☎ +33 (0)6 60 93 69 11  
📧 yesprovence.com  
@ contact@yesprovence.com

Explore the Alpilles mountains in a vintage car. Climb aboard a 2CV, a Mehari, a Beetle or a Combi Van, the choice is yours! Take a day, or several, and make the most of the beautiful local villages, the landscapes and the sunshine. Escape as a family, as a couple or with friends, celebrate a wedding or make your corporate event one to remember.



### Opening hours & admission fees

**190€** for a day in a 2CV  
**240€** for a day in a Mehari  
**290€** for a day in a Beetle  
**499€** for a minimum of 3 days /  
2 nights in a Camper Van (longer  
duration possible, contact us)

**Open all year round.**  
**Book your rental online.**

## Au Porte Mages

1

+33 (0)4 90 54 40 48  
@ auportemages@hotmail.com  
f au-porte-mages-les-baux-de-provence

Located at the entrance to the village of Les Baux-de-Provence, the restaurant has a magnificent garden terrace shaded by tall trees. Seated beneath the olive tree, cypresses or in the XVI<sup>e</sup> century dining room, you can enjoy a range of salads (Alpilles goat's cheese, tapenade, foie gras and fresh seasonal products).

Our homemade foie gras, our grilled lamb chops with Provencal herbs, gardianne de taureau, fish or our various suggestions according to the season. Discover our Full Menu: Starter + Main dish + Dessert (starter with homemade foie gras).



### Opening hours & admission fees

À la carte: from 17€  
Children's menu: 12€  
Credit card accepted

## La Reine Jeanne

2

+33 (0)4 90 54 32 06  
la-reinejeanne.com  
lareinejeanne.lesbaux@gmail.com

Perched on an outcrop since 1830, La Reine Jeanne offers you a stunning view of the Vallée des Baux.

You'll be able to enjoy our menu and signature-dishes as the seasons go by, highlighting our oh-so-generous terroir. Our charcoal-grilled meats, shellfish, delicacies from the fish tank and fish specialities await you. We welcome you from breakfast to dinner.

Open all year round. We look forward to welcoming you.



### Opening hours & admission fees

Carte: from 16€  
Children's menu: 13€  
Groups welcome

## RESTAURANTS

*Place Louis Jou*

### Le Café de Lily

3 | ☎ +33 (0)4 90 98 06 43  
☎ +33 (0)6 21 06 02 32

A magnificent view over the valley! The Café de Lily team welcomes you with pleasure on its terrace to taste its boards, its bruschettas and its desserts while sipping a drink on one of the most beautiful place of Baux-de-Provence next to the Santons Museum.



### *Opening hours & admission fees*

| Continuous service!

*Grand Rue Frédéric Mistral*

### Le Baux Gourmand

4 | ☎ +33 (0)6 20 00 27 58

Sale of takeaway food: sandwiches, paninis, pancakes, waffles prepared on-site.

Italian ice cream, 48 flavours, a real delight!



### *Opening hours & admission fees*

| Service all day long.

## Les Baux Jus

5

+33 (0)9 86 39 84 96  
 +33 (0)6 69 08 94 71  
 paul.gueny@gmail.com  
 facebook.com/lesbauxjus

Enter into the world of Raw Food, a culinary art that pays tribute to the vegetable kingdom without cooking. The discovery dish is made from seasonal local fresh organic produce. Noble produce such as walnuts, oilseeds, cold first pressed oils, condiments and spices from the world over. We have a selection of raw desserts and freshly squeezed juices, smoothies, ginger-flavoured lemonade. We guarantee that our produce is 100% organic, 100% homemade and gluten-free. Paul Guény Raw Chef.



### Opening hours & admission fees

**"Découverte" dish:** 23€

**Children:** 10€

**Desserts:** from 5€

**Drinks:** from 3,50€

## La boutique des Baux Jus Instinct Aromatique

12

+33 (0)9 86 39 84 96  
 +33 (0)6 59 98 92 28  
 instinctaromatique.fr  
 veronique@instinctaromatique.fr

An enthusiastic user of essential oils, Véronique Guény decided to learn all about them. In collaboration with the aromatherapists at the Rosier Davenne laboratory in Avignon she develops organic essential oils in order to receive their benefits and potential.

When you mix essential oils, you are going to create a synergy between them. By associating several species of plants with the same or similar properties you will create a synergistic mixture that's not only very powerful but also different. Discover the complete range in the Baux Jus boutique.



### Opening hours & admission fees

**15 ml synergy to apply to yourself:** from 19€

**30 ml aromatic spray:** from 13€

**30 ml aromatic scent for diffuser:** from 20€

## RESTAURANTS

*Grand Rue Frédéric Mistral*

### Le Bautezar

6

+33 (0)4 90 54 32 09

+33 (0)6 29 91 46 40

leia.tauran@hotmail.fr

The restaurant welcomes you in its 16th century vaulted room as well as on its large panoramic terrace overlooking the Vallon de la Fontaine. We offer traditional cuisine, brasserie in the afternoon. We work with fresh products from the Alpilles region. 100% French Charolais meat.



### *Opening hours & admission fees*

**Service only at lunchtime.**

**À la carte:** from 16€

### Le Café du Musée

7

+33 (0)4 90 54 32 09

+33 (0)6 29 91 46 40

leia.tauran@hotmail.fr

Room with view and panoramic terrace overlooking the valley. The restaurant Le Café du Musée offers a traditional and careful cuisine with local and seasonal products, French meats. Change of direction



### *Opening hours & admission fees*

**Open from 15 March a to 31 October.**

**Lunchtime service from noon to 4.00 pm.**

**A la carte:** from 16€

**Groups welcome.**

# Le Petit Rocher

8



+33 (0)4 88 65 32 53



restaurantlepetitrocher@gmail.com

This restaurant is carved into the rock near the castle gates in the old village of Baux-de-Provence. It offers local cuisine with a Mediterranean flavour that mirrors the changing seasons. The menu features wild king prawns, Label Rouge Scottish salmon, cuttlefish, fresh tuna, organic sorbets, AOP taureau de Camargue beef, Charolais beef, farm-reared poultry, lamb and Alpilles goat's cheese, together with vegetables from local producers. Organic Vallée des Baux wines.

Home-cooked desserts made with free-range eggs, organic ice-creams and sorbets.



## Opening hours & admission fees

**Continuous service** on the terrace or in the dining room  
from 11.45 am to 5.30 pm.

**Tea time from 3.30 pm:** ice creams, waffles, desserts, cold drinks.

**Prices:** from 15€

**Groups welcome.**


# GOURMET RESTAURANT


*At the foot of the village*


## L'Oustau de Baumanière


Mas de Baumanière - Route de Baumanière

Chef: Glenn Viel

 +33 (0)4 90 54 33 07

 +33 (0)4 90 54 45 29

 baumaniere.com

 contact@baumaniere.com

At the foot of the village of Les Baux, the Michelin 3-star gastronomic restaurant run by the Chef Glenn Viel, has existed since 1945. This starred Provençale restaurant has marked generations of gourmets and has charmed royalty, celebrities and good-food lovers seeking an exceptional gastronomic restaurant in Provence.

In 2015 Jean-André Charial – owner of the restaurant and heir of its founder Raymond Thuillier – entrusted the kitchen to the Chef Glenn Viel who skilfully combines tradition and creativity with cooking that goes straight to the essential, bringing out the best in the unique flavour of each product.

The menu includes the chef's razor clams, split mullet, Costières squab pigeon, spit-roasted John Dory, fifteen-year-old Dublin bay prawns and also Baumanière's unique take on classic dishes including leg of milk-fed lamb and millefeuilles. And of course, the restaurant also offers its Vegetable Menu based around vegetables from the kitchen garden.



© Gabrielle Voinot



© Pauline Daniel

### *Opening hours & admission fees*

**Gourmet restaurant**

**Weekly closing all year round on Wednesday and Thursday.**

**Vegetable Menu "1987": 180€**

**Menu "Une ballade": 320€  
(excluding drinks)**

**Annual closure.**

**Oustau de Baumanière (Restaurant) from 2 January to 3 March 2023.**

# GOURMET RESTAURANT

## L'Aupiho ❁

Domaine de Manville - Route de la Terre des Baux

Chef: Lieven van Aken



+33(0)4 90 54 40 20



[www.domainedemanville.fr](http://www.domainedemanville.fr)



[contact@domainedemanville.fr](mailto:contact@domainedemanville.fr)

"L'Aupiho" gourmet restaurant at the Domaine de Manville, rewarded by a Michelin star, gives pride of place to local produce and to the treasures of the Alpilles and Provence.

As a chef versed in the here and now, Lieven van Aken, Executive Chef, seeks inspiration in his immediate surroundings, the local "terroir", the market in Cavaillon, discussions with his farmers and walks in the hills and mountains between the Alpilles and Mont Ventoux, redolent with the scents of mint, citronella, thyme in flower and wild strawberries.

Taste these wonderful flavours in the al fresco dining area, beside the fountain, under age-old plane trees, in the restaurant room or beside the fire in a private salon.



### *Opening hours & admission fees*

**2-courses Menu:** 60€ (only for lunch)

**3-courses Menu:** 90€

**4-courses Menu:** 120€

**5-courses Menu:** 160€

**Vegetable Menu:** 160€

**(Excluding drinks)**

**Open for lunch and dinner.**

**Closed on Tuesday and Wednesday.**

## Baumanière La Cabro d'Or

At 800 meters from the village of Les Baux - Route d'Arles



+33 (0)4 90 54 33 07



+33 (0)4 90 54 45 29



baumaniere.com



contact@baumaniere.com



Baumanière Hôtel & Spa

In the heart of the Alpilles, in an enchanting setting surrounded by the steep rocks of Les Baux-de-Provence, the dining room and terrace of Baumanière La Cabro d'Or are ideal for enjoying the cuisine of Michel Hulin, who has been at the head of the kitchen since 2001, and who never ceases to reinvent himself and develop his dishes around an authentic cuisine, a true ode to the terroir.

"Our region has character and I am proud to be able to show you, through my culinary inspirations, the remarkable quality of our products from local farms, neighbouring fields and the surrounding olive mills." Michel Hulin.



© Virginie Ovessian



© Virginie Ovessian

### *Opening hours & admission fees*

**Set Menu: 65€ to 105€**

**Weekly closure on Mondays and Tuesdays  
from mid-October to mid-April.**

**Open 7 days a week from mid-April  
to mid-October.**

# Baumanière Les Baux de Provence

Jean-André et Geneviève Charial

Mas de Baumanière – Route de Baumanière



+33 (0)4 90 54 33 07

+33 (0)4 90 54 45 29

baumaniere.com

contact@baumaniere.com




**53 rooms and suites in 5 buildings: L'Oustau, La Guigou, Le Manoir, Flora and Carita. 2 restaurants, 3 swimming pools, Spa**

Baumanière Les Baux-de-Provence is one of those exceptional places that perfectly combines elegance and authenticity. This 5\* hotel-Relais et Châteaux fully decorated by the owner's wife, Geneviève Charial, offers you rooms and suites all different, decorated in a unique way.

Geneviève and Jean-André Charial welcome you to an unforgettable experience where gastronomy, Mediterranean's art of living and well-being join together for a moment of pure emotion.

2 restaurants in Baumanière:

L'Oustau de Baumanière,  Michelin starred and its chef Glenn Viel or the Cabro d'Or and its chef Michel Hulin.



© GdeLaubier

## Opening hours & admission fees

**Classic room:** 300€ to 550€

**Deluxe room:** 360€ to 660€

**Deluxe room with terrace:** 420€ to 770€

**Junior Suite:** 450€ to 825€

**Suite:** 870€ to 1045€

**Suite Prestige:** 660€ to 1210€

**Suite Prestige Luxe:** 850€ to 1500€

**Baumanière breakfast:** 30€ / person

**Extra bed:** 50€ / night (Free cot)

**Pets:** 30€ / day

**Holiday tax:** 4,32€ /adult / night

All prices are inclusive of VAT and service



© Geneviève Gleize

## Domaine de Manville ★★★★★

Route de la Terre des Baux



+ 33 (0)4 90 54 40 20



domainedemanville.fr



contact@domainedemanville.fr



**30 rooms and suites, 9 luxury villas, heated swimming pools, Spa, 1 Michelin starred gourmet restaurant, Bistro, 18-hole golf + practice, boules pitch, movie theatre, bar, fitness trail course, agro ecological garden, kids club. Electric car charge station + free park**

A 5-star luxury-responsible domain turned into a stunning country palace welcomes you in a location where luxury is expressed in a very relaxing and beautiful contemporary modern design. Surrounded by wildflowers, experience the sunrise over the old stone, the peace and quiet, the fragrance of baking bread, the honey flowing from the estate's hives, the beautiful swimming pools, a morning massage...



### *Opening hours & admission fees*

**Rooms:** from 285€

**Suites:** from 405€

**Luxury Villa:** from 820€


(Free cot)

**Pets:** 30€

**Buffet breakfast:** 30€ / person

**Holiday tax:** 4,32€ / adult / night

All prices are tax and service included

 **Michelin starred gourmet restaurant**

**Set Menu:** from 60€ for lunch

**Bistro:** open every lunchtime and every evening.



## Benvenigudo ★★★★★

At 1 km from the village - Route d'Arles



+33 (0)4 90 54 32 54



benvenigudo.com



reservations@benvenigudo.com



**28 rooms, extensive grounds, heated swimming pool, tennis court, private car park, boules pitch, golf course nearby, electric car recharging station**

Set in beautiful surroundings at the foot of the rocks, this delightful Provençal country house with its superb olive grove and tall pines is delighted to welcome you for a relaxing holiday. Our chef prepares inventive cuisine made with local products. It is served either in an elegant, well-designed dining room or on the patio with a magnificent view of the rock topped by Les Baux.



### *Opening hours & admission fees*

**Rooms:** from 145€

**Suites:** from 175€

**Apartments:** from 220€

**Additional bed:** 55€

**Continental buffet breakfast:** 25€

**Holiday tax:** 3,31€ / adult / night

**Gourmet restaurant:** Menu from 70€ (excluding drinks)

**Bistro:** Menu 34€ (excluding drinks), only for lunch

## Le Mas d'Aigret ★★★

300 m from the village - Route des Oliviers



+33 (0)4 90 54 20 00



masdaigret.com



contact@masdaigret.com



**16 rooms, 2 of which are semi-troglodytic, troglodytic restaurant, panoramic terrace, closed car park with electric car charging point, heated swimming pool, petanque court**

At 5 min walk from the village a charming hotel in a 17th century farmhouse that was partially dug out of the rock. It has one of the finest views of the Alpilles region, including the castle and the Baux Valley. The Mas d'Aigret is a charming and atypical hotel that invites you to come and enjoy fresh and local cuisine with the scent of Provence.

### *Opening hours & admission fees*

**Low season:** 120€ to 260€ **Mid season:** 150€ to 295€

**High season:** 160€ to 320€

**Half board (dinner + breakfast):** 62€ / adult

**Buffet breakfast:** 19€ / adult

**Holiday tax:** 2,16€ / adult / night

**Restaurant:** 3-course menu: 49€, or à la carte

**Groups on request**



## Mas de l'Oulivié ★★★★★

1 km from the village - 2100 Route d'Arles



+33 (0)4 90 54 35 78



masdeloulivie.com



contact@masdeloulivie.com



27 rooms and 2 suites, Mediterranean garden, swimming-pool, massage and beauty care room, tennis court, boules pitch, 24h bar, private free car park under video supervision, electric car recharging station, conference room (16 people)

Enjoying life and letting go in the heart of an olive grove and in a pretty Provençal house with discreet and refined decor. Get away from it all and relax beside the stunning landscaped swimming pool with rocks, bubbles bath and fully integrated beaches. The hotel has been awarded the labels « Hôtels au naturel » and « Valeurs parc naturel régional » for its sustainable practices and environment protection. Gourmet plates as the seasons go by and Chef suggestions are served every day on the terrace (upon reservation for groups for diner).



### *Opening hours & admission fees*

**25 Rooms:** 165€ to 576€

**2 Suites:** 450€ to 864€

**Extra bed:** 50€ (free cot)

**Mas breakfast:** 24€

**Pets:** 28€ / day

**A la carte lunch and poolside snacking**

**Holiday tax:** 3,31€ / adult / night

# Fabian des Baux ★★★

3,5 km from the village - Route des Alpilles



+33 (0)4 90 54 37 87



hotelfabiandesbaux.com



contact@hotelfabiandesbaux.com

**29 rooms and suites from 1 to 4 persons, King size bed, bathroom bath and with shower, safe, minibar, TV, air conditioning, wifi, private closed parking**

The Fabian des Baux, a charming hotel at the foot of the village of Les Baux, welcomes you in its cosy rooms with terrace or balcony. Surrounded by olive groves where calm and serenity reign: enjoy a view of the surrounding countryside.

In the shade of the patio or at the edge of the swimming pool, you will appreciate the peace of mind and the happiness of a stay in Alpilles.



## Opening hours & admission fees

**Low season:** 102€ to 252€

**Mid Season:** 132€ to 292€

**High Season:** 162€ to 322€

**Buffet breakfast:** 16,90€

**Holiday tax:** 2,16€ / adult / night

Possibility to host groups on request

*All the informations to organize your trip are on*  
[www.lesbauxdeprovence.com](http://www.lesbauxdeprovence.com)



## HOTELS RESTAURANTS NEARBY

*Maussane-les-Alpilles*

### Castillon des Baux ★★★

10bis, avenue de la Vallée des Baux

☎ +33 (0)4 90 54 31 93

📧 castillondesbaux.com

@ castillondesbaux@orange.fr

Between the Camargue and the Alpilles, Castillon des Baux is a charming hotel with 20 spacious and bright rooms.

Murielle and Thierry will offer you a delicious breakfast on the patio or a platter of charcuterie/cheese if you decide to stay at the hotel.

To refresh yourself, a beautiful swimming pool awaits you where you will appreciate the quietness and the friendly atmosphere of the place.



#### *Opening hours & admission fees*

**Rooms:** from 109€ to 249€

**Breakfast:** 14,90€

**Holiday tax:** 2,16€ / adult / night

*Fontvieille*

### Le Madaleno ★★

Route des Baux

☎ +33 (0)7 89 06 20 59

📧 lemadaleno.com

@ contact@lemadaleno.com

It is in the heart of the Alpilles that Cindy and Pierre-Olivier Kieffer welcome you in their little family hotel with 19 rooms. In a relaxing and friendly atmosphere, you can make the most of the heated pool in season. In the morning a breakfast buffet will be provided.

As for the meals, in the dining room or on the terrace, let yourself be tempted by the artisanal pizzas of Madaleno Pizzas.

#### *Opening hours & admission fees*

**19 rooms:** 79€ to 129€

**Breakfast:** 12,50€ per adult, children

–10 years 8€

**Holiday tax:** 1,30€ / adult / night

**Pizzas:** from 11€

Privatization of the pizzeria from 15 people,  
rates on request.



## BED & BREAKFAST

*Les Baux-de-Provence*

# Mas Derrière Château

Route des Alpilles



+33 (0)4 90 54 50 62



+33 (0)6 82 17 84 43



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



[marie-laure.vincenti@wanadoo.fr](mailto:marie-laure.vincenti@wanadoo.fr)



A real Provençal farm (18th-century “mas”) in the heart of an olive grove. There are 3 large bedrooms with private en-suites bathrooms or shower rooms. TV, breakfast included, kitchen and dining room.

## Opening hours & admission fees

**Low Season\***: 1 night 90€, 2 nights 85€ / night, 3 nights and more 80€ / night

**High Season\*\***: 1 night 100€, 2 nights 95€ / night, 3 nights and more 90€ / night

**Breakfast included**

**Additional**: 15€ per extra person



Possible to rent the entire house as holiday apartment classified 3\*

Low Season\*: 1200€ / week, High Season\*\*: 1500€ / week

\*1 April to 14 June and 16 September to 31 October

\*\*15 June to 15 September

Holiday tax: B&B 1,15€ / adult / night - Apartment: 2,16€ / adult / night

# Mas de la Fadeto

160, chemin du Mas d'Auge



+33 (0)9 84 36 72 49



+33 (0)6 95 41 69 53



[lemasdelafadeto.com](http://lemasdelafadeto.com)



[contact@lemasdelafadeto.com](mailto:contact@lemasdelafadeto.com)

Guest house located in the heart of the Alpilles, in an estate of one hectare with many olive trees. Its ideal location, in a quiet area, makes it easy to reach the castle, the village and the Carrières de Lumières in a few minutes. The Mas de la Fadeto offers 3 rooms with terrace, each with separate shower and toilet. A 10×5 swimming pool available from May to September and a petanque court are available to enhance the stay. A kitchen area and a TV lounge are also available to our guests.

## Opening hours & admission fees

**Rooms**: 110€ to 160€ / night

**Breakfast included**

**Holiday tax**: 1,15€ / adult / night



## BED & BREAKFAST NEARBY

*Le Paradou*

### La Part des Anges

3 chemin de la Burlande

- +33 (0)4 90 97 91 76
- +33 (0)6 12 48 33 54
- lapartdesanges-alpilles.com
- contact@lapartdesanges-alpilles.com



The house stands in a terraced garden, near an 11×6 metre pool heated from April to October and a home cinema room. The house has an indoor pool (4×3 metres) with steam room and solarium

The two suites and the bedroom are air-conditioned. They open onto the south-facing garden and include an en-suite shower and bath with a separate WC. There is also Wifi access, one or two televisions and a Sonos audio system. Dinner on reservation.



#### *Opening hours & admission fees*

- Room:** 1st night 150€, following nights 120€
- Suites:** 1st night 180€, following nights 150€ (for 2 persons)
- Holiday tax:** 2€ / adult / night

*Mouries*

### Lou Ventoulet

Route de Férigoulas

- +33 (0)6 09 77 09 61
- louventoulet.com
- valy@failla.fr

In the heart of the Alpilles, near Les Baux-de-Provence, climbing the pretty little path winding through the olive trees of the estate is already a foretaste of the quiet happiness that awaits you under the pine forest. Valérie and Jean-Pierre welcome you to a 3 hectare property with an exceptional and breathtaking view. They offer charming, comfortable and absolutely calm guest rooms. The swimming pool on an overhanging terrace will bring you peace and coolness.



#### *Opening hours & admission fees*

- Rooms:** from 100€ to 120€ depending on number of days and season
- Breakfast included**
- Holiday tax:** 1,15€ / adult /night

# SELF-CATERING ACCOMMODATION

*Les Baux-de-Provence*

## L'Étoile des Baux ★★★★★

Route de Baumanière - D78g

☎ +33 (0)6 18 74 90 62

📄 [iconic.house/letoile-des-baux](http://iconic.house/letoile-des-baux)

@ [contact@iconic.house](mailto:contact@iconic.house)

The experience of discreet and refined luxury in a superb Provençal Mas, built into the rock in the heart of the Alpilles.

L'Etoile des Baux, part of the Iconic House collection ([www.iconic.house](http://www.iconic.house)), offers one of the most beautiful views of the village of Les Baux-de-Provence.

The house is inspired by the mythology of the artist's house. The property, which is rented out in its entirety, boasts eight suites across three buildings, including two stunning bedrooms built into the rock. With a superb swimming pool, an open-air cinema, an outdoor theatre, a gym, a French boules court, a children's playhouse and much more, L'Étoile des Baux offers incredible facilities and a unique natural setting.

L'Etoile des Baux offers its guests all the service and experience of the very best hotels: a dedicated House manager, fresh breakfast served in the morning, daily cleaning, concierge service...

The Iconic House teams have also imagined exclusive local experiences to make each stay unique. Unforgettable.



### *Opening hours & admission fees*

**Between 10 000 and 27 500€**

**Holiday tax: 4,32€ / adult / night**

Tourist Office of Les Baux-de-Provence

# SELF-CATERING ACCOMMODATION

## La Maison des Baux ★★★

550, route de Baumanière

☎ +33 (0)6 49 87 48 45

@ isa.sant@orange.fr

In a small hamlet, backing on to the Pavillon de la Reine Jeanne, below the village of Baux-de-Provence, this agreeable, tastefully restored little house with all modern conveniences, is ideal for 2 people. Free Internet and WiFi. Possibility of eating out. Village directly accessible by stairs. Easy parking in front of the house, bicycle storage.



### *Opening hours & admission fees*

**Weekly or weekend rental** (minimum 3 nights).

**Open all year round.**

**Opening hours & admission fees**

**Per night:** 80€ (minimum 3 nights)

**Holiday tax:** 2,16€ / adult / night

## Mas Foucray ★★

Chemin du Colombier

☎ +33 (0)4 90 54 51 30

✉ masfoucray.com

@ info@mas-foucray.fr

The Mas is an ideal base for exploring the region. With a breathtaking view of the Château des Baux, the Domaine, its traditional farmhouse and its gîtes breathe holiday cheer: the bucolic Mediterranean garden, the freshness of the swimming pool and the conviviality of a game of pétanque!

Each accommodation has Wifi, a fully equipped kitchen with dishwasher, television, one or more bathrooms and a private terrace.



### *Opening hours & admission fees*

**Studio 2 to 4 people:** 553€ to 1183€ per week

**Apartment (2 bedrooms) 4 to 6 people:** 803€ to 1673€ per week

**Apartment (3 bedrooms) 6 à 10 people:** 1295€ to 2555€ per week

Overnight bookings accepted, please contact us for details

**Breakfast and packed lunches are available**

**Holiday tax:** 1,30€ / adult / night

# SELF-CATERING ACCOMMODATION

Le Paradou



## Les Garrigues de la Vallée des Baux

Village Vacances - Resort - 165 Chemin de Saint Eloi



+33 (0)4 90 54 32 39



lesgarrigues-valbaux.com



bestoftheplace@gmail.com



Holiday residence in the heart of Provence, 19 very comfortable air-conditioned well-appointed Provençal houses in the countryside for 2 to 14 persons with private patio and garden furniture, in a privileged setting for an exceptional stay. TV HD, free access Internet/Wifi and secure parking (fenced, under video surveillance) free of charge.

With its position on the hillside, the stunning view from the pool lets you appreciate the immensity of the countryside in Les Baux Valley.

Our furnished holiday rentals are located in the heart of the Alpilles Regional Nature Park, a few minutes walk from the charming village of Paradou, 5 km from Les Baux-de-Provence.

This ideal location, at the crossroads of Saint-Rémy-de-Provence, Maussane-les Alpilles and Arles, close to Avignon or even Aix-en-Provence, allows you to spend a holiday with family or friends rich in experiences and discoveries. Large swimming pool open from April to October, enclosed landscaped park.

New: Beautiful, fully equipped seminar room for 15 to 30 people.



### Opening hours & admission fees

**Open all year round.**

**Low Season:** 770€ to 3390€ / week

**Weekend (2 nights minimum only in Low and Mid Season):** 400€ to 1720€

**Mid Season:** 1170€ to 4980€ / week

**High Season:** 1600€ to 7300€ / week

**Holiday tax:** 2,16€ / adult / night



# OUTDOOR ACCOMMODATION

Maussane-les-Alpilles

## Les Romarins ★★★

At 4 kms from les Baux-de-Provence - Avenue des Alpilles



+33 (0)4 90 54 33 60

+33 (0)4 90 54 41 22

@ campinglesromarins.fr

📧 camping-municipal-maussane@orange.fr



Campsite Les Romarins spreads over a 3 ha landscaped park located at the foot of southern Alpilles mountain. Enjoy one of our 141 private pitches! Each pitch is flat, separated by natural hedges and supplied with water, electricity and drainage.

The heated overflowing swimming pool welcomes you from 15 April to 15 October. You will enjoy sharing in family or with friends our tennis and petanque courts and children games.

Wifi included. Acsi card accepted in low and mid season.



### *Opening hours & admission fees*

**Campsite Les Romarins welcomes you from 15 March to 5 November 2023.**

**1 pitch + 1 livable vehicle + 2 adults and 1 child under 12 + electricity: from 21,80€ to 32,80€**

**Acsi rate except high season: 21€**

**Holiday tax: 0,86€ / adult / night**

# OUTDOOR ACCOMMODATION

Saint-Rémy-de-Provence

## Camping Monplaisir ★★★★★

435 chemin Monplaisir



+33 (0)4 90 92 22 70



[camping-monplaisir.fr](mailto:reception@camping-monplaisir.fr)



[reception@camping-monplaisir.fr](mailto:reception@camping-monplaisir.fr)



The «Monplaisir» welcomes you in Saint-Remy-de-Provence (9km from les Baux de-Provence) at the heart of the Regional Park of the Alpilles. Located 1km from the town centre on former farmland where the family Daniel offers environmentally friendly accommodation, quality, quietness and eco-friendly. On this unique site, the 25 mobil-homes for rent and 118 spacious camping pitches, clearly demarcated and shady in summer, are arranged around the old farmhouse in a Provençal setting.

The small Mas Monplaisir grocery store has a good selection of local produce, wines, olive oils, honey, jam, bread and pastries. The Olivier de Monplaisir ice cream bar, opposite the heated swimming pool, is open July and August. Wifi is available free of charge throughout the campsite via an extensive wired network (low wave / very high speed). The swimming pool and paddling pool area has a large garden where you can relax on sun-loungers beside the water. Discover the art of living in Provence!



### Opening hours & admission fees

**Open from 30 March to 22 October 2023**

**Camping pitch fixed rate 2 pers + electricity  
per night: 20€ to 52€**

**Mobil-home max. 4 pers per night: 60€ to 185€**

**Holiday tax : 0,86€ / adult / night**



# NATURE AND LEISURE ACTIVITIES

## Baumanière Le Spa

Baumanière Les Baux-de-Provence - Route d'Arles

+33 (0)4 90 54 24 67

baumaniere.com

spa@baumaniere.com



Where taking care of yourself is a voluptuous pleasure... Five hundred square meters bathed in light and tranquillity. A haven of privacy that opens onto a tree-shaded patio and a fragrant garden, mingling light and shadow; airy, light drapes contrasting with the dark wood of the walls and floor. Driftwood lamps discreetly light the corridor leading to the six treatment rooms. Some are intended for body, facial treatments and beauty care; others are reserved for massages and body wraps. Each space, each treatment, each massage offers a completely personalized experience. A different kind of voyage begins here, in the heart of Provence, one that is a first step on the road to self-discovery.

Massages, facial and body treatments, beauty care, hammam, sauna, tearoom, sensory pool, fitness studio.  
Brands: Une Olive en Provence, Sisley



© Henk van Cauwenbergh



### *Opening hours & admission fees*

**Body treatments:** from 80€

**Facial treatments:** from 65€

**Access to facilities:** 30€ (hammam, sauna, tearoom, sensory pool, fitness studio)

**Open 7 days a week from April to October**

**Annual closure in January**

**Partially open the rest of the year**

## Spa du Domaine de Manville

Route de la Terre des Baux



+33 (0)4 90 54 86 29



domainedemanville.fr



spa@domainedemanville.fr

With its 600 sq.m dedicated to wellbeing, the Spa Domaine de Manville promises a unique experience of the highest standard. Made-to-measure services focussing on relaxation, bodycare with our Domaine de Manville cosmetics, high-performance facecare with the famous Esthederm brand and sporting activities such as muscle strengthening and yoga, all supervised by our team of wellbeing experts.

Three different day offers to enjoy a relaxing break in Les Baux de Provence. Combine SPA access, single or duo cabin modelling and a lunch at the Domaine's starred table or at the Bistrot de L'Aupihô. For those who love delicacies, the Goûter & Spa formula is available to you!



### *Opening hours & admission fees*

**Lunch & Spa:** from 110€ per person

**Snack & Spa:** from 80€ per person

## Golf du Domaine de Manville

Route de la Terre des Baux

+33 (0)4 90 54 86 26  
domainedemanville.fr  
golf@domainedemanville.fr

The reshaping of the Domaine de Manville has been progressing for four years, and the golf course has slowly emerged, following the olive groves, the stone walls and the surrounding Alpilles mountains...

The golf course has literally been integrated into the landscape and its surroundings. The first French golf course to have the Ecocert label, a veritable pioneer in this area, we invite you to discover a course that is respectful of the local riches and of the Baux-de-Provence valley's farm layout.

Geometrical shapes such as the plots of land, bunkers backed up by stone walls, a natural pond where ducks, wild geese and a protected species of frog cohabit. A variety of plants that gives the priority to local species: pines, oaks and olive trees.

More than a round of golf, we invite you on a veritable excursion taking you along the trails on a buggy or a golf-cart. And where the views of the Alpilles will liven up your pars and birdies and even allow you to forget your bogeys.

And remember, the Lords of the Baux are watching over you from their castle overlooking the course. So, come and help us preserve this unspoilt nature, right in the heart of Provence, between the Camargue and the Mediterranean.



### *Opening hours & admission fees*

**Green fee 18 holes starting:** from 65€

**Bistro de l'Aupihò:** open every lunchtime and every evening.

**Set Menu:** from 38€ to 52€

**La cabane:** open every day with a snacking offer.