



# Maison

## 1896

· BEAUNE ·



**ANNOUNCING SUMMER 2023 OPENING OF MAISON 1896 IN BEAUNE, FRANCE  
FEATURING THE SLANTED DOOR, BEAUNE**

CALIFORNIA'S MIRABEL GROUP JOINS WITH FAMED VINTNER MAISON JOSEPH DROUHIN, ACCLAIMED SAN FRANCISCO CHEF CHARLES PHAN AND SAISON HOSPITALITY'S CO-FOUNDER AND WINE DIRECTOR MARK BRIGHT



**CARMEL, CALIF. (November 15, 2022)** – Realizing his longtime dream to own a hotel in his favorite wine region of Burgundy, France, renowned luxury hotelier and restaurateur David Fink will add Maison 1896 to his Mirabel Hotel & Restaurant Group portfolio when it opens in Beaune in the Summer of 2023. In partnership with famed Burgundian wine family Maison Joseph Drouhin, the historic 1896 building is being lovingly restored to house a luxury 16-room boutique hotel and restaurant located in the ancient village's historic center. Known for his culinary-centric hospitality projects, including L'Auberge Carmel and Aubergine, Fink will introduce a California-based duo to the fairytale destination. The Slanted Door, Beaune will debut in tandem with the hotel, showcasing the Vietnamese cuisine of iconic San Francisco Chef Charles Phan with the wine acumen of Saison Hospitality's Mark Bright.

"Through his frequent travels to Burgundy, David has known my family for more than 30 years, and has developed

a close relationship with us,” commented Maison Joseph Drouhin President, Frederic Drouhin. “When David came to us with the idea to restore this beautiful old building that we own in the center of Beaune and convert it into a luxury hotel and restaurant, I immediately got onboard.”

**DESIGN:** The luxury, boutique hotel will house 14 guestrooms and two suites within its historic three-story building, with Fink’s partner and seasoned hotelier Janet Elarmo hand-selecting all interior design elements and helping to craft the ambience of Maison 1896. The façade of the building has been restored, featuring local limestone and burgundy stone, new windows, and rehabilitated open-louver shutters restored to their original light green shade. The Beaux-Arts style architecture continues throughout the interior, with artful stairways, dormer windows, stained glass, and an original private terrace. The restaurant and bar will be the focal point on the entry level of the hotel, with various, distinct places to dine. Most notably, the glass-covered atrium in the courtyard, with radiant-heated French limestone flooring, will be the only place for year-round outdoor dining in all of Beaune. The Salon Prive, with working fireplace, oak floors, and built-in bookshelves, will feature an extensive collection of books on Burgundy, also servicing private dining, tastings, and events. Stunning “French Blue” doors will lead into each of the 16 guestrooms on the second and third floors, unique and individually decorated with locally curated items and materials, starting with the Burgundy stones on the floors of the rooms and the walls of the bathrooms. Large bathrooms will feature Victorian & Albert Rivello freestanding bathtubs, double sinks, separate showers, with some rooms having stunning views of the roofs of the Hospice de Beaune.

**DINING:** All food and beverage throughout the hotel will be prepared by The Slanted Door, Beaune. Famed San Francisco Chef Charles Phan opened the original Slanted Door restaurant in 1995 with the goal of elevating Vietnamese cuisine utilizing sustainable local ingredients and dynamic wine pairings. He was recognized as “Best Chef: California” by the prestigious James Beard Foundation and at one point getting a seat at The Slanted Door, San Francisco was the hardest reservation in town. Locals and visitors filling the 100 restaurant seats at The Slanted Door, Beaune can expect the same of his first international location, showcasing the brilliant cuisine he’s known for and adapted to the wines from the surrounding vineyards of Burgundy. Chef Phan, a wonderful designer in his own right, has helped envision the restaurant and kitchen.

“My goal was always to elevate Vietnamese cooking, focusing on local farmers and their ingredients,” explained Chef Charles Phan. “I have always loved the wines of Burgundy, and David and I have been longtime friends. When he told me about his new project in France, I knew it was another step for me to grow, focus on the beautiful local ingredients surrounding Beaune, and bring a special, unique experience to this incredible destination.”

**WINE:** Partnering with Chef Phan is Mark Bright, the co-founder, winemaker, and wine director of San Francisco’s Saison Hospitality, who will head the property’s wine program with a goal of serving the best selection of Burgundy wines in Beaune. Mark, Co-founder of Saison in 2009, rose to stardom upon receiving three stars from Michelin in 2013 at the age of 31. As a return to his roots, Mark first visited Beaune when he was 15, when a chance encounter with Véronique Drouhin introduced him to the process of winemaking. While Burgundy wines will be majority of the selections, Bright will also feature new vintages and cellar selections from select domaines and producers in the Cote du Rhône, Champagne, and wines from through Europe, all on display in the glass cellar.

“David and I have a mutual love for the Burgundy region, as we have many mutual friends there, and we are both amateur winemakers.” With plans to spend more time in the area, Mark Bright continued, “Bringing this fantastic new concept to Beaune feels like the actualization of a life-long passion in partnership with cherished friends.”

**LOCATION:** Located a two-hour train ride from Paris, and only one-and-a-half-hour drive from Lyon, Beaune is at the crossroads of a very accessible location. Maison 1896 is located centrally in historic center of the picturesque Roman village, and just a one-minute walk from the iconic Hospices de Beaune, known architecturally as “The Masterpiece of Burgundy.” From the dormer windows on the third floor of the hotel, guests can look out over the glazed, colored, Burgundy-tiled roofs of the ancient walled town. At the center of the Burgundy wine-making region of France, now designated in 2015 as a Unesco World Heritage site, Beaune is a walking village, with tasting rooms, boutique shops, and historic underground cellars. Every November the town hosts the Hospices de

Beaune wine auction, the world's oldest charity wine auctions.

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### **MIRABEL HOTEL & RESTAURANT GROUP**

Under proprietor David Fink's passionate oversight, Mirabel Hotel & Restaurant Group was founded in 2004 to encompass a growing collection of luxury, culinary-centric hotels and chef-driven restaurants. Based in Carmel, California, Mirabel's award-winning properties in Carmel-by-the-Sea include Relais & Chateaux members L'Auberge Carmel and its Michelin-starred restaurant Aubergine, as well as Cantinetta Luca. With a growing footprint and exciting news on the horizon, additional projects are scheduled to launch in Carmel-by-the-Sea in early 2023 and Beaune, France, in the summer of 2023.

### **MAISON JOSEPH DROUHIN**

Founded in 1880, Maison Joseph Drouhin, with an experience now spanning five generations, is resolutely committed to a strict observance of tradition and respect for the heritage of Burgundy. The estate comprises 93 hectares of vineyards among the greatest appellations, entirely conducted according to the practices of organic and biodynamic viticulture. Only natural products are used and all procedures show the utmost respect for the soil, the vine and the environment. The true amateur will discover in these wines the Drouhin signature: the originality of the terroir, the finesse of the aromas, the elegance and harmony of the structure and the style of the vintage.

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