



Press kit 2024

Set yourself free for your own sake; gather and save your time, which till lately has been forced from you, or filched away, or has merely slipped from your hands. Make yourself believe the truth of my words, – that certain moments are torn from us, that some are gently removed, and that others glide beyond our reach. The most disgraceful kind of loss, however, is that due to carelessness. Furthermore, if you will pay close heed to the problem, you will find that the largest portion of our life passes while we are doing ill, a goodly share while we are doing nothing, and the whole while we are doing that which is not to the purpose.

*Moral letters to Lucilius - Seneca*

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## Marc Verstraete, A forward-thinker

After scouring parts of the world **in search of the dream location** for his wine project, Marc Verstraete, a former Belgian industrialist, stumbled across Castignan in 2007, just a few bends from the small village of Assignan. It was love at first sight for **the unspoilt countryside**, the colours, the charm of the place and the **12th century château**, which at the time belonged to the Order of the Knights of Malta. Château & Village Castigno is a place steeped in history and emotion.

Marc remembers, "When I saw the ruined building perched on a hill with olive groves, vineyards and oak trees as far as the eye could see, the landscape was so full of poetry that I was won over immediately.

Committed to **preserving our heritage** and the **environment**, Marc embarked on a major renovation of the Château, the uninhabited village houses for sale and the vineyard.

The time he spent renovating the site stone by stone, house by house, enabled him **to pay tribute to what binds everything here**, to the source of this adventure in the first place: **wine**.





In 2007, Marc was a **forward-thinker** after all. The ideal place **to slow down, take your time**, find your rhythm again, free yourself from stress and **reconnect with nature** represents a utopian vision in an era characterised by constant frenzy and speed.

He created this place, **this guarded, unusual secret** where **digital detox** is advocated, a rare place that exudes **simplicity**.

In 2021, Marc entrusts the management of Château & Village Castigno to Clément Mengus, a young oenologist who will carry on his avant-garde vision.







Clément Mengus  
A dynamic young general manager



Clément is an adventurer with his feet firmly planted in the vineyards. He always has an anecdote to tell about his past and present adventures. **He's an enthusiast.**

After taking his baccalauréat in hotel management in Strasbourg and a diploma in Vine Sciences in Dijon, he began working alongside Albert Maurer, one of the greats of **biodynamic viticulture**. He discovered a different vision of the winegrowing profession: **most of the work was done in the vineyard**, with beautiful grapes and balanced juices, and virtually no intervention in the cellar.

***"an iconoclastic and innovative approach for its time".***

He made this philosophy his own, setting up his own domaine - Le Domaine de Cazaban - in 2006 at the age of 25. Biodynamic viticulture became his signature, as he sought finesse and elegance in the juices he produced. An iconoclastic and innovative approach for its time.

From 2011 to 2018, he also set up a wine merchant business, giving him an insight into the economic workings of the wine industry.

***"Clément brings [...] his energy and biodynamic know-how".***

When he took over the reins of Château & Village Castigno, which had already been converted to organic production in 2013, Clément naturally brought his energy and biodynamic know-how to the estate.

His new adventure? Going against the grain of the great Languedoc clichés and their muscular wines, to make the **elegance, finesse, complexity** and **richness** of this **plural terroir** part of the DNA of Castigno juices.





## The heart of Castigno beats to the rhythm of the vines

The vines tell the whole story of Castigno: nestling in the Saint-Chinian appellation, a third of the estate - almost **30 hectares** - is devoted to them. Most of the vines are between **50 and 120 years old**. On clay, limestone, sometimes bauxite and sandstone, the Assignan subsoil is a diamond in the rough.



## Serving the terroir rather than just using it

Although the estate uses **organic and biodynamic farming methods**, its commitment actually goes much further. At Castigno, **respect for the living world** is an indelible tattoo. Disbudding, trellising and **harvesting by hand**, almost non-mechanised tillage, **in-house fertilisation** - **everything we do protects** the land and the vines.



## We make real, whole and uncorrected wines

Where men are not enough, **horses step in**. From observation comes action. No systematisation, but **individualisation of the vines** to give each one what it needs to flourish.

The whites surprise with their **minerality** and **freshness**. Straightforward and taut, they dance between acidity, liveliness and length.

The ageing reds display their **nobility** and the **elegance** of very fine blends. The younger reds are **fruity treats** to be enjoyed in the height of summer. Castigno wines illustrate **complexity through finesse**.

Hand in hand, Marc Verstraete and Clément Mengus do their utmost to put the Castigno DNA into each of our vintages. We make a point of renewing our concepts and events every year.



**Wine**  
our philosophy



FR-BIO-01



Fred and Chacha with Udoline and Princesse

## Focus

### Our emblematic bottles



Vin de France

**Grape varieties :** Viognier, Roussanne

**Maturation :** Skin maceration, 5 months in jars

**Tasting notes :** Peach, apricot, stone fruit, light, fresh and vibrant.

**Pairings :** An ideal companion for cheese and goes very well with Asian cuisine.

#### Orange Wine - Les Beautés

#### Bella Casta - Les Beautés

PGI Pays d'Hérault

**Grape variety :** Grenache

**Maturation :** Concrete tank

**Tasting notes :** Gourmet, red fruit, garrigue flowers, supple and lively.

**Pairings :** Poultry, grilled meat, Mediterranean pan-fried vegetables, can be drunk chilled.



AOP Saint-Chinian

**Grape varieties :** Roussanne, Grenache Blanc

**Maturation :** Barrique and stainless steel tanks

**Tasting notes :** Smoky, mineral, iodised, nuts, lively, fat and complex.

**Pairings :** White Meats, Morels, Comté Cheese

#### Château Blanc

#### Rosé Brut Nature - sparkling

Traditional method

**Grape varieties :** Cinsault, Syrah

**Maturation :** On lees, on laths, cool cellar, disgorged according to the Traditional Method

**Tasting notes :** Red fruit, wild strawberries, great freshness

**Pairings :** Aperitif, lobster salad





## Focus

White, red, rosé and orange wines, balsamic vinegar, craft beers, olive oil, grape juice, sparkling wine, special wines, gin, eau de vie...

Castigno offers a wide range of products for sale, available at the winery and online.



Family photo!



Gregg our brewer

## Les Brasseurs de Castigno

Castigno has its own **organic craft beer**. The village of Castigno has set up its own micro-brewery, "Les Brasseurs de Castigno". A brewery that smells of warm Occitan malt, **a tasting room** and **a bar to munch on**, we love the **conviviality** of this new brewery nestled in an old village coach house. Between the stainless steel vats and wooden beams, you can sit back and discover a range of **five freshly bottled craft beers**.




# Village *Life*

*Castigno is an island.*

At the foot of the Hérault mountains, like a balcony overlooking the Mediterranean, where the crowds are no more than a rumour.

Castigno is a refuge, a reconstituted earthly paradise where you can savour the spirit, a philosophy.



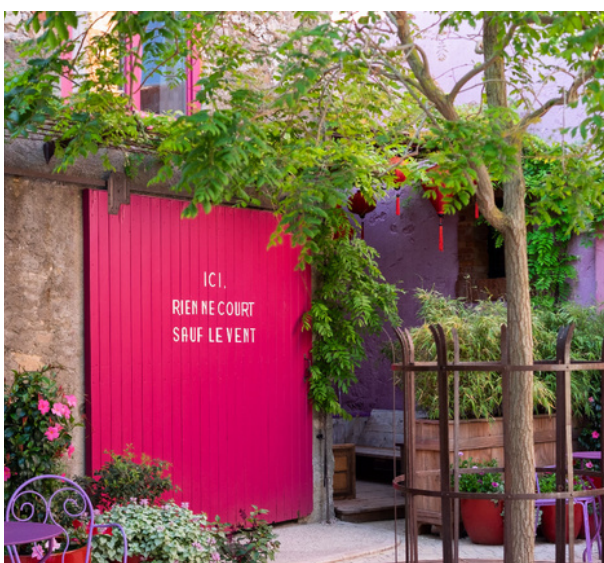
In a world undergoing profound change and uncertainty, Castigno offers **immersion** in a Wine Resort like no other, where **taking the time** to live is the supreme value of luxury. Castigno embodies a promise of **escape**, **elegance** and **sensory discovery**.



# Village Life



The charm of Castigno? A real village in itself. **All services are provided in village houses**, large and small. You'll be delighted to stroll along the cobble streets without a car, meeting the locals. You can also meet our team, such as the chefs returning from the market, the housekeepers criss-crossing the streets with their trolleys, and many others. **Real village life.**



***"We're looking for authenticity and quality".***

Our accents are from here and there, we mix design with old stone, we have no wifi or TV, we serve red wine as fresh as rosé, and **without protocol** - we have no VIPs. Here, **epicureans are all welcome**. We can and will **always do better**. We don't all come from the hotel business, but we love hospitality. We strive for **authenticity** and **quality**.





Main swimming pool at Maison des Amis



# *Here, all is order and beauty Luxury, calm and voluptuousness.*

*Charles Baudelaire - L'invitation au voyage*

Houses with a distinctive **colour code**: crimson red, mauve or bright pink. These colours pay homage to **the lees of the wine**. All the hotel rooms are **scattered** throughout the village of Assignan, making Castigno a **unique concept hotel**.

**Comfort** and **uniqueness** are the watchwords of the **24 rooms**. Marcia, the interior designer, has come up with a decor that favours **raw wood, recycled materials**, rope lamps and stone, with knick-knacks, objects, chests of drawers and cupboards of **ethnic inspiration**.

Among the 24 rooms you will find: the traditions, the vendangeurs, the cuvées millésimées, the cuvées prestiges, the villa rouge. They are all grouped either in La Maison des Amis at the entrance to the village (9 rooms) or scattered throughout the village of Assignan.



Château Blanc - Cuvée millésimée



Grâce des Anges - Vendangeurs

# The art of living well, eating well and drinking well

## La Petite Table

*"The bistro is a school for the present,  
it teaches you to live in the moment,  
here and now."*

And that's the whole story behind La Petite Table, which is only 'small' because of the French habit of downsizing everything that's good and cute. From gourmet breakfast to dinner, sunny lunches, snacks, grills and tapas, this restaurant is the heart of village life. Here, **the produce is the star**, the cooking authentic and unpretentious.



IN keeping with the Castigno philosophy, our products are **seasonal**, mostly **organic**, and come from **our own vegetable garden**, which Lise tends, and from **small producers who are friends and neighbours in the Occitanie region**.



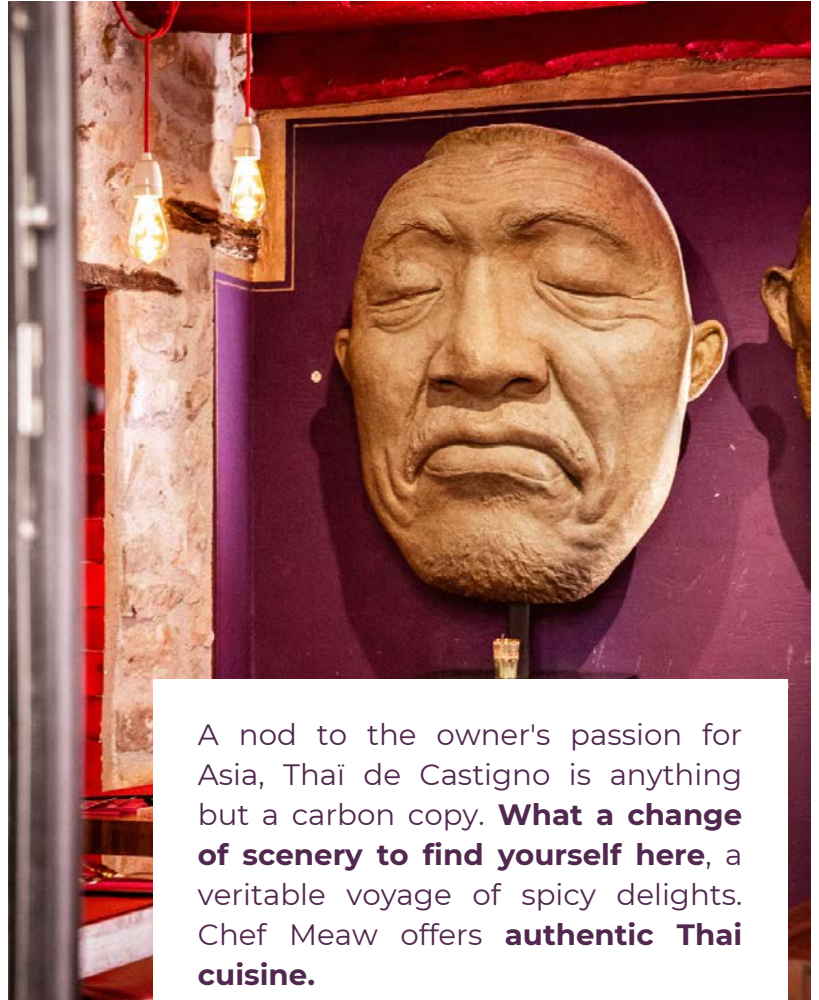


The art of living well,  
eating well and  
drinking well

## Tonight, it's Thai!



A nod to Marc Verstraete's  
passion for Asia



A nod to the owner's passion for Asia, Thai de Castigno is anything but a carbon copy. **What a change of scenery to find yourself here**, a veritable voyage of spicy delights. Chef Meaw offers **authentic Thai cuisine**.

There's no à la carte menu, just the inspiration of the moment: Mango Sticky Rice, Saku Sai Moo, Kang Kari Kai or Hoi Tod, **the chefs work here on generous**, simmered dishes or even in a wok.

*"No menu, just the inspiration of the moment..."*



# Michelin-starred and committed to the nature

La Table de Castigno 



## Stéphan Paroche and Justine Viano

After arriving in the summer of 2020, Justine Viano and Stephan Paroche have managed to retain the Michelin star attached to the Table de Castigno in just a few months.

After working for years in the family restaurant in the Alpes de Haute Provence, it was in Provence that Stephan met Justine, originally from Normandy and already well used to gourmet cuisine.

## A wealth of experience

They both took up their first challenge in 2019, winning their first Michelin star at Le Hameau des Baux in Les Baux de Provence. A one-and-a-half year interlude then led them to Vietnam, where the preparation and integration of the gastronomic culture of this rich country opened up new horizons for them.

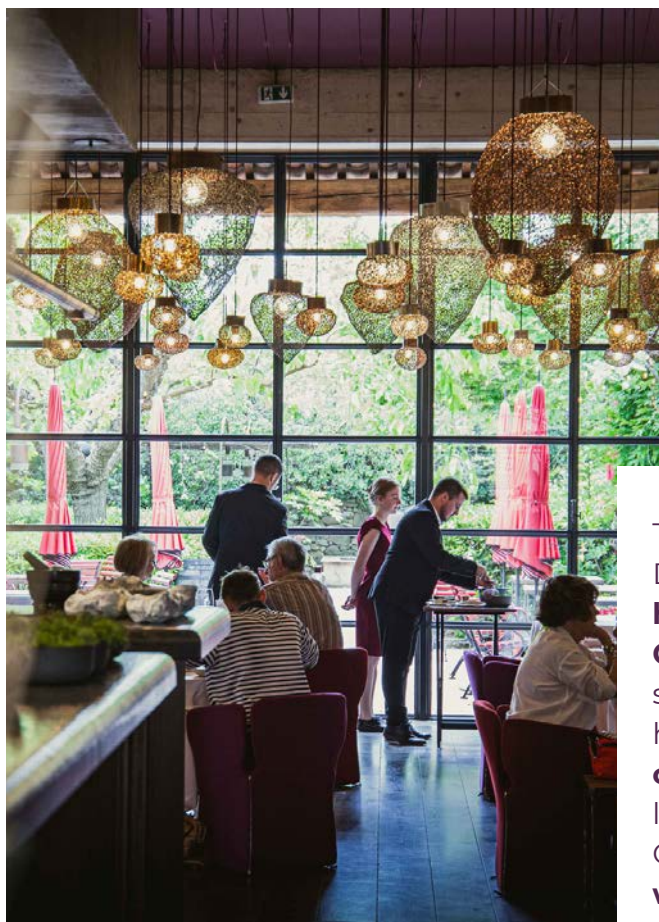


**N°20** - Top 100 Best Vegetables Restaurants 2023

**N°3** - Top 10 France Best Culinary Vegetables Restaurants

**N°3** - Justine Viano - The world's top ten Best Lady Vegetable Chefs

**Michelin-starred  
and committed to  
the nature**



Totally anchored in the estate's DNA, **eco-responsibility is the heart and soul of La Table de Castigno**. As well as producing some of its own vegetables and herbs, the estate also has **chickens** and **beehives**. Our local producers, all from the Occitanie region, **provide us with direct, short-distance supplies**.

## **A cuisine of many flavours**

**Vegetables are omnipresent** at Castigno, and they also find their way onto the plates with a cuisine inspired by Provençal nature, with a twist of acidity.

**The chefs' signature** is **bold** and **incisive**. They offer two options: **a 100% plant-based menu** or **A Stroll in Occitania**.

At La Table, **there's no menu**, just a chance to relax and travel through their distinctive cuisine.

In addition to the wine pairings, the sommelier and barman offer **creative pairings alcohol free** that go perfectly with the Chefs' dishes. **It's made-to-measure**.





# Time Regained

## The Castigno experience



More than a bout of nostalgia, time regained is **an invitation to reconnect with essential elements, to rediscover** moments of plenitude, **to regain** balance, **to redefine** our relationship with time.

Taking the time resonates as an antidote to the turbulence of our society, shaped by the incessant noise of information, distractions, demands and ultra-connectivity.



In this frantic race, time slips away, leaving us with the impression of losing it.

Castigno experiences are about **settling down, slowing down, reconnecting with what's really important and savouring the present moment.**





Tasting workshop

**Treatments & massages**

Scooters

Wellness area

*A walk through the vineyards*

***Winegrower's workshop***

**Yoga**

Safari in the vineyards

***Picnic in the vineyards***

*Bikes*

# The village is yours

## Enjoy a unique experience

At Castigno we like to celebrate parties, we like to hold meetings, we like to live the moment.

For a **wedding**, a **birthday**, a **christening**, a **corporate** event or a **special occasion**, the Castigno Village can be completely privatised. **A unique, tailor-made experience.**

We offer our guests a **wide range of activities**, from wine tourism to sports and the arts, either in-house or through our partners, who share the same passion for giving you pleasure and putting a smile on your face.

**You live the Castigno experience.**







# Village Castigno in figures

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**1** label Teritoria

**1** label Collège Culinaire de France

**3** écotable

**1** Michelin Star 

**16/20** Gault & Millau

**32** hectares of organic and biodynamic vines

**1** craft micro-brewery

**2** seminar rooms

**100 000** bottles per year

**5** Radish We're Smart World

**24** rooms

**1** private house

**3** restaurants

**1** wine cellar

**2** swimming pools

**267** days of relaxation in the year

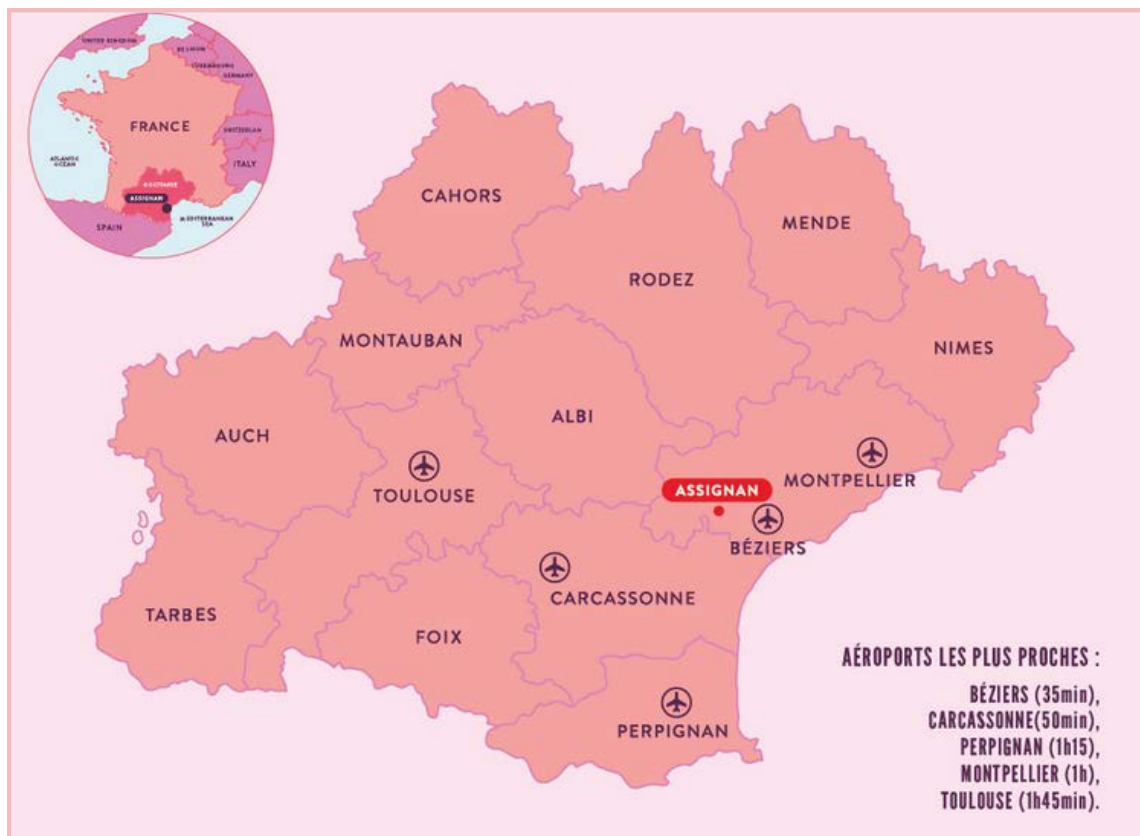
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# Access

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The Castigno Village is located in Assignnan in the Occitanie region of France.

We are a 30-minute drive from Béziers and Narbonne, 1 hour from Montpellier and 1h45 from Toulouse.

We can enjoy very different landscapes just a few kilometres away, whether it's the beach or the mountains, the town or the vineyards...



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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION