



LES SOURCES DE CAUDALIE  
BORDEAUX

Press release  
June 2023

Les Sources de Caudalie, the first Palace to be awarded by the European Ecolabel



June 2023 marks a momentous turning point for the Bordeaux Palace des Vignes. Les Sources de Caudalie is proud to announce their European Ecolabel certification, fruit of twenty years' commitment to green tourism. The hotel is welcoming Hugo Clément as the patron of its Sources Académie, as a result of collective effort rooted in ongoing training.

For the Tourbier couple, founders of the establishment, eco-responsibility lies at the heart of their very definition of travel. Alongside them, the entire team at Les Sources de Caudalie is devoted to sustainable tourism. Ours is a place of understated luxury, where the service is personalized and respectful of both people and nature.

Les Sources de Caudalie are determined to use conscious consumption and sustainable development as guiding principles in making decisions and taking action.

In Martillac, a single mantra resounds: reduce, recycle, reuse.

### What is the European Ecolabel?



The European Ecolabel stands as the sole official ecological label adopted across all Member States. Designed to promote products and services that embody environmental excellence with minimal impact, it serves as a symbol of distinction.

It is awarded for a period of two years, renewable through a new audit. The criteria are regularly reviewed to ensure that high standards are continuously upheld.



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### Tangible action taken at Les Sources of Caudalie...

The hotel has made bold commitments to reduce its carbon footprint, protect biodiversity, and include its suppliers and service providers in these environmental choices.

This eco-responsible approach manifests itself firstly in conserving resources by reducing water and energy consumption. All waste is sorted and recycled and undergoes a precise tracking procedure monthly to align with reduction targets.

At the restaurant, products from the kitchen garden take pride of place. What is not grown on site in permaculture is primarily sourced in Nouvelle Aquitaine. The hotel's Michelin-starred restaurant offers only one meat product, with controlled portion sizes. As ever, the aim is to reduce our environmental impact.

For the rooms, many actions have been taken. Shower care products have been completely redesigned to be offered in large format containers made from recycled and recyclable materials. Made in France, these cosmetics are composed of a minimum of 95% natural origin ingredients. Disposable hospitality products have been replaced by reusable items. Single-use water bottles have been exchanged for water filtered on site and presented in glass bottles, which are then sterilized and reused. Renewal of linen is limited. The slippers are now biodegradable.

### Internal awareness-raising



It is thanks to collective effort above all that the measures adopted at the Palace have been so successful. Through the Sources Académie, employees receive ongoing training, both from external trainers, who award certification, and from the most experienced employees, who provide intra-company training to share their knowledge.

For the 2023-2024 season of the Sources Académie, the Palace des Vignes is delighted to welcome Hugo Clément as patron. Hugo has agreed to sponsor the Sources Académie to support and encourage the teams in their approach to reducing the environmental impact. He will interact with the teams several times a year to continue the work of raising awareness and reflection on topics concerning eco-responsibility.

### Les Sources de Caudalie:

Les Sources de Caudalie, 5-star hotel located on the ground of Château Smith Haut Lafitte, Grand Cru Classé, offers a true change of scene amidst the vineyards. With 40 rooms and 21 Suites all unique, a 2-Michelin star restaurant La Grand Vigne, a country-inn restaurant La Table du Lavoir and the wine bar and fine grocery Rouge, the hotel is entirely devoted to the "Art of Vine". A Vinothérapie Spa completes the experience and offers unique treatments using the virtues of natural hot spring water with the most recent scientific discoveries of the benefits of the grape and the grapevine. Last but not least, the hotel offers a lot of activities on site (indoor and outdoor pools, little farm and vegetable garden, cooking class, wine tasting, sport...) and in the marvelous Bordeaux region (winery visits, excursions to Bordeaux, Arcachon Bay, Saint-Emilion...).

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