

# Travelscore Magazine

Magazine with the hottest special services about Gourmet, Luxury Hotels & Restaurants, People, Events, Travels

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## Chateau Le Priure Top Hotel in Saumur, Loire



Chateau **Le Priuré** is a magnificent hotel facing the Loire river in France. It's quite close the city of Saumur and it's the perfect location for a couple looking for romantic and historic ambiance in Europe. It offers the chance to live like in a castle but with affordable prices that at least once in a life you really deserve. Since last time we came here 18 years occurred and even a change of property, and its final quality improved a lot by then.



Starting from its imperial decorations inspired to Napoleon and his wife Joséphine Chateau **Le Prieuré** is impressive and very peculiar for the furniture and the ambiance. The bar and the dining room are particularly quaint about all this above.









The room was amazing with well refined furnitures, too. This particular one is an historic style suite which will you astonish you. Though with its modern comfort you will never regret your choice.







We tested the gourmet dinner as well, but before that we went down in their incredible wine cellars that has been reorganized and updated by the new property which is **"La Grande Maison Younan Collection"**







After the visit of the wine cellar we have been accommodated at our table with an incredible view of the Loire river, followed by an aperitif with Crémant de La Loire a famous sparkling white wine, very similar to the Champagne. There are several tables facing this view so you can have the chance to book one of it in advance.





Let's talk about the menu of "[La Castellane](#)", the restaurant we tested. We have chosen a la carte some of the offered "in season" dishes that are published below with their original menu description, including wines pairing. But before all that we received a couple of very nice amuse bouche.





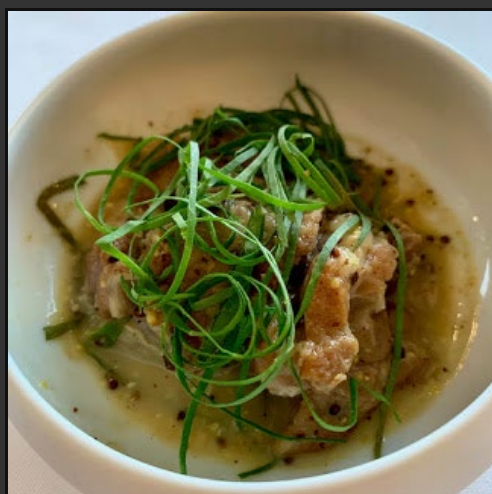
*Œuf Bio des Deux-Sèvres cuit à 63°, bouillon de carottes et verveine, salade de petits pois, sésame et citron*  
*Organic egg from the Deux-Sèvres region cooked to 63°, carrots and verbena broth, sesame seeds, lemon and green peas salad*





*Agneau de France confit lentement, "harissa" de carottes, étuvée de petits pois aux oignons nouveaux*

*Slow cooked and candied French lamb, "harissa" of carrots, steamed green peas with spring onions*







*Assortiment de fromages affinés du maître fromager de Louzy*

*\*Assortments of matured cheeses from the master cheese maker in Louzy\**





This was our Top Favorite Wine of the Dinner



*Soufflé chaud au Royal Combiér, salade d'agrumes et sorbet carotte-orange (Sans gluten) "Hot" Royal Combiér soufflé, citrus salad and carrot-orange sorbet\* (Gluten free)*

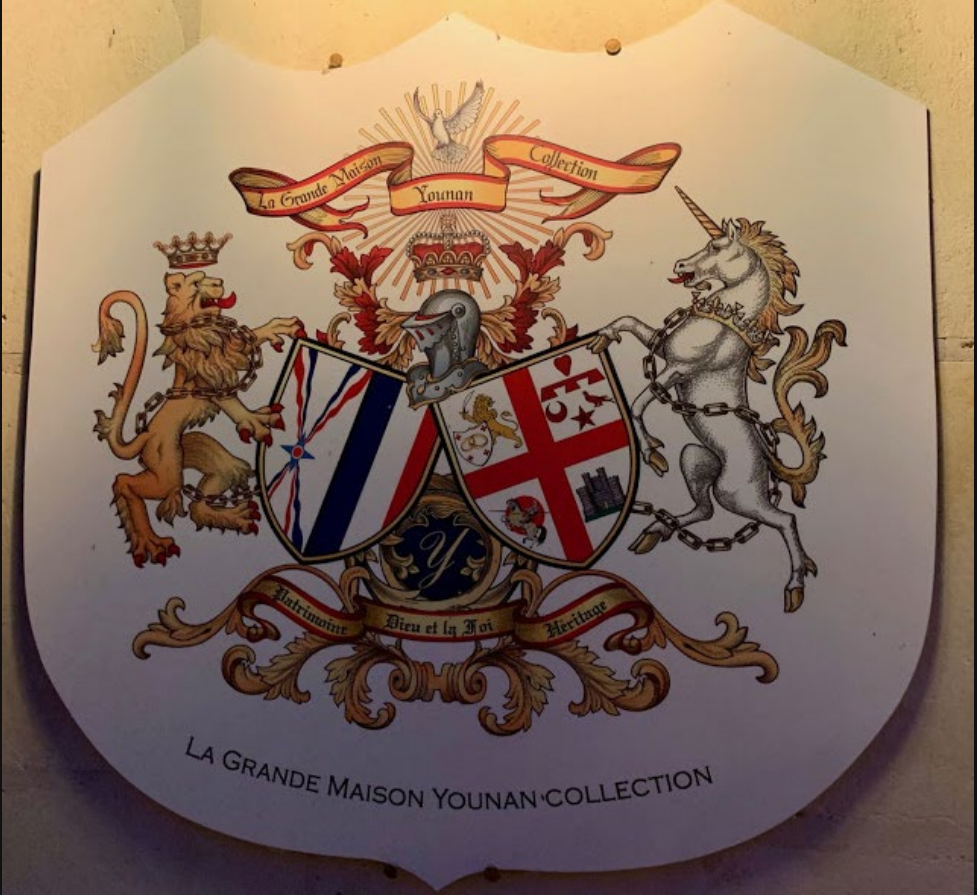




Petite Patisserie



The chef in charge is [Richard Prouteau](#) who is the great star of the menu together with the amazing service we received at the table by the dining room team and of course his brigade in the kitchen. The whole gourmet experience was a 20/20 score and also the room was at the top of our expectations



An elegant 12th century castle, with terraces offering an exceptional panoramic view of the Loire below. Everything has been thought of to offer you a most pleasant stay: a gourmet restaurant, a 25 hectare wooded park, as well as mini golf, tennis and basketball courts, all served by attentive staff.

4-STAR HOTEL

21 Rooms and suites

A gourmet restaurant: Le Castellane

A 25-hectare wooded park

Free, private and secure parking

Mini-golf, tennis and basketball court

Working rooms

## Le Prieuré

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