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Auberge Stays in the French Countryside

Hoteliers and chefs are creating incredible *auberges* in every part of France, from a corner of Burgundy to the eternally chic Alps.

By F. Alexander Lobrano




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Auberge: Château Les Carrasses



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LANGUEDOC

In July, Irish hotelier Karl O'Hanlon converted a white turreted château in Quarante, surrounded by vineyards, into an *auberge* and wine estate. The eight-acre property includes suites in the 1886 limestone manor house and cottages that were created from outbuildings, like the former grape

picker's lodge. An orchard and an olive grove are also spread across the estate. Chef Anne de Ravel, a **Languedoc** native and former Food Network producer, prepares Mediterranean-style tapas using local products like goat cheese and anchovies from the port of Collioure. Some accommodations have terraces with barbecues, and all have fully equipped kitchens; guests looking to cook should ask the front desk staff for directions to the terrific covered market in Narbonne, one of the prettiest in France. The estate's winemaker, David Alcaraz, will help plan visits to nearby wineries (usually over a bottle in the new wine bar). He also recently started offering hands-on winemaking classes and regularly hosts regional vintners for tastings.