

Press release
Bordeaux, Tuesday, April 1, 2025



L'OBSERVATOIRE DU GABRIEL IN BORDEAUX AWARDED TWO STARS IN THE 2025 EDITION OF THE MICHELIN GUIDE

The Michelin Guide has awarded a second star to L'Observatoire du Gabriel in Bordeaux and its Executive Chef Bertrand Noeureuil during the ceremony held on Monday, March 31, in Metz.



This distinction honours Chef Noeureuil's talent and dedication along with the efforts of his team: maître d' Elsa Jeanvoine — a "Meilleur Ouvrier de France", Head Sommelier Pierrick Chapel and Pastry Chef Henri Arnoult.

At 34, Bertrand Noeureuil honed his craft under some of France's finest Chefs: Daniel Gonzalez and David Biasibetti, who gave him a chance and trained him, inculcating him with a passion for the profession and the basics of the art, and opening a path for him at Ô Saveurs in Rouffiac-Tolosan, near his hometown. At Le Meurice in Paris, Yannick Alléno let him discover the world of palace hotels and a large brigade, and then transmitted his flawless technique at the Le 1947 at Cheval Blanc Courchevel. Arnaud Donckele, his mentor, revealed his creativity by testing his talents at La Vague d'Or - Cheval Blanc Saint-Tropez, and eventually offered him his first position as Chef at Plénitude - Cheval Blanc Paris, which won three Michelin stars just six months after opening.

At Le Gabriel in Bordeaux, Bertrand Noeureuil now crafts his own culinary repertoire. At L'Observatoire du Gabriel, he presents his interpretation of Aquitaine. From shore to land to vine, the region's wealth inspires him to explore its treasures—a medley of products he highlights with his bucolic and neoclassical culinary style. His menu evolves with the seasons, with cooking techniques and sauces at its heart.

"I warmly congratulate Bertrand Noeureuil for the remarkable achievement of earning these two stars in his very first year at L'Observatoire du Gabriel. Bertrand superbly embodies the values that drive our entire team: creativity, boldness, poise and an uncompromising pursuit of excellence. I also thank the Michelin Guide for this distinction, which honours us and inspires us to keep striving," said Stéphanie de Boüard-Rivoal.

"It is an honour and a great satisfaction to see that the Guide, as well as our guests, understand and embrace my vision of cuisine. These stars celebrate the work accomplished with a small team in the beginning and the collective effort that has come together over the past year," said Bertrand Noeureuil.

The 2025 edition of the Michelin Guide awards nine new restaurants a second star this year. L'Observatoire du Gabriel now joins the exclusive circle of seven two-starred establishments in Gironde.

ABOUT LE GABRIEL

Located in the heart of Place de la Bourse in Bordeaux, Le Gabriel offers sweeping views of the Garonne River, the Miroir d'Eau reflecting pool, and the Three Graces Fountain. Resembling a grand townhouse, the building was acquired in 2019 by the de Boüard de Laforest family, owners of Château Angelus in Saint-Émilion. Le Gabriel embodies hospitality across its three floors: Le Bar on the ground floor, the bistro Le 1544 on the first floor, and the Michelin-starred L'Observatoire on the top floor—a dream playground for Executive Chef Bertrand Noeureuil.

www.le-gabriel-bordeaux.fr/en

ABOUT ANGELUS

At the heart of Angelus lies an extraordinary vineyard, perched on the famed pied de côte at the entrance of Saint-Émilion, bathed in southern sunlight. Since 1782, generations of the de Boüard de Laforest family have nurtured this land with passion and dedication. Spanning 131 hectares—including 62 hectares in Saint-Émilion, with 31 hectares forming the historic core—Angelus stands among the most prestigious vineyards of its appellation. In 2012, after more than thirty years at the helm, Hubert de Boüard de Laforest passed the torch to his daughter, Stéphanie de Boüard-Rivoal. She became the third woman in nearly 250 years to lead this iconic estate. Under her stewardship, Angelus continues to honor its legacy while shaping its future. Today, Angelus employs 170 people, produces 8 cuvées, and owns hotels and restaurants, including Logis de la Cadène in Saint-Émilion and Le Gabriel in Bordeaux. In 2023, the estate expanded its reach with the launch of La Ferme 1544, bridging the worlds of viticulture and gastronomy.

www.angelus.com

MEDIA CONTACT

FRANCE

Angelus - Le Gabriel: +33 (0)6 50 31 64 46

Chloé Noeureuil: c.noeureuil@angelus.com

USA

Marianne Fabre-Lanvin & Co:

Marianne Fabre-Lanvin: m@mfl-co.com

