

REVIEW:

Toile Blanche

A rustic sanctuary perfect for embracing creativity and relaxation



The backstory

Founded in 2004 by a trio of brothers, known in the art world as ‘The Leroy Brothers’, Toile Blanche had humble beginnings as a three-room bed and breakfast, growing today into a 22 room, suite-only boutique with five more to come before the end of the year and three on site restaurants. Family run, every detail of the place has been meticulously designed with input from each family member. A project driven by love and art, you can see the dedication that has gone into making this a home and space for creativity, not only for the Leroy family, but for all who visit.

The rooms

Overgrown lavender brushes our legs on the way to Suite du Bon-Vivant, our home for the next couple of days, the soothing smell fusing with the air. There’s something meditative about the place, and it’s hard not to settle in immediately. Neutral tones welcome us, broken up with rich cushions, artworks and quirky side tables. The bathroom is a work of art, with a bath and dusky pink tiled walk-through shower, as well as side-by-side sinks. High ceilings and patio doors from the living space and bedroom flood the room with natural light, providing excellent views of the private pool and lounge area surrounded by manicured gardens. Yoga mats are provided for mindful mornings.

Food and drink

A farm-to-table breakfast can be enjoyed at Le Petit Dejeuner overlooking the mountains. Pastries, fresh fruit alongside pressed orange juice, coffee and made-to-order eggs from the local farm, or pancakes are a must for particularly hungry mornings before wandering into town. Al fresco dining at La Guingette is rustic – you can expect a laid-back, come-as-you-please (even barefoot!) vibe. Small plates, long wooden tables and cocktails make it the ideal environment for relaxed communal dining. The table favourites were the fried zucchini flowers, patatas bravas, sashimi and 22-day cured ham with cornichons. Dinner can be booked at Le Restaurant for a more dressed-up but equally relaxed affair. The kitchen, run by Chef Nicolas Leclair, Melissa Giordano and team, is designed strictly with local ingredients, including herbs and tomatoes from the garden, and a burrata made by the nearby Italian neighbours for authentic flavours and reimagined Provençal recipes. The swordfish is a must.

The neighbourhood/area

A quaint but steep walk past fields and horses leads you to the hilltop arts hub of Saint-Paul-de-Vence, where cobbled streets are lined with artisanal shops, cafes and art galleries. With a focus on the neighbourhood and developing the local arts scene, the Brothers host something they call 'The sessions', inviting artists from their travels and locally to dinner or lunch with exhibitions in the Leroy Brothers on-site gallery.

Wellness

Each room doubles as a private wellness area for in-suite massages and private pilates sessions. Moustache bikes can also be rented for exploring the nearby area.

The staff

The team consists of very friendly young people from the neighbourhood and the family themselves, manning the front desk, collecting bags, and serving food; the brothers' elderly father can even be seen walking around with a tool belt.

For families

Breakfast is complimentary for under 4s, and with plenty of pools and natural grounds, as well as local activities, it's a haven for families.

Eco effort

In the suites, you'll find eco-friendly Les Choses Simples amenities in the bathrooms, and all ingredients and materials are sourced locally.

Accessibility

It's mostly steps and uneven ground here, so accessibility is limited.

Anything left to mention

Embrace creativity in rustic luxury.