

PEPR CLUB CELEBRATES OUTSTANDING ACHIEVEMENTS IN THE 2026 MICHELIN GUIDE HOTEL SELECTION

Portfolio of luxury hotel partners shines globally capturing 19 prestigious MICHELIN Keys alongside elite recommended status



NEW YORK, NY, UNITED STATES, September 28, 2026 /EINPresswire.com/ -- Following the official release of the 2026 MICHELIN Guide Hotel Selection, PEPR CLUB, a premier [luxury travel public relations agency](#), proudly celebrates the global recognition of its exceptional hospitality portfolio. This year, 13 distinct client properties have been honored with 19 of the guide's highest accolades—the coveted MICHELIN Keys—while 5 additional boutique properties maintain their elite status within the main curated guide.

"Maintaining excellence in hospitality requires passion, distinct storytelling, and an unwavering commitment to the guest experience," said Carrie Culpepper, founder of PEPR CLUB. "From legacy properties celebrating their third consecutive year on the list to our newly minted Key earners, we're thrilled to see our members recognized by inspectors as the best in global luxury travel."

PEPR CLUB hotels recognized with Michelin Keys:

2 MICHELIN Keys (Exceptional stays)

-La Fiermontina Palazzo Bozzi Corso (Lecce, Italy) — 2nd Consecutive Year — A lavish 18th-century aristocratic palace combining historic Baroque architecture with high-end modern art.

-La Fiermontina Ocean (Larache, Morocco) — 2nd Consecutive Year — A secluded eco-retreat on the Atlantic coast, uniquely recognized with Michelin's "Local Gateway Award."

1 MICHELIN Key (Very special stays)

-La Fiermontina Luxury Home (Lecce, Italy) Newly Awarded (2026) — A beautifully restored 17th-century Puglian home integrating modern art with ancient stone architecture.



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*— Carrie Culpepper, founder of PEPR
CLUB*

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