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PRESS KIT

2020

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YOUR HOME IN
HAUTE PROVENCE

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LA BASTIDE DE MOUSTIERS IS ALAIN
DUCASSE'S HAUTE PROVENCE INN. AS AN
UNAPOLOGETIC GOURMET AND INSATIABLY
CURIOUS, HE HAS PLACED THERE SOME
OF HIS CRAFTSMAN ART'S TREASURES
GATHERED FROM AROUND THE WORLD.
DURING YOUR STAY, THIS HOME IS YOURS.



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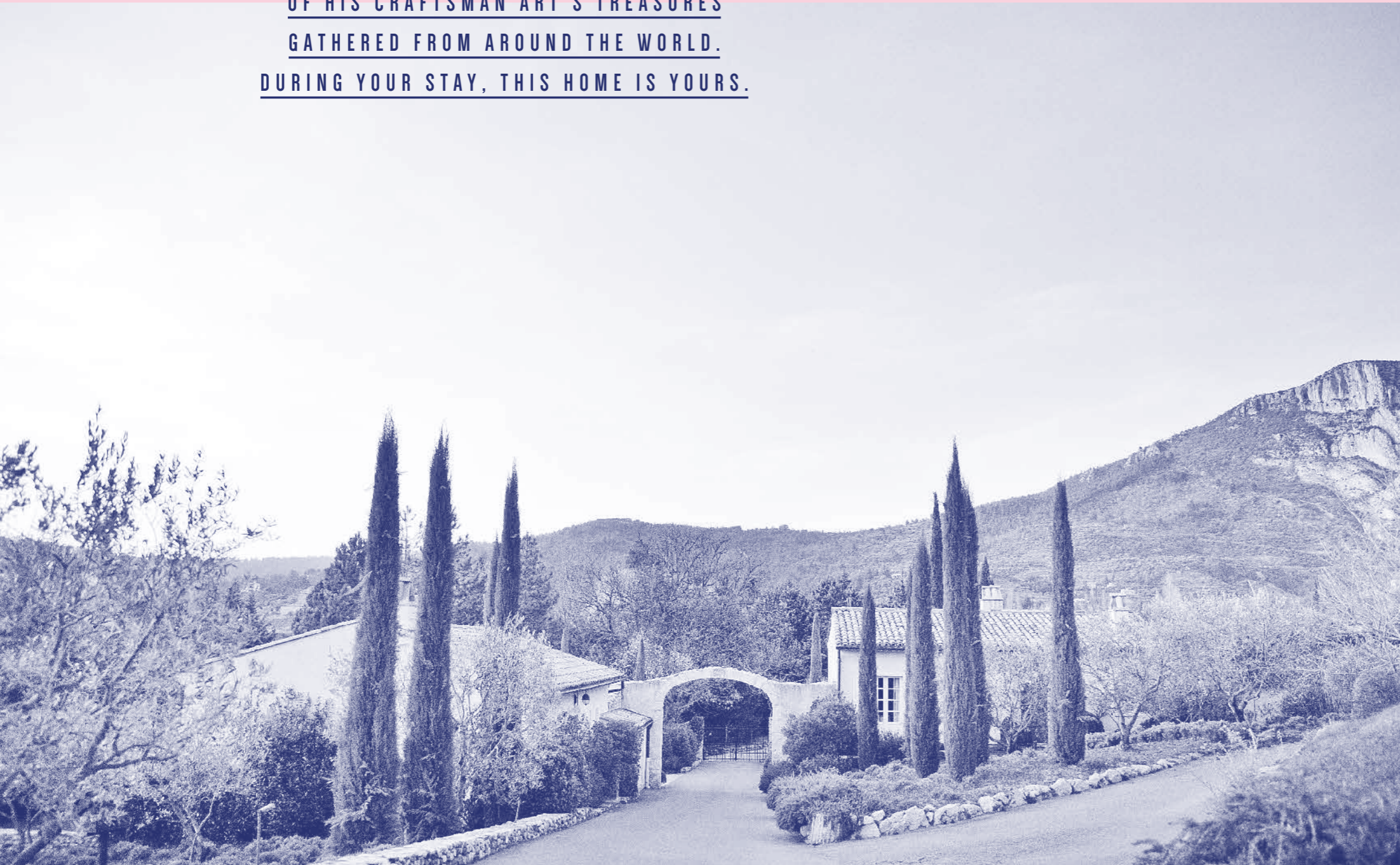
A LIVELY HOME

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Originally, in the XVIIth, the building was an imposing farm. The lower level, where the reception is located today, was at that time the sheepfold. On the upper level was the Fenière, where the hay was stored, while the living quarters were located in between the two. As time passed, the Provençal house became the property of a master-faïence maker who transformed the previous farm into a Bastide, making it his home.

In 1994, Alain Ducasse discovered it. He was already quite familiar with Provence, a region he fell in love with during his years in Mougins and Juan-les-Pins. Since 1987, as chef of restaurant Le Louis XV, in Monaco, he has been enjoying straddling his motorcycle for a ride through the countryside. During one of these trips, he discovered the Bastide de Moustiers.

His initial desire was to make it his country house, a secret hideaway where he could invite friends and relax. Then, he mulled over an idea: as a chef, he wished to explore another dimension of his experience: being an innkeeper.



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A NEW VISUAL IDENTITY

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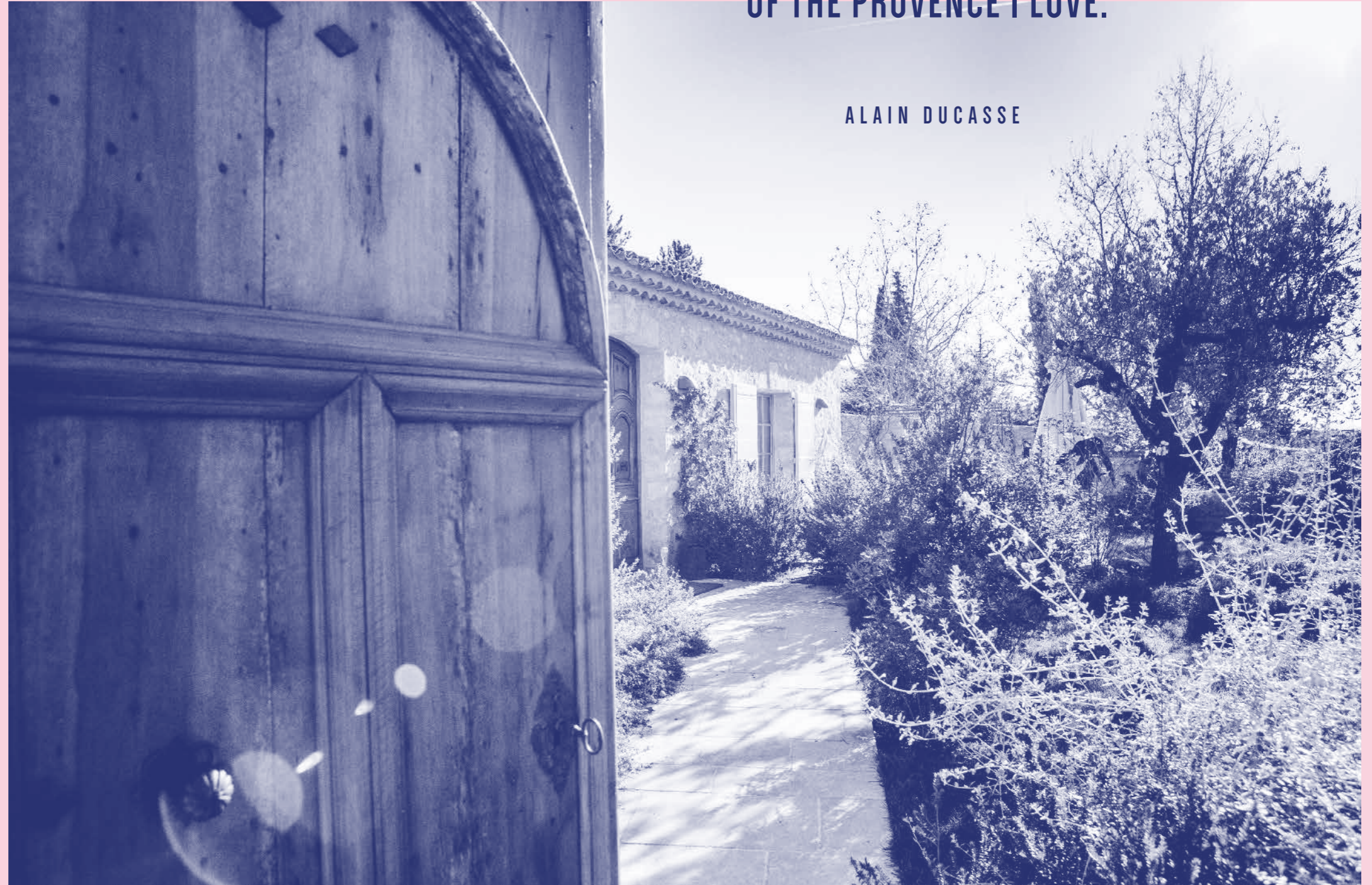
La Bastide de Moustiers has adopted a completely new visual identity, imbued with modern vigour and confirmed contemporaneity, created by Pierre Tachon (**Soins Graphiques**), Artistic Director of Ducasse Paris for more than ten years. To design this, he drew inspiration from the characteristics of the Provence Campanile towers, the ironwork masterpieces which adorn the towers and steeples of every village. The candid, almost geometrical lines of the logo intertwine with the initials B and M, which take on the shape of a compass, reminding of Alain Ducasse's passion for travel and discovery. The visitor will notice this at the gate of the domain, like a landmark indicating to the traveller that he arrived at destination.

The colours are also a reference to Provence, the characteristic blue of the Moustiers-Sainte-Marie faience and the soft, lightly powdery pink, which evokes the lime rendering of the traditional dwellings.



**"MY DESIRE IS THAT A STAY AT
LA BASTIDE DE MOUSTIERS
EVOKES ALL THE CARNAL BEAUTY
OF THE PROVENCE I LOVE."**

ALAIN DUCASSE



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**A PROVENÇAL
INN**

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**"FARMING A VEGETABLE
GARDEN AT THE
BASTIDE DE MOUSTIERS
IS AN ESSENTIAL
COMMITMENT:
IT EXPRESSES
THE EARTHLY ROOTS OF
MY CUISINE AND
MY ATTACHMENT TO
THE PROVENCE."**

ALAIN DUCASSE

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The Bastide de Moustiers is nestled in the heart of the Regional Natural Park of Verdon, an unspoiled natural reserve surrounding the tumultuous river. The overhanging limestone cliffs of Moustiers-Sainte-Marie suggest the Roman road, which connected Aix-en-Provence to Castellane, while the estate largely opens toward the south. The landscape is punctuated by the once fortified farm of L'Hert, nicknamed "le Château de la Reine Jeanne", in tribute to the countess of Provence (officially named Jeanne the 1st of Naples) whom the Mousterian's are fond of. And, beyond the lake de Sainte-Croix, the view stretches all the way to the Massif du Grand Margès.

At 650 meters in altitude, the Mediterranean vegetation mingles with the mountain species such as cedar and larch. This is the altitude limit for the olive tree and, in the ornamental garden designed by Jean Mus, it reigns masterfully: more than sixty trees are scattered across the grounds' four hectares. The elegant silhouette of the Scots pine, beside the cypress, the black pine, the white oak and the juniper. The lavender splashes its purple hues here and there. In full bloom, the garden turns into a firework of colours: orange from the nasturtiums, the soft pink of the cosmos, the azure blue of the agapanthus, or the vibrant colours of the moss rose.

As soon as the warmer days arrive, the linden tree flowers will be harvested to prepare infusions. Further down in the garden, the red fruits, currants, strawberries, raspberries, ripen patiently in the sun. The area is also dotted with a few apple, plum, persimmon, almond and fig trees.

If Provence reaches out as far as the eye can see, in the landscape as across the grounds, undoubtedly the most sensual expression is found in the "Jardin des Simples" and vegetable garden. A few steps, at the back of the building lead you to the garden. Faïence labels designate the countless plants: valerian, absinthe, lovage, fifteen varieties of basil (purple, striped, from Marseille and many others), mint, thyme, myrtle, wild thyme, oregano, verbena, citronella. The visitor looks around, smells the fragrances, tears a leaf that he crushes in his hand to exalt the scent. Provence is inhaled.

The vegetable garden is at the end of the path. At the whim of the gardener, and after the Ice Saints, Jerusalem artichokes, turnips, carrots, radishes, squash, and this or that variety of lettuce, like "La Belle Hussarde" will be planted. But the pride and joy of Nicolas Siri are the thirty varieties of tomatoes and the ten varieties of courgettes (including the violin courgette that Alain Ducasse particularly likes) that visitors greatly admire. Needless to say, all chemical products are excluded. As you leave the garden, a small detour must be made to say hello to Hermione, Esceda and Gariguettes, the three donkeys who peacefully graze at the bottom of the park.

DISCOVERING PROVENCE

The charm of the house lies also in the requisite swimming pool (heated, as nights can get cool at this altitude) around which guests can relax, while the more intrepid climbers tackle the Courchon cliffs, seen off in the distance. Walking, cycling (mountain bikes and electric bikes are available for guests), or even in a hot air balloon. And there is of course the discovery of the exceptional natural beauty of this corner of Provence: The Gorges du Verdon and the Sainte-Croix Lake.



"TO WELCOME INTO ONE'S HOME IS TO SHARE A PASSION OF BEAUTIFUL OBJECTS."

ALAIN DUCASSE



As you enter the main building, a sentiment comes over you: not an unnecessary décor. Everything - from the ancient stone and the lime paint, to each vase, and each piece of furniture - is genuine. The conspicuous is banned. Local craftsmen have been greatly solicited: carpets from the Manufacture of Cogolin (Var), sconces created by Jean-Claude Novaro, master-glassblower in Biot (Alpes-Maritimes). All the possible architectural elements have been scrupulously kept intact after the building renovation. Some of the most beautiful examples are the terracotta floor tiles, called parefeuille, on the first floor.

For the decoration of the restaurant, Alain Ducasse selected items from his personal collection, to which he is particularly attached, and he entrusts their display to Pierre Tachon (**Soins Graphiques**). From the doorstep, lacquered woods by Shinichiro Ogata (**studio Simplicity**) are displayed with two lacquered Kyoto trays and two Japanese plates.

The main room of the restaurant continues this tribute to Asia with a very ornate Japanese wood dish, which echoes the monumental fireplace, made from walnut. Several other Japanese craftsmens' creations are also on display. One can admire some extremely rare pieces: plates dating back the end of the Ming period and manufactured in the Zhangzhou (Fujian Province) furnaces. This Swatow porcelain, named after the harbour, known today as Shantou (Guangdong province), was generally exported to southeast Asia. These plates were part of the cargo of a vessel chartered in 1608 by the Dutch East India Company. On its way to Johor (in the Malaysia of today), the vessel was shipwrecked off the coast of Binh Thu n (in the Vietnam of today). Its wreckage and the cargo were found in 2004 in a well-preserved state. Their long stay in sea water has somewhat blurred the motif but it has not affected their delicate elegance.

To the left of the main room, hosts enter the Salon des arts décoratifs. Here, guests can enjoy their meal while gazing at René Lalique crystal-encrusted pewter dishes with a scallop-detail, and Jean Luce plates, positioned as a shoal of fish.

To the right, the Salon des Faïenciers and Salon du Graveur take place. The first is obviously dedicated to Moustiers-Sainte-Marie earthenware, past and present. The second is a small boudoir with a single table, ideal for romantic dinners. To decorate it, Alain Ducasse selected engravings and plates from his collection. This pastry and baking collection used to belong to a prize winner of the award «Un des Meilleurs Ouvriers de France”.



A COLLECTOR'S INN

ROOMS AND SUITES

They have been decorated by **Tonia Peyrot**, Provençale by adoption, with whom Alain Ducasse has been collaborating with for many years. Again, most of the furniture and objects have been personally purchased by Alain Ducasse: here an inlaid coffee table, there a floral pattern century chandelier, dating from the 19th century. Each room has its own identity. Five of them are on the upper floor of the main building (Lavande, Blanche, Amande, Tournesol and Potiron rooms). The other six rooms are located in separate bungalows: Abeille, Rose Trémière, Coquelicot, Framboise, Volière and Pigeonnier rooms.

Two Suites are also available. One of them, the Olive suite, in the building located to the right of the property entrance, can even communicate with the Abeille room, thus providing a particularly large living space. The other, The Bastidon, is truly a nest inside the property: it possess its own charming private garden with its own mastic bush and fig tree. Inside, a few rare objects such as the living room chandelier, wood, bronze and Meissen porcelain, and a collection of Leonor Fini's small prints confer a refined atmosphere to the Bastidon. Enshrined in the Bastide de Moustiers as itself is nestled in the Provence, The Bastidon is truly at the heart of the heart of the country.



THE FAÏENCE

A visit to Moustiers-Sainte-Marie is a prerequisite. This village, nestled around the Notre Dame de Beauvoir chapel, is a Faïence hub. Since the Middle Ages, potters have been manufacturing varnished earthenware objects. At the end of the 17th century, an Italian monk visiting the Cistercian monastery of the Lérins community, located on the islands off the coast of Cannes, transmits the white enamel technique to Pierre Clérissy, who becomes the first master-faïencier in 1679. This art knew a period of splendour under the reign of Louis XIV: when the sumptuary edicts led to the melting of gold and silver dishes, this earthenware replaced the noble metals on the tables of the more fortunate people. In the 18th century, many of the apprentices who trained among the Clérissy family set up their own shops. But the 19th century marked the decline of faïence art and the last workshop closed in 1874. It is only in 1927 that faïence is given a new lease on life in Moustiers-Sainte-Marie thanks to the tireless passion that Marcel Joannon (also known as Marcel Provence) carries for all forms of regional culture. Today, up to 20 workshops creates traditional and contemporary shapes and decorations.



La Bastide de Moustiers is an authentic inn to eat and sleep. Alain Ducasse entrusted the kitchen to **Thomas Chambraud**, whose mission is to create a cuisine close to nature. The result is both delicious and vigorous.

Everything that grows in the garden is used. As the guests enjoy their breakfast on the terrace, they see the freshly harvested produce arriving in the kitchen. They will taste it in their plate only a few hours later. But, in the meantime, scholarly alchemy will have been implemented. **Thomas Chambraud** cooks as close to nature as possible. Are the carrots grown in the earth? Well, they will be cooked in the earth. «That way, they feel cosy» he says. The peach, the apricot, grow on trees, do not they? Therefore, they will be cooked with their stems. Some cooking broths and sauces are prepared with moss and leaves foraged around the Sainte-Croix Lake, located alongside the Bastide de Moustiers. The rabbit is matured in hay to obtain a soft and fragrant flesh.

The kitchen lives at the nature's rhythm. As the winter comes to an end, when goats' milk becomes available, the menu offers an iced curd accompanied with stored apples, whose stay in the cellar during the cold months has accentuated their soft sweetness. The kitchen even takes the colours of the season: asparagus, sea lettuce and watercress play on the elegant as delicate green tones.

As for the suppliers, they are always local producers. The lamb comes from La Palud-sur-Verdon; the bread made from einkorn wheat flour is prepared by **Jean-Paul Veziano**, an Antibes baker; the black truffle is found, when the season arrives, on the Montagnac market; olive oil is produced by **Guillaume Chabot at the Moulin Bonaventure**, in Valensole; the honey is from Moustiers-Sainte-Marie and the fish from the Mediterranean sea, fished by night and arriving the very next morning up at the inn. Similarly, on the wine list, the most beautiful examples of Provençal production can be found with, for example, the **Domaine Richeaume** located at Puyloubier, at the foot of the Montagne Sainte-Victoire and the **Clos Saint Vincent** (AOC Vin-du-Bellet), on the heights of Nice, wines which express with talent the personality of the terroir and the wine growers who produce them.

In short, it is nature that is brought to the table, with an absolute respect of taste and textures. By prioritising cereal, vegetable and fruit, the chef obeys nature: manifesting his most profound consideration and finding in it an inexhaustible source of inspiration.



A GOURMET INN



NATURE ON THE TABLE

Service begins with a vegetal-based amuse-bouche, for example a bitter endive, horseradish and ginger broth that the guest enjoys with a silver youSpoon spoon by Alessi. The delicious broth and the spoon soothe with their roundness: here, the food is good for the body and for the soul. Mathieu Bloyet, floor director, likes to underline: "the guest who comes to us has travelled. When he arrives, he finally relaxes." Then, nature comes to the stage. The celery, the squash or the carrot have been cooked whole, in the oven or in the fireplace. The diner, fascinated, sees them arrive, intact, on a plank of wood, ready to be cut in the room - a vegetal and contemporary reinterpretation of the ancient poultry cut gesture.

TERRACES AND TRUNKS

As the sunny days return, two terraces welcome the guests. On the one side, on the vegetable garden side for breakfasts. On the other side, on the façade, overlooking the exquisite vallon de Peyregue where the Maïre flows. The plane tree offering its shade has an interesting history to tell: it once stood in the middle of the Salles-sur-Verdon village square and was transported to La Bastide de Moustiers in 1974, just before the village was submerged by the flooding of the artificial Sainte-Croix Lake.

At La Bastide de Moustiers, you feel at home. So, any desire can be satisfied. A light snack beside the pool. A stroll with a picnic basket, or even a request to have a table set up next to the vegetable garden.

TABLEWARE

On the restaurant table, the tone is blue. For the presentation plate, Alain Ducasse has chosen the Magma plate by Bertille Carpentier and Martial Dumas, two young porcelain makers of Non sans raison. Its blue marbled motif is entirely handmade, making each piece unique. From the same workshop but this time signed by the Italian designer Chiara Andreatti, we can admire the Vegetal plate on which the stamped plant themes create a print, also in blue. Yet another blue touch on the glass by Zafferano, the Treviso glassmaker. Blue is dominant for the floral decorations of the table service, created by Soins Graphiques and made especially for the Bastide de Moustiers by Pillivuyt.

Clean lines come as a contrast. For example, the breadboard in Chabatree maple, the Eden' knife by Rimbart Steel and especially the beautiful white plates from the Finnish house Litala.

Local creators are also present through, for example, the Vanneries peasant wicker baskets and the pieces by Hervé Allègre, a sculptor who works Jurassic limestone, of exceptional hardness and surprising colour.



**"LA BASTIDE DE MOUSTIERS
CUISINE PAYS TRIBUTE TO
PROVENCE. I WANTED IT
TO HAVE THE AUDACITY OF
SIMPLICITY."**

ALAIN DUCASSE



SARAH CHAILAN, DIRECTOR

She holds Provence in her heart and her love for the Bastide de Moustiers is contagious. Born in Manosque, she has never really went too far away from the region, except for a brief escape to the Plaza Athénée hotel, in Paris, and in another Alain Ducasse inn, the Hostellerie de l'Abbaye de la Celle. She knows every nook and cranny of the Bastide de Moustiers and all the history of the house. She embodies perfectly the soul of the Bastide and makes an art form of hospitality.

SARAH CHAILAN



THOMAS CHAMBRAUD,, HEAD CHEF

Limousin-born Thomas began his career in 2010 at the three-star restaurant, Le Louis XV-Alain Ducasse à l'Hôtel de Paris, in Monaco. His experience then led him to work at L'Hostellerie de l'Abbaye de la Celle in 2011, as Commis. Following this, he spent a year and a half at the Hôtel-Restaurant Belles Rives in Antibes, where he worked his way up to become Demi Chef de Partie under Pascal Bardet. In 2013, he followed Pascal when he took over the restaurant Le Gindreau in Saint-Médard. Here, Thomas played a part in gaining a second Michelin star. Five years later, he joined the team at La Bastide de Moustiers as Sous-Chef. When the inn reopened in March 2020, it was only natural that Alain Ducasse entrusted him to manage the kitchens at a place so close to his heart.

MATHIEU BLOYET, FLOOR DIRECTOR

After his studies, Mathieu Bloyet put his skills into practice in the catering world. Alternatively, headwaiter, barman, maître d'hôtel-sommelier or butler, he became an expert of this industry requirements and know-how. Mathieu first started working at La Bastide de Moustiers in 2009. Ten years later, it was an evident choice for Alain Ducasse to offer him the position of restaurant manager.

NICOLAS SIRI, GARDENER

Originally from Moustiers-Sainte-Marie, Nicolas Siri has lived many lives before discovering his true passion for gardening. For sixteen years at the Bastide de Moustiers, he contributed to the creation of the garden, the orchard and the vegetable garden, from the irrigation system to the greenhouse. Modest, he recognises what he owes to his predecessor, Gilbert Bonhomme and Jean Mus who regularly advise him. But, every morning, while having a coffee with the Chef, he is the one who points out the fruit and vegetable which are ready for harvest and

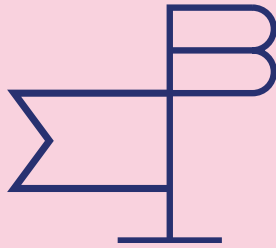


NICOLAS SIRI

FRÉDÉRIC GARNIER



MATHIEU BLOYET



which will overjoy the restaurant guests.

LA BASTIDE DE MOUSTIERS

Inn****

Eleven rooms and two suites
One restaurant with one Michelin star

Selected by les Collectionneurs
lescollectionneurs.com

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Helipad GPS coordinates:
43° 50' 30" N 06° 13' 15" E

High debit WIFI across the property.
Heated pool. Private parking.

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