

## CHÂTEAU DE LA MESSARDIÈRE

### The 2018 season has many new surprises in store



A refined setting in the heart of an exceptional environment, the Château de la Messardière, headed by Alexandre DURAND-VIEL, is a veritable refuge where peace and luxury reign. Named a Palace in June 2012, the 5\*\*\*\*\* hotel-spa majestically overlooks Saint-Tropez Bay. For its seasonal reopening on 13 April, the Château de la Messardière has some surprises equal to its reputation in store for its guests.

#### **Suites and guestrooms redesigned for a unique stay**

With its 57 suites and 60 guestrooms, each with a private terrace or garden, the Château de la Messardière is the biggest hotel in the Var. Every room and suite has a breathtaking view and its own cosy yet elegant decoration. To start the 2018 season under the sign of renewal, the two-room suites and the Prestige guestrooms have been fully refurbished. No stone has been left unturned to make each stay unforgettable.

## **A new chef and menu for an outstanding taste experience: Alain LAMAISON, master of the palace**



With the Landais chef Alain LAMAISON back in the kitchen, it will be a bold and delicious season at the Château de la Messardière. The gourmet chef opened his first restaurant in Paris at the age of just 23 and quickly earned his first star, becoming the youngest restaurateur in France ever to do so. After the tumult of Paris, Mr. LAMAISON joined a gourmet restaurant in Baux-de-Provence, where he discovered a veritable passion for olive oil. Then he brought his know-how to Calvi, Val d'Isère and Deauville, where he won two "toques" and a "coup de cœur" from Gault & Millau for his exquisite, brilliantly imaginative dishes at the restaurant Gourmandises. His challenge at the Château de la Messardière: offer instinctive, inventive cuisine always based on fresh, seasonal, tasty products.

### **Gustatory pleasures at the Château de la Messardière**

Every meal at the Château de la Messardière is a unique experience. Lunch is served in the well-named "A Ciel Ouvert" ("In the Open Air") space near the impressive mirror pool. Fresh fish, grilled meat, salads, risotto, pasta and many chef's suggestions are on the menu.

For dinner, go to L'Acacia, the gourmet restaurant that has been refurbished for this season. New furniture has been chosen to suit any time of day. No expense has been spared to achieve optimal comfort and a flawless service experience.

Chef Alain LAMAISON has updated the bill of fare, which now, and for the first time, features a 100% vegan menu, an innovation in step with the zeitgeist that promises a unique culinary experience.

## **Staying in the heart of generous, soothing nature**

Not only does the sun shine more than 300 days a year in the region, but the château's 10-hectare park boasts a breathtaking location overlooking the Gulf of Saint Tropez. The grounds are ideal for timeless hikes. This season, guests can explore the natural environment more deeply on a new trail, and chef Alain LAMAISON offers a "Thousand Scents" walk during which he presents and shares his herb garden, a sensorial experience not to be missed.

Children are not left out. Soon they will be able to enjoy this extraordinary setting by playing in the children's garden, which is currently being laid out.

## **One park, two natural treasures**



Because nature is precious, the Château de la Messardière drew up an environmental charter in 2010. The goal: minimise its impact on the surrounding ecosystem. Pollution, waste and production are carefully controlled. The production of two precious resources, honey and olive oil, is part of that commitment to responsibility. Honey from the château's hives, which is of very high quality and features on the gourmet restaurant's menu, is harvested twice a year, a consequence of the absence of pesticide and insecticide use on the surrounding plants. Thriving in fertile soil, the olive trees yield over 60 litres of oil a year, a treasure that each guest receives as a going-away gift and a tangible representation of life at the château.

## Two precious new treatments at the Valmont & Cinq Mondes Spa



This season, our staff offers two new treatments in one of the five differently decorated rooms in the heart of 465 m<sup>2</sup> completely dedicated to luxurious beauty. In June, Valmont will start offering a unique, highly effective ritual available only at the Château de la Messardière. Specialising in rituals from around the world, Cinq Mondes is adding a new total well-being treatment to its portfolio. Before or after this peaceful break from the world, why not enjoy a dip in the pool or soak in the steamroom?

### **The Château de la Messardière at the heart of living art**

Art is everywhere at the Château de la Messardière. For years, Managing Director Alexandre Durand-Viel has invited many artists he feels passionate about to exhibit their work at the hotel.

For the 2018 season, Italian-born painter and sculptor Nicolas ROSINI DI SANTI will be featured in the Galerie Victoire.

During the season and high season, the terrace of the Soleil d'Eau bar will resonate to the beat of live jazz and French songs every night from 7:30 10:30 pm.

Outside its walls, the Château de la Messardière supports cultural events around the Gulf of Saint Tropez such as the Nuits du Château de la Moutte classical music festival, Jazz in Ramatuelle (August) and the Caval'Air Jazz Festival (mid-September).

**2018 will be an eventful year at the Château de la Messardière. From relaxation to gastronomy and the best things in life, everything has been brought together for a unique, luxurious stay.**



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Open 13 April to 30 October 2018

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