

# Press File



## LA BASTIDE DE MOUSTIERS

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# SUMMARY

“Avant-Propos”

## LA BASTIDE DE MOUSTIERS

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*The spirit of the vegetable garden*

*A taste for local produce*

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### *Avant-Propos :*

*"Contemporary Innkeeper in Provence and in Tuscany, I do not resist to the envy to make you share my love for these regions which keep(preserve) intact their power of emotion. To L'Hostellerie de l'Abbaye de la Celle, to La Bastide de Moustiers in Provence or to L'Andana in Tuscany, the reception is just like the generosity of countries. I speak to you about rare products, about beautiful meetings, about an art to make and to live which will always give you the impression to be at home. "*

### **Alain Ducasse**

“Being a contemporary Innkeeper requires an extremely subtle know-how. It is a question of organizing the meeting of a history and a feeling”. Alain Ducasse has never stopped, since the Bastide de Moustiers in 1994, developing this aspect of his job by taking first of all the head of Châteaux et Hôtels Collection then by opening the Hostellerie de l’Abbaye de La Celle (Provence) in 1999 and L’Andana (Tuscany) in 2004. Each of these houses is unique, with a story which is appropriate for her, accents and singular flavors. While being adapted to the needs of the contemporary traveler, Alain Ducasse's houses keep the memory of a time when we took time of the discovery and the encounter.

# LA BASTIDE DE MOUSTIERS

*Alain Ducasse's return to roots*

"I really fell for Moustiers  
and the surrounding area"

A resident on the French Riviera for more than fifteen years, Alain Ducasse discovered the Alpes de Haute-Provence while out on long motorbike rides. And of course, he **fell in love with Moustiers-Sainte-Marie** and its outstandingly beautiful countryside.

In 1993, he started looking for a **fine property** where, on one hand, he could stay when out on his motorbike rides and, on the other hand, enable him to welcome those who might be **looking for a little corner of paradise** a long way from the urban hub-bub.

*« For my week-ends, I wanted a pleasant place offering simple cooking. So, I decided to create a country-house for the lovers of Giono's Provence »* explains Alain Ducasse.

In 1994, he purchased a property, once owned by a master-potter, and transformed it into the **most charming place**. This is how **La Bastide de Moustiers** came into being.

In order to recreate **its 17th century provençal style**, La Bastide de Moustiers has been restored in 1994 and renovated in 2009 by **regional craftsmen**. A needlewoman and an artist glassworker of Moustiers, a cabinet maker and a painter of Carcès, a ceramist of Salernes, antique dealers of Mouans-Sartoux or Isle-sur-la-Sorgue, only to name a few. The china of Moustiers is naturally present. The new display plates were manufactured by Soleil, prestigious name in the village. One of the dining rooms offers various faïence pieces from creators of the village.

The blueprints of the kitchen garden were drawn by Jean Mus, a landscape designer inspired by the Mediterranean spirit.

To determine the place of the stone fountain, it was necessary to appeal a dowser.

## "I wanted to combine refinement, comfort and simplicity"

Conceiving Bastide de Moustiers as his country house, Alain Ducasse personally put a lot into his arrangement 15 years ago and, quite recently, into his renovation. He followed closely the works by it and hunted for antiques at numerous antique dealer's of the region to furnish her in a Provençal style.

He chose a friend he has known for 15 years, **Tonia Peyrot** (who, like Alain Ducasse, has chosen Provence as her country of adoption), to help him decorate his new home. This interior designer (who has also created jewelry, watches, furniture, crockery...) was for a long-time, in charge of a top-quality pottery works. She has also worked for the « Réunion des Musées Nationaux » (National Museums), the « Musée des Arts Décoratifs » (the Decorative Arts Museum) and for major Parisian goldsmiths.

Together, Alain Ducasse and Tonia Peyrot imagined and created **a welcoming and warm country-inn, combining simplicity and luxury, traditional cuisine and the finest most delicate dishes.**

He wanted each of the inn's **thirteen bedrooms** to not only be different, but also poetic and charming; each one evoking a colour, an aroma, an image of Provence. Thus, the rooms have been named Tournesol (Sun-flower), Lavande (Lavender), Framboise (Raspberry), Amande (Almond), Potiron (Pumpkin), Blanche (White) and La Volière (the Aviary), and also Rose, Abeille (Bee) and Coquelicot (Poppy), Pigeonnier (Pigeon room) and Olive. Bastidon, the new suite of la Bastide de Moustiers will be created in spring 2013. Right down to the finest detail, each bedroom and bathroom has its own particular style.

A style appropriate for every room was declined to the slightest objects. All the rooms are fitted out with piece of furniture and objects mocked by Alain Ducasse.

Rose Trémière and Coquelicot are situated in a small house below the main house. They are connected by an arc with the room Olive, which, by communicating with the Abeille to form a double suite. Each of these new rooms possesses a privative car park of full foot. The last one of these new rooms, Le Pigeonnier, offers a pleasant mezzanine.

At the foothills of the Pigeonnier is the shop where one can find a beautiful selection of objects collected by Alain Ducasse and the best local products. To remember or discover ...

For the comfort of their hosts, rooms are all air-conditioned and equipped with Internet, telephone, television, a multimedia station, Bose base for Ipod. But also mini-bar, safe and hairdryer.

The staff takes care of having every evening in-room: the weather forecast, the next day market, a nightdress (honeycomb stitch for women, chevrons for men) as well as slippers, and some delicacies before falling asleep ...

**The dining-room** is made up of four different areas : a large room with a fireplace, the « **Salon des Faïenciers** » the little « **Salon des Amoureux** » and the “**Bibliothèque**”.

The lightened first one carries refurbished in a beautiful ecru linen armchairs weaved by Muguet, new photos by Thomas Duval, glass made bracket lamps created by Marie-Odile Savigny.

For the three others, intimacy and discretion necessary for business lunches or for *tête à tête*. Le Salon des Amoureux was completely renovated in 2009, like a boudoir with old pink walls and engravings evoking courteous scenes of 18<sup>th</sup> century. New atmospheres also for the Salon des Faïenciers and the Bibliothèque. Purity, minimalism, simplicity, with a contemporary touch: armchairs design by Cassina.

On the tables, new crockery by French ceramist Jars, precious tree sculptures by the artist Louis Cane and Jean-Claude Novaro's glass colored photophores.

## "Being a cook is above all a passion for simple things"

Alain Ducasse trained the cooks at La Bastide de Moustiers, in the heart of his brigade at « Le Louis XV ».

He passed onto them his taste for a **sincere and authentic cuisine**, using ingredients from local markets and La Bastide's own vegetable garden.

All from different horizons, after gaining several years of experience in the kitchens of great restaurants, they finally, come to work for Alain Ducasse in Monaco or in Paris.

Alain Ducasse says : « *they are excellent cooks and we share the same fascination for Provence and its culinary wealth. That is why I chose them..* »

The *menu*, proposed by the kitchen staff every day, varies according to the availability and quality of the produce in the local markets and the Bastide's vegetable garden.

The two wine lists of La Bastide are exceptional in many ways. There are over 300 different appellations. The "carte de La Bastide de Moustiers" offers a wide selection of vineyards in the meridional area. "La cave d'Alain Ducasse" offers the very quintessence of France's other vinyards.

**"Welcoming a guest  
means making sure he is happy  
while he is under your roof"**

*« Hospitality, sincerity and conviviality are for me, of great value at La Bastide ».*

Each guest can come and go as he likes at La Bastide. There are two entrances which are always open; one downstairs, the other upstairs. **The atmosphere is so warm and friendly** that guests sometimes forget the age-old reflex of locking their bedroom doors behind them.

The guests do as they please; they can walk around the property and decide upon one activity or another: stroll around the flower garden or the kitchen garden which are a pleasure to the eye, relax by the heated swimming pool or just as well, go for a walk with a picnic basket full of specialties from La Bastide and southern France that the cooks will prepare especially for you. Alain Ducasse ensures that each and every guest is perfectly **happy**, whatever their mood and feeling may be at any particular time.

Athletic guests can choose between a walk in the **10 acres tree-planted grounds**, a **mountain-bike trek** or even, go on an adventure in a **four-wheel-drive** thanks to the specially made circuits in the surrounding areas of the Verdon Gorge.

Those who just want to relax can sit on the terrace, in **the shade of the trees**, sip aperitifs and listen to the gentle sounds of the water in the fountain.

The children can safely, on their own, visit the **ponies and horses** in the stables or, even better, see the little fawns and the chickens.



## The spirit of the vegetable garden

« *A wide variety of tastes, colors and odors is the spirit that I wanted to achieve in the vegetable garden at La Bastide de Moustiers* ». *It is much more than a place of production for the fine culinary arts. It is also a place to walk and discover rare products or those not particularly well known.*

Jean Mus, a landscape designer who is passionate about Mediterranean culture, was in charge of designing what has now become a place of harmony and production.

Constantly accounting for the morphological conditions (dry soil), and climate (a very sunny and windy region), there are specific products typical of the region cultivated in the vegetable garden (zucchini flowers and fresh herbs...). A harmony of flowers, aromatic plants, seasonings, vegetables and spices, ensures that Provençal tradition continues with a vegetable garden as seen in the last century.

The vegetable garden has been sectioned into themes which relate to their cooking uses. As a result, many different gardens have been created:

- *The aromatic herb garden* is comprised of about thirty different plant species that have been specially selected for their cooking purposes (Sorrel, mint, chervil, oregano, thyme, chives and of course others...)

- *The salad garden* consists of plants such as watercress, cress, red cabbage, fennel and lettuce which can be found at the table when the cheese is served.

- *The root garden* provides all of the following vegetables: carrots, potatoes, Jerusalem and Chinese artichokes, radishes and many others.

- *The simple garden* contains the plants which have been grouped together for their healing or medicinal qualities such as: Valerian, medicinal lavender, absinthe, camomile, liquorice, rosemary, livenche, and a diverse variety of mint...

- Finally, *the wild garden*, contains the hardy perennials, such as sorrel, spinach, periwinkle, « cardon », sunflowers, but in different locations of the garden you will find marrow's and zucchinis of different varieties, cucumbers and a collection of tomatoes: cherry tomatoes, string green tomatoes and currant tomatoes.

The trellace is covered with climbing rosebushes that have beautiful pink and white flowers, vegetables such Spanish beans and marrow' are planted in military rows. The smaller wild plants which continuously flourish are planted here and there. This part of the garden is like a sea of colors going from yellow to blue, red, white, pink and green.

## A taste for local produce

It was on his parents' farm in the Landes (south-western France) where they bred geese for making foie gras, that Alain Ducasse developed his knowledge and **his passion for traditional cookery**.

He likes to point out that « *a restaurant is, first and foremost, a place where one eats* ». That is why he pays the greatest attention to the **choice of ingredients** used for the delicate dishes. One criterion only: The **Taste**. One requirement only: The **Quality**.

With the opinion that, « *there are too many great restaurants in France* », Alain Ducasse has chosen to **return to roots by preparing old-fashioned cookery**, using local produce to its best advantage.

Thus, according to availability, the guests can savour the **region's exceptional foodstuffs**: Sisteron lamb, Banon cheese, Riez truffles, Cavaillon melon... and of course, vegetables, herbs and fruits of the garden, all prepared of course with olive oil.

# ADDENDUM

## FACTSHEET LA BASTIDE DE MOUSTIERS

- **Four-star country-inn, member of Châteaux & Hôtels Collection**, with 12 bedrooms and a restaurant. Opened all year long  
*The hotel and the restaurant are closed on Tuesdays and Wednesdays between November and the end of March*
- **17th century house** nestling at the foot of the village of Moustiers-Sainte-Marie, at the entrance of the Gorges du Verdon
- **Eleven air-conditioned bedrooms and 2 Suites**, with private bathrooms, direct telephone, colour television, FM radio, mini-bar, individual safe.
- Shady **terrace**
- **Green surroundings** : Kitchen and flower gardens, grounds with horses, ponies, fawns and farm animals
- Private **car park**
- Heated spill-over open-air **swimming pool**
- **Mountain bike** to disposal
- **Four-wheel-drive** rental

# MENUS

## MENU GRISOLIERE

60 €

Brandade des “Bénédictines”, pistou de riquette et croûtons à la crème d’ail

Cochon rôti en cocotte, légumes de saisons en beaux morceaux

Fromages d'ici, frais et affinés, mesclun du jardin

Soupe de kaki, sorbet fromage frais

## MENU DE LA BASTIDE

76 €

Bouillon de courge de nos jardiniers, caillé de chèvre de La Palud sur Verdon

Sandre poêlé, poireaux fondants, jus huile d’olive et vieux vinaigre

Poitrine de canard au sautoir, légumes et fruits à l’huile d’olive

Fromages d'ici, frais et affinés, mesclun du jardin

Clafoutis aux poires, glace au lait citron

## ADDRESSES OF CRAFTSMEN

### The traditional china

Atelier Soleil  
Chemin Marcel Provence  
04360 Moustiers-Sainte-Marie  
Tél : 04 92 74 63 05

Atelier Bondil  
Place de l'Eglise (B.P. 5)  
04360 Moustiers-Sainte-Marie  
Tél : 04 92 74 67 02

### La céramique

Jars Céramistes  
Manufacture de Poteries Jars  
26140 Anneyron  
Tél: 04 75 31 40 40

### Le verre

The glass bracket lamp :  
Marie-Odile Savigny  
Ferme Grand Ségriès  
04360 Moustiers-Sainte-Marie  
Tél: 04 92 74 60 04

The candle holder with glass shade :  
Jean-Claude Novaro  
2, Place des Arcades  
06410 Biot  
Tél : 04 93 65 18 46

### Les tissus

The linen :  
Muguet  
40 boulevard Thiers  
42190 Charlieu  
Tél: 04 77 60 16 26

The carpets:  
La Manufacture des Tapis de  
Cogolin  
Boîte Postale 84  
6, Boulevard Louis Blanc  
83311 Cogolin cedex  
Tél: 04 94 55 70 65

### Woodwork:

Patrick et Myriam Garnier  
Centre Médiéval  
83570 Carces  
Tél: 04 94 04 38 42

### The tree sculptures:

Louis Cane  
184, rue Saint Maur  
75010 Paris  
Tél : 01 42 03 73 31

### Les photographies :

Joseph Marando  
Chemin de Font Reynière  
04300 Mane  
Tél: 04 92 87 00 15

Thomas Duval  
8, rue Diderot  
93170 Bagnolet  
Tél : 06 08 61 88 06

### Decorator:

Tonia Peyrot  
Campagne Saint Cyric  
BP 16  
04360 Moustiers Sainte Marie

### Breads

Robert Peix  
« Les Michons »  
Place du Pont  
04360 Moustiers-Sainte-Marie  
Tél : 04 92 74 66 31

### Cheeses

Tradition fromagère de Haute  
Provence  
Fromagerie Saint-Maïeul  
La Petite Colle  
04210 Valensole  
Tél : 04 92 74 81 92

Fromages Bedot  
Les Courbettes  
83250 Roquebrune-sur-Argens  
Tél : 04 94 45 44 33

### Honey

Rûcher du Bessillon  
F. Gieu  
Lou camp d'Andriou  
83570 Cotignac  
Tél : 04 94 04 60 39

M. Raphaël Scipion  
04360 Moustiers Sainte Marie  
Tél : 04 92 74 64 48

### Olive oil

Pour And'Olio  
Terra Moretti  
Via Gandhi 9  
25030 Erbusco (BS)  
Italie  
Tél : + 39 030 771 81 11

Pour Colombino et Cibario  
Terre Bormane  
M. Bonaldo  
Casa Olearia Taggiasca srl.  
Taggia Reg. Prati e Pescine - Arg.  
Sin.  
18011 Arma di Taggia (IM)  
Italie  
Tél : + 39 0184 486 044

**Snails :**

GAEC des Escargots de La Robine  
La Robine sur Galabre  
04000 Digne les Bains  
Tél : 04 92 31 58 49

**Truffle**

Hugou-Dumas  
Domaine « le Moulin »  
83170 Rougiers  
Tél : 04 94 37 32 32

M. Yves Ravel (truffe noire, oignon and potatoes)  
04500 Sainte Croix du Verdon

**Fish**

RM Marée  
Min de Saumaty  
13016 Marseille  
Tél : 04 91 46 26 92

M. Bonfils  
Marché de Riez  
(les mercredis et samedis)  
04500 Riez

**Meat**

Bombana (lard paysan, saucissons, pâté)  
04500 Riez  
Tél : 04 92 77 89 87

Mme Guichard (agneau)  
04120 La Palud sur Verdon  
Tél : 04 92 83 61 90