MAISONS & HÔTELS SIBUET PRESS RELEASE

BACK 10

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experiences in each of their destinations.

In Megève, for example, with an escape to their wild and exclusive retreats at L'Alpage and La Ferme de Bacré, or a trip to the ends of the earth at Lodge Park, or perhaps a preference for the ultimate in revitalisation at Les Fermes de Marie on a Tigre Yoga Club retreat. Alternatively, one could fall under the spell of Provence in Ménerbes at the Domaine de Marie and discover their love of the land and vineyards, along with their incredible new mas available to rent. The estate, which celebrates its 20th **anniversary this year**, is buzzing with **new projects**... Or why not head to Saint Tropez for an exquisite escapade between the French Riviera and the Amalfi coast or to St Barts, which this year sees the opening of Gyp Sea Saint-Barth beach club, where barefooted on an idyllic beach, the wish is that time would stand still.

So many fabulous addresses and a host of **new spellbinding experiences**. Because for Marie and Nicolas Sibuet, who are just as passionate and committed to their vision of hospitality as their parents, Jocelyne and Jean-Louis Sibuet, true luxury is found in what is exceptional, rare, meaningful and sparks emotion. An authentic style of luxury, now more precious than ever.

BACK FO

hat is it that characterises each of Maisons et Hôtels Sibuet's establishments? The unalterable charm of **places** that are deeply **personal** and **unique**, in equal measure intimate and friendly, simple and stylish, timeless and yet wonderfully **on-trend**. Whether for a first-time visit or when returning each season. Whether for a short revitalising mountain break with the Mont Blanc as backdrop, a romantic getaway in the chic Lubéron, a dip in the Mediterranean and the scents of the French Riviera, or a soak in the sun with the ultra-colourful flavours of the Caribbean.

Because the Sibuet family has instilled each of its addresses with its singular vision of the hotel experience, in which elegance and simplicity are the perfect match for **authenticity** and **refinement**.

At all of these **exceptional places**, the Sibuet family, a pioneer in the mountain lifestyle with the creation, 30 years ago, of Les Fermes de Marie, tells wonderful tales that one never tires of listening to.

As for Marie and Nicolas Sibuet, they have decided to write the story of returning to one's roots, taking things even further at each one of their properties. An authentic return to what really matters, creating new

















This year, the Domaine de Marie celebrates its 20th anniversary. A fine age for this estate at which you immediately fall under the spell of Provence. Its 47-acre vineyards are dotted with olive groves, lavender fields, cypress trees, rose gardens and sun-kissed stone.

wenty years is both in the blossom of youth but also the sign of a level of maturity, starting with the work carried out on the vines on this stunningly beautiful land. Because here on this 59-acre estate in the heart of **Provence**, the Sibuet family produces **fine wines** using integrated farming that treats nature with care, growing 11 grape varieties to produce 90,000 bottles a year, in the three colours of red, white and rosé.

an anniversary.

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LE DOMAINE DE MARIE turns twenty

Also at the heart of the estate stands La Bastide de Marie, which with its 16 rooms including 6 suites and its stylish, cosy living spaces instantly make one want to linger or watch the sun's path from the swimming pools housed in large stone ponds. An idyllic, romantic setting for tailormade events, the venue for a wedding, a proposal or the celebration of

ROOM AT LA BASTIDE DE MARIE FROM 248€ FOR 2 GUESTS, BREAKFAST INCLUDED







AN ESTATE THAT IS ALIVE

In a way that respects nature, which here is both beautiful and giving, the estate has installed **beehives** with the aim of making its own **honey** and has created a magnificent aromatic herb garden containing 200 plants for use at La Bastide de Marie's restaurant and Spa. Around twenty plant varieties of mint, thyme, rosemary, savory and plants for herbal teas grow in the Provence sunshine... At the same time, a vast permaculture kitchen garden containing unusual vegetables and heirloom varieties is currently sprouting, to the delight of the Chef and of others too...

A SENSORY EXPERIENCE

When it comes to dining, La Bastide de Marie's Chef has worked at leading Michelin-star restaurants and each day serves a new selection of creative, polished cuisine inspired by the best of what the season and the estate has to offer. At the winery, there is no lack of wine tastings organised either in the wine cellar or out in the vineyards, and estate wines can be sampled when not out exploring the grape varieties and surrounding terroir.



AN EXCEPTIONAL NEW MAS

For its 20th anniversary, the estate is inaugurating **a new** mas nestling against the cedar forest. Just like Villa Grenache, this exceptional 6-bedroom property provides a new hideaway that is just perfect for taking advantage of all the exclusive services provided by La Bastide de Marie and the estate, including the Pure Altitude Spa and breakfast delivered each morning.

A LIFESTYLE ADVENTURE

The estate is a hive of activity with the forthcoming opening of 15 new suites and a farm restaurant housed just above the wine cellar. It will be a place to discover and sample food and wine pairings created by the cellar master and the Chef, such as spit-roasted meats, roast vegetables paired with estate wines revisited as sauces, jellies and other edible delights. All served with homemade bread baked daily in the bread oven located in the kitchen garden. Not to mention the upcoming creation of a concept store devoted to the vineyard lifestyle, offering a treasure trove of artisan tableware and pottery, high-quality books and more.































estling in a pine forest of almost 10 acres overlooking the Bay of Pampelonne, Villa Marie Saint-Tropez offers an exquisite break away on the French Riviera. Vibrant colours and earth tones, second-hand items, seashell wall art and 18th century furniture are stylishly combined with the scents of the Italian-style gardens and ponds, adorned with pine, olive, palm and cypress trees, along with tiered stone walls in a shady spot planted with rose bushes and lemon trees. Bathed in the scents of the Mediterranean, the French Riviera is both inspired and inspiring, to be enjoyed from one of the 45 rooms and suites adorned with four-poster beds and gold wooden headboards or from the delectable Dolce Vita restaurant with its conservatory in the style of a Florentine orangery that looks out over the pine forest and sea bay. And the height of elegance is to be found at the Pure Altitude Spa where the scents of the South form the basis for a range of Spa treatments, "Escale en Méditerranée" and "Gourmandise du Sud" to name just two. A real holiday... Italian-style.

It's time for your appointment at the Pure Altitude Spa to try out the brand new signature treatment, the Edelweiss Elixir Detox Massage. By combining Tui Na, a traditional Chinese massage that uses acupressure, and Gua Sha, a technique that uses a small tool made from jade to scratch the skin, the Edelweiss Elixir Massage, performed with an oil that offers the antioxidant properties of edelweiss and the nourishing, skin-protecting properties Tahiti monoi oil - boosts blood circulation, unblocks the meridians and eliminates toxins. A full detox massage to get the holidays off to the best start!





YOUR SIGNATURE TREATMENT EDELWEISS ÉLIXIR DETOX MASSAGE

ROOM FROM 353€ FOR 2 GUESTS **BREAKFAST INCLUDED**

VILLA MARIE

SAINT-BARTH The pearl of the Caribbean

illa Marie Saint-Barth is a genuine spot of paradise overlooking the stunning Flamands Bay in the hills above Colombier and provides a dream setting to be enjoyed from one of its 21 bungalows and villas in varying shades of turquoise, bougainvillea pink, sky blue and canary yellow. A chic, bohemian, tropical boutique hotel in a lush green setting with colourful, colonial charm married with vintage or hand-crafted furniture dotted with sun-bleached wicker and timber, seashells and pink coral. An irresistible invitation to travel that also includes dining at the François Plantation restaurant, an island institution, where the Chef serves colourful, tropical cuisine, including at breakfast (plate service). Surrounded by clear blue skies and turquoise waters, a place to soak up every drop of beauty of this pearl of the Caribbean.

EXCLUSIVE OFFER - FROM THE TROPICS WITH LOVE -330€ FOR 2 GUESTS - AVAILABLE ALL YEAR

This offer includes:

1 dinner for 2 guests (beverages not included) and the full monty in your room with a selection of mignardises, a bouquet of tropical flowers, a bottle of Champagne, a Neroli Balm, a candle, rose petals and the possibility of a late check out at 2 pm (according to availability).

BUNGALOW FROM 350€ FOR 2 GUESTS BREAKFAST INCLUDED

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GYP SEA SAINT-BARTH A chic bohemian beach club





pen this winter on the idyllic Pelican Beach in the Bay of Saint Jean, Gyp Sea Saint-Barth is an exquisitely chic, bohemian beach club with the ideal mix of fun in the **sun** and **sea** and delicious tropical fusion cuisine. Barefooted on the fine sandy beach lapped by the crystal clear blue waters of the lagoon, there is wickedly good barbecue food to enjoy: Boucané-style free range grilled poultry, freshly caught fish and crayfish, smoked rib of beef, aioli and lemon confit, rum-roasted pineapple and more. A delightful, stylish Robinson Crusoe style experience in an enchanting décor of indigo blue tie and dye matched with coral patterns in ultramarine, super comfy benches with large mismatching cushions, untreated furniture and timber with a sea water patina. A new spot at which to enjoy a lunchtime meal or a cocktail at the Rum Bar with its polished creations, rare rums, fine cigars and fresh fruit juices. And after indulging in a massage performed with hot seashells and coconut oil, there is also the boutique to visit with its curated selection of the loveliest gypset brands from around the world. Bliss.











LODGE PARK f journey to the end of the earth

t feels like diving into the travel diary of a famous explorer. Lodge Park is a trendy, elegant haven in the heart of Meaève that wonderfully captures the feel of a chic, Nordic mountain refuge. An elegant lodge at the ends of the earth with a stylish coming together of the Far North, the African Savannah and a Scottish manor house, featuring trapper snow-shoes, antelope horn chandeliers, colourful ethnic fabrics, deer antler armchairs and sequoia trunk tables. Guests are transported into a globe-trotting atmosphere throughout the hotel and its 49 rooms and suites, with their **oh-so-cosy** furnishings showcasing Jocelyne Sibuet's favourite picks and travel souvenirs. And while winter is the time for cosying in front of the fireplace enjoying an ultra-indulgent home-made brunch, summertime means making the most of the BBQ parties organised by the pool. Not forgetting the Pure Altitude Spa and the Beef Lodge restaurant, a luxury steak house that serves rare and outstanding meats, matured and cooked to perfection in the Araentinian oven... For the adventurous at heart.

ROOM FROM 206€ FOR 2 GUESTS BREAKFAST INCLUDED







EXCLUSIVE OFFER - THE ALPINE RIDE -FROM JUNE 26TH TO JULY 9TH 2021, FROM JULY 19TH TO 30TH 2021 AND FROM AUGUST 18TH TO 29TH 2021

Enjoy the complimentary rental of an electric bike. For any 4-night minimum stay in bed and breakfast or half-board, we offer the rental of an electric bike for a day and a welcome gift.

4-NIGHT STAY FROM 824€ FOR 2 GUESTS **BREAKFAST INCLUDED**



LA FERME DE BACRÉ (In the wild side

t is on foot (or snow-shoes in winter) that one takes the trail across the plain and through the woods to arrive at this superb **centuries-old wood and** stone construction that rises up on the Planay plateau. From here the view is breathtaking and the Sibuet's former family home comes into view, now offering an authentic and elegant setting with its large tables, deer antler chandeliers, hunting trophies and soft patchwork throws only for their Maisons et Hôtels Sibuet guests. Come winter, come summer, it is an exclusive, friendly mountain refuge for a delicious gourmet break sharing Reblochon pie, potato fritters, spit-roasted pig and more... sometimes to the sound of the "baron's" accordion. The venue can also be booked for **exclusive use** for family and corporate events. For the adventurous at heart.

Retreat available exclusively to Maisons et Hôtels Sibuet guests.





















LES FERMES **DE MARIE** Revitalising yoga retreats

esigned and built one stone at a time by Jean-Louis Sibuet 30 years ago, Les Fermes de Marie needs no introduction. A small hamlet of Alpine pasture farmhouses that date back many centuries, Les Fermes de Marie is the quintessence of Maisons et Hôtels Sibuet. Nestling in 5-acre grounds in the heart of Megève, it alone symbolises the mountain lifestyle the world over. An intimate retreat which Jocelyne Sibuet has instilled with her passion for fine things - fabrics, patinas, period furniture, hand-crafted pieces - and that make the 70 rooms and suites exclusive. She continues to reinvent them over time drawing on her inspiration. A place one visits and returns to as a family, especially as the dining experience found at the Restaurant Traditionnel,

L'Alpin or La Salle à Manger is generous and delicate in equal measure. A place that is **unique**, in a class of its own, a place now also for a revitalising experience found nowhere else with summer and autumn Yoga Retreats organised by the Tigre Yoga Club. 4 days of Ashtanga and Vinyasa practice or meditation, Yin Yoga or Jivamukti Yoga, as well as the opportunity to sayour **ultra-healthy** green food including green cookery classes, mindfulness walks in the mountains, or even under the stars, massages and treatments at Pure Altitude Spa, as well as time spent in discussions and exchanging ideas. The perfect harmony.

ROOM FROM 342€ FOR 2 GUESTS **BREAKFAST INCLUDED**

EXCLUSIVE OFFER - YOGA RETREAT X LE TIGRE -FROM JULY 4TH TO 8TH AND FROM OCTOBER 17TH TO 21ST 2021 **RATES FOR 4 DAYS** From 1718€ for 1 guest in a single room From 2971€ for 2 guests in a double room

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Perched at an altitude of **1,800 metres** in the Rochebrune mountains, L'Alpage des Fermes de Marie brings you a delicious table d'hôte with a view. After taking the Caboche or Rochebrune cable car followed by a gentle drive in a 4x4 vehicle or a walk along the Alpine pasture trails, one arrives at an authentic mountain shelter with wooden flooring and walls clad with timber tiles, open fireplace, old chests, hay racks and kitchen dressers. The magical views look down on the Col du Véry corrie, the Mont Charvin and the Aravis mountains from on high. It is like being on top of the world where one can delight in lunch or dinner on a moonlit evening of Tarentaise crozet pasta, polenta sticks, knife-cut mountain ham, stone soup, mountain river trout with Alpine salt and herbs or blueberry tart, wild berry soup and home-made clafoutis. A **babysitter** is on hand to look after the children during mealtimes. For the contemplative epicurean.

L'ALPAGE DES FERMES Jable d'hôte with a view

Retreat available exclusively to Maisons et Hôtels Sibuet guests.

EXCLUSIVE OFFER - ALPAGE DES ÉTOILES -AVAILABLE IN JULY AND AUGUST, EVERY FRIDAY EVENING This offer includes a night on half-board bases with a dinner in our Alpage FROM 460€ PER NIGHT FOR 2 GUESTS



















s soon as you enter this delicatessen, one of Megève's \square institutions which since last winter is now L'Épicerie des Fermes, your taste buds are tantalised. The super indulgent shop is bursting with over 1,000 different niche products local, artisan and world cuisine - Marie and Nicolas Sibuet's favourites, selected and sourced whilst travelling, beginning with neighbouring Italy. The spirit and wine list is just as appetising with over 400 products, including rare wines in addition to those produced by the Sibuet family at the Domaine de Marie in Ménerbes, and some fantastic spirits. Lovingly homemade meals are available to take away or can be delivered. They include pâté en croûte and terrines, mini macaroni with truffles, veal blanquette, foie gras and home-smoked salmon, Savoyard cheese fondue, soups, ice creams, cakes.... as well as delicious picnics available to take away, such as rustic bread sandwiches, carefully selected cured meats and cheeses, lentil and serac cheese salad, strawberry cake to die for and mini bottles of génépi... Deliciousness all round.



L'ÉPICERIE DES FERMES Marvellous morsels



OUR SUMMER DESTINATIONS

LA BASTIDE DE MARIE - 64 Chemin des Peirelles - 84560 Ménerbes DOMAINE DE MARIE - 400 Chemin des Peirelles - 84560 Ménerbes VILLA MARIE SAINT-TROPEZ - 1100 chemin de - 83350 Ramatuelle VILLA MARIE SAINT-BARTH - Colombier Gustavia - Colombier 97133 St Barthélemy GYP SEA BEACH - Baie de Saint Jean - 97133 St Barthélemy LODGE PARK - 100 rue d'Arly - 74120 Megève LES FERMES DE MARIE - 163 chemin de la Riante Colline - 74120 Megève L'ÉPICERIE DES FERMES - 28 Rue des 3 Pigeons - 74120 Megève

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