



News Press Release

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AT TERRE BLANCHE HOTEL SPA GOLF RESORT*****, EXECUTIVE CHEF CHRISTOPHE SCHMITT RECEIVES A MICHELIN STAR FOR LE FAVENTIA



On Monday 6th March, the new Michelin-starred restaurants were unveiled in Strasbourg. Among the new winners was [Le Faventia](#), a gastronomic restaurant at [Terre Blanche Hôtel Spa Golf Resort](#), under the leadership of **Chef Christophe Schmitt**.

Two years after his arrival as Executive Chef at Terre Blanche, Chef Schmitt is proud to win back Le Faventia's Michelin star:

"It is a great honour for me to receive this star – a recognition of the work that the team and I do on a daily basis, in particular: Quentin André, my assistant; Jérémie Gressier, our head pastry chef; Paul Hervé, our head baker; Fabien Ghini, sous-chef in charge of Le Faventia; and of course the front of house team led by David Bisque and Aurélie Deharbe, our sommelier. For the past two years, I have made an effort to surround myself with local producers, craftsmen, artists and winegrowers who contribute to the reputation of our region."

Alain Mourgues, Director of Terre Blanche Hotel, is also thrilled with the news:

"This is a wonderful reward and recognition for all the resort's teams, particularly the restaurant team, orchestrated by Damien Largeau, Director of Catering, and Christophe Schmitt, Executive Chef of our four restaurants. Gastronomy has always played an important role at Terre Blanche, and we are all very proud that it is coupled with a desire to work with local producers to highlight the region."

Christophe Schmitt trained at several Michelin starred restaurants, such as Au Crocodile in Strasbourg, Maison Lameloise in Chagny and Restaurant le Diane at the Fouquet's Barrière Hotel in Paris. Over the course of his career, Schmitt has collected many awards including the Meilleur Ouvrier de France Jean-



Yves Leuranguer which was his first star, as well as a second at L'Almandin at the Hôtel L'Île de la Lagune in Saint Cyprien.

Chef Schmitt also won the Trophée Espoir de l'année from Le Chef Magazine in 2011, then, a year later, won the international Prix Taittinger and was a finalist in the Meilleur Ouvrier de France competition in 2022. Today, it is within the four restaurants of Terre Blanche – including Le Faventia – that Christophe Schmitt passes on his know-how and offers a cuisine with Mediterranean accents.

The gastronomic restaurant Le Faventia offers a unique experience with a panoramic view of the authentic villages of Callian, Montauroux and the hills of the Pays de Fayence. Chef Schmitt's menu offers signature culinary meals inspired by and produced in the local area.

The local food producers are an integral part of the conception of his cuisine, which he wants to be as close to the land as possible. At Terre Blanche, Schmitt has established a long-term and trusting relationship with each of them, which has led to a meticulous choice of products from the Provençal region. This choice goes so far as the tableware, which is made by a ceramist based in Tourrettes. To complete this gustatory experience, Pastry Chef Jérémie Gressier ends the meal on a delicious, sweet note with specific reference to nature.

-ENDS-

Notes To Editors:

About Terre Blanche:

Terre Blanche is a 750-acre eco-luxury property, located 45-minutes from Nice, which fuses the charm, character and romance of Provence with the chic ambience of the Côte D'Azur.

Comprised of 115 spacious suites and villas that range from 60 to 300 square metres, all with private terraces immersed in nature, Terre Blanche's accommodation offering is perfect for all types of guests. Connecting suites are also available allowing for large multi-generational families to stay together.

The resort is home to two 18-hole championship level golf courses, both GEO® certified, as well as the Albatros Golf Performance Centre which offers a variety of interactive tools, games and challenges. Guests have a choice of four restaurants, including the Michelin-starred Le Faventia headed by Executive Chef Christophe Schmitt. The two-storey luxury spa is designed with the idea of bringing the outside in. The Spa features a 20m indoor pool, an outdoor vitality pool heated to 35°C, a Laconium, sauna and steam room, a modern fitness area boasting state-of-the-art equipment. Guests can enjoy a range of treatments by premium Swiss skincare brand, La Maison Valmont and organic cosmetic brand KOS Paris.

For further press information please contact:

Sonam Shah | Alicia Davis | Roisin Dixon at Sekoya Communications

Telephone: +44 (0)20 3980 9500

Email: terreblanche@sekoyacomms.com