



LE CHALET
ZANNIER HOTELS

**FOR THIS NEW WINTER SEASON,
LE CHALET ZANNIER FOCUSES ON THE TERROIR.**

Megève, 30th September 2019.

From December 19th, 2019 till April 5th, 2020, Le Chalet - the historic property of *Zannier Hotels* located in the heart of Megève - will open its doors for a ninth season. An opportunity, once again, to thrill the art of French-style hospitality, in this unique place where luxury and sobriety meet. New menus, embellishment projects, new experiences, culinary events... there will be plenty of opportunities to showcase local terroirs and know-how.

A universe of luxury and simplicity

Lying in the heart of the prestigious ski resort of Megève, this 5-star boutique hotel has a particular charm with a traditional alpine architecture. The interior design is based on a minimalist philosophy with touches of simplicity, the imperfection of antique objects and the nobility lent them by the passage of time. *Zannier Hotels Le Chalet* houses twelve sumptuous rooms and suites that comply with the highest requirements of beauty and good taste, offering breath-taking views over the village and the mountains. The hotel also hosts a cosy bar, a living area with open fire, a bistronomic restaurant *La Ferme de mon Père*, as well as a relaxation area with a hammam, two treatment rooms and a heated pool.

A reinvented décor, inspired by the alpine environment

At the dawn of this new winter season, a wind of renewal is blowing. The reopening of *Le Chalet* is indeed accompanied by a project to embellish the rooms and suites, the bar-lounge, and its restaurant *La Ferme de Mon Père*. Changing furniture, new draperies, new fabrics... these new-fangled decorations have once again been inspired by the surrounding nature. Pure and authentic interiors, like the mountain.

In the suites, the sober - even minimalist - interior decoration with light and faded tones highlights the raw wood frames and floors, as well as the imposing fireplaces. The new fabrics chosen, in natural materials such as linen, bring cheerfulness and character to the place - resolutely turned towards the outside.

At the entrance of the restaurant, the magnificent *Berkel* manual slicer, icon of *La Ferme de Mon Père* since its opening, has a prominent place. At the time of the aperitif, at dinner or breakfast, the hotel owner of the place offers salted meats from the Alps and local charcuterie for cutting. On the bar side, the large pickle jars and slates highlight the traditional character of the area.

In the central space, the work of wood is highlighted: magnificent farm chairs with wide armrests frame large winegrower's tables. The dark wood lamps with large cream-coloured lampshades complete the set, evoking the traditional character of mountain cellars and the cosy atmosphere of long winter evenings.

Here again, sharing and conviviality are the order of the day. On wicker placemats, elegant crockery - reminiscent of rustic and family cuisine - goes perfectly with coloured glasses (a contemporary touch) and washed coloured fabric napkins.

The chocolate tones of the walls, covered with natural lime echoing the rich and fertile lands of the Alps, bring an enveloping softness to the place.

Culinary events throughout the season

Since its creation, *La Ferme de Mon Père* has been a place of encounters, conviviality and generosity. The different evenings around the terroir that will punctuate the season will be a new illustration of this. On three occasions - Thursdays, January 9, February 6 and March 5 at 7 p.m. - *Zannier Hotels Le Chalet* will offer a theme evening, with a meeting of regional producers and an 'à la carte' dinner during which the suggested dishes will be in harmony with the drink of the day. During those evenings, the biodynamic wines of Haute-Savoie, the beers of the *Brasserie du Mont Selève*, and the wines of *Domaines Roger Zannier* (in the presence of an oenologist) will be highlighted.

Each evening will be organised as follows: tasting of a regional product (first glass offered), presentation by the producer and 'à la carte' dinner (suggestions for the day at a maximum of 35€), surrounded by the entire catering team from *La Ferme de Mon Père*. Beyond sharing a festive evening in an authentic setting, these evenings will be an opportunity to showcase the know-how of exceptional craftsmen and to celebrate the richness of the French terroirs.

An ode to Alpine gastronomy

Like every season, the menu of *La Ferme de mon Père* is a tribute to nature and to the Alps. Simple while being refined, the chef Xavier Pouzin offers a generous cuisine, made from products sourced locally, in the French and Swiss Alps. Fresh fruits and vegetables (mostly organic, always cultivated in Savoie or Haute-Savoie), meat from the alpine pasture, dairy products from *La Ferme des Montagnards* in Combloux... each ingredient is selected with good care.

Zannier Hotels Le Chalet also takes pride in serving exceptional products from producers it discovered, as illustrated by the honey produced at *Château Saint-Maur*, the olive oil made in Portugal at the *Quinta Do Pessegueiro* or the tea, entirely organic and picked by hand from the recently created brand *The Tea Artisans*.

On the evening, the restaurant *La Ferme de mon Père* offers guests exceptional moments of conviviality and gastronomic pleasure. Both the dishes and the wine offer ensure that guests can enjoy an authentic and unforgettable moment in the heart of the mountains.

Authentic Experiences

At *Zannier Hotels Le Chalet*, everyone lives with the rhythm of the mountains. Each moment spent is grandiose, peaceful, resolutely unique. A large selection of activities is on offer, commensurate to the exceptional setting.

Of course, guests can go for the traditional skyiing, surfing or snowshoe hiking. The concierge team will gladly assist them in renting their equipment and store them in the heated ski room, plan a private or group course, or book their ski pass.

But they could also discover Megève and its surrounding in multiple ways: sled dog tours, hot air balloon rides above the village, flight over the Mont-Blanc by helicopter or private plane, shopping trips in luxury vehicle... *Le Chalet Zannier* is indeed the only hotel in Megève to offer a free ride throughout the village for its guests.

During the whole season, the “*well-being break*” formula allows to combine a moment at the spa (45 minutes of full body massage and free access to the relaxation area & heated pool) with a gourmet moment (delicious touch with either a discovery lunch, a gourmet afternoon tea or a cocooning aperitif) – at the price of € 120 per person.

Every afternoon, from 4 p.m. till 6p.m. a delicious afternoon tea (the traditional “*goûter*”) is served in the living room. Hand-made pastry and generous hot chocolate can be savoured by the fire (€25). Another occasion to taste delicious products from the best quality in a cosy setting.

Zannier Hotels, a collection of authentic addresses

Imagined by Arnaud Zannier, Le Chalet perfectly illustrates the philosophy of Zannier Hotels in offering a new approach to the high-scale hospitality industry: a pure and sincere “art of living”, where design and comfort go well together. This genuine authenticity could be felt in the four other properties of the collection, at *Phum Baitang* in Cambodia, at *1898 The Post* in Flanders, at *Omaanda* and *Sonop* lodges in Namibia.

More than proposing bespoke service and refined gastronomy to demanding guests, *Zannier Hotels* aims to share the emotion of a place. From city-centre properties to remote resorts, the approach remains the same: creating absolute comfort and ensuring discretion in elegant decors while preserving the purity and history of a place. Making sure to live the moment and feel the country. The concept could be summarized by this quote from Leonardo da Vinci: ‘*Simplicity is the ultimate sophistication*’.

Always in search for excellence, *Zannier Hotels* is pursuing its rapid development with four new projects to open soon in Vietnam, Mexico, Minorca and in the Caribbean.

www.zannierhotels.com

Le Chalet in short

- **LOCATION:** five minutes walking from the center of Megève, and two minutes by car from the Mont d’Arbois & Jaillet slopes
- **ADDRESS:** 367 route du Crêt, 74120 Megève, France
- **CAPACITY:** 12 rooms and suites from 30 till 120 sqm
- **RESTAURANT:** *La Ferme de Mon Père*
- **SPA:** heated interior pool, relaxing area, 2 treatment rooms, 1 hammam & 1 sauna
- **DECORATION:** Contemporary alpine style alpin, refined, minimalist & cosy
- **RATES:** from €590 depending on the room/suite
- **WEB:** www.zannierhotels.com/lechalet
- **PHOTOS:** <https://bit.ly/2tRj08Z>

Contacts

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