

Press Kit

2018

L'ESPRIT BLANC
Collection[®]



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Once upon a time ...



Our story begins well before the French Revolution, in the heart of the Bresse countryside, where the Blanc family had been farming for several generations: in Marboz, in Cuet, near Montrevel, and finally in Saint-Didier-d'Aussiat.

In 1872, Jean-Louis Blanc and his wife were the first to install their inn at the fairgrounds in Vonnas. The clientele at that time consisted mainly of poultry dealers who came to the Thursday market with their horse and wagons, warmed themselves with a bowl of soup and then, after their buying and selling was finished, sat down for a hearty country meal. The soup was good and word spread from market to market.

In 1902, their son, Adolph Blanc who had married Elisa Gervais, took over the family business.

Installed in her mother-in-law's kitchen, she lent even greater renown to the name La Mère Blanc. Elisa had inherited from her mother the rich, buttery secrets of an instinctively warm and generous cuisine, the apotheosis of what was then known as "woman's cooking", in opposition to the more elaborate, academic style of her male counterparts. So true were Elisa's instincts that Curnonsky, "Prince of Gastronomes", wrote in 1933 that she was nothing less than the finest cook in the world. This was cuisine of tradition, simple and honest, but prepared with the loving care of the perfectionist, using nothing but fresh local produce of the best quality. As transportation improved, clients came from further and further away to savour frog's legs from the Dombes marshes cooked with herbs, the incomparable Bresse chicken in cream sauce, and the crêpes Vonnassiennes, a particular favourite

of President Edouard Herriot. Sundays, the new railroad brought families and groups from nearby Mâcon. Business was growing apace. The automobile spread the fame of the little auberge in Vonnas. In 1930 the Touring Club de France awarded La Mère Blanc first prize in its culinary competition. The top gastronomic critics of the moment spread the word in the major newspapers. The Club of 100 and the Academy of Gastronomes reverberated with the same enthusiastic echoes. In 1934, Jean Blanc, their oldest son, took over in his turn. Now presiding over the kitchen was his wife, Paulette, a baker's daughter. Under the exacting guidance of her mother-in-law, Paulette learned and maintained the same traditional specialities that had made the fame of the inn. In 1965 her son, Georges, returned to his mother's side following studies at the professional school in Thonon-les-Bains and a period of apprenticeship in several top-level restaurants. In 1968, he took over the succession and, as of 1970, began the large-scale building program that was to entirely transform the establishment. Although never renouncing the great local traditions, Georges Blanc's cooking represented a serious evolution, in line with the gastronomic world's interest in new ideas and approaches.



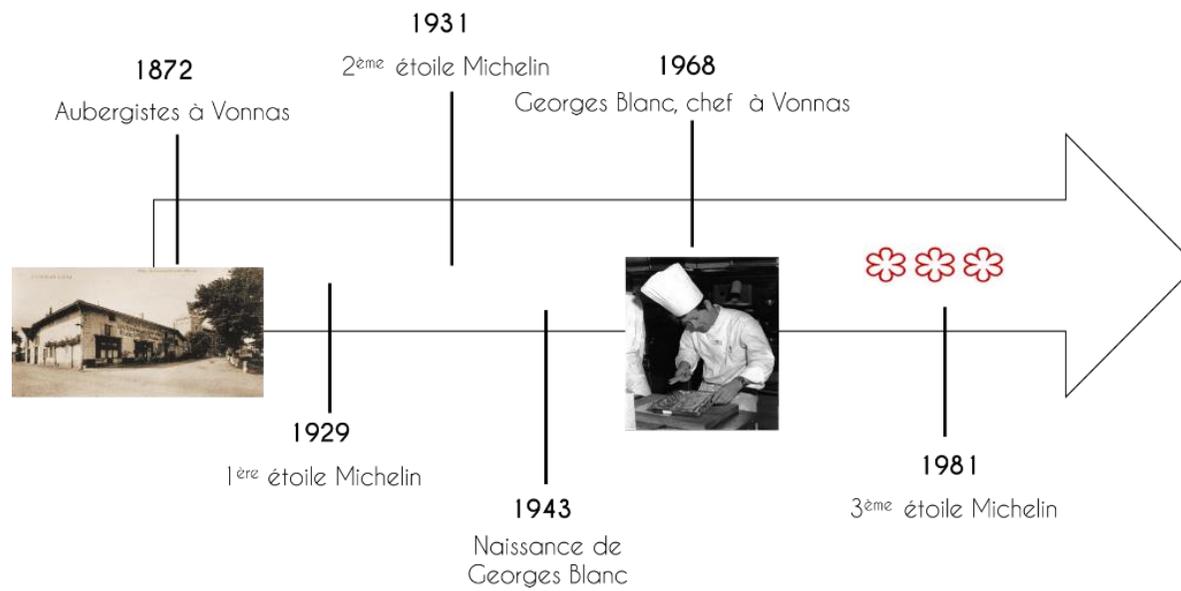
In 1981, the Michelin Guide awarded him the supreme consecration of three stars and Gault-Millau Guide named him Cook of the Year. These honours have not, however, turned him away from his bucolic roots. Deeply attached to his region and its quality products, he accepted the presidency of the Inter-branch Committee of Bresse Poultry in 1986. This committee is the jealous guardian of the quality of the world's only poultry boasting a legally Protected Designation of Origin (PDO), like fine wines. A born eclectic, Georges Blanc has written many books, in particular "La Nature dans l'Assiette", which won the First Grand Prize of Gastronomy and was classified as one of the 20 best French books of the year 1988. It has been translated into five languages. But Georges Blanc has other aspirations, too. In 1985 he brought an old dream to reality by



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planting his own vineyard. In the village of Azé in the Mâconnais region he created a 17 hectares vineyard planted with the Chardonnay grape. This white wine rapidly gained its letters of nobility, winning several gold medals in tasting competitions of great French wines. Georges Blanc has already communicated this passion for excellence to his three children Frédéric, Alexandre and Lara.



Welcome to the Village

Since 1872, from 120 m², the **Village Blanc** extends now on 4 hectares inside Vonnas village



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Hôtel Relais & Châteaux Georges Blanc Parc & Spa *****

It is in 1970 that Georges Blanc undertook to transform the modest family inn into a place that is now ranked as a 5-star hotel.

A member of Relais & Châteaux since 1972.

42 air-conditioned rooms and suites.



Gastronomic Restaurant Georges Blanc



Since 1981



Hôtel Les Saules

This superb half-timbered house by the river offers a few cosy, nicely decorated rooms.

A member of Les Collectionneurs.

20 air-conditioned rooms.



L'Ancienne Auberge 1900

Offers an authentic cuisine based on the familial repertoire with regional accents.



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Mosaic Spa

Welcome in Decleor and Carita universe on more than 1000 m², these two French brands are there for you.



The Dovecote Parc

Spread over almost 2 hectares, a really nice place to discover by day or night, the changing light made this place fairy



Cinespace Laurent Gerra

A private movie theatre at the Village Blanc.

This place combines the high technology of movie theater with ideal conditions of comfort by sharing with you a high-tech equipment allowing sessions in 3D and sound in 7.1.



Lara's Garden

A certified play area was fitted out in the Dovecote Parc to allow the youngest to have fun.



The « Maison Blanc »

Open since June 2016, this new place of about 1500 m², welcomes you every day and offers you 3 different universes dedicated to the French art de vivre...



Bakery

Eat in or take away, our bakery offers you a wide range of homemade breads, and pastries.

Gastronomic Shop

On the ground floor in the Maison Blanc, the new Gastronomic Shop welcomes you in an area offering a large choice of quality products.

Fine Table Art and Decoration shop

Tableware, Decoration, household laundry...

The gift shop, located on the first floor, is the perfect place to arrange your house or equipped your kitchen.



The World of Wine « La Cave à Manger »

Very eclectic offer of fine wines, liquors and other drinks.
The veritable store window of the Gastronomic Restaurant's wine cellar, which has been recognized as one of the greatest cellar in the world with more than 140 000 bottles.



You can also discover the « Cave à Manger » a convivial and gourmet place, at anytime of the day.

The sommelier's advices can help you if you desire.



Château d'Epeysoles



On the upper reaches of Vonnas, less than 2 km from the "Village Blanc":
An exceptional property covering 14 hectares, with two large lakes, pastures and ancient forests laid out around Château d'Epeysoles, reminiscent of Tuscany.

Hôtel du Bois Blanc ****

Opened in June 2015, a place where a protected natural environment provides a shelter for this new 4-star hotel. 18 bright and modern ground-level rooms with private terraces set around a magnificent swimming pool.

A member of Relais & Châteaux.

18 air-conditioned Rooms.

La Terrasse des Étangs

Serves local food and it is located in a beautiful sunroom, which opens out on to the heart of the park.



An exceptional environment for your events

The "Château d'Epeysoles" will provide you with a set of modular lounges for 5 to 400 people. To organize your meetings, workshops, receptions, cocktails or any other type of private or professional meeting.

In this gorgeous green setting, a professional team will make sure that your requirements are fulfilled. Make a success of your feasts or events and feel at home in this remarkable environment.



Le Château d'Igé ****
Notre Hôtel en Bourgogne Sud



This four-star hotel to Igé, proposes medieval rooms with the modern comfort in an old feudal castle of the XIIIth century lined by a wild park and with a swimming pool. Close by Mâcon, Cluny and Taizé.

Member of **Les Collectionneurs**.

17 rooms and suites. Opened on May 2017.



Hôtel Les Maritones Parc & Vignoble ***
in Romanèche-Thorins



Hôtel Les Maritones * in Romanèche-Thorins** is ideally located in an old and totally redesign farm from the 20th century, located in the middle of Moulin à Vent cru in Beaujolais.

15 minutes from Mâcon and 35 minutes from Lyon.

Member of **Les Collectionneurs**.

23 air-conditioned rooms.



Our Restaurants in the Region in L'Esprit Blanc



Le Saint Laurent

Since 1992

Saint-Laurent-sur-Saône (01) – at 20 min from Vonnas

Place Bernard

Since 1999

Bourg-en-Bresse (01) – at 20 min from Vonnas



Le Splendid

Since 2001

Lyon (69) – at 60 min from Vonnas

L'Embarcadère

Since 2011

Jassans-Riottier (01) – at 25 min from Vonnas



Le Centre by Georges

Since 2012

Lyon (69) – at 60 min from Vonnas

Le Rouge & Blanc

Since 2013

Romanèche-Thorins (71) – at 30 min from Vonnas



La Table d'Igé

Open since 2017

Igé (71) – at 30 min from Vonnas

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Coming soon !

Opening in January 2019,
Hôtel Les Maritones Parc and Vignoble *** will offer 18 new luxury rooms (41 rooms in total).
It will host also meeting rooms and a wellness center with indoor and outdoor swimming pools.



Contact us

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