PRESS FILE 2023

DRÔME C'EST MA NATURE

Agence d'Attractivité de la Drôme drome-attractivite.com



🔉 Foehn Photographie

INTRO

Since 5 December 2022, 'Drôme Tourisme' has officially become the 'Agence d'Attractivité de la Drôme', to live up to the ambition of the Département as regards the attractiveness of the area, whether it be touristic, residential or economic, and provide the means to deliver this message. The aim is to promote the Drôme as a holiday destination but also as a place to live and a place where things happen. In order to achieve these aims, the Agency will use its new mission statement for the area: « Drôme c'est ma nature ».

What do you need to know about the Drôme?

The Drôme is situated between the Vercors and Provence and perhaps contains the most evocative and representative landscapes, but let's take this a little further.

From the Drôme's geographical position a set of varied landscapes unfold, shaped by human adaptations to these variations in climate and elevation. The crops and livestock are very diversified and they are today more often oriented towards organic production. Agrotourism and wine tourism have emerged to respond to this felt need for a return to nature.

This outstanding area offers quality products (truffles from the Tricastin, olive oil from Nyons, ravioles from the Dauphiné, nougat from Montélimar, picodon (goat's cheese) and blue cheese from Vercors-Sassenage). The chefs of the area have consequently achieved excellence (7 starred chefs in the département). Anne-Sophie Pic, with her amazing track record, is our most celebrated ambassador. And to accompany these succulent meals, Drôme wines step up to the plate, notably with the three Côtes du Rhône wines: Hermitage, Crozes-Hermitage and Vinsobres.

The Drôme is also about those little stone-built villages, enjoying hill-top locations for the most part, which entice many visitors with their charming lanes, not forgetting the lavender fields and silvered olive groves. The châteaux of Suze-la-Rousse, Montélimar and Grignan are always there to remind us that our area has a history and a memory.

For lovers of the outdoors, the Vercors, the Baronnies provençales and the ski and leisure resorts of the Drôme offer very varied family and sporting opportunities, featuring freedom thoughout the year. 'La Drôme Outdoors' features activities which are outdoor and itinerant, following footpaths day after day'.

The Drôme is a département which is very well served by numerous communication arteries, which has sometimes resulted in people passing through a bit too quickly. Tourism professionals in the Drôme offer you the possibility of travelling by taking the time to better appreciate each tourist experience, using the most environmentally friendly ways of getting around, respecting the environment and meeting local actors. These are authentic tourism experiences based on nature and adventure.

In partnership with Auvergne Rhône-Alpes Tourisme, the Drôme subscribes to 'Tourisme Bienveillant'. This label conveys the idea of respect for the natural environment, followed by respect for residents, finally, participation in the development of the local economy.

These are values which we work to develop with all our tourism partners.

Welcome to the Drôme, where you can taste new experiences at your own pace and through sustainable tourism.

Welcome in Drôme

Franck Soulignac President of Drôme Attractivité

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Find the press file, the letters to the press, photo galleries and videos on the internet site: **presse.drome-attractivite.com**

You can also follow us on twitter: @ladrometourisme









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5 new accommodation addresses

THE TOUR YVELINE IN ROMANS-SUR-ISÈRE



Situated in a 19th century town house, the chambres d'hôtes of the Tour Yveline are ideally situated in the heart of the town, a few minutes walk from the historic centre and the shops. The rooms are reached using an old spiral staircase, themed around four different concepts: Art Déco, 'Dandysm', journeys and

'cocooning', featuring all the comfort necessary for a memorable stay. To unwind to the maximum, the leafy grounds with their outdoor Jacuzzi round off the package.

4 rooms from €85.00 breakfast included. **Sébastien et Aurélien -** Tel. +33 (0)6 73 25 27 31 contact@touryveline.com - https://touryveline.com

MY BOUTIQUE GUEST HOUSE IN ANNEYRON



A new charming address near the 'Palais idéal du facteur Cheval' at the heart of Anneyron village. The spacious suites are equipped with kitchenettes, perfect solutions for greater independence.

The + feature: you will find LAFUMA products in the garden, around the pool; in the bedrooms and kitchens there

is equipment made by JARS equipment. JARS and LAFUMA are two companies which could hardly be more local – you can go shopping in their factory shops in ... Anneyron!

3 family sized and comfortable suites, for 4 to 8 people From €85.00, breakfast included.

Zoë Vieira - Tel. + 33 (0)6 10 62 47 59 zoe@myboutiqueguesthouse.com

https://fr.myboutiqueguesthouse.com

DOMAINE DE MONTINE IN GRIGNAN



A charming discreet and luxurious fivebedroom hotel. At the heart of a trufflegrowing estate (vineyards too!), near the Château de Grignan, situated in the countryside, amongst lavender fields, vineyards and the sound of crickets. The Monteillet family will welcome you to the family home, which has been

converted into a hotel.

The + point is a winter break idea based on discovering good cooking and featuring truffles grown on the property.

from €150 to €200, breakfast included. **Rémi Monteillet** - Tel. +33 (0)6 42 20 42 66 remi.domainedemontine@gmail.com www.domaine-de-montine.com/hebergement

THE GARENNE HOTEL-RESTAURANT IN LIVRON-SUR-DRÔME



This family house is a veritable return to the past, situated at the heart of a wineproducing estate. The elegant and warm rooms combine charm and simplicity. In addition to a cosy lounge and a bar, the establishment also boasts a number

of terraces, outdoor spaces, a garden and four hectares of vineyard grown on

biodynamic principles.

Two restaurants are available: the Garenne 'table bistronomique': elegant cooking, using the produce of the region, served in a room with a wide panoramic window.

The second restaurant is La Cantina – pizzeria: a typical brasserie situated in vaulted cellars where you will tap into Italian gourmet traditions.

A project for summer 2023: swimming-pool, sports hall and yoga space.

8 double rooms from €149, breakfast at €21 (+ 3 suites and a seven-bed dormitory).

Cindy et Teddy BIDAUX - Tel. +33 (0)4 75 55 44 54 contact@garenne.net - https://garenne.net

THE QUARTIER LIBRE HOSTEL AT THE COL DE LA MACHINE



Nestling at the heart of the Vercors at the listed site of Combe Laval, the Quartier Libre hostel enables you to reconnect with nature, offering a range of activities, whatever the season!

There are around 15 rooms, to suit all your needs (double or family rooms, dormitories and furnished flats for six

people). The bar-restaurant at the hostel offers market-place cooking, using local produce. Bicycles, snow shoes, laser rifles, electric road and electric mountain bikes can all be hired to help discover the splendid setting of the Vercors plateau. The hostel will give you moments of freedom in a lively and convivial setting, at a human scale, whilst ensuring that your stay is also based on sustainable principles.

Karen Schaumburg et Olivier Paquelet Tel. +33 (0)4 75 48 26 36

contact@hostelquartierlibre.fr - www.hostelquartierlibre.fr

New experiences to savour in the Drôme

VERCORS WOLF ESCAPADE



4 days of immersion in the land of the wolf. This is a newly created nature study break in the 'Réserve Naturelle des Hauts Plateaux du Vercors' (protected landscape), in the depth of winter, the best time to observe the movement of animals in the snow.

This offer is guided by Vincent Henn, a mountain leader and member of the Wolf-Lynx network.

The cabin where you will be staying is only accessible in winter using snow shoes. All the gear for our stay will be taken up there on pulkas (sleds). Besides a wonderful experience during which you can study animal behaviour, these few days spent in natural surroundings provide a wonderful opportunity to unwind. This holiday in a very small group will provide an unforgettable experience.

4 days/3 nights at €580.

Vercors Escapade - Fabrice Apère

Tel. +33 (0)4 75 22 07 62 www.vercors-escapade.com

A BALLOON FLIGHT OVER THE PALAIS IDÉAL



Fly over the postal round which inspired and delighted the Facteur Cheval. The hilly landscape, the Vercors in the distance, etc. The "Ici je rêve" balloon flights take place throughout the year. Take off is from Lens-Lestang for a flight over 'La Drôme des collines', following the prevailing winds. There are several

options around the 'palais ideal': a 30 minute mini-flight at €160/ person or a 1 hour flight between €200-250/pers. Small nacelle limited to 4 people. Includes, preparation of the balloon, inflation, flight, return to your vehicle. Flight lasting from 45minutes to 1 hour 15 minutes. Toast offered by Hervé the balloonist/pilot on landing.

OT Porte de DrômArdèche - Tel. +33 (0) 04 75 23 45 33 **Aérostier Hervé Martin -** Tel. +33 (0) 6 37 67 45 43 porte@dromardeche.fr - www.autour-du-palais-ideal.fr

TROT TROT TROT AT GÉNISSIEUX



Unique rides on an electric off-road 'trotinette' (scooter) in 'La Drôme des Collines' or through the Tain l'Hermitage vineyards. Choose between a leisure outing or more sporting excursion; as a family outing, amongst friends or to suit groups of professionals, depending on your level of ability, to allow you to enjoy

yourselves and discover some magnificent natural sites. We use a scooter (standing up position) which looks a bit like a mountain-bike. It's an all-terrain machine which respects the environment as it is electric and hence quiet. Easy to use and accessible to all comers for a gliding sensation requiring no effort and it's safe.

Arnaud Boyer - Tel. +33 (0)7 83 01 79 20 resa@trot-trot.fr - www.trot-trot.fr

CHEMINS: A JOURNEY TO SHARPEN YOUR SENSES



NEWS

This new receptive agency opens up the great open spaces with the accent on a slow pace, simple pleasures, unique encounters and freedom. Travel through the magnificent landscapes of Drôme Provençale, at your rhythm, on a **pedal assist bike** or an **electric Méhari** (tiny jeep), fitted with a mobile

application specially designed for experiential trips featuring both liberty and security. Meet food producers and wine growers who are passionate about what they do; take part in quality wine tasting sessions; stay in accommodation selected with charm, authenticity and your comfort in mind.

Share some unforgettable moments with your family, your friends or as a couple. Create your own low carbon mini-adventure – make a positive impact on yourself and the area you visit.

Starts from Montélimar railway station.

New in 2023: the Vercors and the Diois

CHEMINS - Alexandre Lebeuan et Etienne Giroud

Tel. +33 (0)9 73 88 44 45 - contact@chemins.voyage www.chemins.voyage

MUSEUM AND DISCOVERY TRAIL AT THE BISCUITERIE DE PROVENCE IN ST-MAURICE-SUR-EYGUES



Come and discover the history of the Biscuiterie de Provence, its production methods, its scope, its minor secrets and even a little play area designed for 2–7-year-olds. A family activity where both young and old will enjoy a pleasant visit.

The museum is next to the 'Halle

gourmande de la Fabrique', extending to 300m2, with a view over the main production area: salty and sugary biscuits, cakes, 'calissons' (candied fruit), nougat and bars of chocolate; you will be certain to find something you like. And, as well as the 150 specialities, made here, there is also a selection of 350 local products.

Tasting sessions, special offers in the shop and the tea room. Free entry.

Amandine Végas - Tel. +33 (0)4 75 26 02 98 amandinevegas@biscuiteriedeprovence.com www.biscuiterie-de-provence.com

Assorted new features

MUSTARD MAKER AT NYONS



There is a tradition that vinegar makers are also mustard makers. Raphaël has been making quality vinegars in Nyons for 18 years, using an artisanal process (transformation and fermentation in barrels, aromatisation using local plants through decoction). In 2021, he planted organic mustard grain in the Drôme and

had mill stones hewn from granite from Savoy. Since June 2022 the mill has been turning away in Nyons and four 100% organic and 100% Drôme recipes have seen the light of day. **Mustard with Nyons olives is a must!**

Vinaigrerie La Para - Raphaël Delaye-Reynaud Tel. +33 (0) 4 75 26 12 99 raphael@lapara.fr - www.lapara.fr

INDUSTRIAL TOURISM: KNOW-HOW BOUTIQUE



A new « **Boutiques de savoir-faire** » network has just been created in the north of the Drôme. It brings together **nine emblematic companies** who wish to share their skills with tourists passing through the area. These businesses have decided to combine their efforts to encourage the

development of industrial tourism: « we all have a passion for our trades, for the quality of our products and our achievements. We wish to share this passion with as many people as possible. Hence the forming of this network which will allow us, through communication with the public, to bring as many people as possible into our production centres» as Emmanuelle Benoît, coordinator and organiser of this programme explained.

This is a particularly interesting panel. Members who have already joined this network (it is still recruiting members) and share the same values include: **Revol Porcelaines**, Jars Céramiques, La Cité de la Chaussure, la Charcuterie Bancel, la Maison Pascalis, le pastier Saint Jean, Lafuma Mobilier, 1083 and La Cité du chocolat Valrhona.

Emmanuelle Benoit - Tel. +33 (0)6 11 688 688 direction@citedelachaussure.fr

THE MARQUISE DE SÉVIGNÉ, 2023

NEWS

A film by Isabelle Brocard with Karin Viard, Ana Girardot and Cédric Kahn.

The Château de Grignan will take pride of place in this historic film which retraces the life of the Marquise de Sévigné and her daughter, Mme de Grignan. The Marquise enjoyed several visits to Grignan and lived there for a total of 4 years. The tomb of the well-known letter writer is to be found in the choir of the Collégiale Saint-Sauveur de Grignan.

www.chateaux-ladrome.fr

THE 'MAISON CAVE DE TAIN'



A wine boutique at the heart of the town

Situated on the mythical N7 highway and opposite the Valrhona chocolate factory, the boutique, as well as selling wines and local produce, also features the offices of Terres de Syrah, the wine tourism department of the wine cellars.

Maison Cave de Tain - Tel. +33 (0)4 75 08 20 87

HOTEL-RESTAURANT CHÂTEAU DE FONTAGER IN SERVES-SUR-RHÔNE



The estate welcomes you throughout the year with its 32 rooms, its 2 restaurants, its 35-metre-long swimming-pool and grounds extending to over 3 hectares. The Château de Fontager is the ideal place from which to explore the Rhône valley, it's world class vineyards and its cooking tradition.

New: Le Chant de la Source restaurant. A 'semi gastronomic' meat-based restaurant, set amidst outstanding surroundings, to help you discover wonderful flavours. The menu is supervised by the Chef Jacques Lafargue, member of the renowned 'Toques Blanches Lyonnaises'.

Restaurant Chant de la Source - www.chantdelasource.fr Tel. +33 (0)4 51 26 08 86 (07 67 72 14 62) https://chateaudefontager.fr

DENTITY CARD





North of t h e Drôme valley, there exists another Drôme,

greener and more secretive. Its gentle folds extend from the

Slopes of the Bas-Dauphiné and the Vercors to the river valleys of the Rhone and the Isère, where its frontiers lie. The Drôme des Collines is a land mantled with forests, orchards and vineyards, ensuring a gentle transition between mountain and plain, the Alps and Provence. You can visit the Palais Idéal du Facteur Cheval, pass through the Tain-l'Hermitage vineyards and discover the shoe-making centre of Romans.

ROYANS - VERCORS



Vercors is an unforgettable setting which never fails to

The

entrance the visitor: cliff-hanging roads, grandiose panoramas, and underground rivers and caves systems. The Vercors Regional Park offers vast expanses for summer outdoor activities and, in the winter, all now sports. Proud of its heritage, the Vercors maintains the memory of its heroic past during World War II and invites the visitor to follow the paths of freedom.

The Drôme: the 5 lands

Some places, just like some people, do not reveal themselves in their true colours immediately but require closer acquaintance to be appreciated.

The Drôme lies at the crossroads of the main roads of Europe, it also forms the Southern limit of the Rhône-Alpes area and displays considerable contrasts, in light and shade, history and interests. The Drôme unfolds between the Rhone and the Vercors, at the gates of Provence, the latter is reached at the level of Valence, where you will notice a slight change in accent, sunshine and fragrance. The earth here is rich, overflowing with sunshine.

PLAINE DE VALENCE



Situated on the principal European North-South route, Valence is both a place to break a journey and enjoy a longer stay.

The old town with its pedestrianised shopping streets, its shady squares fringed with tempting terraces and its attractive facades in pastel colours, has maintained the charm of the past in the centre of a town resolutely facing the future. Within easy reach of the Vercors via Chabeuil, Peyrus and the col des Limouches, Valence is also a point of departure for excursions.

VALLÉE DE LA DRÔME - DIOIS



Set between Vercors and Provence, the Drôme valley forms a deep and green trench. Its nourishing soil brings forth treasures which will satisfy all gourmets: picodon, croquants, the renowned Clairette, aromatic plants. Lavender is grown on the mountain sides in the heart of the Diois. Steeped in artistic and cultural inspiration, a number of creative spirits have established themselves here: potters, glass blowers, artists, writers and sculptors.

DRÔME PROVENCALE



Marked by the seal of the olive tree and the wine, Drôme Provençale opens its "guarrigues" to the tinkling of the bells of flocks of sheep and goats. From Montélimar to Dieulefit, from the Tricastin to the Baronnies, the area presents an aromatic bouquet of thyme and lavender, cypresses and holm oak; the extraordinary mosaic of fields testifies to its southern influence. With its secretive mountains under a sky that is always blue, Drôme Provençale will surely entice you.

The main towns

TAIN-L'HERMITAGE / DRÔME DES COLLINES

Note

The 'NOTRe' legislation devolves new areas of competence to the regions and clearly redefines the areas of competence of each local government area. Since 1 January 2017, the 12 'intercommunalités' of the Drôme have been competent to deliver Tourism management and have amalgamated their Offices de Tourisme in order to retain only one per local government area. Here they are, from the North to the South of the Drôme.

HAUTERIVES / DRÔME DES COLLINES



At the heart of Drôme des Collines, Hauterives can congratulate itself on the welcome it gives to visitors from the all over the world who have come to admire an edifice which is guiteunique of its kind: **the** Palais Idéal du facteur Cheval. This architectural masterpiece or raw art (the work of just one man between 1879 and 1912) was listed as a historic monument in 1969 by André Malraux. The lighting up of the phantasmagorical shapes of the 'palace' charmed all the performers and audiences of the summer concerts organised on the site.

Press contact: François Castagnet - directeur

OT Porte de DROMARDECHE at Hauterives Tel. +33 (0)4 75 23 44 19 f.castagnet@dromardeche.fr www.dromardeche.fr



The prestigious vineyards of Hermitage and Crozes-Hermitage are spread out across the sunny slopes above the town of Tain-L'Hermitage. The many wine cellars of the town provide ample opportunities to taste the wines and compete with each other in imaginative wine tourism attractions. However, it is not only wine that draws in the visitor. The parties who have freshly disembarked from the river cruise boats which ply the Rhône can also engage in a tasting and sensorial experience at the **Cité du Chocolat Valrhona**, ideally situated on **the mythical**

N7 highway which traverses the town. The bull-worshipping mithratic alter, built in 184AD confirms the presence of the Romans on the hill. The 'passerelle Marc Seguin', today pedestrianised, is the oldest suspension bridge still in service in the area. At Tain, with all its fine wines, you will have a choice of the best tables

Press contact: Nicolas Rideau

Ardèche Hermitage Tourisme at Tain-L'Hermitage - Tel. +33 (0)4 75 08 10 23 n.rideau@ah-tourisme.com - www.ardeche-hermitage.com

ROMANS / DRÔME DES COLLINES



This footwear centre attracts visitors with its **Musée International de la Chaussure** housed in the former couvent de la Visitation, a superb building now sensitively converted. You can admire the creations of the greatest shoe makers. This is a unique place where over 13,000 items are conserved in collections. At Romans, the factory shops of the luxury shoe trade cater for a larger and ever more knowledgeable clientele. Allow yourself to drift into the heart of the **old town**: collégiale St-Barnard, Rue de l'Armillerie, l'escalier Josaphat, la place aux Herbes, le calvaire des Récollets.

Musical productions in the old town are all part of the charm of August. Musical thursdays, Place de l'Horloge, feature free concerts. On these occasions there is a warm and festive mood beneath the Jacquemart.

AND

VALENCE / PLAINE DE VALENCE



The town is situated on the main North-South route, ideal for breaking a journey. It is also the Prefecture, the country town. The old town with its pedestrianised shopping streets opens on to shady terraces. Here there is a festive spirit abroad in the evenings. Don't miss the Maison des Têtes and the Maison Dupré Latour dating to the 16th century. St Apollinaire's cathedral with its polychrome decoration can be visited. **The Musée de Valence =-Art and Archaeology**- and **the Centre du Patrimoine Arménien** feature a cultural package. Follow, by bicycle or on

foot, the 17km of open-air canals which charm all-comers. The evenings are festive, notably the 'Festival Sur Le Champ' which features a remarkably diverse programme. Stroll through **the Parc Jouvet** or cruise on the Rhône, embarking at the '**port de l'Epervière'**. This is the heart of Valence!

Press contact: Naomi Nicolas

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IDENTITY CARD OF THE DRÔM

LA CHAPELLE-EN-VERCORS / ROYANS - VERCORS



60 kilometres from Valence, surrounded by the vertical rocky cliffs of the Varcors massif, the village of La Chapelle de Vercors is the capital of this mountain fiefdom. The main access is provided via **the spectacular COMBE LAVAL road** (listed site) hewn out of the rock. The village and its surrounding

area are an important tourist hub. In summer as in winter, families and sports enthusiasts avail themselves of the many activities on offer (hiking riding, mountain-biking, caving, climbing, canyoning, skiing, snow racquets, dog sleighs, dog walking). The 'Draye blanche' cave system, on the Vassieux road, features stalactites, curious draped rocks and 15-metre-high petrified waterfalls.

La Chapelle-en-Vercors is also a historic hub, **a place of remembrance of the French Resistance struggle** to which the entire Vercors was witness in World War 2.

Press contact: Damien Barbier OT du Vercors Drôme at La Chapelle

Tel. +33(0)4 75 48 22 54 - www.vercors-drome.com communication@vercors-drome.com

DIE / PAYS DIOIS



Historically, Die played an important role in the Roman period, the Middle Ages and the Renaissance, as the Porte St-Marcel, Cathédrale Notre Dame, Chapelle St-Nicolas and Abbaye de Valcroissant all bear witness. Renaissance, Protestantism and resistance have all left their mark on the town. For the visitor, Die

provides a rendezvous with local produce with its sparkling and fruity Clairette. The vineyards cover 1,500 hectares of **AOP Clairette de Die vineyard,** divided between 30 villages. Clairette de Die is a tradition waiting to be discovered! www. clairette-de-die.com

Press contact: Claire Lecouteux

OT du Pays Diois at Die - Tel.+33 (0)4 75 22 31 64 claire.lecouteux@diois-tourisme.com www.diois-tourisme.com

CREST / VALLÉE DE LA DRÔME



The town of Crest is mainly famous for **its Tower**, the highest keep in France (52 meters). The tower began life as a castle in the late 13 century and subsequently became a fortress and a prison between the 15 and 19 centuries. However, in summer, guided tours are also organised to explore the old town

and its past, including the Cordeliers chapel and Stairs, the Montségur Gate, the picturesque streets of the Cuiretteries. Crest also hosts the nationally recognised **Vocal Jazz Festival each summer.** After swimming or a canoe trip on the Drôme, try a helping of 'couve', a local speciality which will restore the strength of lovers of good food. Gourmets, for their part, will prefer a good dish of **défarde** (lamb tripe and feet) and goat feet, mixed with tomatoes and carrots, a dish strongly supported by its 'Confrèrie' (brotherhood). The product boasts the Plus Beaux Détours de France label.

Press contact: Nicolas Adam - directeur

OT de Coeur de Drôme - Pays de Crest et de Saillans Tel. +33 (0)9 72 47 19 65 payscrestsaillans-tourisme.com - direction@coeurdedrome.com

SAOÛ / VALLÉE DE LA DRÔME



Dominated by its huge rock outcrop, 'le Roc', and surrounded by the cliffs which make it one of the key climbing sites in the Drôme, the village of Saoû enchants visitors with its medieval streets, the belfry of Saint-Tiers abbey and its little canals. **An internationally known festival "Saoû sings Mozart"**, many

events (Fête du Picodon, Foire aux Fruits d'Hiver, etc.), and the presence of a number craftsmen and women bear witness to its dynamic life style. **Saoû** marks the entrance to one of **the most well-known forests in the Drôme**, renowned for its syncline, one of the finest in Europe and a veritable paradise for walkers and lovers of nature. Surrounded by a veritable wall of limestone, the massif covers 2 500 hectares and contains exceptional biodiversity. The highest point, **Les Trois Becs**, is much visited by hikers.

Press contact: Magaly Dumas - directrice OT du Val de Drôme at Saoû, Livron, Mirmande Tel. +33 (0)6 08 99 31 97 - mdumas@val-de-drome.com www.valleedeladrome-tourisme.com



Flore alpine du Haut Diois

IDENTITY CARD OF THE DRÔM

DIEULEFIT / DRÔME PROVENÇALE



Classed as a 'station touristique, Dieulefit enjoys both a well conserved natural environment and interesting heritage, **a pottery tradition which has made it famous,** and climatic conditions which have encouraged the establishment of health centres specialising in chest and cardio-vascular treatment. During the

Second World War, the town protected a number of refugees and still attracts many artists and intellectuals. La **Maison de la Céramique** outlines the history of the clay deposits worked since the Gallo-Roman period right up to a portrait of the 46 potters working today in the 'Pays de Dieulefit et Bourdeaux'.

A guided tour of the Viale will lead you through the narrow streets of the village, to take you back in time.

Press contact: Aline Raffy - aline.raffy@dieulefit-tourisme.com OT du Pays de Dieulefit -Bourdeaux Tel. +33(0)4 75 46 42 49- www.dieulefit-tourisme.com

MONTELIMAR / DRÔME PROVENÇALE



With its **Allées Provençales** where you can pass the time of day on a terrace, the **nougat capital** draws in the tourist. Walk the pedestrianised area of the old town: Maison Diane de Poitiers, Hôtel du Puy Montbrun, Hôtel de Chabrillan, Collégiale Ste Croix, Porte St Martin. The Château des Adhémar, nucleus of the old town,

provides the setting each year for exhibitions of renown. At St Martin a newly created and refurbished, space, Montélimar now completely boasts a very contemporary look. A veritable aromatic garden now provides a fitting place for a bucolic walk and adjoins the Tourism Office and The Saint Martin Contemporary Art Museum.

Press contact: Béatrice Tarriotte

OT de Montélimar-Agglomération Tel. +33(0)4 75 01 00 20 - www.montelimar-tourisme.com b.tarriotte@montelimar-tourisme.com

GRIGNAN / DRÔME PROVENÇALE



Dominated by its château which was made famous by the marquise de Sévigné, Grignan is a concentrated essay in lifestyle: 'chambres d'hôtes de charme' or manor houses, starred chefs and other gourmet addresses, fine wines (AOP Grignan-les-Adhémar), Colophon - the workshop cum museum of books and typography for lovers of

literature and writing. Following In the footsteps of the Marquise, you can walk through the narrow streets which blossom with traditional roses, try the doors of the old stone houses and appreciate a moment of freshness around the 'lavoir' (washing fountain).

Press contact: Sonia Hernandez

OT Pays de Grignan-Enclave des Papes at Grignan Tel. +33(0)475465675 - www.grignanvalreas-tourisme.com communication@grignanvalreas-tourisme.com

PIERRELATTE / DRÔME PROVENÇALE



The legend ascribes the presence of the rock dominating the town to Gargantua, the result of a stone removed from his boot and thrown down at that spot. **Situated on the N7** highway, on the southern edge of the Drôme, Pierrelatte is content to ally high technology (nuclear power station site and the Ellipsó simulated

driving centre) with a precious craft tradition (blacksmithing). **The most popular tourist destination in the Drôme, la Ferme aux Crocodiles** is also situated at Pierrelatte and attracts nearly 300,000 visitors a year.

Press contact: Jean-Baptiste Pascal -director OT Drôme Sud Provence at Pierrelatte

Tel. +33 (0)4 75 98 40 65 - www.drome-sud-provence.com direction@drome-sud-provence.com

NYONS / DRÔME PROVENÇALE



"The only difference between Nyons and Paradise is that one can enjoy Nyons while one is still alive" as René Barjavel said. A child of Nyons, he grew up in this land surrounded by olive groves at the foot of the Baronnies Provençales. Nyons, described as the "little Nice" due to its micro-climate has a

Mediterranean air. Little shady squares and cafe terraces, arcades and boutiques, everything is there, including the traditional provençal Thursday morning market (one of the best in the Drôme). Nyons olive oil and olives of course (AOP production), truffles, honey, lavender, organic fruit and vegetables (the Drôme is the top organic département in France), wines, lime blossom and aromatic plants: a splash of colour, odours and flavours. And to make sure you miss none of the treasures of the Nyons area, you should include a visit to the Bleu Provence distillery and the Vignolis co-operative. If you like to have a good time, come to the Alicoque (new oil festival) on the 1st Sunday in February or the Olivades in July!

Unique and a one-off: the Scourtinerie ; the last scourtin manufacturer in France. They are little woven flat coconut baskets used as filters in the extraction of olive oil.

Press contact: Sophie Koper

OT du Pays des Baronnies en Drôme Provençale at Nyons Tel. +33 (0)4 75 26 99 65

sophie@baronnies-tourisme.com - www.baronnies-tourisme.com



Oliveraie à Buis-Les-Baronnies

The two regional parks



PARC NATUREL REGIONAL DES BARONNIES PROVENCALES



On 8 December 2014, at Vinsobres, at the heart of Drôme Provençale, the French minister of the Environment signed a decree inaugurating the **Parc naturel régional des Baronnies provençales,** protected landscape, the 51st in France.

Astride South Drôme and the Hautes-Alpes, the Park covers **105 communes**, **72** of which are in the Drôme. This outstanding area

is part of the 'Préalpes', which benefits from both Mediterranean and Alpine influences, and from remarkable biodiversity and landscapes.

Shaped by centuries of farming practices, the landscapes and people of the Baronnies provençales enjoy a shared past. This is why **lavender, mountains and fields** figure on the park logo. Nature: 2 000 plant species and 203 animal species protected at either national or regional level (including 54 species of common interest such as vultures).

Worth noting: the Baronnies provençales are amongst the clearest regions in both France and Europe regarding freedom from light pollution. Far from major built-up areas, the night sky of the Park boasts an exceptional depth and clarity.

Violaine Gudin - press officer

PNR des Baronnies Provençales at SAHUNE Tel. +33 (0)4 75 26 79 05 www.baronnies-provencales.fr vgudin@baronnies-provencales.fr



Vallée de l'Ennuyé - Baronnies provençales

PARC NATUREL REGIONAL DU VERCORS



The Parc naturel régional du Vercors is a huge natural playground, first designated 45 years ago. It covers 85 communes, **37 of which are in the Drôme** (the others are in the Isère). The park is divided into 8 natural areas, which include the Vercors Drômois, the Royans Drôme, the Gervanne and the Diois. As

regards sporting opportunities, there are over 3,000 potholing sites (caves, chasms and sinks - 'scialets') to indulge cavers. The GTV trails (Grandes Traversées du Vercors) are open all year round on foot, horseback, with donkeys, on mountain-bikes, on snow racquets or cross-country skis.

The natural element: **Rich in fauna and flora.** On the high slopes, ibex, marmots and black grouse disport themselves under the watchful eye of black grouse, European eagle owls (Grand-Duc) and royal eagles. This is fauna of great diversity: 65 mammal species, 135 species of nesting birds, 17 reptile and amphibian, not forgetting the rich and abundant Vercors flora which includes 85 protected species.

Worthy of note: the high plateaux (17 000 hectares) are the largest nature reserve in metropolitan France. An ideal area for both grazing animals and walking.

Raphaële Bruyère - press officer PNR du Vercors at Lans-en-Vercors

Tel. +33(0)4 76 94 38 26 - www.parc-du-vercors.fr raphaele.bruyere@pnr-vercors.fr



Troupeaux à Vassieux-en-Vercors

Tourism figures

11.3 million accommodation nights
39th place in the department
league table for french visitors
565 million € spent by tourists
6 900 permanent jobs in tourism

CHARACTERISTICS

Highest point: le Rocher Rond à 2 456 m Area: 6 561 km² Density: 74 inhabitants/km² Communes: 364 Population: 524 574 inhabitants* Main towns:

Valence (65 028 inhab.)* Montélimar (40 227 inhab.)* Romans (33 832 inhab.)* Nyons (6 980 inhab.)* Die (4 863 inhab.)*

*Source recensement de la population INSEE (population totale en vigueur au 1^{er} janvier 2019).

ACCOMMODATION CAPACITY

36 % In rented accommodation 64 % in second homes (12 % of which owned by foreigners)

Distribution of rented accommodation:

Outdoor accommodation: 51 % Gîtes and furnished accommodation: 17 % Hôtel rooms: 18 % Group accommodation: 11 % Chambres d'hôtes: 3%

Source: Drome Tourist Board Observatory. 2021 figures. More : observatoire.drome-attractivite.com

The Drôme in a few figures

The department owes its name to the river Drôme (the Roman Druma), which rises in the department and traverses it from one side to the other, from East to West, thus creating a natural frontier between the northern and southern halves of the département.

Situated on the 45th parallel and containing some mountainous terrain, one can quickly pass from 2,400 m to 60 m high (Pierrelatte). The Drôme enjoys a range of different climates, producing considerable diversity in fauna and flora.

Note that there is an island belonging to the Vaucluse in the South of the Drôme, commonly known as the "Enclave des Papes" or Valréas.

VISITORS

81% are French:

35% from Auvergne-Rhône-Alpes, 15% Paris area, 12% PACA, 7% Occitanie.

19% are foreigners :

45% from the Netherlands, 18% Belgium, 13% Germany, 7% Switzerland 4% Great-Britain.



TOP 5 OF DROME TOURIST ATTRACTIONS (NUMBER OF VISITORS)

Le Palais idéal du facteur Cheval at Hauterives : 190 000 La Ferme aux crocodiles at Pierrelatte : 175 000 Le château de Grignan :116 000 La Cité du chocolat at Tain-l'Hermitage : 60 000 La Tour de Crest :37 000

6 VILLAGES CLASSIFIED "MOST BEAUTIFUL VILLAGES IN FRANCE"

Grignan, Mirmande, Montbrun-les-Bains, La Garde-Adhémar, Le Poët-Laval and Châtillonen-Diois (new 2021)

LES PLUS BEAUX DETOURS : Crest et Nyons

Do you know?

- Ferrassières is the most southern village in the Rhône-Alpes-Auvergne region.
- The smallest village in the Drôme only has 1 inhabitant but is still a charming place for all that
- : Rochefourchat, in Drôme provençale.



From organic produce to well-being

From organic produce to well-being

PThe leading French département for organic produce, the Drôme is noteworthy for being a world leader in PPAM (perfumed, aromatic and medical plants). You will find these plants in well-being establishments, mainly used in the form of essential oils, floral water or organic cosmetics. As you may have gathered, the Drôme is a feel good place where you can recharge your batteries, enjoy the climate, visit the spa village of Montbrun-les-Bains and, as an extra, enjoy an essential lavender oil massage - organic of course.

THERMAL RESORT AT MONTBRUN-LES-BAINS - VALVITAL

An exceptional environment amidst lavender fields and Provençal vegetation, at the foot of the hilltop village of Montbrun-les-Bains, listed as one of the most attractive villages of France, whose thermal waters have relieved rheumatism and chest complaints since Roman times.

The thermal spa offers you its 'Aqua-détente' facility, including thermal baths, hammam, sauna, panoramic terrace featuring two outdoor jacuzzis and solariums, group sports, relaxation, and aqua gym coaching.

The spa, in the course of its most recent renovation has made full use of environmentally friendly materials (HQE standards) and can now capture the calories from the water outflow to heat the air. Further work is currently in progress.

3 half days, the 'relaxing break in Baronnies' package at €248 (2022 price). 2023 season : March 11 to November 19.

Domaine thermal Valvital de Montbrun-les-Bains - Tel. 04 75 28 80 75 Mathieu Adnot, directeur - www.valvital.fr

OUR 'CHARM' ACCOMMODATION WHICH INCLUDE A SPA

LE CHÂTEAU LES OLIVIERS DE SALETTES



At the end of a country track there lies a superb château where silence rules. Around and about are only mountains, lavender fields and olive orchards. The Château les Oliviers de Salettes offers 23 rooms and a gourmet restaurant.

The well-being centre, installed in the former wine-making cellars features 2 treatment rooms, a sauna, a hammam, an outdoor jacuzzi, a relaxing Zen garden and an attractive fitness room. A cocooned destination for a moment of relaxation in the hands of experts and practitioners.

Hôtel-restaurant Château les Oliviers de Salettes at Charols Dominique Berger (Mme) et Robin Leyssens Tel. +33 (0)4 75 00 19 30 contact@chateau-lesoliviers.com www.chateau-lesoliviers.com

LE MAS DE LA ROCHE

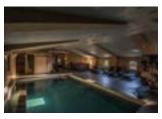


Once you have passed through the porch, you find yourself in a calm courtyard; loungers await you in the shade of a fig tree. There are 3 bedrooms and a suite in this former silk mill. Well-being area in the natural setting of a vaulted cellar. Spa

(jacuzzi, sauna) and hammam. Sophro-Bien-être holidays

Maison d'Hôtes - Le Mas de la Roche at Montbrison-sur-Lez Michèle et Pierre Mezin Tel 06 72 94 92 49 - 06 07 34 46 26 www.masdelaroche.com

LA FERME FORTIA



6 'gîtes de charme', 6 Saharan lodges, Django's cabin in the wild setting of the Baronnies. Outside swimming pool and **outstanding views,** with a well-being are to round off these moments of contentment: Zen ambience, 30°

temperature, winter come summer. Oriental hammam, in marble, 5 place jacuzzi, interior swimming pool with swimming against the current facility, not forgetting essential oil massages for complete relaxation.

La Ferme Fortia at Montréal-les-Sources - Christian Jévaudan Tél.04 +33(0)475274455-0688763284 www.ferme-fortia.fr

FAC&SPERA HÔTEL ET SPA 4*



The Pavillon de l'Hermitage became, in the course of 2019, a Fac&Spera Hôtel and Spa 4* hotel. The hotel and its annexes have been redecorated in the colours of the Maison Chapoutier. The Marius

Bistro, with a nod to Marius, the great grandfather of Michel Chapoutier, is modern, cosy and sharpens the appetite with its voluminous room giving onto the open area kitchen. The Dureza bar offers a wide selection of wine by the glass, whisky, gins and vodkas. Bar food available with platters of cold meats, cheeses and desserts.

The Maison Chapoutier features a quality hotel experience and encourages both business and wine tourism, with spacious rooms and modern styling.

Fac&Spera Hôtel and spa 4* at Tain-L'Hermitage Geoffroy Ottonelli

Tel. +33 (0)4 75 08 65 00 - www.pavillon-ermitage.com

LE SPA DES TERRASSES



Jean-François, physiotherapist, and Lucie will take you under their wing and show you all the features the site offers. Outside: a heated swimming pool, heated to 31° and featuring whirlpool baths, swimming

against a current, a waterfall and massaging jets, two Jacuzzis, two hydro jets (water mattress treatment). Inside: a hammam, water therapy showers and a tearoom. Allow yourself to be carried along on a wave of wellbeing, between water and whirlpools, treatment and relaxation. Immerse yourself in the water, the heat and the restorative softness of the landscape.

Jean-François FAURE at Villeperdrix

Tel. +33(0)6 08 54 71 71 - jff26@wanadoo.fr www.lespadesterrasses.com

HOTEL LA CACHETTE



15 spacious rooms which welcome you throughout the year. Access to the spa and the fitness room which offers you views over the garden and the village of Dieulefit. Spacious rooms which will welcome you throughout the year. The 14

metre long heated and covered swimming-pool is the veritable jewel of LA CACHETTE. Jacuzzi, sauna and hammam complete your unwinding process **Hôtel 4* - SPA La Cachette at Dieulefit**

Tél. +33 (0)4 75 96 49 87 - www.hotellacachette.fr/

CHÂTEAU DE MONTFROC

This 13th century castle and former agricultural estate (with sheep barn, stables and remarkable seigneurial pigeon loft), today offers 3 chambres d'hôtes and 2 high standard gîtes, in the heart of the Baronnies

provençales, at the extreme South-Eastern point of the Drôme on its frontier with the Hautes-Alpes and the Alpes de Haute Provence. Spa with Jacuzzi and sauna.

Château de Montfroc at Montfroc Elena et Olivier Caillard Marconi

Tel. +33 (0)7 83 13 95 69 - www.montfroc.com

MANOIR LE ROURE



Reopened on 25 October 2019. Following a year of renovation, modernisation and redecoration, the Manoir le Roure has acquired a new skin. This 12th and 19th century manor house now offers 7

prestigious rooms and 3 family suites as well as bistro food in the Orangery, which has rediscovered its original colours. And all this is set in 4 hectares of grounds with a swimming pool. The private SPA, a unique concept, will open in March 2020.

Set in the countryside, only 3 minutes from the Montélimar Sud motorway exit, this charming establishment is ideally situated for excursions into the heart of Drôme Provençale.

10 rooms at 125 \in for a double room..

Hôtel Manoir le Roure**** - restaurant at Châteauneuf-du-Rhône - Thierry LOUIS

Tel. +33 (0)4 75 90 93 64 - https://manoirleroure.com

THE DRÔME IS COOL

TAKE SOME TIME OUT IN THE GREENERY

ERIK BORJA'S ZEN GARDEN AT BEAUMONT-MONTEUX



The holder of a fine arts diploma from Algiers, Erik Borja began his career by exhibiting mirror sculptures before creating Zen inspired Japanese gardens. His finest pieces are in the Drôme where the artist invites us to discover his remarkable

gardens dedicated to nature and the quest for harmony and serenity.

The stroll begins with Japanese gardens: **the Garden of Meditation** and its famous raking techniques which are reminiscent of waves around an island. Beyond you will find yourselves in the **Tea garden** where in Japan the « Chanoyu » or « tea ceremony » is traditionally celebrated. Further to the South **the Promenade garden** opens up around two ponds fed by lively waterfalls. Two **Mediterranean gardens** follow, situated on the south side of the hill and the orchard/kitchen garden. On the banks of the Herbasse stream, the arboretum and bamboo area can also be found. The garden is classed as a « Jardin Remarguable »

Le Jardin Zen d'Erik Borja (†2022) **at Beaumont-Monteux** Tel. 04 75 07 32 27 - contact@erikborja.fr www.erikborja.fr

SANOFLORE BOTANICAL GARDEN AT GIGORS ET LOZERON.

This is a veritable natural laboratory at the heart of the Vercors Region Natural Park (PNR). The garden features a living collection of 350 aromatic and medicinal plants.

https://www.sanoflore.fr/resources/fr/pdf/Fiche_visite_jardin_ botanique.pdf - Tel. +33(0)4 75 76 46 60

THE MONASTERY GARDENS AT STE-CROIX



The former monastery at Ste Croix is surrounded by extensive terraced parkland. You will find an arboretum (with way-marked botanical path), a Monk's Garden and an ethnobotanical garden, which features aromatic and medicinal collections. The

production and harvesting of medicinal and aromatic plants are a serious business in the Quint valley, of which the monastery forms the entry point. **The garden is made up of a collection of some 300 medicinal, food and commercially grown plants** and is a good place for walks and visits. Access is free at all times. The garden is complemented by a permanent aromatic exhibition at the monastery.

The former monastery is today an international conference centre for groups.

L'Ancien Monastère at Ste-Croix - www.le-monastère.org Contact for guided visit : Lise-May Viment Les Fleurs de May 06 71 83 98 14

'HERBES À LA FRANÇAISE' GARDEN AT LA GARDE-ADHÉMAR

Occupying a terraced site overlooking the Rhône Valley at the heart of one of the prettiest villages in France, this garden features a collection of over 200 medicinal and pleasure plants awarded the prestigious « Jardin Remarquable » label. Guided garden visits: **Danielle ARCUCCI**

Tél +33 (0)6 71 83 64 39

FASTING, DETOXIFICATION AND WALKING: A JOURNEY TOWARDS ONESELF, TO LIVE BETTER WITH OTHER PEOPLE FORMULAE WHICH ACT ON THE BODY AND THER SPIRIT!

FASTING AND WALKING

<u>Pionneers and founders of fasting and walking in France, Gertrud and</u> <u>Gisbert BOLLING have organised courses since 1990.</u>

The courses always start on a Saturday throughout the year, at Léoux in Drôme Provençale in an outstanding setting. These weeklong Buchinger type courses in dietary fasting (water, herbal teas, filtered bouillons and diluted fruit juice) are organised in conjunction with walking in a natural environment as a principal activity. From 500 € per week. Acommodation is extra.

Jeûne et Randonnée Bölling at Léoux (Villeperdrix) Bölling Family

Tel. +33 (0)6 33 16 66 88 - www.jeune-et-randonnee.com/

WILD THINKING: FASTING AND WALKING

Situated on the outer fringe of the natural ramparts of the Vercors, at the heart of a village surrounded by greenery and hanging onto the side of a mountain, at 700 metres altitude, the 'Pensée Sauvage' centre enjoys an outstanding setting; a perfect harmony existing between its parkland set with ancient trees and a plunging view over the surrounding valleys. 4 kinds of detoxification courses, 1 500 €/per person 7 days/ 6 nights.

Centre La Pensée Sauvage at Plan de Baix

Tel. +33 (0)4 75 44 55 58 - Thomas Uhl et Maëlys www.lapenseesauvage.com

L'AMANDIER

For the last 15 years Dominique and Pierre offer fasting and walking stays in a charming hamlet with a view over the outer ramparts of the Vercors, a setting very conducive to meditation.

7 day stay from 860 \in , with accommodation extra (from 270 \in for 6 nights).

L'Amandier at Gigors et Lozeron - https://amandier.info/ Dominique et Pierre Juveneton - Tel. +33 (0)4 75 76 40 89



ORGANIC DRÔME

Organic Drôme

Due to the quality of its soils and its agricultural produce, the Drôme passes the taste bud test demonstrating that organic agriculture can produce gourmet and epicurean food.

A pioneer of organic agriculture in all its diversity, the Drôme knows how to present itself and offers a wide spectrum of types of production: agriculture, wine growing, cosmetics, etc. The Drôme is also the world leader in the production and the processing of perfumed, aromatic and medicinal plants (the PPAM).

Organic production in the Drôme in a few figures: (from Agence Bio- 2022)

Organic production in the departement reached 1/3 of the SAU [total agricultural area] (whereas the French average is 8.5%). There are 1 721 farms and 41 475 certified organic hectares, 500 transformers and specialised retail outlets.
1633 hectares of organic fruit, or 6% of French production.
World leader in the production of perfumed, aromatic and medicinal plants. The département boasts 5 organic cosmetic firms. The PPAM network accounts for 90% of regional production.

In middle school canteens in the Drôme, organic food accounts for 42% of the total food consumed, exceeding the EGAlim target and providing encouragement for all the lower and upper schools of the département.

The Conseil Départemental, through its « **Plan Bio** » supports both the demand for and supply of organic food: assisting conversion, stimulating demand and promoting the quality produce of the area.

READY TO GO

■ ORGANIC PRODUCE, TERROIR AND WELL-BEING; your week-end in the pays de Dieulefit. Join the butterfly dance...

Look after the natural kingdom as well as you look after yourselves, such is the motto of Karine and Gérard. They will welcome you to their Ecosite, the Danse des Papillons; four hectares of fresh air planted with mature oak trees, a meadow and a river. They will spoil you with their tasty organic breakfasts served, as was your dinner on arrival, 'table d'hôte'. Karine will remove all your tensions and tight spots through her 'well-being' massages. You are at the heart of Picodon country; meet the passionate cheese producers at the Pracoutel goat farm at Vesc. Complete your organic gourmet tour with a visit and tasting session at the Serre des Vignes family estate.

Acommodation in chambre d'hôtes **(La Danse des papillons)** with organic breakfasts, 1 local produce dinner in 'table d'hôtes', 1 picodon themed restaurant meal, 1 'well-being' massage, visit and tasting session to a wine cellar and goat farm visit.

La Danse des Papillons - Karine NIVON

4905 Route de Dieulefit - 26770 La Roche-Saint-Secret Tel. +33 (0)6 50 61 82 45 - www.ladansedespapillons.com

LA CHEVRE QUI SAOURIT (A GOAT FROM SAOU)

A building typical of the Drôme, boasting comfortable and convivial accommodation, next to a working farm offering delicious local produce: this is the recipe that Inès and Daniel wish to share with their guests.

Two gîtes and a chambre d'hôtes ('Eco-hébergeurs' of the BioVallée). Learn about the farm, AOP organic picodon (goat's cheese).

The + point: Inès, who is also a mountain guide, can take you on a day or half-day hike and Jojo, the farm donkey, can come too.

La Chèvre qui Saoûrit - Inès de Rancourt et Daniel Gilles 180 route de Crest 26400 SAOU

Tel. +33 (0)6 14 53 39 13 - chevrequisaourit@gmail.com www.chevrequisaourit.com

GUIDE TO ORGANIC EATING IN THE DROME

No less than 150 addresses feature in this guide, produced for consumers and tourists, but also for all local people in the Drôme who wish to know the organic farms of the département better and stock up on local organic produce.

Contact: Fanny Peyrin - Tel. +33 (0)4 75 61 19 36

fanny.peyrin@aurabio.org - www.auvergnerhonealpes.bio

READY TO GO

■ BOHEMIAN WEEKEND: SLEEP IN A GYPSY CARAVAN From $210 \notin /2$ nights 2 pers.

Eric and Marie-Claire are organic farmers. On their mid-altitude mountain farm they rear lambs and produce cordials made from plants and wheat. You can enjoy excursions within the farm itself, wider expeditions to Saoû forest or you can participate in courses run by Marie-Claire: **working felted wool, making plant cordials and flower jelly; or you can learn how to make leavened bread.**

Accommodation in a gypsy caravan. La Roulotte du Panicaut - Eric et Marie-Claire Bouttier Ferme de Lagier - 26400 Francillon-sur-Roubion Tel. +33 (0)4 75 76 00 46 / 06 99 36 23 59 www.lepanicaut.com

The Biovallée

Even more committed organic producers!

BIOVALLÉE

BIOVALLÉE® is an area of 2200 km², along the Drôme between Die and Loriol. It consists of 102 communes with only 58 000 inhabitants. The project is of course only possible with the involvement of inhabitants and stake holders in the area and aims to **make the Drôme a national reference point in terms of sustainable development.**

<u>A few targeted outputs in figures:</u>

- Diminish energy consumption in the area by 20% by 2025 and by over 50% in 2040.
- Achieve 100% local renewable energy production in the area by the 2040 horizon and 25% by 2025.
- Attain a target of 50% of farmers and total agricultural area in organic production by 2025.
- Supply 80% of food to canteens from organic or local production by 2025.
- Halve the volume of refuse sent to treatment centres by 2025.
- Develop high level training in sustainable development.
- Create 2,500 jobs in the ecological sector by 2025.
- Put in place quality training in sustainable development.

The valley is rich in natural resources: soil, wind and sun. The resources generate biomass of a biodiversity hard to equal at a European level, at the scale of a valley of this area. The challenge is to preserve these resources whilst using them to satisfy the main requirements of the population: drinking water, food, housing, energy, health, social and cultural quality of life.

LA BIOVALLÉE capitalises first and foremost on a fertile ecological network of organisations and companies. In effect, the area is already characterised by a strong organic and sustainable development culture. Over a number of years, the following has evolved: a plethora of ecoconstruction initiatives, the economics of social and mutual support, short supply chains, and renewable energy and organic agriculture.

Association Biovallée: Yannick Régnier - Directeur

yregnier@biovallee.net 26400 EURRE - Tél.+ 33 (0)4 26 52 11 22 communication@biovallee.net - www.biovallee.net



The Biovallée in a few words and a few figures.

Unique environmental quality

Extremely extensive bio-diversity (over 5000 plants), at a meeting place of 4 climates.

The greatest density of stags, beavers and orchids in France! The last 100 km wild river in Europe.

1/3 of the area recognised to be of ecological interest; national nature reserves; Natura 2000.

Land of the great pioneers of things organic: **Sanoflore**/ Groupe L'Oréal (1972) pioneer of organic essential oils, **L'Herbier du Diois** (1979) supplier of 72% of the European market in organic aromatic and medicinal plants. First salon of organic materials, « Tech & Bio », creation of an organic hub: nursery for young organic farmers; platform for the distribution of organic products for school canteens.

We can list pioneer structures such as: THE AGRO-ECOLOGICAL CENTRE AT AMANINS

The centre extends to 55 hectares in a nature conservation area. It is an agricultural production centre and also an ecology centre, born of a meeting of minds between the philosopher and humanist Pierre RABHI and company boss Michel VALENTIN (the latter deceased in an accident in 2012). The adventure, which started in 2003, today comprises a team of 15 people who look after the farm, the cultivated meadows, sheep breeding, cheese production, cereal production, the mill, etc... The kitchen is supplied from garden and greenhouse produce – the latter extends to 8 000 m². Here you are invited to join workshops, help bring in the crops, knead dough and make earth bricks. Everything is done inhouse: a wind generator supplies the centre with electricity; solar panels heat the water and the buildings, topped up where necessary by a wood-fuel boiler and wood-burning stoves. The plant based sewage lagoons produce pure water which can be used for watering plants. Accommodation is in chambres d'hôtes, wood cabins or nature camping.

Les Amanins - Laura Grivet

26400 La Roche-sur-Grane - Tel. +33 (0)4 81 13 20 60 communication@lesamanins.com - www.lesamanins.com

AGROTOURISM ACTORS



L'Agrotourisme

Agrotourism is about organised local tourism, supported by local people – a tourism of encounter and exchange, finding its roots in the riches of the local farming landscape and the conviviality of its inhabitants.

BIENVENUE A LA FERME: LIVE THE COUNTRYSIDE FROM CLOSER UP



This brand, created by the 'Chambres d'Agriculture' in 1988 is today **the number one network for farm holidays in France** (with over 8000 farming members) **88 of which are in the Drôme.** Here too the members subscribe to principles of quality

which are applied to each activity. These principles are outlined in the national specifications which outline the regulations applicable to each 'Bienvenue à la Ferme' unit (for example: farm produce, farm camping, farm inns). The respect for and monitoring of these agreements is controlled by the decentralised state services, by the Chambres d'Agriculture and by the Bienvenue à la Ferme network.

Ambassadors of sustainable and responsible agriculture, and rooted in the local area, protection of a farming heritage is a priority for the farmers who belong to the 'Bienvenue à la Ferme' network, because this unique tradition is a shared heritage.

Chambre d'Agriculture de la Drôme

Estelle François - Tel. +33 (0)4 27 24 07 45 estelle.francois@drome.chambagri.fr

LE CLOS FOUGERES - LA FACE CACHÉE DU FRUIT

This establishment, mainly devoted to growing trees, is an extensive and wide ranging attraction for tourists. Restoring of part of the family's built heritage has led to the opening of 5 gîtes and two public rooms (for hire). In 2010 the status of « ferme pédagogique » [teaching farm] was accorded to the farm, which now welcomes visitors and school groups. Events are offered throughout the year (cookery and gardening classes, tasting workshops, organic week, a tasting week, an orchard visit. Nearly 3000 visitors are welcomed a year and this dynamic family is not short of ideas to welcome even greater numbers in the future!

Clos Fougères - Famille ROCH



Les Fougères - 26300 Châteauneuf sur Isère Tel. +33 (0)4 75 71 80 94 - info@closfougeres.com www.closfougeres.com

ACCUEIL PAYSAN: THE COUNTRYSIDE OPEN ITS ARMS WIDE



This association of peasants and rural stake holders, created in 1987, aims to promote a peasant agriculture which respects the environment, and social and mutually supportive tourism. All members agree to be

bound by an ethical charter founded on 5 principles: to explain their work, their environment and their links to the soil, to place human relationships at the centre of the welcome offered to tourists, to be accessible to all, to offer quality produce and develop rural activities.

The offer to tourists falls into three categories which can overlap: accommodation (gîte, chambre d'hôte, camping), meals and produce (restaurants or sale of produce), social or educational features.

In the Drôme, close to 50 farms boast the 'Accueil Paysan' label.

Contact: Pascaline CHAMBART

Tel. +33 (0)4 75 91 53 35 drome@accueil-paysan.com - accueilpaysandrome.com

LA FERME DU PESCHER

In the listed site of the gorges d'Omblèze (Parc naturel régional du Vercors), this ecological farm produces, amongst other things, goats' cheese (picodon AOP), vegetables and fruit and runs on alternative energy. From May to October you have a choice of camping modes: gypsy caravan, hut or wood cabin. If you want to get a feel for the place you can visit all year round by prior arrangement.

Florence Rety - Tel. + 33 (0)4 75 42 93 18

26400 OMBLEZE - florence.hutterrety@gmail.com www.lafermedupescher.com



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WINE TOURISM



Whether we call it 'Oenotourisme' or simply wine tourism, this pleasurable

form of tourism, which combines the discovery of wine-growing areas and their vintages, is an important feature of our département. With almost 20,000 hectares of vines spread out from north to south of the département, the Drôme's wine-making is extremely diverse, but a large majority of its wines, some 96.5 %, have won appellation d'origine contrôlée (AOC) or IGP status.

En route for a stroll in the vineyards:

- Hermitage and Crozes-Hermitage (crus des Côtes du Rhône septentrionaux)
- Grignan-Les-Adhémar
- les Côtes du Rhône Villages
- les Côtes du Rhône Régionaux
- Vinsobres (cru des Côtes du Rhône méridionales)
- les Appellations du Diois (Clairette de Die, Crémant de Die, Coteaux de Die et Châtillon-en-Diois)
- le Brézème (la plus méridionale des Côtes du Rhône septentrionales)

- les IGP: Collines rhodaniennes, Comtés rhodaniens, Coteaux de Montélimar, Coteaux des Baronnies et Comté de Grignan.

Wine growing has shaped the landscape of the Drôme, especially the Tain-l'Hermitage area, Drôme Provençale and the Drôme Valley: three key wine-growing areas! So, let's embark for 3 trips into the wine-growing heartland:

- 1- AROUND TAIN-L'HERMITAGE: crus Hermitage and Crozes-Hermitage
- 2- IN THE DRÔME PROVENÇALE: Grignan-les-adhémar, Vinsobres and Côtes du Rhône villages
- 3- IN THE DRÔME VALLEY: les appellations du Diois et le Brézème

1- AROUND TAIN-L'HERMITAGE

Along the Rhône's east-bank slopes, above the riverside town of Tain-l'Hermitage, the dramatic vineyards occupy steep slopes superbly exposed to the southern sun. Two top-class Rhône Valley wine-making areas triumph in these parts: **HERMITAGE AND CROZES-HERMITAGE.** The wines derive from the same grape varieties for both, Syrah for the reds, Marsanne and Roussanne for the whites.

The reds dominate in **Crozes-Hermitage**, representing over 90% of production. They have a dazzling colour and are velvety on the palate, developing aromas of red fruits, spices, even leather.

The Hermitage reds are still more powerful and complex, with more touches of blackcurrants and redcurrants. These reds can accompany a whole host of dishes. It's recommended you serve them at between 15° and 16° . As to the whites, they have great finesse, with hints of iris and hawthorn to their aromas. Served at between 8° and 10° , they taste their best when accompanying fish, shellfish or even cheeses.

Inter Rhône (a body representing wine-producing and marketing professionals in the Rhône Valley) features a 'Maison des Vins' at Tain L'Hermitage which presents, in an informative and interactive way. The Côtes du Rhône and Rhône valley wines through videos, a library corner, wine tourism documentation and a photographic exposition on vineyards. A thematic wine-tasting workshop called «les Mardis dégustation» (once a month) is also provided to help discover the Côtes du Rhône and Crus Septentrionaux wines (programme on-line under 'Tasting').

Maison des Vins des Côtes du Rhône et de la Vallée du Rhône / Inter-Rhône at Tain-l'Hermitage

Tel. +33 (0)475 07 88 81 - accueiltain@inter-rhone.com www.vins-rhone.com



In 2011, the designation **«** from Hermitage to St Joseph » was accorded this label and features a selection of caves' [cellars], accommodation solutions, restaurants, tourist sites and

events or activities. This area, at the heart of 'Côtes du Rhône Septentrionales' [North], is the home of the famous AOP **Hermitage and Crozes-Hermitage** appellations whose terraced vineyards form such an emblematic backdrop to the Tain-L'Hermitage area.

Contact: Nicolas Rideau - Tel. +33(0)4 75 09 12 07 n.rideau@ah-tourisme.com - www.ardeche-hermitage.com

LA MAISON M. CHAPOUTIER



His business card speaks volumes. It describes him as a vine-grower, wine-maker and lover of fine wine! Meet **Michel Chapoutier.** He is heir to a prestigious family company known in the Rhône Valley since 1808. He has never rested on his laurels, however. In this era of globalization, he has also invested

abroad, in Portugal and Australia. A demanding wine-maker, in fact known as a perfectionist who always has one eye firmly fixed on the future, he is deeply attached to his lands and to the importance of terroir. He became one of the first French wine-makers to adopt **biodynamic practices** He produces wines that are recognized to be of exceptionally high quality.

In order to expose their wines and values to as many people as possible, the Maison M. Chapoutier has organised, at Tain l'Hermitage, **a wide range of activities based on several wine tourism features: the wine cellar, the school rooms and the gîtes.**

Caveau M. CHAPOUTIER à Tain-L'Hermitage Contact: Aurore Biegel - Tel. +33 (0)4 75 08 92 61

caveau@chapoutier.com - www.chapoutier.com

■ L'Ecole M. CHAPOUTIER: thematic wine tasting with meals, where dishes and wines are matched; company seminars; electric bicycle rides through the Hermitage vineyards and wine tourism holidays, conferences and courses.

Contact: Coraline Patte - Responsable Ecole, formations et séminaires - Tel. +33 (0)4.75.08.92.51 lecole@chapoutier.com - www.chapoutier-ecole.com

■ Les Gîtes M. CHAPOUTIER: in the midst of the vines, enjoying exceptional panoramic views, for 2, 4, 6 or 11 people; you will find total comfort for a week-end or a week.

gite@chapoutier.com - www.chapoutier-gites.com



Terrasses et murets à Tain-L'Hermitage

LES DOMAINES PAUL JABOULET AINE

Founded in 1834, this prestigious Rhône Valley wine house was taken over in 2006 by the Frey family, reputed Champagne producers who also own Château La Lagune in Bordeaux. A daughter of the family, Caroline, who proved extremely successful in her oenology training, has thrown herself 200% into overseeing these Rhône Valley vineyards with the greatest of rigour, from pruning through to assembling the vats of new wine. Respecting the character of the wines produced by the former owners, she has come to know every aspect of the 100 hectares cultivated adopting agriculture raisonné, with its established rules to make farming more environmentally friendly.

Domaines Paul Jaboulet Aîné at Tain-L'Hermitage Tel. +33 (0)4 75 84 68 93 - <u>www.jaboulet.com</u>

LE BAR EPHEMERE on the hill at Hermitage



A bar counter hewn from solid oak, Vichy blue tables and music with a background of vineyards: the esplanade of la Chapelle de l'Hermitage is transformed on summer weekends into «an ephemeral bar ». During the time it takes for the sun to set, install yourself on this terrace, whose outstanding

views over the Rhône and the surrounding hills will leave you with an unforgettable memory. A la carte tasting of the great wines of the Maison Paul Jaboulet Aîné. A magical moment to experience as a family, amongst friends or between lovers.

LE VINEUM: boutique, wine bar & restaurant at the Domaine PAUL JABOULET AINE

At the foot of the Hermitage slopes, the VINEUM Paul Jaboulet Aîné is there to welcome you, from Tuesday to Sunday, in a chic and warm atmosphere, where wine tasting takes in some of the finest appellations of the valley. Depending on your tastes, this could be spontaneous and enthusiastic at the wine bar gastronomic or select at the 'table du Chef Sandro Belle, or educational and full of passion during the workshops.

Vineum Jaboulet - Place du Taurobole at Tainl'Hermitage

Tel. +33 (0)4.75.09.26.20 / vineum.blogspot.com Contact: Emilie Plateau - vineum@jaboulet.com

WELCOME TO LA CAVE DE TAIN



At the foot of the Hermitage slopes, at the heart of the historic Côtes du Rhône Septentrionaux wine-growing area, the Cave de Tain produces and markets 5 'crus' and also Vins de Pays on over 1000 hectares of vineyards (appellations Hermitage, Crozes-Hermitage, Saint-Joseph, Cornas and Saint-Péray), which

makes it the main producer of the vintages of the Northern part of the Rhône Valey.

La Cave de Tain also offers, in its Boutique, **a walking trail** to discover the Hermitage vineyards **« Sur les pas de Gambert »** (**dedicated mobile application**): eleven sections through which to understand the Hermitage geology, the terraced form of cultivation the vineyards adopt, the wine varieties and the terroirs. 1H45 walking covering 4kms amidst grandiose landscapes: an unforgettable and very instructive route through a prestigious heritage of world renown!

Throughout the summer, **ephemeral works of art** can be seen all along this trail. Each year a new LAND ART exhibition features the Hermitage parts of the Tain vineyards

In 2016, the Cave de Tain and Marie-Josée Faure created **Terres de Syrah**, **service œnotourisme de la cave.** As well as wine cellar visits and tasting sessions, outings on foot, by gyropod or electric bicycle are all now available to help you discover the renowned vineyards of the area which are laid out on terraced hillsides. Visits to the premises of cellar members, wine-based events (in the cellars and local businesses) and other tasting sessions are also programmed!

Cave de Tain-l'Hermitage at Tain-L'Hermitage

Tel. +33 (0)4 75 08 20 87- www.cavedetain.com

Terres de Syrah - Bénédicte BRULEY

Tel. 04 75 08 91 91 - www.terredesyrah.com b.bruley@terresdesyrah.com

NEW 2022 : La Maison Cave de Tain :

A wine boutique at the heart of the town.

Situated on the mythical N7 highway and opposite the Valrhona chocolate factory, the boutique, as well as selling wines and local produce, also features the offices of Terres de Syrah, the wine tourism department of the wine cellars.

Maison Cave de Tain Tel. +33 (0)4 75 08 20 87



VINEYARD VISITS, USING ELECTRIC BICYCLES, IN THE PAYS DE L'HERMITAGE



With a « Coup de cœur du jury » [award] from the 'Trophées Innovation et Tourisme Rhône-Alpes 2012', Fabien Louis, sommelier at Tain-l'Hermitage in the Drôme, has delivered a project which is very much of the moment. His vineyard visits, using electric bicycles, blend local tradition, new technology and

a light environmental footprint.

Imagine yourself riding through the vineyards of Hermitage in complete freedom. You will be guided by GPS and an explanatory map. Fabien can also accompany you and you can benefit from his knowledge of the production of Hermitage or Crozes-Hermitage wines, worthy representatives of the 'Côtes du Rhône septentrionaux'. But the visit would not be complete without tasting these famous vintages. Select a tasting visit to one of the designated wine producing 'caves'!

Des terrasses du Rhône au sommelier / Fabien Louis at Tain-L'Hermitage

Tel. +33 (0)4 75 08 40 56 / 06 70 11 09 18 vinrhone@hotmail.com - www.ausommelier.com ou www.baladesviticoles.com

LA CAVE DOMAINE PRADELLE



It was in 1854 that François Pradelle set up business in the village of Chanos. Today, Jean-Louis, Jacques and Antoine Pradelle (5th generation) work 35 hectares of vineyards. Over 40 years, Daniel Courbis, a business man, formed the habit of giving bottles of Crozes-Hermitage to his clients as presents.

In 2013 they became partners: Courbis-Pradelle established a new wine-tourism cellar, open to the public.

The cellars produce red wines (Crozes-Hermitage and Saint Joseph), white wines (Crozes-Hermitage) and a rosé wine, and organise wine-tasting sessions, permanent exhibitions (a unique collection of hat making dummies, a rare collection of sculpted shell cases, chiselled and brazed) or ephemeral, exhibitions, not to mention events (picnics with the wine-grower, musical aperitifs). Since 2015: 3 visitor circuits in a 'quadricycle' called Rosalie.

Cave Domaine Pradelle - Marie Borsa

905, route de Tain - 26600 Chanos-Curson Tel. +33 (0)4 75 09 79 26 info@cave-domaine-pradelle.com www.cave-domaine-pradelle.com

DOMAINE MICHELAS ST JEMMS



Four great vintages (Hermitage, Crozes-Hermitage, St-Joseph and Cornas) for the four brothers and sisters who run this wine cellar. Conscious of the need for long term sustainability of the vines and soils, the estate is involved in the protection of the 'terroirs' and their biodiversity.

In addition to tasting their finely honed and elegant wines in the wine cellar, wine tourism is also catered for: **tour of the wine** cellars, visit of the biodiversity area, picnic amongst the vines, wine and chocolate workshops, visitor harvesting.

Cave Michelas St Jemms at Mercurol-Veaunes Tel. +33 (0)4 75 07 86 70 michelas.st.jemms@wanadoo.fr - www.michelas-st-jemms.fr

LE PETIT TRAIN, THROUGH THE HERMITAGE VINEYARDS



The audio guided itinerary (in French – more languages soon: English, German and Dutch) provides **a** wonderful glimpse of the unmissable sites of this winegrowing town: the wine cellars of the Maison Chapoutier, the Cave de Tain, the route des belvédères de l'Hermitage, but also the Cité du

Chocolat Valrhona, the quays along the Rhône, the Place Taurobole and the town hall.

Le petit train des vignes de l'Hermitage / Franck Tabuteau Tel. +33 (0)6 11 74 42 93 contact@petit-train-des-vignes.com

www.petit-train-des-vignes.com

TASTING SESSIONS IN A KUBELWAGEN IN THE VINEYARDS



A walk to learn about, understand and enjoy yourself whilst discovering the unfathomable mysteries of the earth and the way time has carved out the north Rhône area.

The vintage theme is in evidence here with a 1970's means of transport well adapted to the activity: not too fast and all terrain – well, almost! An

outing in this unusual « Kubel » for a 360° view over the heart of the AOC Crozes-Hermitage and Hermitage vineyards.

An activity for two or three participants, for a unique moment of the beaten track. \in 70 per person.

A focus on and link with gastronomy.

Auberge Monnet at La Roche-de-Glun

Catherine et Eric Seignovert - Tel. +33 (0)4 75 84 57 80 http://auberge-monnet.com/

MAISON DELAS FRERES



The Maison Delas Frères opened its new outlet at Tain l'Hermitage for the wine making and maturing of its most prestigious wines.

For 180 years the wine-growing 'heart' of Delas Frères has demonstrated its demanding standards and passion in the appellation wines of the northern

Rhône valley.

This new site will contribute to further extend the renown of the Maison throughout the world by becoming **an important hub where visitors can be received and offered a unique wine tourism experience.**

Maison Delas Frères à Tain-l'Hermitage

Valérie Antomarchi - Directrice oenotourisme et RP Tel. +33 (0)4 75 08 60 30 vantomarchi@delas.com - www.delas.com

WINE AND CHOCOLATE... VALRHONA!

Valrhona, as supplied to the great chefs in French gastronomic cooking, has been able to establish itself alongside the finest gourmets and the most delicate palates through its unique taste and aroma.

Tasting sessions combining Hermitage wines and Valrhona chocolate are organised by the previously mentioned winegrowers. www.valrhona.com

LA CITE DU CHOCOLAT

Situated on the historic Valrhona site at Tain-l'Hermitage, **la Cité** opened its doors on 24 October 2013. **The new multi-sense** visitor facility is based on the theme of the discovery of chocolate.

The Cité du Chocolat offers visitors a veritable initiation into the world of chocolate, punctuated by interactive terminals, playing on all five senses: the smell of hot chocolate, the noises in the plantations, a perception of the texture through multi-touch features, a virtual production line, a pâtisserie demonstration table

The + point : **Porcelana Restaurant**, to live the Chocolate Experience in evry dish.

Cité du chocolat Valrhona at Tain L'Hermitage

Agence 14 septembre - Tel. +33 (0)4 78 69 30 95 Mathilde Blanchon - mathildeblanchon@14septembre.com



2- En Drôme provençale

The southern Drôme might be compared to an impressionist painting, with its lavender fields, olive orchards, its truffle oaks and vineyards of sight. These are the lands south of the Drôme, land of great wines.

In october 2014, the "Drôme Provençale" destination received the 'Vignobles & découvertes' label.



The area offers a selection of 32 wine cellars, 18 accommodation centres, 18 tourist sites, 18 activities and 10 events. This 'terroir', at the heart of the 'Côtes du Rhône Méridionaux', boasts the Vinsobres, AOP Grignan-les-Adhémar and IGP Coteaux des Baronnies vintages. These are all Drôme Provençale landscapes which, from the Rhône valley to the mid - range

mountains of the Baronnies, have long been moulded by the planting of vineyards, alongside apricot orchards, lavender fields and truffle plantations, offering visitors a veritable colour coded mosaic, emanating its own scents and sweet odours.

Destination Drôme Provençale

Tel. 04 75 98 93 38 / igregoire@dromeprovencale.fr www.dromeprovencale.fr

L'appellation GRIGNAN-LES-ADHEMAR

Grignan-les-Adhémar are mainly red (accounting for c.85% of production). They're made by the judicious mixing of five grape varieties: Syrah, Grenache, Mourvèdre, Carignan and Cinsault. Their luminous red colours vary from vivid ruby to deeper hues. On the nose, you can detect hints of spices in them, such as cinnamon, pepper and vanilla, aromas of red fruits, and touches of liquorice. In the mouth, they're soft to the taste and long in flavour. The fruitier ones can be drunk young, but those in which Syrah dominates should be kept at least ten years to develop their full potential. Serve them at 14° or 15°. They can accompany most meals.

Le Café des Vignerons à Grignan

this new wine and tapas bar features **the entire range of the Grignan-les-Adhémar appellation**, at wine cellar prices. It is Julien Allano, the starred chef of the Clair de la Plume, who is behind the idea of matching tapas with the local appellation wines. Every Thursday one of the local wine growers comes along to present the tasting sessions.

Contact presse : Dimitri Kuchenbrod

Tel. +33 (0)4 75 46 94 36 - www.cafedesvignerons.com

AOC Grignan-les-Adhémar at Grignan

Tel. +33 (0)4 75 46 55 96 odg.grignanlesadhemar@sfr.fr - www.grignan-adhemar-vin.fr **Regional Côtes du Rhône:** These varied wines come in three colours: red, white and rosé. The reds are mainly made from black Grenache, Mourvèdre and Syrah. They are intense in colour. Full-bodied, their aromas bring to mind ripe fruit, liquorice and leather. They are excellent served with stews and roasted vegetables, for example, at 15°. The whites come from combining five grape varieties: Bourboulenc, white Grenache, Roussanne, Marsanne and Clairette or Viognier. They are refreshing and well-rounded, with a long, lingering flavour.

Côtes du Rhône Village: St – Pantaléon-Les-Vignes, Rochegude, St – Maurice – Sur-Eygues, Rousset-les-Vignes, Suze-la-Rousse (news 2016). These are made using the same grape varieties as above, but the vines are controlled to yield fewer grape bunches, making them more concentrated and generally more powerful. The areas where Côtes du Rhône Village can be produced are strictly controlled, meaning they have to meet demanding criteria, such as having the appropriate soil, exposure to the sun and altitude. These wines are strong enough to accompany game or strong cheeses and are best served around 15^o.

New 2020 : appellation Côtes du Rhône Villages Nyons

LES CAVES CATHÉDRALES DU MAS THEO



Following a few years of rest, the spectacular Cellar Cathedrals (former stone quarries) have found a new owner in the shape of Laurent Clapier, an independent wine producer.

The spirit of the place is in complete harmony with the biodynamic ethic of his wine producing. This unique

site offers the ideal conditions of moisture and temperature required in the preparation and ageing of his wines. The estate is situated in the 'Appellation d'Origine Protégée Grignan-les-Adhémar' area at the heart of Drôme Provençale. Laurent invites you to taste his wine and explore the cellars to discover how he works, in the course of **an educational visit** in the cool quarry caves. At the centre of the cellars is an exhibition dedicated to the history of the Saint Restitut quarries.

Mas Théo - Laurent Clapier at Saint-Restitut

Tel. +33 (0)4 75 46 04 59 contact@caves-cathedrales.fr www.facebook.com/mas.theo1

DOMAINE DE GRANGENEUVE



The Romans had already chosen this spot! This much is evident through the remains, on the estate, of a large Roman wine-producing villa dating to the 1st century AD, the 'villa du Fayn'. Grangeneuve is a wonderful terroir for growing grapes which will soon be managed by a third generation of the Bour family,

already present to gradually take over the business.

The wine-tourism products offered include: **wine-tasting;** educational and fun tour through the vineyards (2 circuits, 1h30), From the vine to the cellar, during the grape harvest; tasting of matched wines and dishes; **seasonal cookery lessons** ('Truffe noire de la Drôme', Spices and Wines, Aromatic Herbs, the Mediterranean), picnic with the wine grower.

Domaine de Grangeneuve - Henri Bour at Roussas

Tel. +33 (0)4 75 98 50 22 domaines.bour@wanadoo.fr www.domainedegrangeneuve.fr

DOMAINE ROZEL:



The main aim of the Rozel family has been, since 1464, to achieve the highest quality production in the exceptional terroir they have inherited. The success of their products and the constant search to improve their wines bears witness to this. In 1989, Bruno ROZEL took over the estate. Today the entire family is

proud to present the range of vintages produced from the typical grape varieties of the area (viognier, syrah, grenache noir and cinsault) and develop wine-tourism products which are original and of a high standard ('distinction Oenotourisme d'Inter-Rhône'): **The wine-grower's trail:** 3 themed choices.

Wine tourism on a Segway: fun and convivial tour of the village and the vineyard, followed by wine-tasting (about 2h00 and around $95 \notin person$).

Lunch on the estate by a river and **'Pack vendange':** 1 wine harvesting day in September + 'déjeuner du vigneron' + 6 bottles of wine from the estate.

Domaine Rozel at Valaurie Tel. +33 (0)4.75.98.57.23 http://domaine-rozel.isasite.net Contact Matthieu Rozel: matthieu@domainerozel.fr

CENOTOURISME AT THE CHÂTEAU DE SUZE-LA-ROUSSE



In keeping with the architecture and decoration of the château, the new layout introduces the visitor, on the one hand, to the history of this medieval fortress, rebuilt during the Renaissance to a stately home, and, on the other hand, **the wineproducing heritage and activities of the Drôme.** Using

decorative and archaeological artefacts as a point of departure, several different themes are featured: from the social context of wine to the different ways of drinking; from the first vineyards to the landscapes and architecture of vineyards, from today's careers in the wine industry to courses and training.

Moreover, the **Château de Suze-la-Rousse is situated at the crossroad of 3 wine roads:** the road n° 2 "In Drôme provençale", the road n° 10 "Grignan-les-Adhémar" and the road n° 5 "From Orange to Vaison-la-Romaine".

The castle of Suze-la-Rousse also houses the facilities of the University of Wine and it is possible to link Knowledge and Pleasure in the same place.

Château de Suze-La-Rousse at Suze-la-Rousse

Tel. +33 (0)4 75 04 81 44 - leschateaux@ladrome.fr http://chateaux.ladrome.fr

INTRODUCTORY WINE-TASTING WEEKEND AT THE UNIVERSITY OF WINE AT SUZE-LA-ROUSSE



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The Château of Suze-La-Rousse hosts the 'Université Du Vin', a professional qualification awarding body. However non-professionals can also take advantage of these outstanding facilities during introductory wine-tasting weekends. Over two days of instruction, the main tasting techniques are outlined

with a view to discovering appreciating and describing the various types of wine and their characteristics. Sunday lunch at a good restaurant will be the ideal moment to put your newly acquired knowledge into practice.

Special rates for couples or groups of friends are available. **Université du Vin at Suze-La-Rousse** Contact: Géraldine Gossot (directrice) Lisa Vanon (marketing et direction commerciale) Tel. +33(0)4 75 97 21 43 www.universite-du-vin.com geraldine.gossot@universite-du-vin.com Lisa vanon@universite-du-vin.com

DOMAINE DE PROVENSOL



Over to Dominique, wine grower: « Together with my team, we produce grapes and wine but also a few apricots, cherries and vegetables. Everything is produced through **organic agriculture,** in the most natural way. We are particularly careful to respect nature and the life cycle of soils to produce wine which

are lively and tonic. In opening up our house (a former fortified farmhouse) to our guests, we hope to take a step in their direction, share our daily life with them and explain our values to them».

The Domaine de Provensol is also: five chambres d'hôtes, a gîte (for 3 persons.); the table d'hôtes in an authentic vaulted cellar with a flagstone floor; a spa and, from a well shaded terrace, and a superb view over the vineyards and hills, ranging from the Nyonsais to the Mont Ventoux ! Domaine de Provensol at Venterol

Tel. +33(0)4 75 27 97 81 thouroude.provensol@wanadoo.fr http://domainedeprovensol.fr

VINSOBRES : CRU des Côtes du Rhône méridionales



The Vinsobres vineyards have been awarded AOC status for their red production only. In fact, this is the first vine area in the Drôme Provençale to gain the prestigious status of a Cru des Côtes du Rhône. The wines are mainly made from a mix of Grenache and Syrah. With red-fruit aromas,

Vinsobres vintages are powerful and well-structured. They can easily be left to age for five to ten years, or even longer. They make a good accompaniment to many Provençal dishes. Serve at 15° or 16.

Comité des vignerons de Vinsobres

Tel. +33 (0)9 61 59 48 14 - www.vinsobres.fr comite-vignerons-vinsobres@orange.fr Contact: Christelle MAGNARD

ONE OFF: ICED VINTAGE – Vinsobres sorbet

More than an ice cream, **this 'bistronomic' sorbet** from the Appellation area is a first in France! An original creation made by a local artisan ice cream and chocolate maker. With a low alcohol content (5,8%), this sorbet sublimates the fresh nature of wines and opens up new taste sensations which are gourmet and refreshing.

Estelle Laget, chargée de communication Tel. +33 (0)4 75 26 60 45 communication@vinsobres.fr



DOMAINE JAUME



The Domaine Jaume (80 hectares) covers two out of the four terroirs of the Vinsobres vintage area: 'le Coteau' and 'les Collines'. On this later harvested terroir, which enjoys both a favourable climate and altitude, the syrah varieties receive full expression. Aware of the need to protect the environment, Richard and

Pascal Jaume decided to adopt the principles of an environmental charter and ensure that that their grape growing is in harmony with nature. At the centre of the village, their cellar can accommodate up to 50 people to taste the estate wines and visit the cellar. « Accueil excellence » auaranteed (Inter Rhône listing).

Grape harvesting as it used to be has become the not to be missed autumn event in the Domaine Jaume (late September). They also offer the « Location de pied de vigne » accommodation concept.

Domaine Jaume at Vinsobres

Tel. + 33 (0)4 75 27 61 01 vignoble@domainejaume.com www.domainepascalrichard-jaume.com

DOMAINE VIRET: UNUSUAL VINTAGES, PRODUCED USING COSMOCULTURE®



On the "Clos du Paradis" hill, the Roman legions set up camp to overlook the valley. In this wonderful magical spot, saturated with history, Alain and Philippe Viret produce great wines in a cellar-cathedral built with stones from a quarry close to the Pont du Gard. The vineyard (certified organic) has been worked

under cosmoculture® since 1990. The aim of this form of production is to provide solutions to producers to restore balance and energy, and conserve the living equilibrium of the ecosystems. This embodies the founding principles of organic and biodynamic production.

To go even further, Alain and Philippe Viret have decided to return to the past and reintroduce **the storage of wine in amphorae.**

Wine tourism products:

Visit the cellar-cathedral and taste the estate wines; **presentation** of the principles of cosmoculture® and wine making in amphorae (early re-adopter in France of clay-based storage); grape harvest day (grape picking, meal, accommodation with friends of the estate owner).

Domaine Viret - Alain et Philippe Viret at Saint-Mauricesur-Eygues - Tel. +33 (0)4 75 27 62 77

domaineviret@domaine-viret.com - www.domaine-viret.com Press contact: Marine Lavergne - marine@domaine-viret.com

VINE AND... OLIVES

All the richness of the Nyons terroir in the Domaine Rocheville



For 4 generations, the Rocheville family have cultivated the exceptional Nyons terroir, in Drôme Provençale: vineyards and olive groves. Jean-Marc and Guillaume Rocheville tend their vineyard (11 hectares), produce and bottle the wine from the estate. The vineyard is under Organic Agriculture. The

grapes are picked by hand.

The Rocheville family provides the discovery of the vineyard, **its olive grove** and its orchards, through a **discovery trail** access to all. The explanatory leaflet which accompanies the walk is available in French, English, German and Dutch.

Domaine Rocheville at Nyons

Tel. +33 (0)4.75.26.35.20 contact@domainerocheville.com www.domainerocheville.com

Vine and... olives

Wine and olive tourism with the 'cave coopérative du Nyonsais'



Founded in 1923, the Nyonsais co-operative brings together around 1000 grower members. The grapes from 1300 hectares of vineyard become variously: Vinsobres, AOP Côtes-du-Rhône Villages, Côtes-du-Rhône or Pays des Baronnies wines, but there are also the olives from 600 hectares

of olive groves which are used to produce olive oil and the black olives of the Nyons AOP.

The 'Espace VIGNOLIS' at Nyons, covering an area of 1500 m², gives pride of place to the produce of the co-operative and interprets it for the pubic in its reception and tasting area, featuring both a wine and an olive oil room. **The Musée de l'Olivier** tells you all about these majestic trees. Set around the mill stone and the various kinds of olive presses, the various growing, harvesting and extraction techniques, and the preparation of eating olives will no longer hold any secrets for you.

Espace VIGNOLIS at Nyons

Tel. +33 (0)4 75 26 95 00 - www.vignolis.fr Press contact: Emilie Ferrière communication.vignolis@vignolis.fr

Vine and... truffes!

<u>Unlock the secrets of one of the most emblematic</u> <u>products in Drôme Provençale: the black truffle</u> Meet a wine-grower and truffle producer at the Domaine de Montine



At Grignan, the Monteillet brothers, 3rd generation of wine-growers in the family, use their two pairs of hands to run this estate which once belonged to the Château de Grignan. The vineyards, set in the terroir of the Grignan-les-Adhémar, Côtes du Rhône and Cru de Vinsobres appellations, extend to

65 hectares. **The growing of truffle oaks and lavender complete the production of this house of high repute.** All the year round, discover the wine-growing activities of the domaine de Montine, in a unique setting, where each building has a history: the Monteillet family will guide you (in French or in English) through each stage of the wine producing process. From November to March, the truffle producing side of the estate can also be presented: you will be present at the 'cavage' (harvest) of the truffles, using truffle dogs (by prior arrangement).

Domaine de Montine at Grignan Tel. +33 (0)4 75 46 54 21

www.domaine-de-montine.com Press contact: Mélina Monteillet melina.domainedemontine@gmail.com

WINE AND ... A TREASURE HUNT

The Domaine des Gravennes in Suze-la-Rousse



The two brothers Luc and Rémi represent the 4th generation perpetuating a family tradition, respecting shared values: protection of the area and its environment, conviviality and a constant search for equilibrium and elegance.

A piece of land exceptionally generous and suitable for organic agriculture and the production of biodynamic vintages.

Extra : A landscape scale treasure hunt in the midst of vines and lavender fields, under the protective eye of the château of Suze-la-Rousse. From 1h to 1h30.

Two chambres d'hôtes at the heart of the vineyards.

Luc et Rémy Bayon de Noyer in Suze-la-Rousse Tel. +33 (0)4 75 08 84 41

contact@domainedesgravennes.com www.domainedesgravennes.com

3- Around Drôme valley

The Diois vineyards, reaching up to 700m in altitude, are said to be the highest in France. Often growing on steep, stony slopes, the plots of vines are small and demand a good deal of work to tend. **'Clairette - Drôme Vallée' is a 'Vignoble et Découvertes'** [vineyard and discovery] tourism product. The wine tourism Clairette de Die discovery route is way-marked on roundabouts and features metal sculptures presenting the various wine growing tasks.

Les appellations du Diois (Clairette de Die, Crémant de Die and Châtillon-en-Diois)

CLAIRETTE DE DIE is a sparkling wine made from a mix of small white Muscat grapes and white Clairette ones. It's made according to an ancient local Diois method by which the fermentation occurs naturally in the bottle, without any addition of yeast or liqueur. It has a fruity aroma and melts in the mouth. You might drink it either as an aperitif or as a dessert wine. Serve it chilled, between 6° and 8°. **Syndicat de la Clairette de Die - psdt Franck Monge** clairette-de-die.com

<u>CRÉMANT DE DIE</u>: also a sparkling wine, made using the same grape varieties as Clairette de Die, plus between 10% and 40% of Aligoté. It's produced via the méthode traditionnelle in which the second fermentation occurs in the bottle.

CHATILLON-EN-DIOIS, this This AOC production area is tiny, just some 40 hectares of sloping vineyards set within the boundary of the Vercors Regional Nature Park. If a little red and rosé are also produced, the bulk of this wine is white, made from Chardonnay and Aligoté – you may even detect a hint of Alpine flowers in its grassy aroma! Try it at 12° with a Drôme speciality like picodon goat's cheese or rabbit.

COTEAUX de DIE: This still white wine comes exclusively from the white Clairette grape variety, giving it sharp fruit aromas. Served at 8° , it goes very well with fish and shellfish

LA MAISON DE LA CLAIRETTE

This centre provides information about wine-growing and the Diois AOP wines, and encourages the visitor to discover the estates and wine cellars along the 8 wine tourism trails (the length varies between 35 minutes and 1h30). The centre has also way-marked these trails.

The "Entre vignes et cabanons" trail in the commune of Châtillon-en-Diois, for example, takes visitors amongst the vineyards and 'cabanons' (little stone barns) typical of the region. You can find the relevant maps in the Offices de Tourisme or on the Internet (mobile-friendly site also available).

Maison de la Clairette at Vercheny

Tel. +33 (0)4 75 21 29 76 - www.clairette-de-die.com Marie LAFARGUE - marie.lafargue@clairette-de-die.com

JAILLANCE VISIT AND WINE-TASTING



The 'Cave de Die Jaillance' is the largest cellar as it serves 250 wine growers.

All the Jaillance sparkling wines, as well as the Châtillon-en-Diois wines, are presented at the cellar.

Muséobulles is the name of the new Jaillance visitor circuit at Die;The site has been completely

redesigned as an exploration trail so that initiates can discover the history of the Jaillance wine cellars and the renowned Clairette de Die. Rather more than a face lift, the new visitor circuit has been entirely redesigned and features up to date presentations and interactive videos organised around five main historical periods, from Roman times to our own. The guided tour lasts around 45 minutes and finishes at the "Bar à Bulles" with a wine tasting session with a commentary. The visit can be followed in four languages (F, GB, D, NL), thanks to audio-guides.

La Cave de Die Jaillance at Die Tél: +33 (0)4 75 22 30 15

www.jaillance.com - accueil@jaillance.com Contact: Jean-François Lucquin et son équipe

DOMAINE RASPAIL JEAN-CLAUDE ET FILS



At Saillans, one of the best areas for Diois wines, Jean-Claude Raspail and his son Frédéric are devoted to their 15 hectares of vineyards planted on steep slopes. The stony clay and limestone ground keeps down the number of grape bunches on the vine, but benefits the quality. The family has adopted **organic**

methods, so avoiding pesticides, synthetic fertilizers and weedkillers. Their Clairette is made in the purest traditions, and sparkles at between just 7° to 8° of alcohol.

Cave Raspail Jean-Claude et Fils at Saillans Tel. +33 (0)4 75 21 55 99 - contact@raspail.com



Secret de la Clairette, ¼ de tour chaque jour!

DOMAINE DE MAUPAS : CARRIAGE RIDES THROUGH THE Châtillon-En-Diois Vineyards



Inaugurated in 1992, the Domaine de Maupas is a small estate extending to 11 hectares at the foot of the Vercors massif, part of the Châtillon-en-Diois appellation. The nature of the terroir, its altitude (600 to 700 m), the climate, which allies both strong Mediterranean summer heat and the cold winters of this

mountainous area, the grape varieties selected (Aligoté, Gamay, Chardonnay, Pinot), the aromas of the area, a blend of lavender and aromatic plants, etc; all conspire to give wines full of character. Tour the vineyard in a carriage drawn by mules or Percherons horses in the company of the wine grower (10-12 persons by prior arrangement).

<u>Also note that:</u> the Domaine de Maupas cellar is the starting point for a wine-tourism path called « Entre vignes et cabanons ».

Domaine de Maupas - Cave Jérôme Cayol at Châtillonen-Diois

Tel. +33 (0)4 75 21 18 81 - domaine-de-maupas@orange.fr http://domainedemaupas.com/

CAVES CAROD



This winery founded at the beginning of the last century is at the heart of the appellation. **Visit the 'Musée de la Clairette':** reconstitution of scenes from the beginning of the 20th century on the theme of vines, wine, wine related skills and the traditions of the Diois.

From vineyards to wine cellars: **3 mountain-bike circuits** to help discover the vineyards.

Cave Carod at Vercheny

Tel. +33 (0)4 75 21 73 77 - contact@caves-carod.com www.caves-carod.com

UNCLASSIFIABLE... LE BREZEME la plus mériodonale

des Côtes du Rhône septentrionales

This small unknown appellation deserves however some attention. Located to the south of the Côtes du Rhône Septentrionales, it approaches more geographically wines from the Drôme Valley. Product on the slopes of Livron-sur-Drome region, this is **the smallest AOC vineyards** on the left bank of the Rhone. The cold climate Syrah is a wine with a strong personality very wild. Seven winemakers and a wine cooperative exploit twenty hectares planted. **The path along the brézème ridge "Crête de Brézème"** is an 8km walk overlooking the river Drôme. The walk offers panoramic views from the Mont-Rôti, with its terraced hillsides. This is where some of the "Brézème" vineyards lie, where they enjoy a Mediterranean micro-climate.

DOMAINE LOMBARD



Objective: to bring the « Brézème » appellation back to life

The vineyards and wines from the Domaine Lombard have, since 2012, been «pampered» by Emmanuelle and Julien Montagnon, who arrived as reinforcements to the Lombard team. They took the decision to

henceforth work the estate in **organic and biodynamic agriculture.** In addition, the Lombard estate staff took on a huge project: restoring the terraced cultivation of the original **Brézème cultivation area** (150 years ago, a phylloxera epidemic ravaged the hillside which, at that time, was much like the renowned Hermitage slopes of today).

Domaine Lombard at Livron-sur-Drôme. Pauline Sapet et Jonathan Alméras - Tel. +33 (0)4 75 61 64 90

contact@domaine-lombard.com - www.domaine-lombard.com

CHÂTEAU LA ROLIERE: A FAMILY HISTORY



The Château de la Rolière vineyards, producing prestigious wines way back in 1850, were replanted in 1975 on 8 hectares of hillside, entirely surrounded by walls. Owned by the Marchal family since 1976, this venture has contributed to the « Brézème » renewal.

The 11 children of the Marchal family and their offspring have

all decided to get involved in the development of this superb property; they are also restoring the buildings on the estate. The estate produces white wines (Viognier, Marsanne et Roussanne), rosé wines (Syrah et Grenache) and red wines (Syrah).

Domaine de La Rolière at Livron-sur-Drôme

Mathieu Piedade Tél.+33(0)6 59 81 05 35 contact@chateau-la-roliere.com - www.chateau-la-roliere.com

CHARLES HELFENBEIN



Installed since 2008 in the Drôme, Charles cultivates 4 hectares of terraced vines on the Brézème hillside. A red wine with all the best characteristics of the appellation. This wine grower strives to achieve maximum maturity for his wine harvests, which are still gathered in by hand.

Domaine Charles Helfenbein at Allex Tel. +33 (0)6 64 09 39 86 - charleshelfenbein@hotmail.fr



At the chef's table: The Drôme boasts 7 starred chefs and a number of other fine and not to be missed eating places. The chefs are unanimous: they are inspired by the Drôme. Such good things are grown here that they are only to happy to make use of them !

THE MICHELIN-STARRED CHEFS

ANNE-SOPHIE PIC - MAISON PIC ***



She's already won all the highest accolades. Voted **'chef of the year 2007'** and the only woman with **three Michelin stars** in France, Anne-Sophie PIC is the worthy heir to her great father, Jacques. Over the past year, once again, the food critics have been unanimous in singing her praises. Her concoctions are

presented in the most refined manner, and offer a whole gamut of unexpected flavour combinations.

MAISON PIC - Restaurant gastronomique Hôtel 5*

(Relais et Châteaux) at Valence Press contact : Catherine Bienvenu c.bienvenu@cbrp.fr - www.anne-sophie-pic.com

<u>Her additional addresses</u>

Anne-Sophie PIC has opened "ANDRE" Histoire(s) de Cuisine, her new restaurant which has replaced the 7 restaurant, in Avril 2016. This is a different universe, returning to more traditional cooking. It's a homage to the family dynasty, featuring the emblematic dishes of her father, her grandfather and her great grandfather. Tel. +33 (0)4 75 44 15 32

Scook, cooking school Anne-Sophie Pic

There are different lessons catering to different needs, for adults and also for children, to learn or to improve. Tel. +33 (0)4 75 44 14 14 - www.scook.fr

Anne-Sophie Pic Gourmet, l'épicerie

 $80\ m^2$ dedicated to the pleasure of cooking and enjoy little tasty delights with a selection of wines and a few tables for snacking on the go !

The + point: Picnic box the takeaway. Tel. +33 (0)4 75 25 07 07

The DAILY PIC – Anne-Sophie PIC gourmet canteen

Fast-food revisited by our three starred chef! To take away or eat on the spot, a wide range of dishes, each more appetising than the next, with their fine, sought after flavours. And affordable prices to boot: 18,90€ for the complete formula: starter - main dish - dessert. A cosy little dining area, set of with reflecting colours. Tel. +33 (0)4 75 25 08 08

JACQUES ET JEAN-PAUL BERTRAND - LES CÈDRES *



The Bertrand Brothers with their **Michelin Star** and their four hands have been at the helm of this beautiful contemporary restaurant for over 20 years now! Jacques is master of the cooking implements, while Jean-Paul is in charge of the diners. The dining rooms are warmly elegant. As to the menus, they could be described as eloquent as well as generous!

LES CEDRES - Restaurant gastronomique at Granges-Les-Beaumont

Tel. +33 (0)4 75 71 50 67 - www.restaurantlescedres.fr

GLENN VIEL*** - BENJAMIN REILHES - LE CLAIR DE LA PLUME *



Glenn VIEL*** comes to Grignan as cosignatory to the gourmet menu at CLAIR DE LA PLUME* and the Bistro CHAPOUTON, from 8 December 2022, together with the executive chef Benjamin REILHES, and the chef pâtissier Cédric PERRET.

Le Clair de la Plume is both authentic and romantic, and is also

a hotel which features a superb natural swimming-pool, set within a Mediterranean garden which also offers food in good weather.

Hôtel-restaurant Le Clair de la Plume at Grignan Tel. +33 (0)4 75 91 81 30 - www.clairplume.com Press contact : Dimitri Kuchenbrod - dimitri@dkconsultingrp.com

<u>An annex</u>: **La Ferme Chapouton**, Bib gourmand 2020. Tel. +33 (0)4 75 00 01 01 - www.chapouton.com

FLAVOURS OF THE DRÔME

SEBASTIEN BONNET * - LE KLEBER



The young chef, Sébastien Bonnet, brought a first Michelin star to the Drôme valley in 2013. The Maison Le Kléber had already been in existence for over 30 years in Crest. Since he took it over in 2007, Sebastien had only one wish: sharing a menu which is constantly revisited on a seasonal basis to

maximise the proportion of local produce (quail, Drôme guinea fowl, etc.).

Removal of the restaurant, in the course of 2020, to the charming neighbouring hilltop village of Grâne.

Restaurant Le Kléber - Sébastien et Julie BONNET at Grâne

Tel. +33 (0)4 75 25 11 69 - www.lamaisonbonnet.fr

His additional address :

Len'K, le bistrot option

Situated in the same premises, the village restaurant-hotel also offers refined cooking bathed in an authentic and warm atmosphere.

JOHAN THYRIOT- LE DOMAINE DU COLOMBIER *



His experience working with the Chefs Philippe LABBÉ and subsequently Michel BRAS have allowed him to benefit from technical and lyrical skills which have produced an overflowing passion for nature, botany and the matching of flavours. With great pride he joins the team at the Domaine du Colombier, led by Sébastien Morel,

who has the sensibility and will to guide the establishment towards environmental goals. "I am proud to welcome you to our table and make full use of shared moments of emotion and discovery of the local area, not forgetting of course that slight peppery note – my favourite spice".

Arrived in December 2022.

Hôtel^{****} Restaurant Le Domaine du Colombier à Malataverne

Tél. +33 (0)4 75 90 86 86 contact presse : elodie.fayard@domainecolombier.com www.domaine-colombier.com

<u>An annex</u>: More, **Le Bistrot 270** , new Bib gourmand 2020.

MASASHI IJICHI - LA CACHETTE *



You'll have to look quite hard to find the entrance to La Cachette - the word means hideaway! No showy signs or lighting here, just a colourful little house. The courtyard inside and the dining rooms reflect the chef's personality - elegant and discreet. Having trained at illustrious Pic and Les Frères Pourcel, Masashi UICHI

fully deserves his own first Michelin star. His cooking is resolutely contemporary. What with the finesse of its execution and the harmony of its flavours, you can easily spot the inspiration he draws from his Japanese origins

Restaurant La Cachette * at Valence Tel. +33 (0)475552413 lacachette.restaurant@gmail.com

<u>His additional address</u>: **Le Bac à Traille ,** la bistronomie selon "Massa". Bib gourmand

BAPTISTE POINOT- FLAVEURS *



Already awarded **a Michelin star** (obtained in record time) and three toques by Gault Millau, this lively young chef has also just been crowned "great chef of tomorrow." It is now part of the leading group of gourmet addresses in the region. After working at Chabran and Europe in Avignon, Baptiste returned

to Valence, his hometown, ready to open his own restaurant. What a success! The setting is cozy with colorful touches and precise lighting.

Restaurant Flaveurs * at Valence Tel. +33 (0)4 75 56 08 40

contact@flaveurs-restaurant.com - www.baptiste-poinot.fr

<u>His additional address</u>: Epithèque. 'La Cuisine Buissonière' takeaway.



GREAT CHEFS OF THE FUTURE

MATHIEU CHARTRON - MAISON GAMBERT



Following 2 years in Paris and 7 in Las Vegas with Guy Savoy, the young chef **Mathieu Chartron** has returned to his native Drôme At first it was on the hill at l'Hermitage, at the heart of the vineyard, where he established the Maison Gambert, and today in the family home at St-Donat. This is cooking based around regional produce

throughout the seasons, showcasing the richness of the local soils: asparagus, fruit and in particular black truffles, from December to March. Menu du jour à $38 \in$.

Worthy of note: Mathieu was awarded « Rising Star of the year 2015 ».

Hôtel-restaurant Chartron at St-Donat-sur-L'Herbasse Tel. +33 (0)4 75 45 11 82

restaurantchartron@orange.fr - restaurant-chartron.com

LOUIS CHABRAN - LA GRANDE TABLE



During 2020 Michel Chabran hung up his apron and successfully handed it on to the next generation. Louis now runs the gourmet restaurant on the National 7 highway. The son of the 'peasant cook', as Michel likes to be called, is also a man of the soil who works in harmony with the seasons.

Maison CHABRAN - Hôtel**** Restaurant gastronomique at Pont-de-L'Isère Tel. +33 (0)4 75 84 60 09

louis@michelchabran.fr - www.maisonchabran.com

His additional addresses:

Le 45ème at Pont-de-l'Isère

Bistronomic cuisine, colorful and festive to the rhythm of French tapas, tasty and refined to be enjoyed in the Espace Gourmand (garden or veranda).

Awarded a 'Bib gourmand' (Michelin reasonable price status).

Le Bistrot des Clercs at Valence

At this reputed Chabran address in Valence, the cuisine is traditional and generous, the décor wood and brass, as befits an old-style bistrot.

Tel. +33 (0)4 75 55 55 15 - www.bistrotdesclercs.com

Le Quai at Tain-l'Hermitage

This modern bistrot overlooking a dramatic spot along the Rhône is run by Michel Chabran's daughter Carole. She mixes tradition and invention in her menus.

Tel. +33 (0)4 75 07 05 90 - www.le-quai.com

Le Petit Clerc at Valence

Restaurant in the heart of Valence that shares its terrace with the Bistrot de Clercs and whose decor changes with the seasons. Tel. +33 (0)4 26 50 05 76 - www.maisonchabran.com

CHRISTOPHE BEUCHER - L'ÔDE MARINE



Having returned from Japan, following several years in Paris and Romans, the chef Christophe Beucher is now with us again, complete with a gastronomic menu based on fish, shell fish and crustaceans: all the best things the sea offers, in a delicate setting. All these menus are « Omakassé », « chef, I will put my trust in your choice

» in Japanese. This concept leaves free rein to the creativity of the chef.

Ôde Marine at Bourg-de-Péage

Tel. +33 (0)4 75 48 45 65 restaurant@odemarine.fr - www.odemarine.fr

VINCENT ET KEIKO DOLLAT - LE MANGEVINS



At Vincent and Keiko's restaurant in Tain-l'Hermitage, they feel that a good dish should be accompanied by a good wine. For example, try the confit of veal breast and seasonal vegetables th a glass of grand cru La Chapelle (produced by Jaboulet) or Le Pavillon (by Chapoutier). To go with each menu, you're given the choice between

such grands crus, or then other reds, rosés or whites sold by the glass. The cellars hold some 400 different bottles which you can also pick from à la carte.

Le Mangevins at Tain-l'Hermitage

Tel. +33 (0)4 75 08 00 76 - mangevins@yahoo.fr

JULES DUGUET - CHEZ MON JULES



The chef Jules works with local producers (organic and sustainable), selecting the best products for his menus, according to the desire of the day. In fine weather, take advantage of the shaded terrace with a panoramic view; when the cold comes, you will be challenged by the interior decoration. The smiling Alexandra

completes this great adventure with the provision of 4 charming chambres d'hôtes. Bib Gourmand.

Chez mon Jules at Vesc Tél. +33 (0)4 75 04 20 74

chezmonjules@gmail.com - www.chezmonjules.com

FLAVOURS OF THE DRÔME

The best of the Drôme local produce

Generous and tasty, Drôme offers many products of great quality: 19 AOP (appellation d'origine protégée), Label Rouge, 12 IGP (protected geographical identification). Over 2,500 Drôme producers have had least one product under the 'Signe Officiel de Qualité', in other words, 40% of farms. Go on and sample them?

LA TRUFFE DU TRICASTIN



At **Saint-Paul-Trois-Châteaux**, close to the Rhône in southwest Drôme, Sunday mornings between December and March are the occasion to attend a **truffle market** that's open to the general public. On a little square with a fountain, a heady, incredibly complex aroma fills the air. It emanates from

the truffles displayed in baskets, boxes or even plastic bags, all scrupulously vetted by a selection committee. There's no particular formality involved in buying this very exclusive product. However, how do you know how to choose a good truffle? 'It should be nice and round, but above all, it shouldn't have any holes in it,' explains André, from a family of trufficulteurs. 'Inside, the truffle should be black, with white veins, showing that it's nice and ripe. If it's grey inside, then it's not ripe.' On the scales, the precious so-called 'black diamonds' sell at enormous prices, somewhere between €50 € and 150 € for 100g, according to the season!

To see: The truffle market for the general public at Saint-Paul-Trois-Châteaux takes place every Sunday, December-March, from 10-12.

www.truffes-en-tricastin.fr



In 2013 St-Paul-Trois-Châteaux has obtained the label **Site remarquable du goût for Les Truffières du Tricastin.**

www.sitesremarquablesdugout.com

- For more information on Drôme truffles, visiting a truffle farm and learning more about the secrets of the Tuber Melanosporum, or to taste and buy fresh truffles, go to the **Maison de la Truffe et du Tricastin.** In a completely refreshed exhibition area, through eight galleries, this journey through the Tricastin landscape represents a walk through a plantation of truffle oaks. An interactive and fun voyage of discovery featuring films, animation, interactive workshops, sniffing sessions, touch screens. An unmissable visit to help you understand the mysterious world of the 'black diamond'. **Extra:** in season - from December to March - the 'maison de la

Extra: in season - from December to March - the 'maison de la truffe' each Saturday organises discovery days. The programme includes: a tour of the exhibition, a truffle market, a truffle based meal with a 'rabassier', followed by a sensory, olfactory and taste bud approach to the truffle.

La Maison de la Truffe et du Tricastin at Saint-Paul-Trois-Châteaux

Tel. +33 (0)4 75 96 61 29 - www.maisondelatruffe.com contact@maisondelatruffe.com - M. Duc-Maugé 06 08 88 50 09

The truffle-producing area of the Tricastin represents 80% of the national production of the black truffle. The Drôme boasts the largest truffle catchment area in Europe.

OLIVES ET HUILE D'OLIVE DE NYONS - AOP



On the roads of the Drôme Provençale, around Nyons and the Baronnies, you'll pass many gorgeous old olive groves. By the month of December, the trees are weighed down with their fruit which are ready for picking. The **single, AOP variety** produced in these parts is the **Tanche**, a black pearl with tiny wrinkles. Some pickers

still use old-fashioned wooden ladders to get up to their trees, a wicker basket attached to their side.

The heavy grinding stones of the old mills are rarely put to work anymore, replaced by modern machinery, but the method of making the olive oil remains pretty much the same as in the past. The olive paste, pressed cold, without anything added whatsoever, produces a quality 'extra virgin' oil with a beautiful greeny-gold colour. Taste the unctuous liquid by itself and you may detect hints of green apple and fresh grass.

Tapenade, or 'Provençal caviar': this flavoursome olive puree is seasoned with herbs and capers. It's most often served with an aperitif, or used in dishes as a replacement for mustard. It features on many restaurant menus these days.

FRANCE OLIVE - Institut du Monde de l'Olivier / Les Huiles d'olive & Olives du Midi de la France at NYONS Contact: Alexandra PARIS. Tel. +33(0)4 75 26 90 90

alexandra.paris@franceolive.fr - http://huiles-et-olives.fr/



Oliveraie de Nyons, site remarquable du goût, vieille de 2 000 ans, la plus septentrionale de France

LE NOUGAT DE MONTELIMAR



It's legendary in France. And it was a great summer tradition, back in the days before the motorway was built down to the Côte d'Azur, for locals to sell bags of Montélimar nougat to holidaymakers stuck in the vast traffic-jams around town! Times have moved on, but the traditional way of making this nougat has altered little,

including a cooking time of 13 hours. The craft sweet-makers here are only allowed to label their produce 'Nougat de Montélimar' as long as they meet the strict criteria of at least 25% lavender honey, 28% almond and 2% pistachio content.

Contact: OT de Montélimar-Agglomération Tel. +33(0)4 75 01 00 20 www.montelimar-tourisme.com

LE PICODON DE LA DRÔME - AOP



The amusing name 'picodon' refers to the very tasty little round goat's cheeses produced in the Drôme. At Saoû, every July, the Fête du Picodon brings together lots of goats, along with their cheese sellers. You'll learn that 'pico' is a regional term for something that pricks lightly, in this

case the tangy cheese on the tongue. Picodons are dried and aged for at least 12 days, taking on fruity tones. If left to age over a month and 'washed' several times, then they've been through the 'méthode Dieulefit'! Try picodons either creamy and fresh, or drier and stronger, macerated in olive oil, or maybe rolled in herbs. All of them have AOP status.

Syndicat de défense et de promotion du Picodon AOP

at Montélier. Tel. +33 (0)4 75 56 26 06 info@picodon-aop.fr - www.picodon-aop.fr

LE BLEU DU VERCORS-SASSENAGE - AOP



As well as all those goats and sheep, there are some herds of cows that graze around the Vercors. Some of the farms in glorious mountain settings here are very proud of their special blue cow's cheese, made in the shape of a small haystack, carrying the Vercors-Sassenage AOP label. The texture is soft and

unctuous, and you may notice hints of hazelnuts in the taste. During the Fête du Bleu, crowds come to see how this local cow's milk speciality is made. And they applaud when the latest golden beauty is awarded a rosette for its outstanding qualities! It all makes for a merry gathering.

Syndicat interprofessionnel du Bleu du Vercors-Sassenage

Contact: Chrystelle HUSTACHE Tel. +33 (0)6 79 65 84 19 chrystelle.hustache@pnr-vercors.fr www.bleuduvercors-sassenage.com

LA RAVIOLE DU DAUPHINE - IGP



They're tiny little squares of fresh pasta made with tender wheat flour, stuffed with a mix of Comté cheese, fromage blanc,eggs, parsley, butter and salt. You don't need to be a great chef to cook them! All you do is pop them into some boiling water, and after two minutes, they rise to the surface, signalling that they're ready.

Dauphiné ravioli make amazingly delicious fast food. If you want to make them fancier, fry them quickly and serve them with a green salad, plus some walnuts, or even walnut wine. Today, the region's ravioli makers are competing to attract customers with further fillings, marketing snail ravioli, and even chocolate-filled ones. Please note that our Dauphiné ravioli have gained the A.O. status, recognizing their quality and the local know-how in their creation, but they will never have AOP recognition because some of the cheese used in their making doesn't come from the immediate area of production. However, they have also won the prestigious **Label rouge**, and, since 2009, **IGP** status. One maker, SAINT JEAN, dominates the market, accounting for some 92% of total production. Among the smaller-scale makers you'll find the likes of **La Mère Maury** (www.raviolesmeremaury.com).

Association de Défense de la Raviole du Dauphiné

Psdt : Guillaume Blanloeil - Tel. +33 (0)4 75 05 83 80 odg@raviolesdudauphine.fr

THE YOUNG GUINEA-FOWL FROM THE DRÔME -IGP



The history of the Drôme guinea-fowl is said to lie in antiquity in the days of Hannibal. During his expedition against Rome, the renowned Carthaginian general was accompanied, not only by elephants to help him cross the Alps, but also by some guinea- fowl escaped on the road. Today the Drôme guinea

fowl has an IGP and a Red Label. The outdoor rearing (marketing from 13 weeks) gives a firm flesh, colorful and very tasty.

Syndicat de défense du Pintadeau de la Drôme Psdt : Jean-Louis Hilaire Tél. +33 (0)4 75 60 15 00 (Sté Valsoleil à Montélier)

THE LAVANDE FINE (REAL LAVENDER) AND THE LAVANDIN (HYBRID SPECIES)



The Lavender is a real or original species, while Lavendin is a hybrid resulting from the crossing of Lavender and Aspic. The Lavender can be cultivated or wild, while Lavendin not found in the wild. The altitude also plays a big role in the differentiation between the two species: while Lavendin grows at all

altitudes, true Lavender only grows from 600 meters, never below. The essential oil of lavender, used in aromatherapy perfume is finer, softer, almost round. She kept all its therapeutic properties, while the essence of Lavendin more pungent odor, much more "camphor" is hardly ever used in pharmacopoeia.

It takes 100 to 120 kg of straw (flowers and stems) to obtain 1 kg of golden yellow oil Lavender and 3 kg for Lavendin.

The AOP **"Essential oils of lavender from Haute-Provence"** was established in 1981 to fight against the competition. It identifies the production of very high quality.

The Drôme Provençale and the Diois offer exceptional lavender landscapes in summer.

Lionel Terrail - TILT Com'seil* Coordinateur Routes de la Lavande Tel. +33 (0)6 21 37 18 34 - rll@tiltcomseil.com www.routes-lavande.com

EINKORN WHEAT FROM HAUTE-PROVENCE -IGP



Consumed in large quantities until the Roman period, then abandoned in favour of higher yielding wheat, Einkorn was only rediscovered by the public at large around fifteen years ago. This is a rustic plant, grown on poor soils in harsh climatic conditions and requires no pesticides, weed killers and very little water. The production zone is

mainly located in the Baronnies. The low gluten content of Einkorn wheat means that it can be more readily digested by those who are gluten intolerant. Furthermore, it is one of the rare cereals, together with quinoa and amaranth, which contain 8EAA (essential amino acids).

Syndicat du petit épeautre de Haute Provence at MEVOUILLON

Tel. +33(0)4 75 28 51 86 www.petitepeautre.com

DRÔME GARLIC - IGP SINCE 2008. ALSO EXISTS IN ORGANIC



http://aildeladrome.com

Drôme garlic is a widely consumed garlic whose characteristics are closely anchored to its production area. The quantity of sunshine and wind in the Drôme lend Drôme garlic its fresh tasting and slightly sweet qualities. Of a large calibre, this is a white garlic which can feature violet flames.

AFTER WHITE OR VIOLET GARLIC...WE NOW HAVE BLACK GARLIC !



This is a new product (or transformation) offered by the Boutarin family: a black garlic confit, which is going to make people who don't like garlic change their minds. The 'recipe' comes from Japan, but it was in England that it came to light. Whereas Stéphane looks after the growing, it's Fanny who transforms

white garlic using a process which she has perfected with great attention to detail. Sugary and liquorice tastes emanate and much 'umani' (the 5th Japanese flavour, synonymous with delicious !). These garlic flavours have already caught the attention of both prominent restaurants and specialist grocers.

Maison Boutarin at Crest

Tel. +33 (0)7 87 09 56 08 - fboutarin@ailshake.fr https://maisonboutarin.fr/

OFFICINAL LIME TREE OF THE BARONNIES



Lime-trees found in Baronnies climatic conditions very favorable: exceptional sunshine, moderate rainfall and distributed in a way that promotes maturity flowers, well sheltered valleys with minimal frost in spring. It is particularly renowned for its flavor and aroma both sweet and penetrating. Calming, antispasmodic

and slimming, the linden flower looks like a panacea. **Office de Tourisme at Buis-les-Baronnies** Tel. +33 (0)4 75 28 04 59

FLAVOURS OF THE DRÔME

LE SUISSE DE VALENCE



Their strange story is worth telling. At the end of the 18th century, Napoleon Bonaparte, sent Pope Pius VI into exile in Valence where he would die. On seeing the Papal Swiss guard passing by, a baker's wife in the town came up with the idea of creating a confection copying these soldiers' colourful uniforms! Since

then, it's been possible to find these little figures in many of the boulangeries of Valence. They consist of a buttery biscuit flavoured with orange peel, buttoned up with raisins.

Pognes et Suisses Nivon at Valence Tel. (+33) 04 75 44 03 37 info@nivon.com - www.nivon.com

LA POGNE DE ROMANS



The name derives from the word poignée, a handful - the amount of dough needed to make this lovely sweet loaf. Made with the finest flour, plus eggs, sugar and butter, and perfumed with orange blossom, it's shaped into a crown before being baked golden brown. The pogne used to be eaten once a

year at Easter but can now be ourchased throughout the year in North Drôme. **The Pascalis bakery**, founded in 1892, features a little museum devoted to this much appreciated regional brioche.

Boulangerie PASCALIS at Bourg-de-Péage

Contact: Valentine JACOUTON Tel. +33(0)4 75 02 08 46 musee@pascalis.com - www.pascalis.com

AOP GRENOBLE WALNUTS



The first type of nut to win AOP status (since 1938), with 3 varieties Franquette, Mayette and Parisienne. There are some 200 producers in the Drôme, also making their own walnut oil and walnut wine.

LMDES - Cave Noisel at St-

Jean-en-Royans Tél +33 (0)4 75 48 37 73 - http://cave-noisel.com/ Alain THOMAS - Imdes@Imdes.fr Tel.+33(0)6 15 78 48 42

Walnut oil mill in operation in a walnut farm, nuts from appetizer to dessert.

FRUITS OF THE DROME



Towards the end of March, the slopes around the Rhône Valley suddenly take on vivid deep pink tones. As the months progress, the peaches and nectarines (awarded **Label Rouge** status) grow in size on the trees. The branches begin to groan under their weight, and to bend, as though to help with the

picking. You'll then find the wonderful fruit in the shops and markets across the Drôme. They are deliciously scented, soft to the touch when ripe and they melt in the mouth when eaten. The apricots of the Drôme burst with juice once ready too; try the various varieties, such as Bergeron, from more northerly parts, or Orangé de Provence, from further south. Alongside these, you'll also find delicious apples, pears, kiwis and red fruit produced in the Drôme.

Le Clos Fougères at Châteauneuf-sur-Isère

Contact Gérard, Eliette et Mélusine ROCH Tel. +33 (0)4 75 71 80 94 info@closfougeres.com - www.closfougeres.com Orchards visits, gardening lessons, cooking classes, rare fruit production...

Other products, all of the same high quality, are produced in the Drôme: Banon AOC cheeses (made with whole raw goat's milk, the Banon is matured in brown chestnut leaves, held together by natural raffia) and St-Marcellin IGP (cows' milk), IGP Provence honey, IGP Sisteron lamb and IGP Drôme poultry.



LA DRÔME

L'itinérance

Rich in its landscapes and varied topography, the Drôme invites you to more intimately discover the landscape at your own pace - the 'itinérance', for example. Appreciate new tourism experiences, become a slow traveller!

BY CYCLE

For the last few years, cycle-touring has been growing enormously in popularity. This activity reflects new aspirations for visitors and also extends the touring period from April to October. The client base, which is characterised by both curiosity and a respect for nature, wishes to discover new areas, landscapes, heritage and people.

VIARHONA - 67 KM OF "VELOROUTE" AND "VOIE VERTE" IN THE DRÔME



With a length of 815 km, ViaRhona is a "Véloroute - Voie Verte" which links Lake Geneva with the Mediterranean. following. as closely as possible, the Rhône river

through 3 French regions and 12 départements. (EuroVélo17) In the Drôme, the Département has completed 52 km of Voie Verte (route reserved for non-motorised traffic) and 15 km of Véloroute (route shared with motorised vehicles).

Conceived of in the spirit of a shared space, the ViaRhôna, is now open to cyclists, roller bladers and walkers, follows, for the greater part of its length, the tow path. The new route is also accessible to those with mobility problems.

The continuity of the route is assured by the route on the Ardèche bank of the river. The Département de la Drôme has ensured continuity between the Drôme sections, using quiet roads.

Viarhona leaflet:Discover heritage and other tourism sites to visit along the way, as well as accommodation details, restaurants and many other useful contacts.

www.viarhona.com: a site which shows each section stage by stage with downloadable information (5 Drôme sections Nos. 12/13/14/15/16).

Note : The Véloroutes allowing you to discover the 'arrière-pays' along transversal valleys (from North to South: along the Valloire, the Galaure, the Herbasse, the Isère, the Drôme, the Jabron, the Eygues, the Ouvèze) are also planned.

LA BELLE VIA

EX - VELOROUTE VOIE VERTE VALLEE DE L'ISERE



The end of 2013 witnessed the opening of the V63 (Véloroute-Voie verte cycle route in the Isère valley) which follows the Isère for 42 km, from Châteauneuf-sur-Isère (where the Isère and the Rhône meet) to St-Nazaire-en-Royans. This is an opportunity to discover the heritage and the natural richness of the

'Portes du Royans' and the 'Drôme des Collines'.

In addition to the routes which follow the l'Isère, three bridges have been built crossing the river and providing access to either bank. These metal bridges, with a total span of 152 metres and a usable width of 3,50 metres, are open to pedestrians, non-motorised two wheel transport and dismounted horses, to cross from one bank of the l'Isère to the other.

The passerelle (footbridge) at Châteauneuf-sur-Isère links up with the Viarhôna route.

www.cirkwi.com/fr/circuit/22173-vvv-de-la-vallee-de-lisere

LA VELOROUTE "LA VELODROME"



This Véloroute (cycle route) follows the byways and minor roads of the lower Drôme Valley. It links up directly with the **VVV ViaRhôna** la vélodrôme at the river Drôme crossing reserved for cyclists.

A mountain-bike route (VTT26), 130 km in length, following the river Drôme from its source at la Bâtie-des-Fonds to its meeting with the Rhône at Livron also exits -to discover the Drôme valley in complete tranquillity.

www.velo-drome.com



Pause cyclo au col de la Bataille

« ACCUEIL VELO » NATIONAL LABLE



Put into place by 'France Vélo Tourisme', this designation allows cycle tourists to identify the **appropriate organisations and places** for their cycling needs, and indicate where they will find the right reception and services. The aim of the listing is to help **bring together and engage**

professionals around shared aims.

www.drome-attractivite.com ADT de la Drôme - Sylvie Lopez

Tel. +33 (0)4 75 82 19 31 - slopez@drome-attractivite.com

READY TO GO

Discovering hilltop villages using electric bicycles. Free wheeling, or almost

Should the notion of bicycles and hilltop villages seem contradictory, Christophe, at the «Le Printemps» hotel in Montélimar will know how to convince you otherwise. From his hotel, which has only just acquired the **Accueil vélo** lable, he will encourage you to lay siege to these stone citadels, on a bicycle assisted by an electric motor. What a pleasure to be able to pedal effortlessly – off we go! Old Sauzet with its towers, its fortified circuit and gateways still present proudly celebrates its medieval past, the incredible history of the private village of La Laupie (open to visitors), Saint-Gervais-sur-Roubion overlooks the Roubion river at a point where it occupies its widest bed and offers outstanding views over the Valdaine.

2 days/1 night offering a double room, breakfast, hire of electric bicycles for the afternoon, helmets, a repair kit and saddle bag.

Hotel-Restaurant Le Printemps*** at Montélimar Tel. +33 (0)4 75 92 06 80 - www.hotelprintemps.com

IN THE FOOTSTEPS OF THE HUGUENOTS, CYCLING

The well-known walking route <u>In the footsteps of the Huguenots</u> also now exists as a cycle-touring route 430 km long (+a variant of 40 km) **from the Drôme to Geneva.** The route stays close to the GR® 965 and passes through **the most attractive landscapes of the Drôme.**

The Drôme stages **start at Montélimar or Livron.** Download the details of the route from:

http://www.surlespasdeshuguenots.eu/topocyclo-web1.pdf

GITES DE FRANCE AND CYCLING



The Gîtes de France de la Drôme offer you "Accueil cyclistes / vététistes" accommodation to help you discover the 3 000 km of way marked trails and over 2 000 km of roads recommended for cyclists (designated 'la Drôme à vélo' signposting). The accommodation always features a shelter or

lockable garage, cycle racks, chain lubricant, a water point for cleaning the bicycle, details of the nearest bicycle repair shop and itineraries suggested by experts.

More than one hundred gîtes and chambres d'hôtes meet the criteria demanded by the Gîtes de France.

Gîtes de France Drôme - Coralie LOCOLAS-THOMAS Tel. +33 (0)4 75 83 16 42 direction@gites-de-france-drome.com

www.gites-de-france-drome.com

THE DRÔMOISE CYCLOSPORTIVE



The Drôme is a real paradise for cycling enthusiasts. This will be the case again in the coming September in the shape of the **cyclosportive « La Drômoise » event**, where the bicycle is king. Come and encourage the cyclists in this timed event or take part in the organised cycle rides **ranging from 36**

to 143 km and discover the attractive roads of the Diois. **Families have their own « Drômoise » with appropriate circuits.** A whole programme of activities is planned for this great cycling festival.

From 15 to 17 September 2023 for the 16th edition! **www.cyclodromoise.com**

LES CHEMINS DU SOLEIL: THE GREAT MOUNTAIN-BIKE CROSSING OF THE PRÉALPES



As soon as the snow has melted the 'Chemins du Soleil' provides two unspoilt routes to cross the Préalpes from the Rhône Valley to the Southern Alps and from the Vercors to Provence.

Approved by the Fédération Française de Cyclisme (FFC), this long and attractive route normally takes five to seven days to complete.

But its challenging nature should not deter those who wish to take their time, since the numerous places to stay along the route mean that you can do it in as many stages as you want and hence take the time to discover, at a more relaxed pace, this surprising area, its inhabitants and landscape.

Every year, in May, **the nature Raid-VTT** challenge is put on for those imbued with a competitive spirit! (from 18 to 21 May 2023 at Saillans).

www.raid-vtt.fr

ON HORSEBACK



The Drôme can offer you some **2,500 km** of bridle paths. You might just go out for a few hours or a day, or you can embark on circuits lasting from two to eight days, with stops in gîtes d'étape. You're free to go by yourself, or you can hire a guide.

La Drôme à Cheval consists of a hundred or so riding centres and accommodation providers. The 'guide du Tourisme Equestre en Drôme' can be found on-line for all equine professionals. All the approved riding routes can be downloaded.

La Drôme à Cheval at Valence

Philippe SALATA (Président) - Tel. +33 (0)4 75 75 47 89 contact@drome-a-cheval.com - www.drome-a-cheval.com

IN THE FOOTSTEPS OF THE HUGUENOTS ON HORSEBACK



In the footsteps of the Huguenots on horseback, follows the historic route to exile of the Huguenots from the Dauphiné through the

Isère following the Revocation of the Edict of Nantes (1685-1690). The footpath starts at Poët-Laval in the Drôme and goes to Esparron in the Isère via the col de Menée. **It is 130 km in length.** This equestrian crosses the Diois, the home of a number of exiles. At the pace of your steed cross into Drôme Provençale and the Vercors, with a backdrop of beautiful forests and valleys, beetling cliffs and tiny one thousand year old villages, not forgetting the vineyards of the celebrated «Clairette de Die». The trail divides into stages: Poët-Laval, Mornans, La Chaudière, Rimon et Savel, Die, les Nonniéres – to finish at Esparron in the Isère.

Contact: La Drôme à Cheval (see above)



Randonnée équestre à Manas

A dependable option for families? Walk with donkeys or mules. The footpaths of the Drôme are particularly well-suited to exploration with pack donkeys or mules. Here likewise there are a number of options: an expedition lasting several hours, several days, 'en itinérance', accompanied or unaccompanied. Select from the various offers in travels with a donkey offered by 15 professionals in the Drôme.

ON FOOT

Over 5000 km of way-marked footpaths allow you to resource yourselves in the well-conserved nature of the Drôme: you can choose between the linear 'grande randonnée' footpaths and the circular 'circuits' for walks ranging from several hours to the whole day; walking unaccompanied or with a guide.

les GR® de Pays : Tour du Vercors (et les GR 91-93-95 Traversées du Vercors), Tour des Baronnies Provençales , Tour de la Drôme des collines, Tour du Pays de Dieulefit, Tour du Pays de la Roanne, et le Grand tour de la Gervanne.

To facilitate the practice of sport for all, the Department has created **"Bons Plans à pied"** to download on :

www.ladrometourisme.com/depensez-vous/destinationrando/ fiches-rando/

IN THE FOOTSTEPS OF THE HUGUENOTS: EUROPEAN FOOTPATH

This international long distance footpath follows the historical road of exile of the Dauphinois Huguenots to Switzerland and Germany, following the revocation of the Edict of Nantes (1685-1690) by the French king, Louis XIV.

The footpath starts at Poët-Laval in the Drôme to reach Geneva and Frankfurt-on-Main and finishes at Bad Karlshafen in Allemagne. It is 1400 km long, which makes it one of the longest footpaths in Europe. He has been awarded the **"European Cultural Route"** and homologation GR965.

Autumn 2020 <u>Exile and Tolerance</u>. A week of walks, guided tours, meetings and events, Huguenot cooking. Register for the day or for the week.

Since 2017 The footpath "In the footsteps of the Huguenots" is now enriched with 3 new alternative routes which are suitable for bicycles. The routes start in Montélimar and Livron, and there is a further route which avoids the cols. **Contact:** info@surlespasdeshuguenots.eu

www.surlespasdeshuguenots.eu

READY TO GO

Walk in the footsteps of the Huguenots, from Poët-Laval to Die

From April to November 2023, 6 days/5 nights in a hotel or chambre d'hôtes.

To follow the route to exile of the Dauphinois Huguenots is to walk once again these centuries-old paths, many of them traditional peddler paths, or even former Roman roads which were used by the Huguenots in their flight. Walkers will also cross the vegetation frontier between Drôme Provençale with its typical flora and fauna and the Val de Drôme where lavender and olive trees are much rarer and are replaced by fine beech and oak woods.

Adult price: 635€/per person, using the 'formule liberté'.

The price includes accommodation with half- board (double room), the road book, luggage transport and technical help.

Vercors Escapade - Fabrice APERE at Die

Tel. +33 (0)4 75 22 07 62 - www.vercors-escapade.com

THE GRANDES TRAVERSEES DU VERCORS (GTV)



The Vercors massif reveals itself to visitors in all its shades, through a number of walks tailored to the level and requirements of each individual.

Stage after stage; on foot, on horseback, on a mountain-bike, with a donkey or mule, on skis, racquets or dog sleighs, live the Vercors at your chosen pace.

Over a weekend or during a longer stay, the GTV professionals are there to welcome you to gîtes, mountain refuges, hotels, camp site, 'caravaneiges' [snow caravans] or chambres d'hôtes and will take you along ridges and through forests leaving you with some unforgettable freedom moments.

Services for walkers: luggage and person transport; "Liberté" or "Accompagné" [guided] walks.

Over 700 km of hiking await, move the Vercors into the league of the great walking routes!

Contact: Association ds Professionnels de G.T.V.

Maison du Parc at Lans-en-Vercors Tel. +33 (0)4 75 48 17 88 info@vercors-gtv.com - www.vercors-gtv.com



Raquettes au Col de Rousset

READY TO GO

Grande traversée du Vercors on racquets

7 days / 6 nights in a group gîte

Seasoned and fit walkers, try the 'grande traversée du Vercors' route and discover, from Col de Rousset to Corrençon-en-Vercors (1600 m altitude) the grandiose landscapes of the Hauts-Plateaux du Vercors. There is a day of warming-up followed by three days of walking and a day to unwind to finish off. This is quite a cocktail for those who are of a sporting disposition and looking for a break. Adult rate: from 690 € per person.

The price includes full board accommodation, guides, loan of equipment and insurance.

Contact: Gil BOREL

Maison de l'Aventure at La Chapelle-en-Vercors

Tel. +33 (0)4 75 48 22 38 - www.maison-aventure.com

BY SCOOTER

SCOOT'NOMAD



Scoot''Nomad is much more than a simple scooter hire service, they also offer a pack featuring: a scooter + trailer + camping pack + road book, to enable you to take off and discover Drôme provençale. This innovating concept is unique in France. Choose your scooter (50 or 125cc) or your moped, the length of

your trip and over to you for freedom holiday at your own pace. From 40 \in a day.

Scoot'Nomad at Marsanne - Joël SAUZE - Nadine TAMPON

Tel. +33 (0)4 75 92 42 40 / 06 30 39 75 24 www.scoot-nomad.com

BY GYPSY CARAVAN

The bohemian life is for you! DRÔME 'ROULOTTES' HOLIDAYS



Travel across the Drôme by caravan, far from the pace of modern life. Travel at walking pace (between 15 and 20 km a day) will allow you to fully appreciate the landscapes you travel through. For a weekend or longer holidays, you will set off without any worries, with a helper who will look after harnessing and

leading the horse (you can of course have a go yourself) and dealing with the horses in the evening. Your helper will also have local knowledge. This is great idea for unusual and eco-friendly family holidays.

Drôme Roulotte Vacances at Poët-Célard

Odile et Thierry OLIVIER - Tel. +33(0)6 09 05 86 67 dromeroulottesvacances@gmail.com www.dromeroulottesvacances.com

READY TO GO

An accompanied gypsy caravan to discover the Drôme; a weekend of the Bohemian life

From 250 € (Price for the rental of the horse-drawn caravan for 4 people, depending on the length and period.), 1 trip/1 night : formula "Evasion bohème". You choose: travel in the morning and rest in the afternoon or vice versa. This escapade divides into two stages: Soyans (right next to the Meyas 'maison d'hôtes', an 11 hectare property with superb views and bathing possibilities in a natural pool) and Saoû (at the edge of the forest, in a calm camp-site, in the midst of natural surroundings and beside a river). Price including the guide, the rental and the horse's food.

Activities at the heart of nature

CLIMBING



The Drôme boasts some outstanding rock climbs, with long climbs and canyons spread around **60 sites.** Not to be missed are: Omblèze and its gorges in the Parc Naturel Régional du Vercors; Saou at the gates of the wonderful forest of the same name, the Archiane cliffs, the sites around Buisles-Baronnies, sheltering in the shade

of the mighty Ventoux, amidst olive and lime groves. You can choose your climbing style and level of difficulty, suitable for families but also satisfying the most demanding climbers.

13 sites are covered in the guide called « Escalade en Drôme Provençale » and 17 in the "Vercors sud & Drôme des Collines" guide (new) Published by FFME Drôme.

Comité départemental de la Montagne et de l'Escalade at Valence

Tel. +33 (0)4 75 75 47 81 - http://ct26.ffme.fr

VIA-FERRATA



Buis-les-Baronnies can bask in the fact that it boasts one of the finest via ferrata in Europe within its bounds, the North face of the St-Julien, with 3 routes of varied difficulty over 1700m of 'via'.

Four sites: the 'rocher de Chironne', 'La Berche', the 'pas de l'Echelle' and the 'Claps' mean that the Diois and the Baronnies are capable of generating

enormous quantities of adrenaline.

Please note: the **via-corda** of the 'Vierge' at St-Julien-en-Vercors: a succession of near-vertical walls, interconnected with 'vires' (horizontal ledge routes) and amazing views over the Vercors. Reserved for specialists, this is an Alpine climbing area where Alpine climbing techniques are used.

More details on - http://viaferratabuis.com/

CAVING



The 'Parc naturel régional du Vercors' (a protected landscape) offers a permanent adventure with over **3 000 subterranean features** (cave systems, caverns and pot holes) all for the pleasure of cavers.

Comité départemental de spéléologie 26

www.csr-rhonealpes.fr/cds26/

La Maison de l'Aventure - Gil Borel at La Chapelle-en-Vercors

Tel. +33 (0)4 75 48 22 38 - www.maison-aventure.com

CANYONING



During this activity you progress along the course of a river, using techniques taken from other sporting activities like white water, climbing, pot-holing and also hiking. No more, no less!

And for the amateurs the mountains of the Drôme offer you an impressive landscape in which to play. Here you will find a number of different varied

characteristics, waterfalls, jumps, swimming and water slides...

CANI-RANDO (DOG HIKES)



You may have already asked the question. What do the sledging dogs do in the summer? Well now you have the answer! What better way to discover nature than with a dog that pulls you up and helps you to go further?

The dog hikes are an excellent way to walk at your own pace and

appreciate the beauty of nature. They also provide a means of affection and contact with an animal.

FOREST ADVENTURE COURSES

Situated in sites of high environmental quality, **around ten** of the 'parcours Aventure en Forêt' welcome children (some routes are even suitable for 2 year olds) and the not so young for some unforgettable moments amongst the trees. Experiment with: monkey bridge, the 'Nepalese', nets, harnesses, cable runs, pulleys, see-saw logs and a Tarzan leap!

Most: try out a night in the trees with breakfast as the sun rises: **www.la-foret-de-robin.com**

The most original: initiation à la grimpe d'arbres et bivouac en hamac perché, avec Magali Grez.

https://arkadarbre.wordpress.com

GOLF



Take to the Drôme with a swing ! Four 18 hole courses and three 9 hole courses await players at all levels. Pitch in the direction of the Vercors, putt in the midst of vineyards and drive through lavender fields.

Golf Club Valence-St Didier <u>(www.</u>

golfclubvalence.com) Golf de la Valdaine-Montélimar <u>(www.domainedelavaldaine.</u> <u>com</u>) Golf Club d'Albon (<u>www.golf-albon.com</u>) Golf Club des Chanalets (<u>www.golf-chanalets.com</u>) pour les 18 trous homologués FFG.

AERIAL SPORTS



Flights from the plain and off the mountains, using mountain updraught, dynamics or thermals: the sky of the Drôme is generous. There are indeed over **20 FFVL agreed sites for non powered flight and 5 FFVV gliding fields** which give access to the skies of the Drôme. From the 'Drôme des Collines' to the

'Baronnies', each pilot will discover flight conditions which are as varied as the landscapes beneath them.

READY TO GO

DISCOVERY OF SAOU FOREST

One of the jewels of the Drôme valley! Surrounded by a veritable wall of limestone, the massif, an outstanding perched syncline, extends over an area of 2 500 hectares and contains **outstanding biodiversity.** The forest rises as you follow the 'chemin des crêtes' (ridge path), until you reach the well-known Trois Becs peaks: Rochecourbe, le Signal and le Veyou. Whether you are **strollers, hikers, cyclists, mountain-bikers or horse riders,** Saoû forest offers a web of footpaths and way-marked routes which will help you practice your chosen activity in safety. There is also a **climbing site, an orienteering course** and discovery game.

Most: an immense meadow at the heart of the forest, ideal for family picnics.

www.valleedeladrome-tourisme.com opening in 2021 of the 'Maison de Site' -

WATER SPORTS



Follow the river Drôme downstream in a **canoe-kayak.** This is the last wild river in the Alps and you can live an adventure surrounded by lavender, followed by cicadas, not to mention the pleasure of bathing too. There are 8 canoe and rafting bases along the river Drôme.

Most: some routes combine

canoeing with mountain-biking for a day. **Canoë Drôme at Saillans - Pierre CAPIEZ** Tel. +33(0)4 75 21 54 20 - www.canoe-drome.com

Le Rhône. This mighty river travels all the way down the Drôme's western edge. Wandering along its generous riverbank, you'll encounter many locals who like to walk or ride alongside it. But some like to get out on its waters. In fact, as the very broad river is controlled in parts like so many lakes, rowing, sailing, windsurfing, waterskiing, even kite-surfing, are all possible. Head out from Valence's marina, the Port de L'Epervière, from La Roche de Glun (upstream of the dam), or from Tain-l'Hermitage.

www.drome-portdeplaisance.com

DELTA WATER PARK



Situated in the commune of Vercheny, in the 'pays de la Clairette', and near Valence, two water centers! Discover the wate cable water-skiing in the Drôme and try wakeboarding and kneeboarding. You can also try tubing, stand-up paddle, water skiing, a big air bag and of course

canoeing. **These activities are open to all.** A qualified and experienced team will welcome you to assist you share the joys of these exciting activities.

Delta Water Park at Vercheny

Tel. +33 (0)7 87 32 88 10 - www.deltawaterpark.com **Etoile Park 26 - Fabien Court at Etoile-sur-Rhône** Tel. +33 (0)7 83 15 44 81 - http://etoilepark26.fr

MOUNTAIN RESORTS

The Drôme has also **seven mountain resorts, from 900 m to 1 700 m,** in the Royans, Vercors and Diois that summer and winter, play the card of original activities and fun for all ages : 'Dévalkart' (unmotorised Kart), 'Trottinette tout terrain' (all terrain scooter), 'Drop bag' (huge inflatable cushion) or 'Filambule'.

Mountain resorts : Col de Rousset, Font d'Urle-Chaud Clapier, Vassieux-en-Vercors, Grand Echaillon, Porte d' Herbouilly, Lus-la-Jarjatte (winter only), Valdrôme (summer only).

Drôme Mountain Resorts - www.ladromemontagne.fr

4 SEASON LUGE AT THE COL DE ROUSSET



Fancy a fun and open-to-all activity? 4 season luge on rails awaits you at the Col de Rousset.

Climb aboard a single or double luge and head down the slopes, regardless of the climatic conditions or the presence or absence of snow! The circuit offers you a steep **300 m** head-on climb followed by a

760 m descent with **many corners**, **breaks in slope and an elevated section**, and a succession of passages through woods and clearings!

Drôme Mountain Resorts - www.ladromemontagne.fr



Winter sports (various) To the "classics" of Nordic skiing, Alpine skiing, cross-

To the "classics" of Nordic skiing, Alpine skiing, crosscountry skiing, snow racquets, sledging, snowpark, handiski, we can now add:

SLEDGING DOGS



The Vercors plateau lends itself particulary to this activity. « ittle Siberia » has attracted **9 mushers** (sleigh drivers) at Vassieux-en-Vercors or in the immediate area. More than 50 km of trails are specially groomed and marked for this purpose. Depending on which

company you choose you will have the choice between an initial introduction (when you are sat in a sledge) and a more advanced introduction to dog sledge driving (you will learn how to drive a dog sledge for half a day, a full day or more).

READY TO GO

DOG SLED EXCURSION IN THE VERCORS

On booking only, 2 days/1 night,full board. Enthusiastic sharers of their passion, Jiri and Sarah, professional mushers, will take you out onto the Vercors plateaux with their Siberian huskies. A 2 day excursion to rekindle the feeling of complete freedom in a wilderness area.

As an extra: an immersion into wild and conserved natural surroundings, evocative of the landscapes of the far North. An ancestral mode of travel in step with the rhythm of nature and complemented by the friendly nature of the huskies.

Esprit du Nord at Vassieux-en-Vercors Tel. +33 (0)4 75 48 97 10 (le soir) / 06 67 60 42 80 www.esprit-du-nord.com - jiri@esprit-du-nord.com

SKI JOERING



An olden day's mode of transport, ski joëring, a ski, horse and carriage combination was developed to offer amateurs an original, fun and surprising activity.

All levels of sportsmen are invited to discover this alternative to dog sledging: our professionals will adapt the carriage and itinerary according to

your level. Whether you are a beginner or experienced, there are new snow experiences to discover!

SNOWKITE



An activity which opens the possibilities to new sensations, ideal for all lovers of snow sports: the snowkite, younger brother of the surf kite is a discipline which 'puts the wind up you'. **The Vercors site not to be missed is at Font d'Urle:** a 'free ride' 300 hectare area, in an exciting setting, the

presence of a cliff North of the plateau and a 'scialet' (pot hole). For beginners to experts.

BIATHLON



3 km from the village of Vassieux en Vercors, you will find the <u>Biathlon</u> <u>stadium of Raphaël Poirée</u>, named after the famous skier, who comes from Vercors.

There are groomed, marked trails you can also find a shooting range as you would expect for this activity. (6 km green, 5 km blue, 6 km red and

22 km black). The ESF (French ski school) also offers an introduction with the help of laser rifles.

LE FATBIKE



A strange looking mountain-bike with outsize tyres, the fatbike is designed to combine the extremes of slip and grip! At ease on rolled or heaped up snow, or on pistes where patches of snow and soft terrain alternate, typical of winter conditions on mid-altitude mountain-sides.

There are already two wellequipped hirers in the Vercors and pistes appropriate to all levels.



Découverte en chiens de traineau



Drôme's castles: 6 places of exception

MONTELIMAR: CHÂTEAU DES ADHÉMAR (HISTORIC MONUMENT, 11TH-16TH CENTURIES)



Built on the hilltop dominating the town of Montélimar, this imposing hulk of a medieval palace went up in large part in the 12th century, in typical southern style. The buildings include the ramparts, the lord's dwelling, a keep and a chapel. Once home to the Adhémar de Monteil family, the castle became a papal possession for a time. The place was still being used as

an important fort in the 16th century. Later, it was turned into a prison, which it remained until 1926. Today, the Drôme county council owns it and it's home to a Centre d'Art Contemporain, which hosts striking contemporary art exhibitions across the year.

Château des Adhémar - Tel. +33 (0)4 75 00 62 30

GRIGNAN : CHÂTEAU DE GRIGNAN (HISTORIC MONUMENT 12TH-17TH CENTURIES)



Heading from the Rhône Valley through the broad, vine-and-lavendercovered, a sumptuous château appears in the distance, perched on a rocky hilltop. While the castle has retained certain medieval features, it was largely transformed in the 16th century, making it one of the finest examples of

Renaissance architecture in southeast France. Looking out from one of the grand windows, imagine the great 17th-century courtly correspondent, the Marquise de Sévigné, wandering along the terraces, taking in the views from her daughter's home by marriage. Classified a Musée de France, the château hosts theatre evenings in summer with its Fêtes Nocturnes.

Château de Grignan - Tel. +33 (0)475 91 83 55

SUZE-LA-ROUSSE: CHÂTEAU DE SUZE-LA ROUSSE (HISTORIC MONUMENT, 12TH-17TH CENTURIES)



Set atop another rocky promontory, south of Grignan, this medieval fortress with its mighty towers and ramparts was transformed inside during the 18th century, turning it а grand into yet comfortable home. It makes for a startling contrast, having observed the austere exteriors, to arrive in the richly

decorated courtyard to admire the well-proportioned chambers.

The castle has in 2013 a new museum layout dedicated to the art and wine growing.

In keeping with the architecture and decoration of the château, the new layout introduces the visitor, on the one hand, to the history of this medieval fortress, rebuilt during the Renaissance to a stately home, and, on the other hand, the wine-producing heritage and activities of the Drôme. Using decorative and archaeological artefacts as a point of departure, several different themes are featured: from the social context of wine to the different ways of drinking; from the first vineyards to the landscapes and architecture of vineyards, from today's careers in the wine industry to courses and training. **Château de Suze-La-Rousse -** Tel. +33 (0)4 75 04 81 44

The château of Suze-la-Rousse also contains the **'Université du vin'.** Combining knowledge with pleasure, wine discovery and wine tasting weekends for members of the public are offered in this magnificent setting.

Université du Vin, Contact: Géraldine Gossot (directrice) Tel. +33 (0)4 75 97 21 43 geraldine.gossot@universite-du-vin.com www.universite-du-vin.com

These 3 castles are the property of the department of Drôme. **Press contact: Marie DAVID / mdavid@ladrome.fr** chateaux-ladrome.fr - Tel. +33 (0)4 75 91 83 66

HAUTERIVES: LE PALAIS IDÉAL DU FACTEUR CHEVAL CLASSIFIED AS 'HISTORIC MONUMENT' IN 1969 BY ANDRÉ MALRAUX



It took local postman Ferdinand Cheval some 10,000 davs and 93,000 hours, spread 33 years, to over construct his fairytale palace. He did it alone, with prodigious stubbornness, building up the architecture stone by stone. The result was a unique, surreal work of Architecture Naïve. From

Pablo Picasso to André Breton, many have recognized this singular act of creation. In summer, the Palais organizes musical gatherings. **Palais Idéal du Facteur Cheval - Frédéric LEGROS**- director Tel. +33 (0)4 75 68 81 19 - www.facteurcheval.com contact@facteurcheval.com

A source of inspiration for the Facteur Cheval THE CHÂTEAU AT CHARMES-SUR-L'HERBASSE



Bathing in a calm and picturesque setting, the Château, built on its original motte, throws open its gates to you. Privately owned, and also a family home, the château has once again acquired a lived-in feeling after many years of neglect, greeting each visitor as welcome guest. The Château grounds contain many centuries old trees as

well as a nymphaeum which inspired the Facteur Cheval, who hailed from Charmes.

Boasting two-metre thick walls at its base, with foundations six metres below ground level, the edifice will defy many more centuries of time.

Open for visits in summer and by appointment only the rest of the year.

Some of the chambers have now become a **Contemporary Arts Centre** which the owner, **the youngest castle owner in France**, **Nicolas Chenivesse**, wishes to expand!

Château de Charmes - Nicolas Chenivesse

Tel. +33(0)6 68 30 83 61 - www.chateaudecharmes.fr nicolas@chateaudecharmes.fr

CREST: LA TOUR DE CREST (HISTORIC MONUMENT, 12TH-17TH CENTURIES)



Should you be searching for the tallest keep in France, you'll find it at Crest, surveying the Drôme Valley. The great tower reaches 52 m in height and goes back 900 years. It served successively as a fortress, a castle and then a prison. Taking on all the steps to the top is a sporting feat, but well worth the effort for the

fantastic panoramic views, taking in the Vercors and Diois Alpine foothills on one side, and the Drôme Valley and the Ardèche mountains on the other. At certain times, you can even sign up to abseil back down!

Tour de Crest - Société Kléber-Rossillon Tel. +33 (0)4 75 25 32 53 - accueil@tourdecrest.fr

www.tourdecrest.fr/

PROJECT TO FOLLOW : THE SUBLIME ROUTES OF THE VERCORS



These famous corbelled roads, carved into the side of cliffs between 1850 and 1900, were built with considerable effort, under extreme conditions. This titanic work made it possible to make the massif accessible to the rest of the world and offer us magnificent panoramas today.

The major tourist

project of the "sublime Vercors roads" includes 17 development projects and itineraries to enhance the Vercors massif, in Drôme and Isère. For the Drôme, the development of viewpoints at the Col de la Bataille and the Ambel plateau are the first in progress.

Other developments will follow at the Limouches pass, at the Menée pass, at the Jarjatte valley, on the Léoncel road, at the Rousset pass, at Combe-Laval, in the Grands Goulets, at the Gâts gorges, in the valley of the Vernaison

Contact : Anne SARLES

Chargée de mission Sublimes Routes du Vercors DGA Aménagement - Département de la Drôme Tel (LD) +33 (0)4.75.79.27.90 / 06 66 68 07 85 asarles@ladrome.fr

The most beautiful villages of France... and the Drôme



Avoiding the tendency towards lack-lustre museum villages with no soul and dead villages sliding into permanent decline; giving villages a future, bringing new life to the fountains and shady squares with their limes or plane trees this is the realistic and passionate ambition of Les Plus Beaux Villages de France (The Most Beaufilful Villages of France). There are 164 affiliated members in France and **six member villages are located in the Drôme, five in Drôme provençale and the new one, Châtillon-en-Diois in the Diois.** www.les-plus-beaux-villages-de-france.org

GRIGNAN ET SA MARQUISE



Dominated by its famous castle, Grignan is a concentrate of lifestyle: charmed bed & breakfast or mansion, gourmet restaurants and wines (AOC Grignan-les-Adhemar), Colophon, a typo-graphy workshop museum for lovers of beautiful letters and writing. In the footsteps of the Marquise de Sevigne, must walk

along the narrow streets of old roses blooming, open the doors of the old stone houses and discover the treasures, cool off at the edge of the wash and smell the lavender.

Office de tourisme - Pays de Grignan-Enclave des Papes Tel. +33 (0)4 75 46 56 75 www.grignanvalreas-tourisme.com

LA GARDE-ADHEMAR



A solid medieval church defends this gorgeous village, adopting a protective stance on its promontory surveying the wide Rhône Valley. Below the church, a delightful formal botanical garden filled with Mediterranean scents and colours adds a cheerful note; The village hiding behind the church is delightful,

with vaulted passageways connecting certain of the old streets. Many of the houses are now home to boutiques and art galleries. **OT Intercommunal Drôme Sud Provence - bureau de la Garde-Adhémar -** Tel. +33 (0)4 75 04 40 10 www.drome-sud-provence.com

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Close by, a magical place: Le Val des Nymphes:

Beauty and peace reign in this paradisiacal little spot. Hidden in the Mediterranean scrub, shaded by cherry trees and immense oaks, with the gentle sound of a fresh spring emerging from the rock, this is the Val des Nymphes. In the midst of the scene stands the 11 thcentury Chapelle Notre-Dame, built in white stone. However, in ancient times, people came here to celebrate the cult of fertility and of prosperity. Listen carefully and perhaps you'll hear the sound of the daughters of Zeus singing in the clear waters... (Free entry to the site.)

LE POËT-LAVAL



Founded in the 12 century by the knights of St John and Jerusalem, the village of Poët-Laval has retained most of its medieval walled circuit and many old houses. The old command centre of the 12 century knights of Malta, the imposing castle which dominates the complex, restored a few years ago, hosts

wonderful summer exhibitions. The upper village, restored by Yvon Morin, an enlightened art connoisseur and lover of old stones, contains **the Hospitalers** hotel-restaurant and the **'Centre d'Art et d'Animation Raymond du Puy',** which hosts one or more exhibitions a year, often devoted to a well-known artist, and a cycle of concerts.

Le Poët-Laval was also closely linked in history religious with Protestantism, hence the **Musée du protestantisme Dauphinois.**

OT du Pays de Dieulefit -Bourdeaux

Tel. +33 (0)4 75 46 42 49 www.dieulefit-tourisme.com - www.lepoetlaval.org

In the footprints of the Huguenots (footpath): Le Poët-Laval is the starting point for one of the longest European footpaths. This 1400 km trail goes all the way to Bad Karlshafen, by way of Geneva, follows the historic route of exile of the Dauphinois Huguenots towards exile in Switzerland and Germany, following the Revocation of the Edict of Nantes (1685-1690) by the French king, Louis XIV.

Tel. +33 (0)4 75 53 37 59 - www.surlespasdeshuguenots.eu



Chapelle du Val des Nymphes

MONTBRUN-LES-BAINS



Set in stunning scenery between the Baronnies mountains and Provence's Mont Ventoux, this village stands in the southeast corner of the Drôme, a part of France that inspired the great pacifist, rural writer, Jean Giono. The striking silhouette of a ruined Renaissance castle runs along the crest of Montbrun's hill, while the tall

houses descend the slope in terraces.

Fountains embellish the streets, and act as a reminder that Montbrunles-Bains is now known above all for **its thermal establishment.** Its sulphurous waters are recognized to help those suffering from rheumatism and respiratory problems.

Office de Tourisme des Baronnies en Drôme Provençale - Pays de Montbrun les Bains

Tel. +33 (0)4 75 28 82 49 www.baronnies-tourisme.com

Worth noting: In 2006, Montbrun les Bains has inaugurated a new Spa. This modern building has been built with great respect for the exceptional setting it is in, therefore, patients taking the waters and wellbeing amateurs can be welcome in a unique and very comfortable place

Domaine thermal de Montbrun-les-Bains - Valvital Frédéric Prades - Tel. +33 (0)4 75 28 80 75

MIRMANDE



Wander along the ramparts and up the paved streets admiring the lovingly renovated houses with **their elegant stone facades, doorways** and **windows**. The scent of aromatic plants drifts over their walled gardens. At the top of the village you come to the medieval church Ste Foy. Two men have been

involved in the resurrection of this village: the cubist painter **André Lhote**, attracting many artists and organising important exhibitions, and **Haroun Tazieff** who was mayor for ten years. Listed as a Drôme 'botanical village' for its rock plants.

A must see in the area, **the pottery village of Cliousclat**, set amidst orchards and fields, modestly extending across its hillside. For as long as anyone can remember the history of pottery has been the subject of conversation at "Cliou". From the La Fabrique de Poterie, featuring traditional pottery, the soft music produced by the throwing wheels can still be heard! www.lafabriquedecliou.com

OT du Val De Drôme - Antenne de Mirmande

Tel. +33 (0)4 75 63 10 88 http://valdedrome-tourisme.com/decouvrir/nos-villages/ mirmande

CHÂTILLON-EN-DIOIS - NEW IN 2021



Spread around its rock where a castle once stood and situated at 570 metres altitude, Châtillon-en-Diois is surrounded by one of the highest altitude vineyards in France, **noted for its landscape of little stone barns amongst the vineyards**. In the heat of summer, refresh yourself around the village

fountains and amongst the well-cared for vegetation and climbing plants of this **botanical village**. Each traditional house lifts its Roman style tiled roof towards the stern cliffs of the Glandasse as a backdrop. A jewel of a village with little medieval streets, called « viols ». The Châtillon landscape inspired the novels of Giono and the recent film « Knock ». The fortified gateway and the 'Tour de l'Horloge' (clock tower) complete the richness of its built heritage. **Office de Tourisme du Pays Diois - bureau de Châtillon** Tel. +33(0)4 75 21 10 07 - www.diois-tourisme.com

Other wonderful villages of the Drôme: THE HILLTOP VILLAGES : ALLEX, CHABRILLAN, LA LAUPIE, PUYGIRON, VENTEROL...

Throughout south-east France, one village in two is of this type and the 'perched' villages of the Drôme represent a key component in our historical, geographical and cultural identity.

The description of 26 villages is presented in a brochure "hilltop villages in the Drôme", with their wealth and architectural interest on the territory of the Drôme Valley.

Press contact: Magaly Dumas - directrice OT du Val de Drôme

Tel. +33 (0)6 08 99 31 97 - mdumas@val-de-drome.com www.valleedeladrome-tourisme.com , see "brochures à télécharger".

READY TO GO

Walking : the hilltop villages of the Drôme

7 days / 6 nights, half-board, transfer and transport of luggage assured. Adults: from 855 €.

The circuit starts not far from the Rhône valley, at Mirmande, and heads straight for the 'Préalpes provençales' (foothills of the Alps), from hilltop village to hilltop village. The theme is repeated in each village traversed, with the help of way-marking which also presents the history and culture of the villages. A little guidebook has been produced for each village and is full of items of local interest.

The conviviality of the villages, and the quality of the welcome and accommodation, will form the high points of the trip and give the walker an interesting insight into the area. The guests will often be welcomed to the family table and will be introduced to the specialities of the area, made with fresh local produce.

Safrantours - Yvann BAUSSANNE

Tel. +33 (0)4 75 25 78 78 www.safrantours.com info@safrantours.com



At a time when 'slow tourism' is gaining ground, the Drôme now facilitates one-

off holiday experiences by offering unusual accommodation. Gypsy caravans, yurts, tepees and wooden cabins are all to the fore! The complete list features on our web site under: 'unusual accommodation' (Hébergements insolites). **Below, you will find a selection of some of the most curious and surprising accommodation....**

LA BARRIÈRE



An adorable and charming little chalet in the fields, and atypical and unusual chambre d'hôte, the 'maison La Barrière' seems to be straight out of a fairy tale, with its surprising shapes and colours. The interior also reinforces the idea of a cocoon in its decoration and design. In this completely independent chalet, extending to

20sq m, guests are provided with a living-room, a bedroom under the eaves, a bathroom complete with an Italian style shower and dry toilet. If you don't want to do anything or even have to move, this is the right place!

From 75 € a night for 2 people, including breakfast. **Alain FRACHINOUS at Séderon** Tel +33 (0)4 75 26 43 16/06 38 50 11 21 https://maisonlabarriere.fr/ - ©Francis Manguy

LE TONNEAU DE FORTUNE



Sleeping in a barrel.... This is an idea which must already have occurred to many lovers of good wine! This barrel is a little different, it only smells of wood! It's in their winery, at the heart of the Crozes-Hermitage vineyard that Jacqueline and Jean-Pierre Sauvajeon have installed their « Tonneau de Fortune », Jean-

Pierre commissioned a gypsy caravan builder to build his barrel, with fully equipped kitchen, bathroom with shower and WC, a double bed and even an occasional bed for a child.

The farm also features 5 'chambres d'hôtes', including one which is 'Tourisme et Handicap' approved.

Cost: from 125 € for 1 night, with breakfast basket.

La Ferme des Denis at Chanos-Curson

Tel. +33 (0)4 75 07 34 11 - www.lesdenis.com

LES PODS



Very popular on the UK side of the channel, Pods have appeared in the Vercors thanks to Univers-Pod, a company created by the former biathlon champion Claire Breton. These strange wooden ecological constructions are heated and lit thanks to a solar panel and batteries. Once covered in snow

they look like so many little igloos.

The two Pods cater for 1 to 5 people in a simple and original way. Duvets, sheets and pillows are all provided. Dry toilets have been installed outside. The overnight stays include breakfast (67 \in per person/per night) or half-board (82 \in per person/per night).

Univers Pods at Saint-Agnan-en-Vercors Tel. +33 (0)6 26 62 35 66 - www.univers-pods.com

Tel. +33 (UJO 20 02 33 00 - www.univers-pods.com

LA CAMPALUNE SUR PILOTIS



Like a water lily up in the trees, this accommodation on stilts, where two rivers meet is unique in the Drôme ! Open the side petals and you have a 360 degree view and, at night, the transparent cupola is ideal for viewing the night sky. The 12 m² space (sheets included) is perched 4m50 above the

ground. Below there is an area provided with a 'plancha' (metal cooking plate), 2 sun loungers, table and chairs. Access is provided to the washing facilities of the camp site. 125 ϵ a night

The PLUS point: the builder is from the Drôme: Selvao <u>www.selvao.com</u>/Designer and builder of unusual biometric accommodation.

Gervanne camping at Mirabel-et-Blacons Tel. +33 (0)4 75 40 00 20 - www.gervanne-camping.com

UNUSUAL ACCOMMODATION

DES BRANCHES & VOUS



Imagine a simple caravan, with all mod cons, a fully equipped kitchen, private washroom and WC with a small square living area complemented by a large and shady terrace. In the evenings, regain the heights to return to **the 'Bulle d'Ô',** nestling far up in the oak branches and take full advantage

of time spent with your head in the stars. Other accommodation solutions are available: a container, mobile homes or unusual cabin. From 110 \in per night for 2 people for the caravan and its 'Bulle d'Ô'.

Des Branches & Vous at Châteauneuf-sur-Isère Tél. +33 (0)6 16 66 35 87 - https://desbranchesetvous.eu

SEVENTIES COMBI



Have a Combi holiday adventure! Seventies Combi will rent you a 70's Combi VW. As a family or with friends, a unique experience awaits you in the Drôme! Discover the pleasures of freedom rediscovered. Fully equipped for 5 people (4 sleeping places + a child's hammock), gas cooker, sink,

vintage crockery.

Prices: Week-end: from 380 €: Week: 790 €. Seventies Combi at Beaufort-sur-Gervanne Tel. +33 (0)6 16 12 12 88 - www.seventies-combi.com/

VALSOYO



An unusual place with themed apartments to help you dream about voyages to exotic locations: Morocco, Kenya, Mexico, Ireland, Greece, Japan, Canada, Tibet. And, now available, two Finnish kotas, featuring two new destinations: Finland and Lapland. The 10 themed apartments offer a bedroom, a living-room with

additional accommodation and a fitted kitchen. New: two unusual cabins: The hut of the Trappeur and the hut of the Far North and a gypsy caravan.

Valsoyo also offers numerous outdoor activities on the estate, on the banks of a charming little lake.

From 85 \in per night for two people for the apartments and 119 \in a night for 2 people for the kotas.

Valsoyo at Upie

Tel. +33 (0)4 75 60 58 06 - 06 58 10 2814 www.valsoyo.com

ZENZILOT AU LAC BLEU



For lover of nature, and peace and quiet, this accommodation blends comfort with a change of scenery.

You get to **Zenzilot** by pedal craft. This floating wooden bedroom with terrace extends to $40m^2$ and is suitable for two people. The zenzilot is furnished with a double bed (made up

for your arrival), dry toilets, shelves, a water supply and lighting supplied by solar panels. You will also find a sound system with a USB port so that you can listen to your music!

VivaCamp has developed 6 packs to personalise your stay: romantic, gourmet, walking/cycling, terroir, birthday, oenologic with meals and little extras.

from 165 \in per night for 2 people with breakfast.

Chambre flottante Zenzilot au Lac bleu at Châtillon-en-Diois Tel. +33 (0)4 75 21 85 30 - www.lacbleu-diois.com

LE PRESENT SIMPLE: LA CABANE EN TERRE



In Drôme Provençale, at the heart of the Parc Naturel Régional des Baronnies Provençales, here is unusual accommodation in natural surroundings by the banks of a river in a charming setting, featuring: perched cabin, cabin under the stars, trapper's cabin, tepee, Inuit tent and an **earthbound cabin.**

Each unit of accommodation boasts solar lights, wood-burning stoves, dry toilets and a private terrace with garden living-room, and very comfortable beds. Communal house with fully-equiped kitchen, living-room, shower.

The + factor is: organic half-board 'from the garden to the plate' and home-made organic breakfast.

90 €/per night for 2 people with breakfast. Le Présent Simple at Cornillon-sur-l'Oule

Tel. +33 (0)4 75 27 71 52 - lepresentsimple.com



5 charming raised cabins, all different and for lovers of nature. Unusual and ecological, at the heart of the Drôme des Collines, the star-gazing « Piste aux étoiles », with its glass roof means you can admire starry nights.

From 127 \in per night for two people.

Les Cabanes des Collines at Saint-Donat-sur-l'Herbasse Tel. +33 (0) 7 82 70 14 26 - www.cabanesdescollines.com/

THE DRÔME Festive moc



2023

21-22 JANUARY : TRUFFE, UNE PLANÈTE À SAVOURER À VALENCE

Sale of truffles, local produce market, gastronomic workshops, catering. With the **involvement of starred chefs!** Public event on the Champ de Mars.

Office de tourisme de Valence

Tel. +33 (0)4 75 44 90 40 - www.valence-romans-tourisme.com

26-29 JANUARY: VERCORS QUEST AT FONT D'URLE

Two dog sled races, at stages from Font d'Urle, in the sumptuous scenery of the South Vercors:

Vercors Quest 300: 4 days - 300 km. Categories: 5 - 8 dogs, 9 dogs and +

Vercors Quest 150: 4 days - 150 km. Catégories: Pulka scandinave (PS), 3 - 4 chiens, 5 - 8 dogs, 9 dogs and + www.vercorsquest.fr

4-5 FEBRUARY : LITERARY, TRUFFLE AND WINE ENCOUNTERS AT GRIGNAN

Engage in the discovery of Truffles and Wine through the various events at the Château de Grignan: lectures, shows, tasting sessions. **Office de tourisme Pays de Grignan-Enclave des Papes**

Tel. +33 (0)475465675 - www.grignanvalreas-tourisme.com

4-5 FEBRUARY: 'L'ALICOQUE' OR THE NEW OLIVE OIL FESTIVAL at Nyons

The 'Confrérie des Chevaliers de l'Olivier' invites you, along with the olive-growers from the Nyons area, to come and taste the new year's olive oil.

OT du Pays des Baronnies en Drôme Provençale tel. + 33 (0)4 75 26 10 35 - www.baronnies-tourisme.com



La Confrérie des chevaliers de l'Olivier

12 FEBRUARY: TRICASTIN TRUFFLE FESTIVAL

The second Sunday in February, the black Tricastin truffle is the guest of honour at Saint-Paul-Trois-Châteaux, at the heart of the truffleproducing area. Local farm produce is for sale at the market and you can try a truffle omelette if you fancy a direct stimulation of your taste buds.

Maison de la Truffe

Tel. +33 (0)4 75 96 61 29 - www.maisondelatruffe.com

19 FEBRUARY : CARNAVAL DE ROMANS

The carnival goers, multi-coloured, made up and masked according to taste, metamorphosed into tree frogs, toads, ostriches and other species, blow a gust of madness through the narrow paved streets of the old town centre.

Ville de Romans - Véronique Auroux

Tel. +33 (0)4 75 05 51 51 - vauroux@ville-romans26.fr

24-26FEBRUARY:CÔTESDURHONESEPTENTRIONALES WINE FESTIVAL AT TAIN-L'HERMITAGE

A festival at the foot of the vineyards which presents, on the last weekend in February, the best Côtes du Rhône Septentrionales vintages. 8 appellations represented by over 80 Côtes du Rhône wine growers.

Salon des vins de Tain-l'Hermitage

Tel. +33 (0)4 75 06 14 59 - www.salondesvinsdetain.fr

23-26 MARCH - YOUNG WRITERS BOOK FESTIVAL AT ST-PAUL-TROIS-CHÂTEAUX

A festival open to both professionals and the public at large. **Sou des Ecoles Laïques at St Paul-Trois-Châteaux** Tel. +33 (0)4 75 04 51 42 - www.slj26.fr



Compagnie Transe Express

20-25 MARCH: ONE DAY FESTIVAL

This is the rendez-vous much awaited by all animated film fans. Over 130 short and long films from the four corners of the earth, exchanges, discussions. On show at over 15 cinemas in Drôme and Ardèche, and it's free.

Stéphane Larue-Bernard

Tel. +33 (0)4 75 78 48 67 - www.lequipee.com stephane.larue-bernard@lequipee.com

27-28 MAY: 2ND TITLE ENCOUNTERS AT GRIGNAN.

Authors, whose second novels are being published are invited by the reading committee of the 'amis de Colophon' and can take part in a discussion with another author of their choice.

Colophon

Tel. +33 (0)4 75 46 57 16 - colophon.grignan@orange.fr perso.orange.fr/colophon

27-28 MAY: MEDIEVAL FESTIVAL AT CREST

Over the Whitsun weekend, Crest gets closer to the magic and folklore of the Middle Ages. Many free events, grand medieval market, medieval banquet on the Saturday night and, to create the right atmosphere, everyone is free to come dressed for the occasion.

OT de Coeur de Drôme - Pays de Crest et de Saillans

Tel. +33 (0)4 75 25 11 38 http://payscrestsaillans-tourisme.com/

w-e of 10 JUNE: FÊTE DE LA TRANSHUMANCE IN CHÂTILLON-EN-DIOIS

This traditional festival, brought back to life in the 1990's, marks the start of the summer migration of the flocks of sheep towards their summer pastures on the high plateaux of the Vercors. The high point of this event is the passage of thousands of sheep through the streets - quite a sight!

Office de Tourisme du pays Diois

Tel. +33 (0)4 75 22 03 03 - www.diois-tourisme.com



Jazz au palais

LATE JUNE-JULY: PALAIS IDEAL DU FACTEUR CHEVAL CONCERTS AT HAUTERIVES Palais Idéal du Facteur Cheval

Tel. +33 (0)4 75 68 81 19 - www.facteurcheval.com

4-8 JULY: FESTIVAL DE LA CORRESPONDANCE AT GRIGNAN

The Festival de la Correspondance consists of readings by actors, discussions and a writer's market. www.grignan-festivalcorrespondance.com

JULY: FESTIVAL SUR LE CHAMP ! AT VALENCE

A whole month of free concerts, theatre and dance, recitals, film and humour; all held in the public open spaces of the city.

Mairie de Valence - Emilie Gay

Tel. +33 (0)4 75 79 20 19 - emilie.gay@mairie-valence.fr

7-23 JULY: SAOÛ SINGS MOZART IN THE DRÔME

This is the only festival in France entirely devoted to Mozart. "S.C.M." has become a major summer event. The prestigious programme, international performers and the choice of concert sites attract many music lovers.

Jacques Labarsouque (psdt)

Tel. +33 (0)4 75 41 00 18 - www.saouchantemozart.com

2 JULY: LAVENDER FESTIVAL AT FERRASSIÈRES

The village of Ferrassières, capital of 'lavande fine' and 8 kms from Montbrun les Bains, hosts an annual lavender festival.

Mairie de Ferrassières

Tel. +33 (0)4 75 28 80 82 - eurolavande@gmail.com

23 JUNE TO 20 AUGUST: LES FÊTES NOCTURNES AT GRIGNAN

A theatre in the courtyard of the château de Grignan, in front of the Renaissance facade. The Fêtes nocturnes 2023 will be welcoming Molière by Jérôme Deschamps.

Château de Grignan - Marie David

Tel. +33 (0)4 75 91 83 66 - mdavid@ladrome.fr



Fêtes Nocturnes au Château de Grignan

8-9 JULY: MONTELIMAR COULEUR LAVANDE

This grand market, with the taste and aroma of Provence, is the major lavender rendez-vous of lavender in France: watch the distillation process, themed events, a living farm and the presentation of a number of products based on lavender.

Office de tourisme de Montélimar Agglomération

Tel. +33 (0)4 75 01 00 20

JULY: ST PAUL SOUL JAZZ AT ST-PAUL-TROIS-CHÂTEAUX.

Association Emergence

Tel. 06 63 48 55 55 - www.saintpaul-souljazz.com

16 JULY: FÊTE DU PICODON AT SAOÛ

Picodon fair (the typical goat's cheese of the area), grand regional market and village festival. Throughout the weekend, street events, concerts, good food, drink stands.

Office de Tourisme du Val de Drôme - Bureau de Saoû Tél +33 (0)4 75 76 01 72 - www.fetedupicodon.com

31 JULY - 5 AUGUST: CREST VOCAL JAZZ

In the first week in August, Crest vibrates to the rhythm of jazz, of all kinds of jazz. Connoisseurs and beginners get together to share **a summer of concerts** in company with **well-known artists** and **young talent.** People also come to discover the jazzmen and jazzwomen of tomorrow, on the occasion of the **international festival** of Crest Jazz Vocal www.crestjazzvocal.com - Tél. +33 (0)9 51 20 57 02



Festival Crest Jazz Vocal

13-26 AUGUST: PARFUM DE JAZZ AT BUIS-LES-BARONNIES

Jazz lovers will not wish to miss the Parfum de Jazz festival which will take place, as it does each year, in Drôme Provençale.

Bernard Chambre

Tel. +33 (0)6 83 47 50 65 bpi.chambre@wanadoo.fr - www.parfumdejazz.com

25 AUGUST - 2 SEPTEMBER : FESTIVAL NATIONAL DES HUMORISTES AT TAIN-L'HERMITAGE AND TOURNON

The 'Festival National des Humoristes' has made a name for itself thanks to the discovery of new talent and the presence of a large gathering of well-known performers

Bureau du Festival

Tel. + 33 (0)4 75 07 02 02 - www.festivaldeshumoristes.com

20 AUGUST: MONTELIMAR TERRA POTIERS

Installed on the 'Allées Provençales', an exceptional open space in the heart of the town, over 50 craft specialists (professional artists, potters, local and national ceramicists) expose their wares. Each year demonstrations of coil pottery and other methods such as the Raku firing technique entrance the lovers of this artistic alchemy involving earth and fire.

Office de Tourisme de Montélimar-Agglomération

Tel. +33 (0)4 75 01 00 20 - www.montelimar-tourisme.com

SEPTEMBER: VALENCE EN GASTRONOMIE FESTIVAL

Each year in September, the city of Valence goes all out to offer a veritable festival of Drôme food. 8 days of gourmet adventures for young and old, events, performances, a rally, tasting sessions, cooking workshops, contests, etc.

Contact presse : Franck Veyrat - franck.veyrat@valcom.fr www.valenceengastronomiefestival.fr

19 NOVEMBER : FOIRE AUX FRUITS D'HIVER DE SAOU

Great diversity of winter fruits and seasonal products: honey, jams, foie gras, pumpkins, candied fruits, apples, chestnuts, snails, picodons, walnuts...and arts and crafts. Each year, a chef - honorary president - creates his recipe based on local and seasonal products of his choice.

Office de Tourisme du Val de Drôme Tel.+33 (0)4 75 63 10 88

MID-DECEMBER TO MID-MARCH: TRUFFLE MARKET AT ST-PAUL-TROIS-CHÂTEAUX

Every Sunday morning from mid-December to mid-March from 10.00 to 12.00, the black truffle market is open. The Tricastin is the main production area for French production of Tuber Mélanosporum, the black truffle (60% of national production). Sales are made directly by the truffle growers. The truffles sold are classed by category: Tuber Melanosporum and Tuber Brumales. The truffles are inspected and you can make your own selection. The price advertised is the same throughout for the same variety.

https://truffes-drome-provencale.fr

23 DECEMBER: FÊTE DES OLIVES PIQUEES.

During the Nyons 'Fête des Olives Piquées' which is always held on the **Saturday before Xmas**, the first olives harvested are tasted after being 'piquées' (pricked) and salted to remove their bitterness. Many events are held throughout the day.

OLIVE & SENS

Tel: +33 (0)6 52 49 25 44 - www.olives-et-sens.fr







Access



Find the press file, the letters to the press, photo galleries, and videos in Press Area on the internet site:

Anne-Catherine Chareyre acchareyre@drome-attractivite.com

presse.drome-attractivite.com



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