

PROVENCE - FRANCE



CHÂTEAU  
GRAND  
BOÏSE

A M A G I C A L P L A C E



*A site with a history ...  
overlooking the Mount Sainte-Victoire*

P R E S S K I T

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## CHATEAU GRAND BOISE, AN EXCEPTIONAL POSITION



25 Kilometres east of the town of Aix-en-Provence, Château Grand Boise overlooks the broad Arc valley and has a full panoramic view of the Mount Sainte-Victoire. This vista is without parallel and unique.

The estate extends over the whole of one side of the mountain – close to Mont Olympe and Mont Aurélien - and even continues on the other side.

Chateau Grand Boise combines several activities, including vine growing, prestigious holiday lettings and hosting events, always taking care however to preserve the natural environment.

For the estate is a unique place in Provence. Its very varied landscapes, from mountain and woodland to garrigue (scrubland), and the differing soils have created an exceptional site where nature and man have needed to tame each other and understand each other over generations.

At the beginning of the 3rd millennium, Chateau Grand Boise is making a fresh start. Under the leadership of its new owner, the estate has been equipped with efficient technology and significant works have been carried out. The Bastide and the Mas de Cabassude have been entirely renovated and a large reception room created. Some of the vines were dug up and replanted. In all this modernisation, the estate's roots have not been forgotten as olive groves and sheep have returned.





## A UNIQUE PANORAMA OVER THE WHOLE OF THE MOUNT SAINTE-VICTOIRE

The steep slopes of the Mount Sainte-Victoire rise up to the East of Aix-en-Provence. Forming an imposing edge to the huge Arc Valley, it is a majestically perfect demonstration of Nature's power. The light of Provence heightens its reliefs and vegetation. Sainte-Victoire acts as a magnet for painters: in around sixty paintings, Cezanne tried to express this richness of colours.



Astonishing as it may seem, Mount Sainte-Victoire was formed along with the Pyrenees by the collision of the Iberian plate (Spain, Corsica and Sardinia) with Europe. This collision lifted mountains all the way from the Pyrenees to Provence. It wasn't until much later, that the centre of this Pyrenean-Provencal mountain range collapsed, allowing the sea to enter, and form the present Gulf of Lion. The proof of this orogeny is that Mount Sainte-Victoire, like the Pyrenees, is orientated East-West, while the Alps are oriented North-South.

Mount Sainte-Victoire stretches over 18 km (11 miles), culminating in the 1011 metre (2200 ft) Pic des Mouches. Sainte-Victoire is still growing: recent satellite measurements show that it is rising at the rate of 7mm per year!

At one time the Arc Valley was a vast dinosaur inhabited swamp. Several deposits of fossilized eggs and remains have been excavated. Very near to Chateau Grand Boise, dinosaur remains were found on the slopes of Mount Olympus. Even today there is still a richly varied fauna with wild boar, hares and large birds of prey, such as eagles, buzzards and sparrowhawks.

Mount Sainte-Victoire is a real marvel of nature. This impressive limestone massif amazes and surprises.

### CHATEAU GRAND BOISE IN FIGURES

400 Ha (1000 acres) of forest and woodland  
40 km (25 miles) of tracks  
45 Ha (110 acres) of vineyards in 77 plots  
300m (1000 ft) difference in height between the  
highest and lowest vines  
800 olive trees on 3 Hectares



## CHÂTEAU GRAND BOISE, FOUR CENTURIES OF HISTORY

In a region where vines have been cultivated for more than 2 millennia, Chateau Grand Boise possesses a long lineage. The known origins go back to 1610, but there is no doubt that vines were grown long before that date.

In Roman times, the Aurélien Way, a major road leading to Rome, went through the Arc Valley. It is here in 102 BC that the consul Caius Marius (Julius Caesar's uncle) succeeded in stopping the Teutons making determined progress towards Rome. The battle was terrible, and the village of Pourrières (rotten) owes its name to the huge number of corpses left rotting there for several months. The texts of the period already mention the existence of vines.

It was primarily in the Middle-Ages that, under the pressure of the great monastic orders, viticulture developed in Provence. The monks' skill in land management, added to the construction of aqueducts, bridges and underground canals, all contributed to the development of wine in Provence.



From the 14th Century the vineyards began to be acquired by the nobility and senior army officers. New methods of vinification were tried out. In the countryside around Aix-en-Provence, parliamentarians and rich townsmen began to construct bastides - Provençal mansions surrounded by farming estates.

Thus it was that in 1610, just above the village of Trets, a Magistrate from Aix-en-Provence had himself built the bastide "La Grenobloise", a solid stone-built house which faced the Sainte-Victoire mountain. At the time, its 10 hectares (25 acres) of vines produced 150 hl (3300 gals) of wine. A vaulted cellar was hollowed out of the living rock and later a glassworks was installed. Chateau Grand Boise was thus the first Provençal wine estate to bottle its own wine.



In 1879, the estate merged with the two neighbouring farms of Cabassude and Les Brunets to create the great estate we know today.

In the 20th century activity centred on crops and animal husbandry: vines, olive and almond trees, sheep and silkworms. The huge forests supplied wood and were an excellent source of game for hunting. From 1950 onwards, vines became ever increasingly important. Chateau Grand Boise gained a solid reputation for itself, thanks to its quality wines.



Now, at the beginning of the 3rd millennium, under the leadership of its new owner, Chateau Grand Boise is making a fresh start. A new page of its history is to be written.

Throughout all its long history, the estate has only changed hands three times. Thus it is that the Chateau Grand Boise had retained a strong and present personality: it is still a welcoming and authentic estate which is clearly at one with nature.

An estate which has not only a history but also a soul.



## CHÂTEAU GRAND BOISE, A WELL CONSERVED NATURE RESERVE

400 hectares (1000 acres) of woodland and forest... The Chateau Grand Boise estate covers a large proportion of one side of a hill, and even continues beyond to the other side. A tonic breath of fresh air.

Faced with such a natural rich diversity, one really has to slow down and take it all in and become enthralled by it.

In Provence, colours all seem more intense, it's as if the light teases out the intrinsic colours of every object from the tiniest pebble to the largest rocky facet. Vegetation seems to radiate light.



Once the crest of the mountain has been passed, the countryside which opens out is entirely different. From Les Brunets, the view extends as far as the Sainte Baume Massif in a succession of wild hillsides where it seems as if man's presence has never been felt. Here and there rocks break the surface, but not just any rock: Les Brunets is rich in pink marble, and indeed a quarry was worked there. Enormous blocks of this can be seen beside plots of vines which have recently been entirely restored. Vines growing in marble... that must be unique!



## Woodland management, a priority

In 2006 a diagnosis was carried out. The estate had been left to itself for many years and showed all the signs of an abandoned wilderness. Woods and forests were invaded by ivy and brambles, with a few vines hidden under scrub and tall weeds. A decision to start extensive restoration works was quickly taken and this started with the re-creation of the gardens at first around the Bastide and then Cabassude.

At the same time, the forest and vineyards were cleared of over invasive vegetation, and then grassed, the trees had their lower branches removed and some of the vines had to be pulled out and the vineyards replanted. All this work was carried out in real co-operation, driven by the solidarity between the vineyard team led by Olivier Dauga, and the team charged with restoring the forests, led by Martin Prével, a landscape architect who nowadays devotes his passion to the estate.



After four years, these long drawn-out efforts and daily maintenance works were already showing results. Today the forests consist of mature trees, mainly holm and downy oaks and pines. Typical plants from the garrigue carpet the soil with indigenous aromatic herbs such as rosemary. There, where there are clearings in the forest and on the edges of the vineyards, all kinds of wild grasses paint the scene with fine shimmering golden colours.

In October 2010 a woodland management project, declared obligatory for all owners of woodland estates, was carried out. In Grand Boise it is primarily a matter of the use of trees for heating and for making wooden cases for wine, to designate a boar hunting zone - they are numerous on the estate and a nuisance in the vineyard - and woodland pasturing - a herd of sheep and goats live on the estate - which also plays its part in woodland management.

It is endless work on an immense land surface, but which shows signs of not being in vain. In fact, thanks to nature's gratitude and generosity, some vines which were no longer used have shown a true renaissance and are already promising very fine wines.







## **Respect for nature is more than a philosophical position, it is commitment**

Viticulture, the principal activity of the estate, is at the heart of our consideration of respect for the environment.

This is why in 2010 Chateau Grand Boise set in motion the process of cultivating vines organically, approved by "Qualité France". Neither weedkiller nor artificial fertiliser are used on the vines, thereby preserving the natural biodiversity which reigns at Grand Boise.

What is more, the technical winegrowing team takes particular care of the many very old vines, exclusively cultivating them with horse drawn machinery.



## **Living nature, in harmony with mankind**

As evidence of this ever more natural approach, hives were placed throughout the estate. It is a fact that bees are extremely sensitive to the quality of their environment. Swarms have already formed and Grand Boise is in contact with several beekeepers in the region to supply them with the honey produced on the estate.

Butterflies are another natural marvel at Grand Boise. Every year, throughout the summer, one can see them fluttering in "Jars" garden, near the Bastide. This typically Mediterranean garden with its Provençal scents attracts multicoloured clouds, to delight the eye. Quite simply - magic.



Sheep have also come back to the estate. A herd of some 225 animals and their shepherd have been living there since 2009 (though in the height of summer, they can be grazing up on the hills where it's cooler). A dozen black and angora goats accompany them. Quite apart from their very important principal job, the shepherd and his wife overflow with ideas to develop their activity. The wool will be spun into white thread, and made into craft products, while meat from the lambs is sold to a local clientele.

In January 2010, Grand Boise has also welcomed around fifteen very young Bigorre black piglets. Raised in the open air in natural oak woodland, they are fed and pampered to the delight of visitors of all ages to the estate.... but also for the gastronomic pleasure of ham lovers, because Grand Boise plans to sell their production.

## **Olive oil production has been restarted**

Faithful to its Provençal soul, Chateau Grand Boise has decided to recommence the production of olive oil, which played its part in the estate's reputation in the middle of the 20th Century. 800 olive trees have been planted on 3 hectares (7½ acres). These young trees should start giving their first olives in a few years time.



## CHÂTEAU GRAND BOISE, THE WINE ESTATE

To the East of Aix-en-Provence, nature has made the Arc Valley ideal for viticulture, one of the most perfect imaginable. Mount Sainte-Victoire to the north and the Sainte-Baume massif to the south create a corridor which protects the valley itself. This microclimate has elements of a continental climate favourable to wine growing. It is therefore protected from maritime influences and is naturally healthy, thanks to winds which regularly blow along it. Vines were already being cultivated in Roman times. Their cultivation developed further in the middle ages, under the influence of the great monastic orders.



Chateau Grand Boise produces red, rosé and white wines with appellations Côtes de Provence Sainte Victoire and Côtes de Provence.

In an area which is naturally suited to their growth, 77 plots of vines are scattered throughout a very large hillside estate of 400 Ha (1000 acres). Here and there they make up small terraces opposite Mount Sainte-Victoire.

Vines have been cultivated there for several centuries. Patiently, in harmony with nature and the woodland surrounding them, men have made and used the tracks to cultivate the vines wherever they gave the best grapes.

## A NATURAL TERROIR



Some of the vineyards of Chateau Grand Boise surround the 17th century bastide which majestically dominates the Arc Valley. The rest are scattered throughout the estate, with vines growing on hillside terraces. Thanks to the 77 different plots, a high proportion of whose vines are very old, the estate forms a rich and varied ensemble.

Of the estates within the Sainte-Victoire appellation, Château Grand Boise is the highest, and is indeed one of the highest in the whole of Provence. The vineyards are situated between 300 and 600 metres above sea level. The generous sun is thus tempered by the effect of altitude, causing greater thermal variations than down in the valley. This produces the kind of balance between acidity and sugar in the grapes that is conducive to the production of fine wines. It also ensures that the rosé wines are naturally more refreshing and pleasant.

No fertilizer or weedkillers are used. Defended from any maritime influence by the mountainous massifs which surround it and regularly swept by winds, the terroir is not at all prone to fungal attack. The soils are predominantly a mixture of clay and chalk, with a good proportion of sedimentary limestone.



The vines are ploughed and "deridged" (ploughing right beside the vines themselves to cut the rootlets). The treatment of the soils excludes any synthetic chemical: being fertilised either by natural means, thanks to the presence of a herd of sheep and their shepherd, or organic/mineral. Hives are witnesses to the natural character of the environment, as bees are very sensitive to pollution of any kind. In 2010 the estate has started the process of converting to organic production methods.

Planting consists principally of the three main varieties grown in Provence: Syrah, Grenache and Cinsault. They are complemented by some Cabernet-Sauvignon and Carignan. Whites are made from Semillon and Rolle (aka Vermentino) complemented by some Ugni Blanc.



There are many "vieilles vignes" (old vines) in Chateau Grand Boise, raising the quality of its wines. They are also in a sense the living memory of the estate: sometimes being more than 100 years old, it is as if they are time travellers. Scion selection from within the vineyards (cuttings from the best vines to replace dying and missing plants), and horse drawn ploughing take good care of them.

Chateau Grand Boise also has a dynamic policy of replanting and restoration: as is shown by the replanting of plots in Les Brunets, on the other, south facing slope, in untamed nature and in a unique terroir of .... pink marble, the very same as was used in its time in some of the rooms of the bastide.

## APPELLATION SAINTE-VICTOIRE ...

Since the 2005 vintage, the creation of the Sainte Victoire AOC has allowed the differentiation of its wines from the mass of Cotes de Provence AOC wines. All the plots were analysed, evaluated and catalogued. Only the best were classified as appellation Sainte-Victoire.

In addition, the criteria of the Sainte-Victoire appellation are tougher than those of the Cotes de Provence in terms of the maturity of the grapes, the permitted yields and the winemaking techniques. The goal of all this is to give higher quality wines.

The appellation Sainte-Victoire applies only to rosé and red wines. White wines retain the appellation Cotes de Provence. 80% of the vines of Chateau Grand Boise are classified AOC Sainte Victoire.





## CHATEAU GRAND BOISE, FROM VINE TO CELLAR

The wide diversity of plots makes it possible to spread out the times of the grape harvest so that they are picked at perfect maturity in each vineyard. Harvesting is carried out at dawn to protect the grapes from high temperatures.

In its search for quality, Chateau Grand Boise has recently modernised its winery equipment and buildings. Anaerobic transport (protection from oxidation) ultramodern sorting table, destalking, everything is done to ensure that only perfect whole grapes are used: for these alone can give the most aromatically expressive wine. Damaged grapes and stalks are systematically rejected.

The vat house contains the most modern equipment to improve quality: automation and precise thermostatic control of each vat. In order that the harvest and the must are treated gently, transfers are either gravity fed, or carried out using a peristaltic pump.

In their endless search for improved quality, and in addition to the cellar master, Florent Campana, the estate makes use of the services of top professionals. The consultant agronomist and wine consultant Olivier Dauga is the estate manager. Olivier Nasles is consultant oenologist.

Rosé wines start with varied periods of cold maceration of the lightly crushed red grapes. This allows some of the pigments from the red skins to give the pink colour to the juice, which would normally be white. Subsequently separated from the skins by bleeding off or by pressing, the juice is transferred to vats to ferment.

Red wines are vinified in vats and then barrel aged. In the white wines, the Cuvee Mazarine is entirely vinified in wood. The estate uses barrels from different regions in its search for the best and richest palette of aromatic expression possible.

All wines are estate bottled.





## CHATEAU GRAND BOISE, PROVENCE WINES

### Cuvees VIP



In rosé, red and white, the “V.I.P.” blends (Very Important Provence) are very carefully crafted, always demanding excellence in both vineyard and winery: thorough selection, meticulous sorting of the grapes, and uncompromising vinification.

These methods lead to the creation of blends which are affordable, with a clean and direct expression of their fruit, while preserving freshness in the mouth. These are attractive wines easy to match with food.

### Cuvees Sainte Victoire



In rosé and red wines, the Sainte Victoire blends are selected from the best vines, classed as AOC Cotes de Provence Sainte Victoire. Vinification is more painstaking, in a search for superb aromatic expressiveness.

The Sainte Victoire Rosé blend is broad, while remaining light and fresh - a rosé destined for fine food. The Sainte Victoire red blend is a wine for laying down, which can also give immediate pleasure, with its richly structured tannins.

### Cuvees Mazarine



Made as red and white wines, the Cuvees Mazarine are for laying down. Barrel aging with a higher proportion of new wood gives extra elegance. Wines for fine dining, they match the most refined dishes.

Mazarine rosé, available since 2011, is intense pink grapefruit and citrus on the nose. Full bodied and round on the palate. It goes well with Mediterranean food or with sushi.



## THE “NEW” WINES: JADIS, 1610 & RENAISSANCE

Since 2010, Chateau Grand Boise has been producing new ranges, coming from plots which magnificently illustrate the different possibilities of the terroirs of the estate and reveal nowadays the heart of Grand Boise.

Olivier Dauga, who came in 2008 as consultant and took over the reins at the estate in March 2010, gave himself a real challenge. The potential of each plot and each terroir was identified, equipment modernised, all of which implied a significant investment both in human terms and in planting. The cultivation of the vines was completely reconsidered taking the gamble, perhaps a little mad, to produce great wine, both red and white.

Horse drawn ploughing, manual harvesting, signify a heavy investment in human terms in the work on the plots. Time also plays its part in the search for excellence as the wines benefit from up to 18 months barrel aging in 500 litre burgundy barrels (Damy) and 225 litre Bordeaux barrels (Seguin Moreau).

These high quality ranges, are made in strictly limited quantities which vary from vintage to vintage. Although at present sold under the appellation “Cotes de Provence”, they are destined to be sold under the appellation “Sainte Victoire Côtes de Provence”.

### Cuvees Jadis



Made from century old vines from parcels selected with care, the “Jadis” blend (jadis means “from days gone by”) offers more richness, density and harmony.

The high vinification requirements allow offering all the Provence excellence.

### Cuvee 1610 & Cuvee Renaissance



#### 1610

This 1610 wine was created especially to celebrate the domain's quatercentenary. It is made from the best and oldest vines of the domain. A great cellaring red wine which fully shows off its terroir.

#### Renaissance

Owing its name to a century old plot, which has known a true Renaissance - a rebirth, this wine has started to be produced in small quantities, and was sold for the first time in 2011. It benefits from an optimal barrel aging of two years. Available as magnum and double magnums only.





## VIN CUIT, A PROVENCAL TRADITION

Vin Cuit is a Provençal tradition that originated in the Sainte-Victoire area, and is linked to their traditional Christmas thirteen dessert.



The expression “vin cuit” has often been misused to refer to aperitif and fortified wine. Wrongly... True “vin cuit” (literally, “cooked wine”) has its own unique vinification technique which involves heating the wine.

The traditional technique is based on heating the wine over an open flame and electric heating is forbidden.

### Traditional method of making Vin Cuit

After having pressed the grapes, the must is cooked in a large cauldron over open flames. The goal is to evaporate it evenly and hence to concentrate it, but without ever allowing it to boil. During this “cooking”, scum rises to the surface and this has to be constantly removed, as it would otherwise give some bitterness to the finished wine.

Château Grand Boise uses a large copper cauldron that is heated over a fire fed with wood from its forests. Copper, being an excellent heat conductor is the perfect metal to give even heating. Tending the fire during the lengthy cooking period demands constant supervision.

When half of the juice has been evaporated, it is allowed to cool. The juice is then put into vats for a slow and very lengthy fermentation. This fermentation stops by itself (in contradistinction to wines called “mutés” in French, where alcohol is added to stop the fermentation). The result is a wine with around 15% of alcohol and 90 g/L of residual sugar. This is then put into barrels to be aged for several months.

### The uses of Vin Cuit

Vin Cuit is a sweet but light wine. It can be drunk at 10-12°C (50 to 54°F) as an aperitif, or with desserts, especially tarts, and desserts based on red fruit or chocolate. It is also excellent with melons, foie gras and cheeses most notably blue cheeses such as Roquefort. Chefs also like to use Vin Cuit to deglaze pans in meat cooking.



## CHATEAU GRAND BOISE, A MAGICAL PLACE

Chateau Grand Boise is to be found overlooking the mediaeval village of Trets-en-Provence, at the feet of Mounts Olympe and Aurélien. A huge estate: 400 hectares (1000 acres) of forest, 45 hectares (110 acres) under vines, 40 kms (25 miles) of tracks. In a glorious natural setting, this is a magnificent place to spend several days on holiday in the heart of Provence. A serene place to relax in and be at peace.

Since 2006, Grand Boise has wanted to give back to the estate and its two mansions, their ancient nobility in returning to them their function as family residences. Thus La Bastide and the Mas de Cabussade were entirely renovated and decorated under the expert eye of the decorator Nathalie Vingot-Mei (of Villa Médicis) who was given carte blanche to recreate the Provencal soul of Chateau Grand Boise.

Today, a feeling of elegance, both welcoming and warm reigns over the Estate. Grand Boise has become a magnificent and peaceful place in which to spend a few days on holiday in the heart of Provence. A haven of peace to chill out, whether one chooses to stay at La Bastide or at Cabassude.

### The Bastide, majestic and welcoming

Built in 1610, its history reaches back over four centuries. For its recent renovation, everything that gave it its charm was conserved, like the layout of the rooms, the original hexagonal floor tiles, the flooring of the entrance in pink marble taken from the estate (at Les Brunets). All the rooms were redecorated with preference given to typical Provence colours and light tones to give a gentle, calm atmosphere. In each room, little decorative items are used to create an ambiance full of poetry, with sometimes a touch of nostalgia. The Bastide has now rediscovered its purpose as a family home: A huge yet welcoming mansion where one feels at home...



The enormous terrace, the unique views, the pool, the shady gardens full of the scents of Provence, all encourage you to laze around... to let yourself be lulled by a relaxed rhythm of living.... Moments like this are truly rare. Capable of welcoming up to 20 people in a majestic setting, the Bastide is available for rent.





### Mas de Cabassude, in a glorious natural setting



To arrive at the Mas de Cabassude, you need to take a track through the estate's vines and woodland for more than a kilometre. It's well worth the trouble: the site is utterly astonishing. A breath of fresh air in prestigious surroundings.

Surrounded by vines the Mas de Cabassude dominates a good part of the Chateau Grand Boise estate and, above all, has a unique panoramic view over the Arc valley and Mount Sainte Victoire. Splendid and majestic. The view leaves you dumbstruck...

An authentic Provencal Mas, the Mas de Cabassude has been carefully renovated and redecorated. Bathed in light, living rooms and bedrooms are full of charm. Comfort, spaciousness and authenticity. In its two buildings, the "Grand Mas" and the "Petit Cabassude" linked by broad terraces, it can comfortably house up to 14 people.

A living space, the huge terraces on different levels and the infinity pool allow you to take full advantage of the most spectacular show - an exceptional panoramic view.



With its beautiful natural surroundings, a stay at Mas de Cabassude is quite unforgettable.





### And for the nature lovers...

There are 40 kms (25 miles) of tracks and paths in the Chateau Grand Boise estate and it is a delight to stroll around them.



The hamlet called Les Brunets, on the other side of the hill, has a completely different and much wilder feel to it, as though it were entirely without human habitation all the way to the Sainte Baume Massif. Blocks of pink marble can be seen on the edges of recently replanted vineyards. This outcropping was once quarried and it can be found at Versailles, Les Invalides - and in the entrance hall of the Bastide.



The walk can be continued as far as the Saint-Jean du Puy-Hermitage which can be seen from various parts of the estate, (but isn't part of the property). It was founded in the 5th century by Saint Cassien and has undergone many changes over the centuries.

It can be reached on foot from Cabassude (a walk of 2-3 kms - 1½ to 2 miles). The view is truly panoramic, extending for 360°. One of the tracks there goes past the upper part of The Brunets, whose vineyards can be seen from the Hermitage.



## MAISON GRAND BOISE, AN EPICUREAN'S PARADISE



Château Grand Boise wanted to extend its activity beyond the estate, while remaining faithful to its idea of a certain style and way of life - in seeking out finest products and making them known. This is entirely logical that in July 2009 Grand Boise opened its first boutique shop born of the meeting of three worlds, all integral to the pleasures of food and drink: fine food, wine tasting and interior design... from Provence and elsewhere.

In a setting unique in Provence, and inspired by the example of Californian wineries, the Maison Grand Boise opened its doors 6 km (4 miles) from the Estate, beside the famous Route Nationale 7.

### The world of wine and wine tasting

The wine section opens out as a magnificent showcase for Grand Boise wines, allowing the visitor to meet and understand the whole range of the Estate's wines, through tastings and advice about matching food and wines.

Additionally, the Maison Grande Boise Wine Cellar also offers its favourite "discoveries" chosen from French wines and champagnes.

Spirits, liqueurs and traditional aperitifs from Provence also have their place on the shelves.



### A selection of delicatessen products unique in Provence



Provence is rich in gastronomic specialities. They are well represented here, beside some other little delights from France and the whole Mediterranean basin.

The goods selected by the Maison Grand Boise come from many craftsmen, and are chosen for their high quality in a wide range of prices. The delicatessen offers a choice of over 500 products, some regional, some local and some from further afield.

### The Interior Design section

Because interior decor is also a pleasure which plays its part in the art of receiving guests, Maison Grand Boise also offers an Interior Design section. Small decorative objects, table decorations, wine accessories, table linen, and cosmetics from Provence... a choice that is deliberately very modern, made by the interior decorator Nathalie Vingot Meï to give - to yourself or to others.



## AROUND GRAND BOISE

The region surrounding Chateau Grand Boise contains many renowned tourist sites:

### Trets en Provence

Trets is an ancient mediaeval town which has preserved some remains of its 12th and 13th century ramparts. Some beautiful old houses, with mullioned windows are worth looking out for, as well as some vaulted passageways. The superb, imposing 12th century church of Our Lady of Nazareth with its unfinished bell-tower is a classified historical monument.

### Aix en Provence

25 kilometres (15 miles) from the estate, Aix en Provence is an open invitation to travel in time, with its rare architectural and cultural heritages. All around, the Aix region offers very many itineraries and circuits of discovery in a region of enchanted landscapes.



### Mount Sainte-Victoire

Le Tholonet, the village from which Cezanne painted his many pictures of Mount Sainte- Victoire. Maison Sainte-Victoire at Saint-Antonin sur Bayon. The Chateau de Vauvenargues (on the other side), Picasso's last home.

### The Arc Valley

Charming villages: Puyloubier, Pourrières, Saint-Maximin la Sainte-Baume.

### The Sainte-Baume Massif, 20 kms (12 miles) to the south

A very attractive mountain road leaves from Gemenos.

### The Mediterranean and the Cote d'Azur

Cassis and its "calanques" (deep rocky inlets) are 40 km (25 miles) from Trets by road, while Marseille is 45 km (28 miles) away.

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