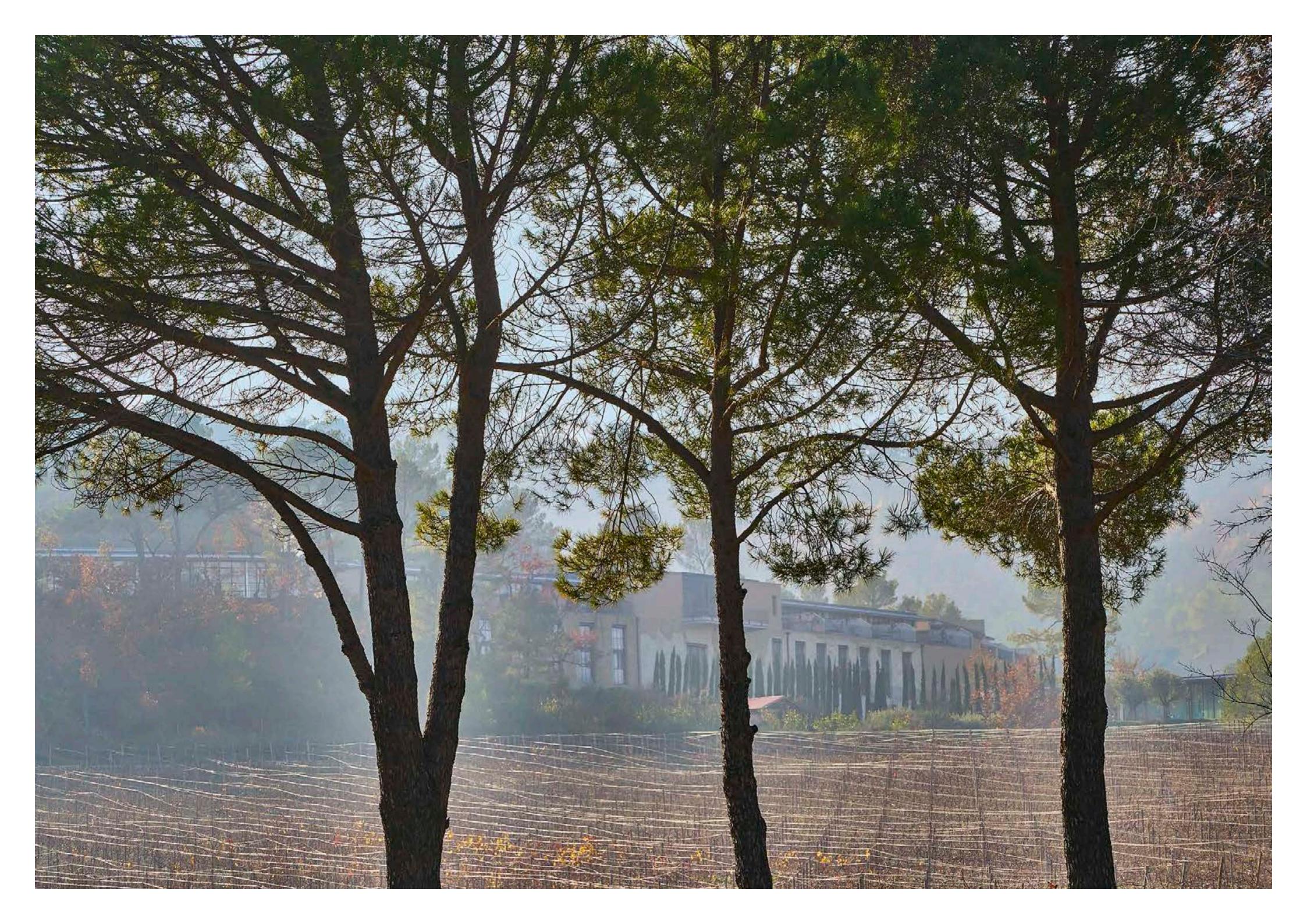
CHÂTEAU LA COSTE

ALL THE ARTS UNITE
AT THE HEART OF A UNIQUE EXPERIENCE









OVER LAPPING THE BEAUTIFUL AND THE GOOD

In the midst of Provence between the historical city of Aix-En-Provence and the Luberon

National Park, Château La Coste offers

a unique experience at the heart of its 500 acre,

biodynamic vineyard.



As well as having an excellent winemaking reputation, the Domain allows you to discover 30 major works of contemporary art installed in the open air.

In harmony with this artistic environment,
you will find Villa La Coste, a recently opened
hotel with a gastronomic restaurant overseen
by Gérald Passedat.

Art in its many disciplines living in union with nature. Creativity expressing itself liberally. This is the raison d'être of Château La Coste.

Authentic, a unique haven of peace.

Wine, art and architecture existing side by side in a milieu of well being.

CHÂTEAU LA COSTE



With a sense of uniqueness, Château La Coste offers an intimate experience in a naturally preserved land.

Contemporary art and architecture pinpointing the wild beauty of the Provençale landscape.

Contemplation fusing with epicureanism.

FROM THE WINEMAKING CELLAR
BY JEAN NOUVEL
TO THE ART CENTRE CONCEIVED
BY TADAO ANDO,
THE AFFINITY WITH NATURE IS EVIDENT.



ART& ARCHITECTURE



BETWEEN FORESTS OF OAK TREES
AND HUNDRED YEAR OLD PINES,
VINE FIELDS AND MEADOWS
OF WILD FLOWERS, THIRTY MAJOR ART
INSTALLATIONS UNDER THE OPEN SKY,
ONE AFTER THE OTHER,
INTRIGUE VISITORS AS THEY PROMENADE.

Each artist was enticed to visit the domain and to choose a place that hit a cord with them.

Then they were invited to create a work that would live in that place for ever.

This promenade brings happiness to the heart and peace to the mind of not only lovers of art and architecture but to all those who simply love to walk in nature.













Tadao ANDO

Louis BENECH

Louise BOURGEOIS

Alexander CALDER

Tracey EMIN

Franck O. GEHRY

Liam GILLICK

Andy GOLDSWORTHY

GUGGI

Carsten HÖLLER

Jenny HOLZER

Kengo KUMA

Paul MATISSE

Tastuo MIYAJIMA

Larry NEUFELD

Jean NOUVEL

Jean-Michel OTHONIEL

Jean PROUVÉ

John ROCHA

Sean SCULLY

Richard SERRA

Tom SHANNON

Michael STIPE

Hiroshi SUGIMOTO

TUNGA

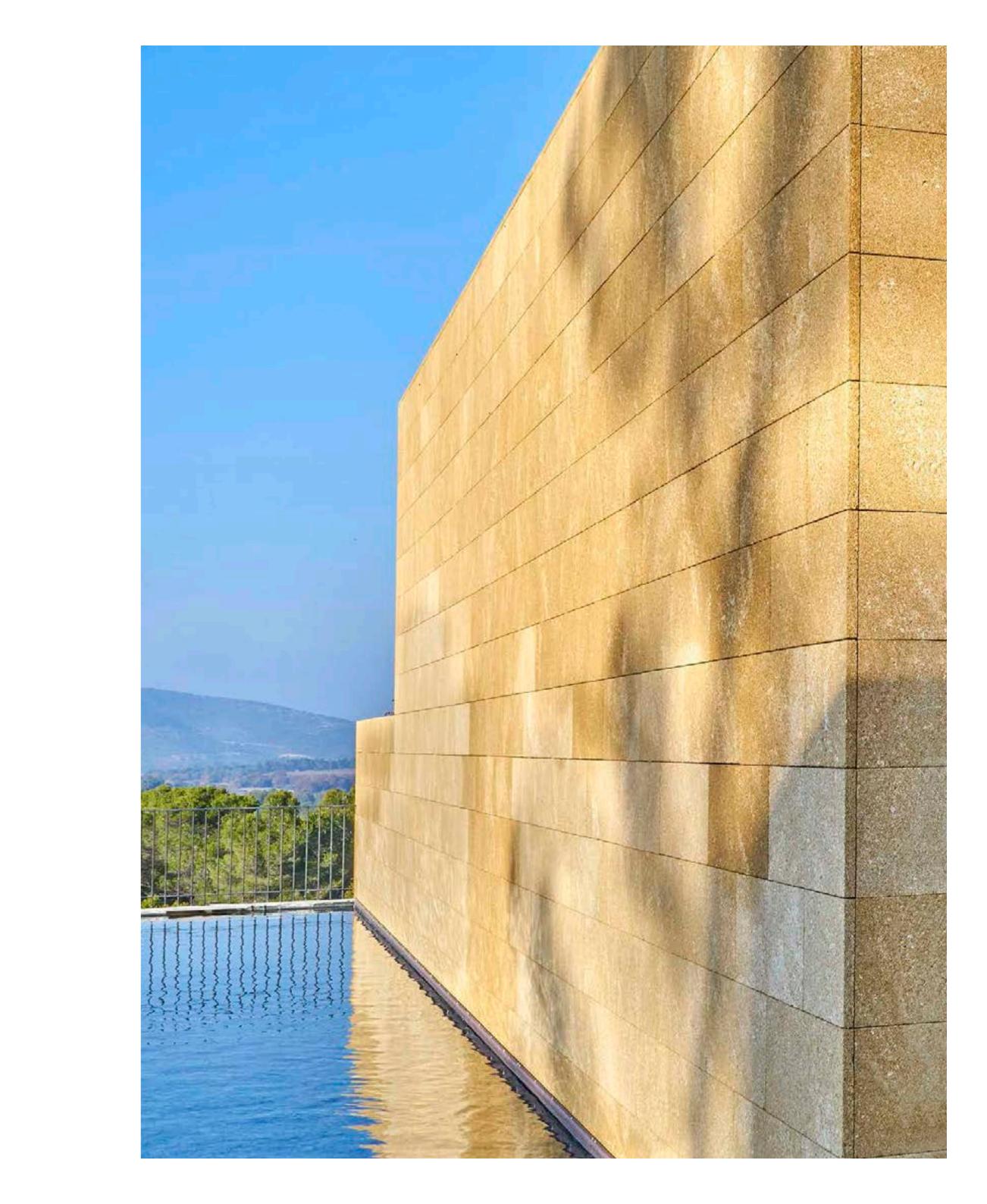
Lee UFAN

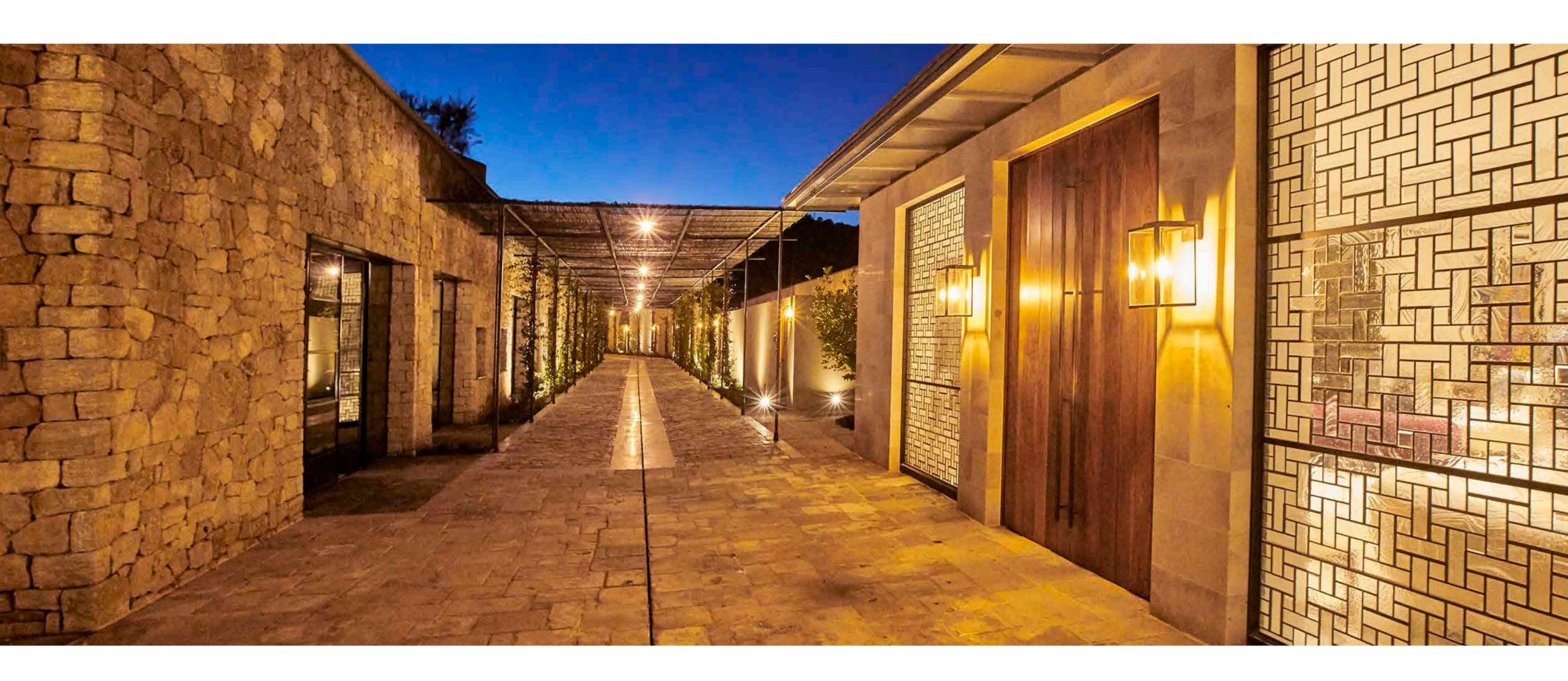
Ai WEIWEI

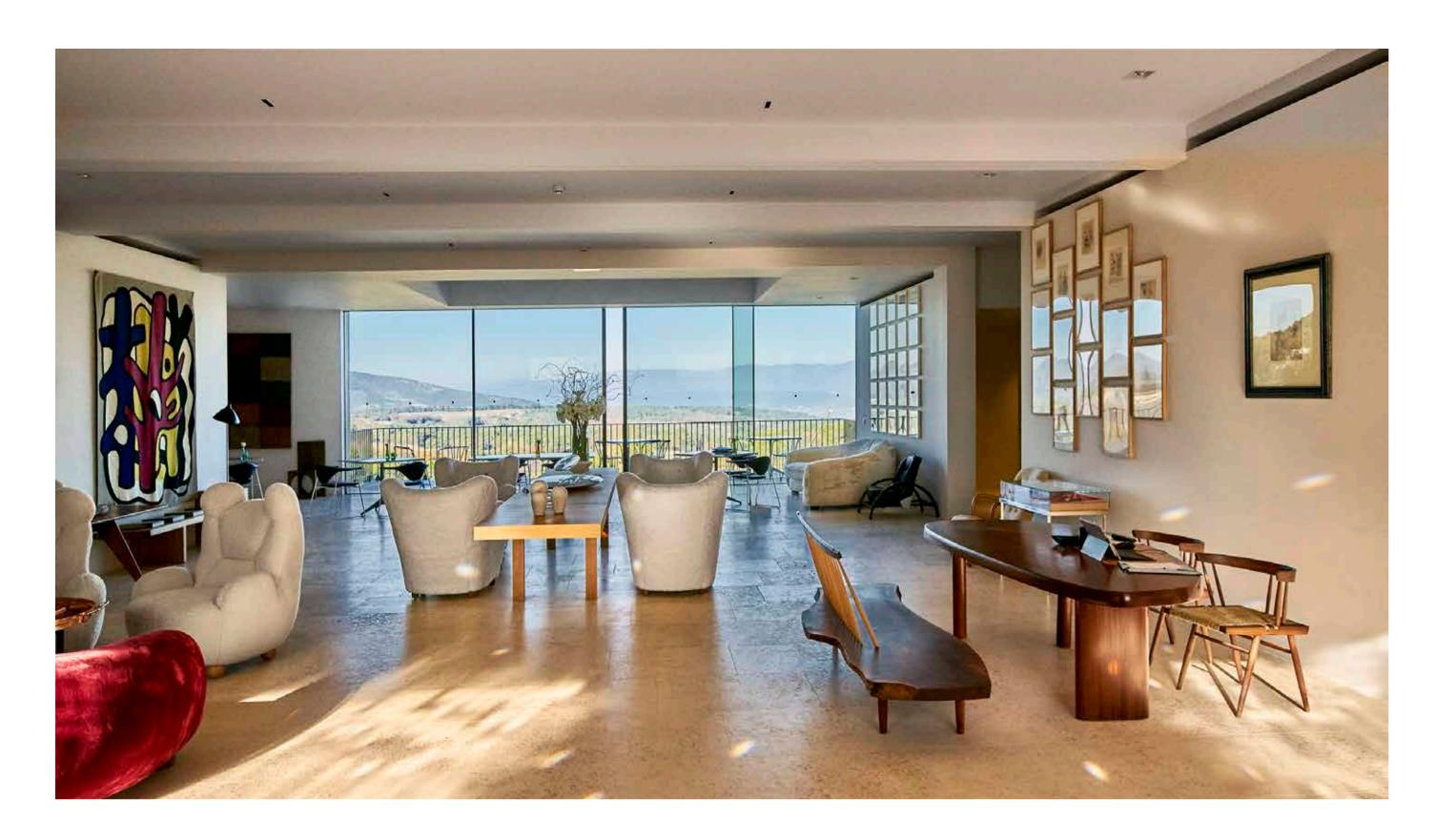
Franz WEST

THE ARTISTS









Authentic and individual in its contemporary refinement,

Villa La Coste is in complete affinity with the artistic spirit of the Domain.

Composed of 28 Villa Suites, a spa, a library and a bar, the Villa seduces those with a sensibility for art, beauty and the comfort of living.

Developed with an eye for detail and a sincere respect for the traditions of Provence, the spacious Villa Suites allow light oak wood, marble and natural stone to sit comfortably together.

IN THE COURTYARDS AND ON THE TERRACES
THE MEDITERRANEAN SUN SPILLS LIGHT
ACROSS OLIVE TREES AND CLIMBING ROSES.
SHADOWS DANCE ON THE HAND-CUT
STONE FACADES.

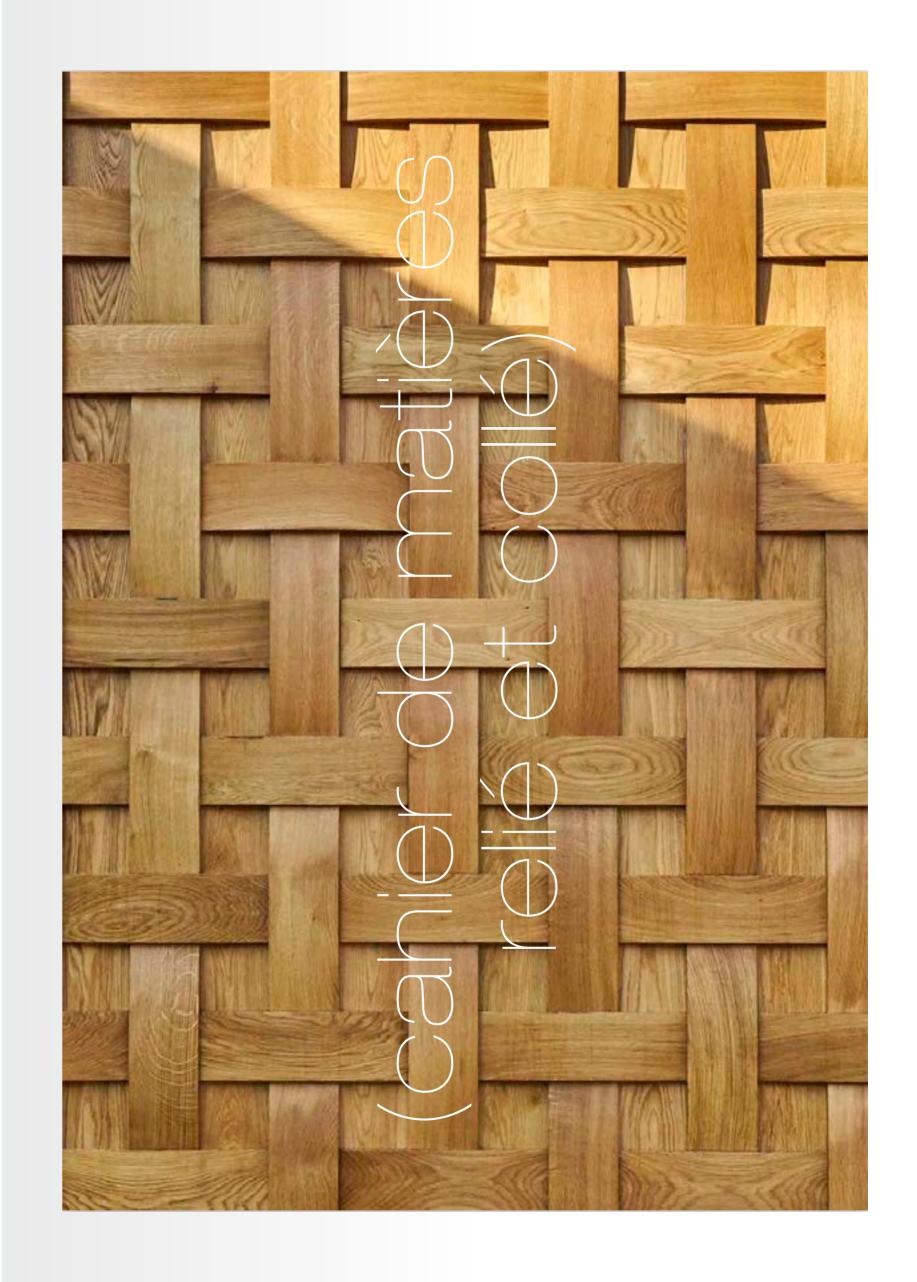
VILLA LA COSTE

EVERYWHERE THE VIEW DRAWS YOUR EYES ACROSS
THE GRAPE VINES ALL THE WAY OVER THE LUBERON
HILLS TO THE MONT VENTOUX INCITING YOU
TO PRAISE THE BEAUTY OF NATURE. TO DREAM.

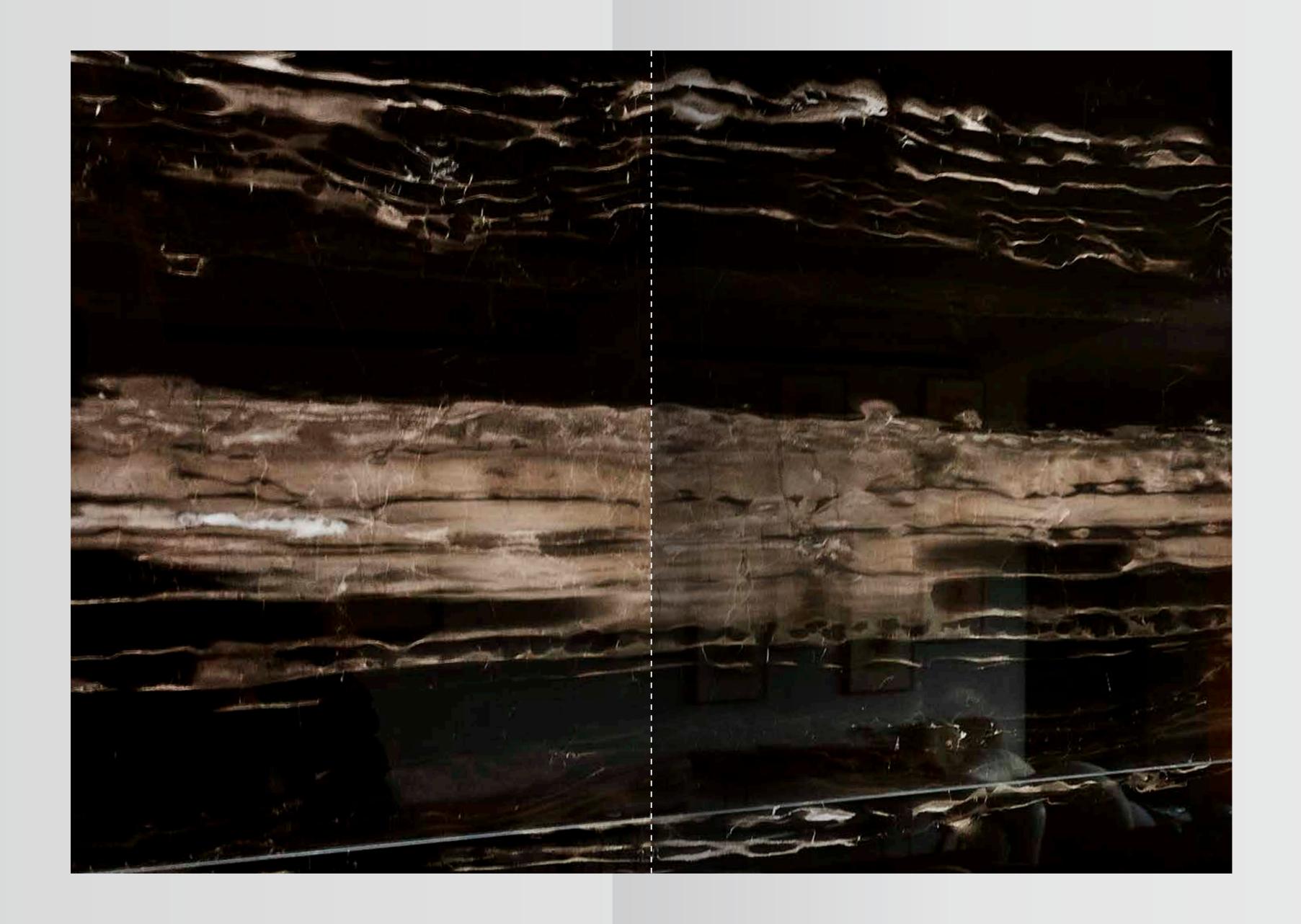




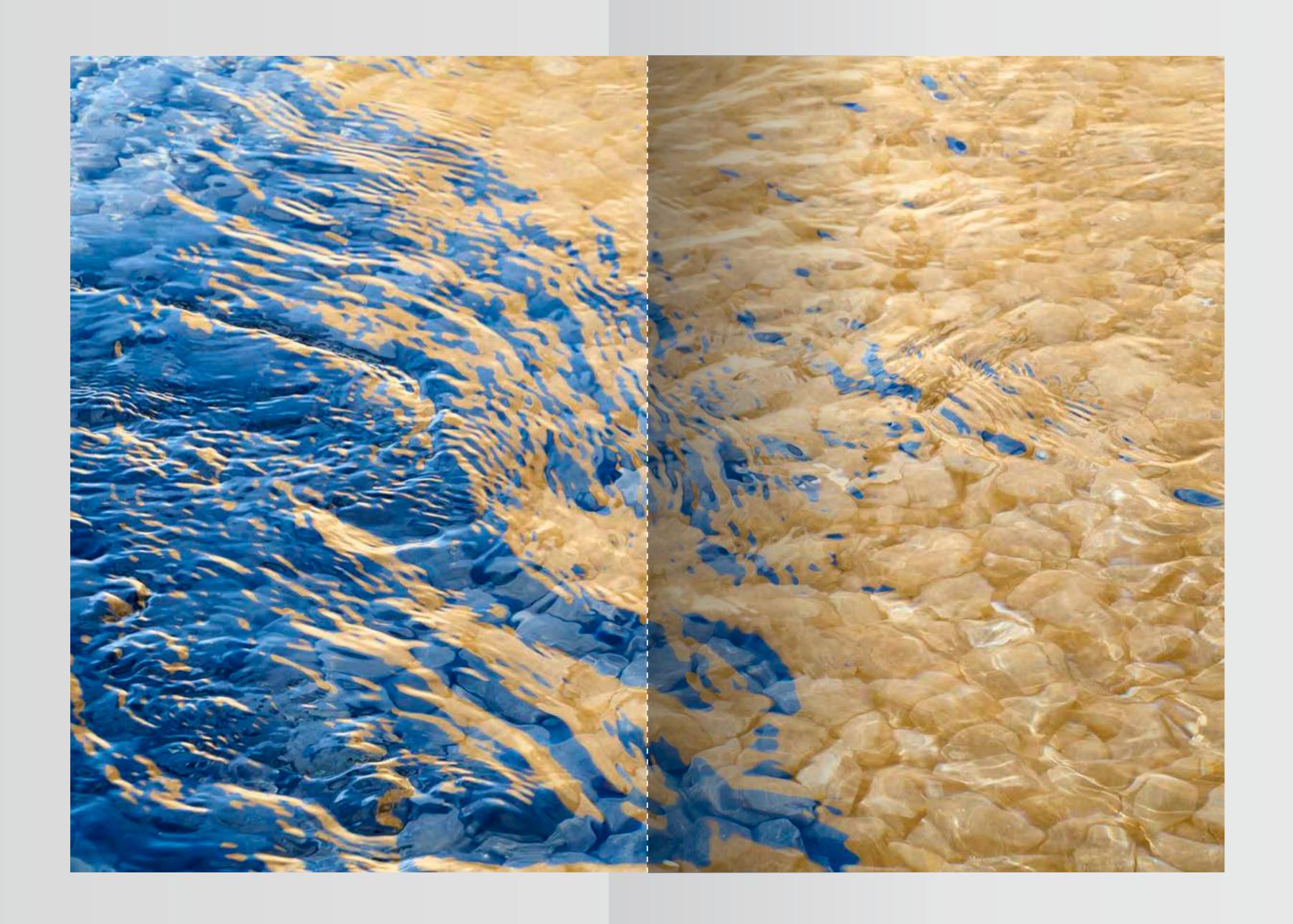


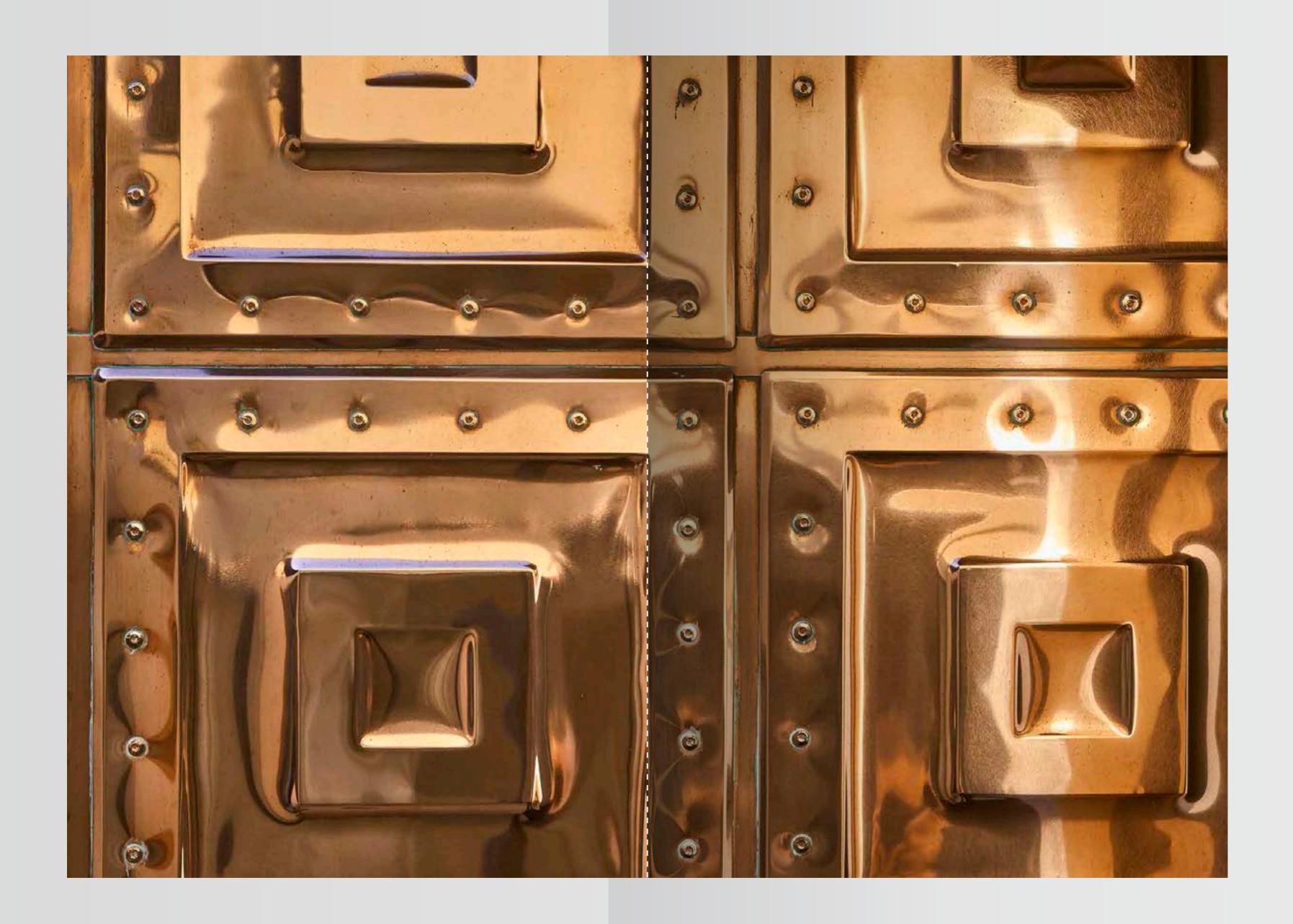




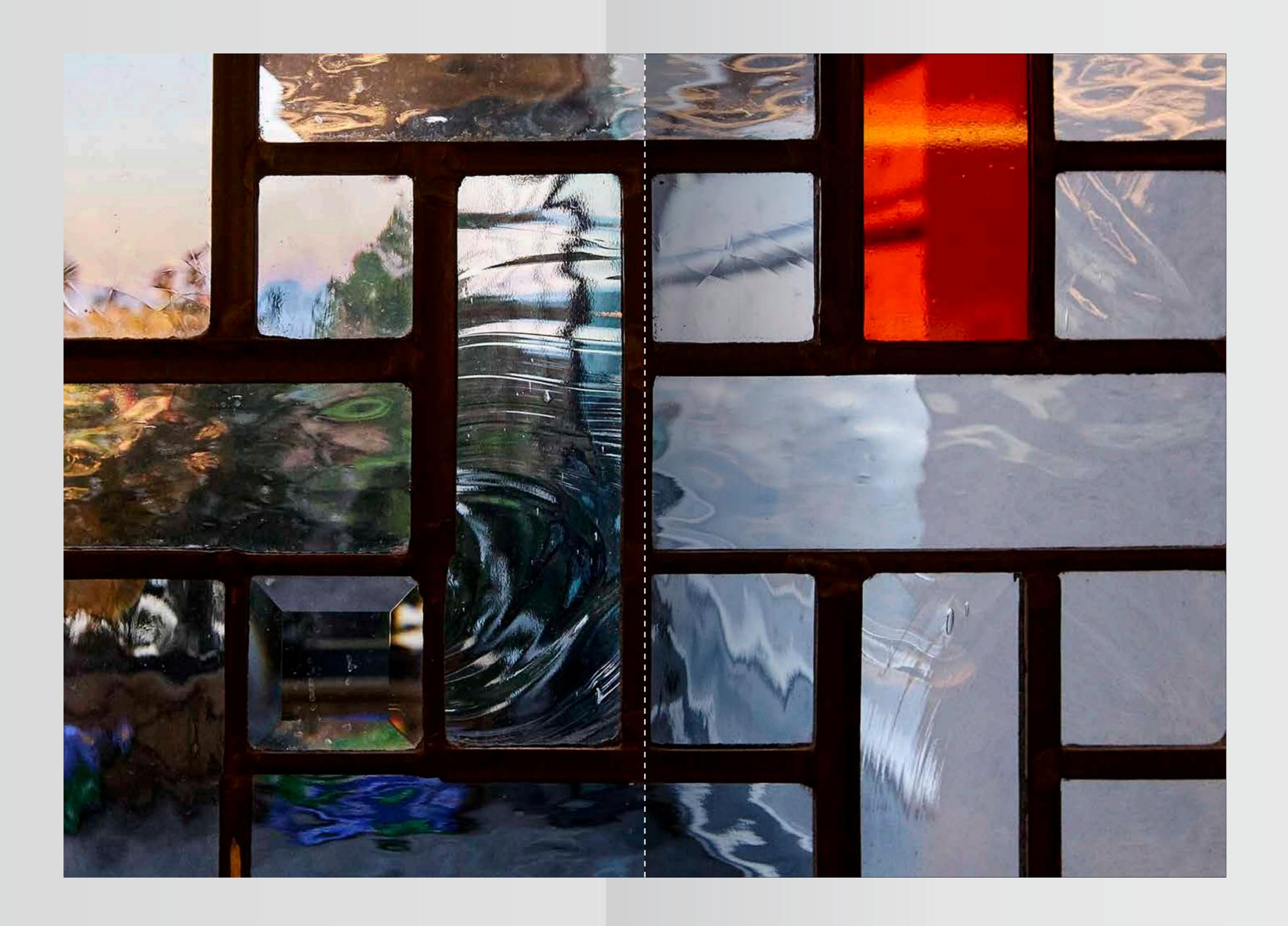




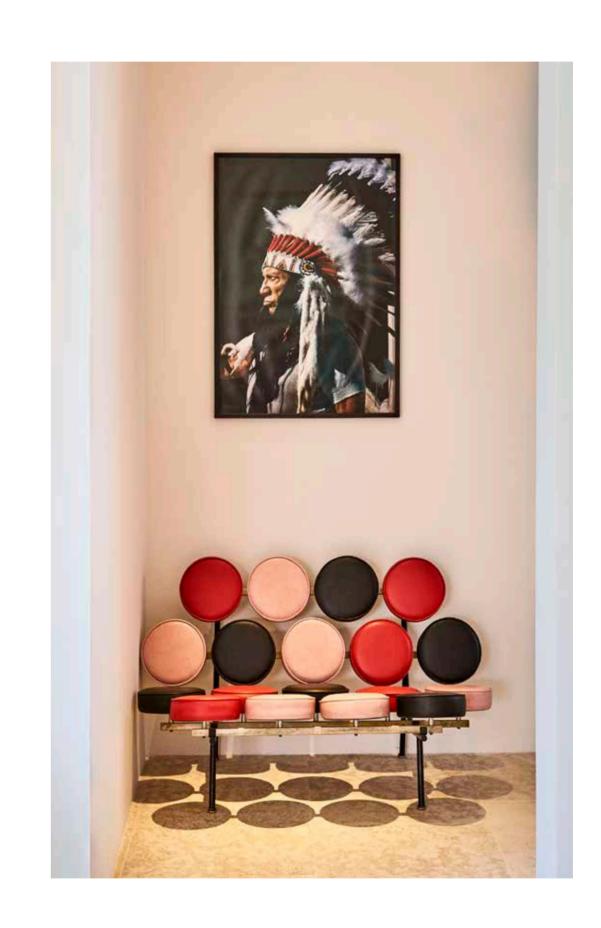


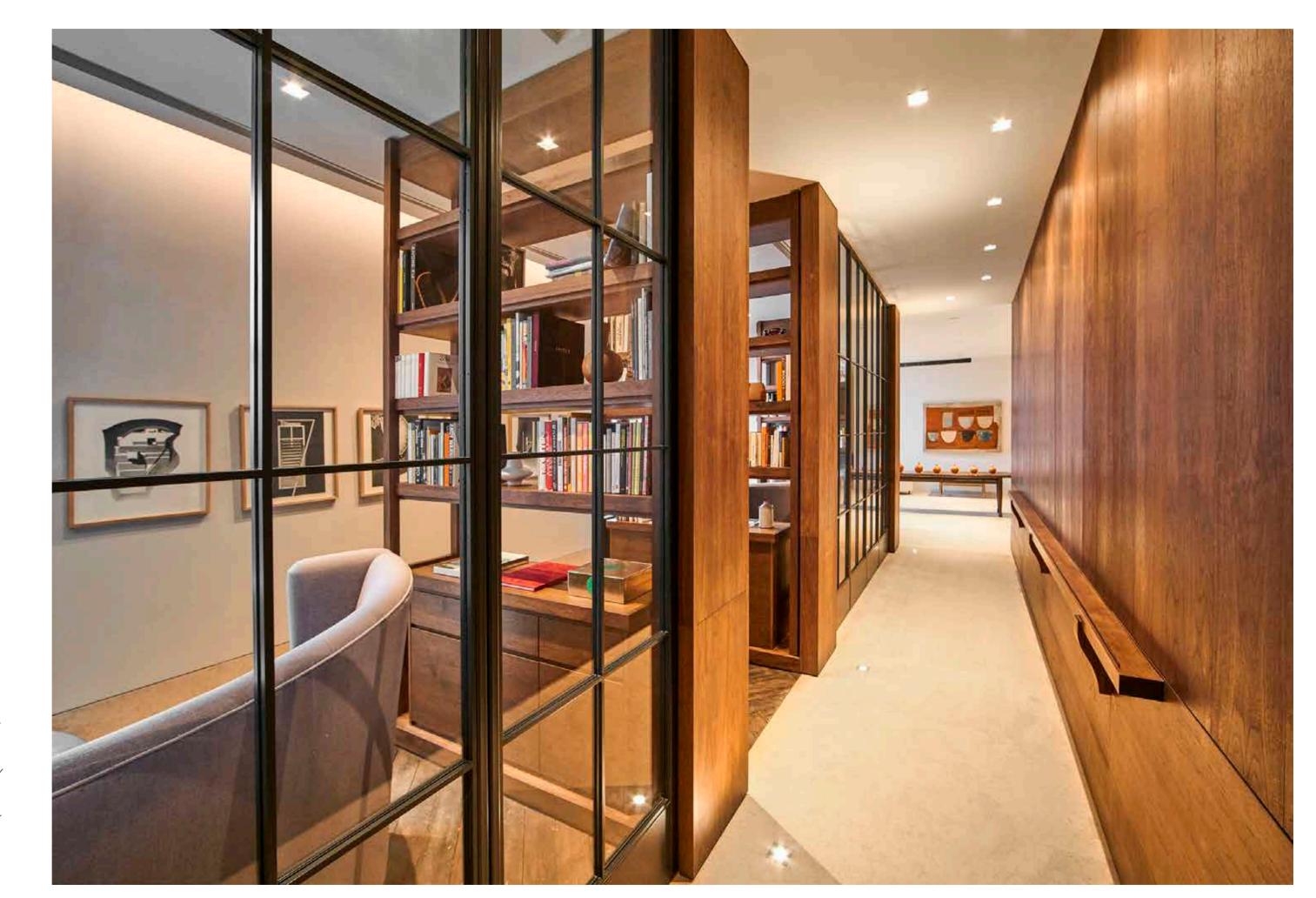












The library, the bar and the spa assure the architectural cohesion of the Villa.

A fine selection of books and numerous artworks provide food for thought.

YOU CAN TAKE TIME
TO SAVOUR THE MOMENT,
TO CHARGE YOURSELF
WITH CREATIVE ENERGY
OR SIMPLY BRING YOURSELF BACK
TO THE ESSENTIAL.

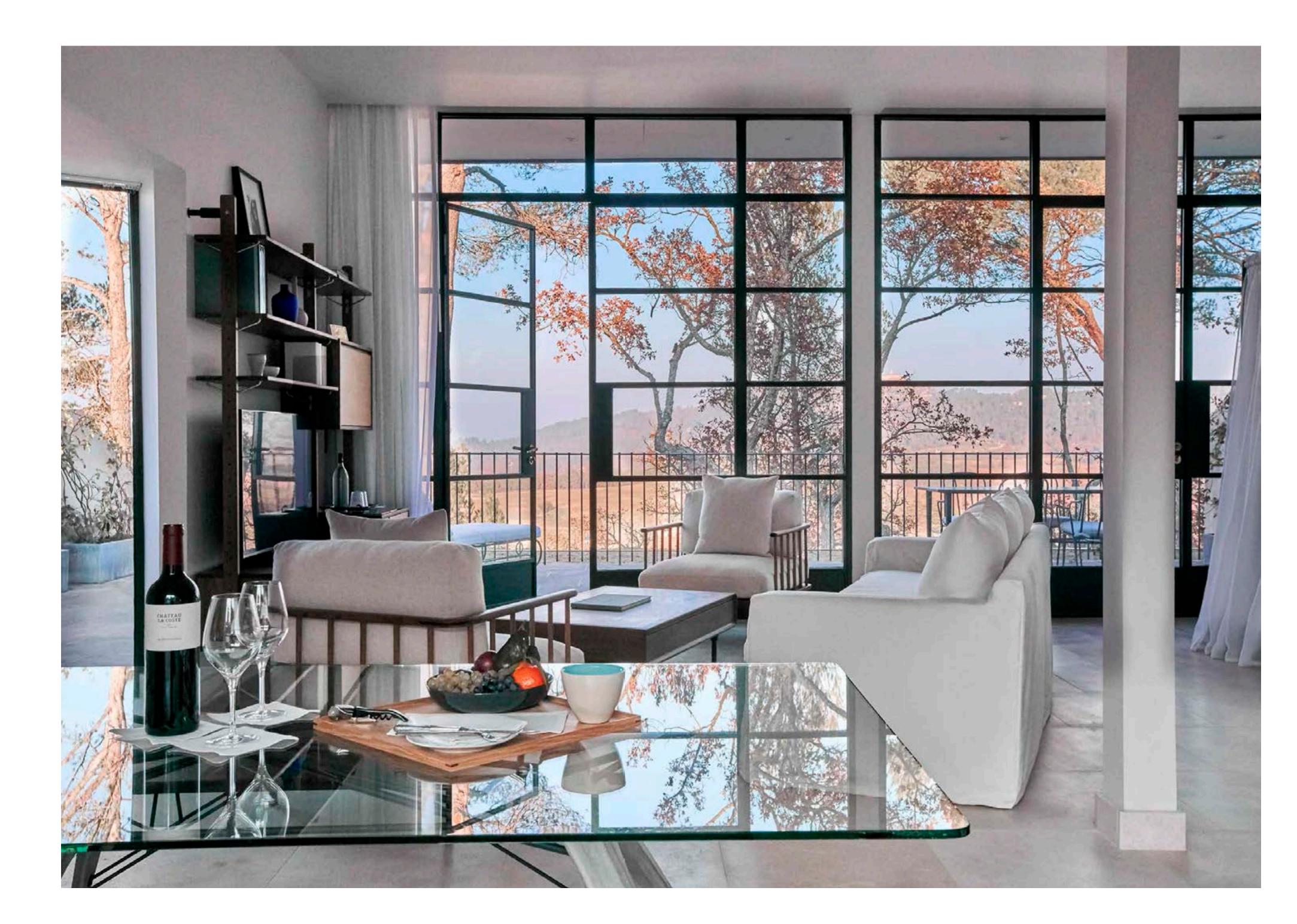




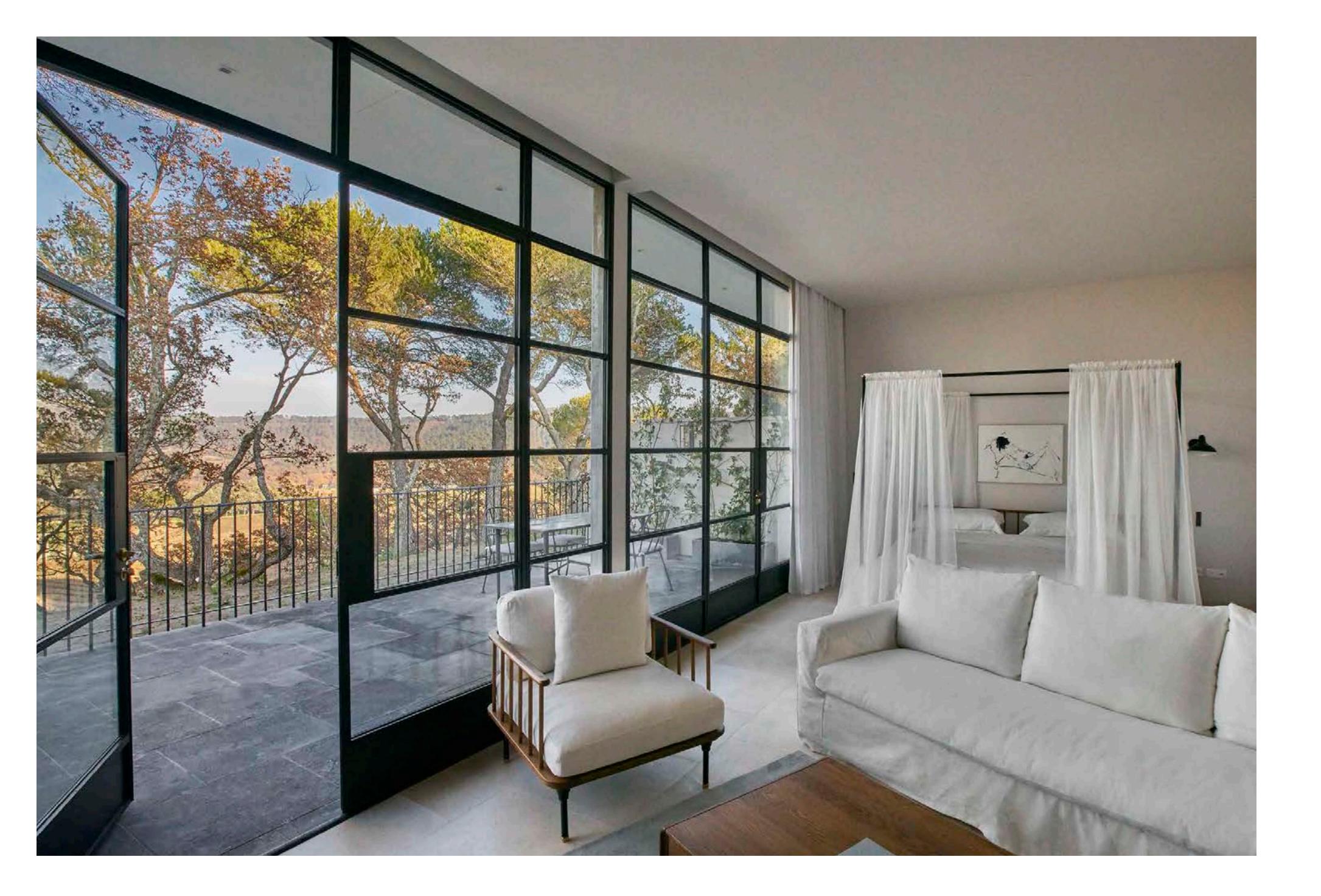














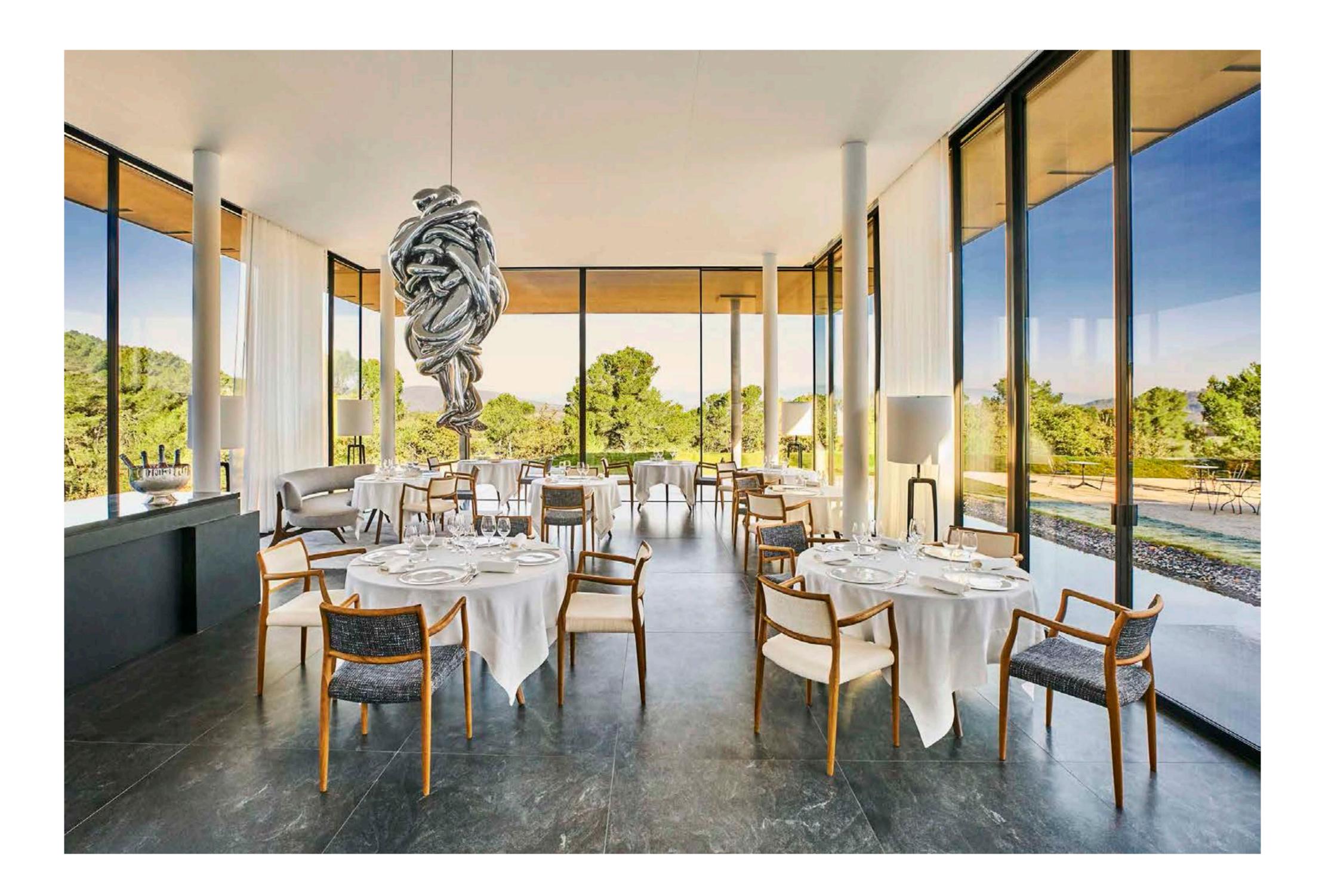


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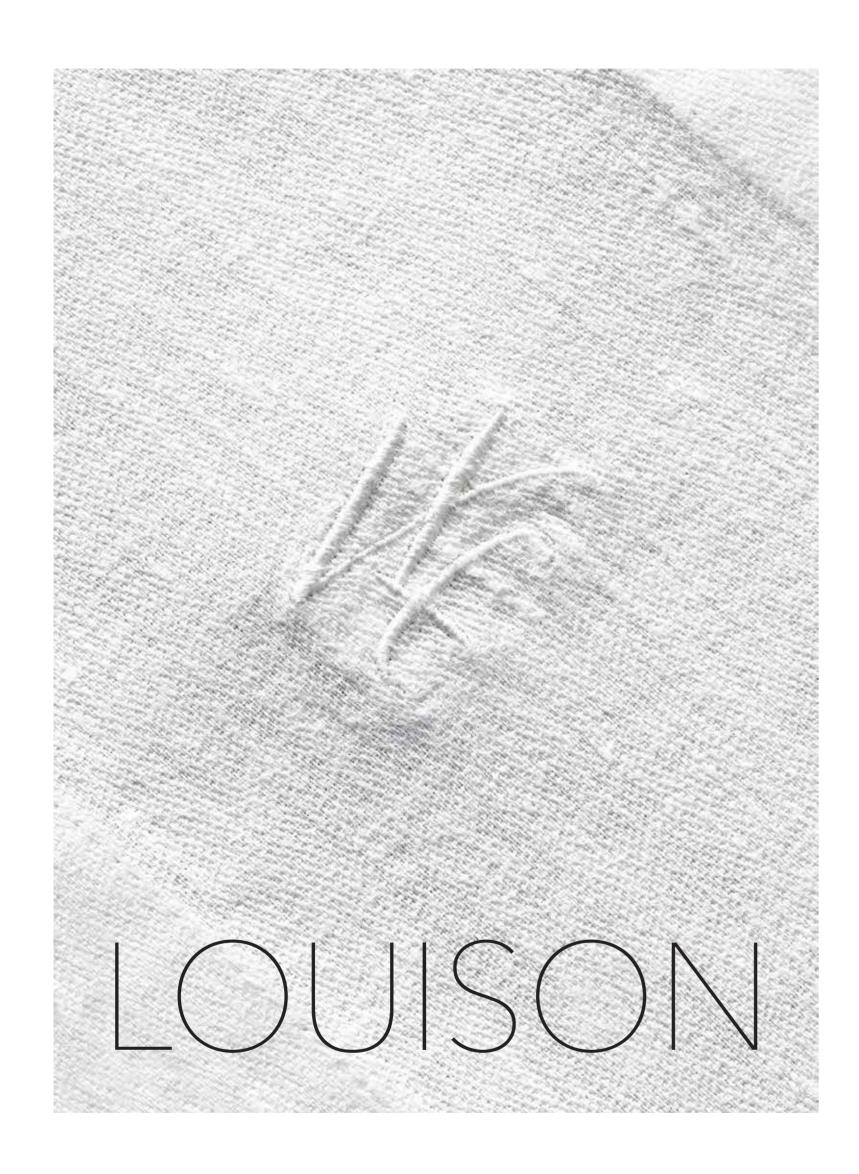
A CUISINE OF THE LAND AND OF THE SEA











A CUISINE OF THE LAND WITH A BRIDGE TOWARD THE SEA.

The challenge is considerable to respect the place, adaptating while still remaining true to myself in an inspiring environment, to show another facet of my cooking in a region of cooking excellence explains the Chef smiling, between the Mont Sainte-Victoire and the edge of the Luberon.

« NATURE SURROUNDS THE DOMAIN WITH ALL ITS FORCE. IT IS BECAUSE OF THIS THAT I IMAGINED A CUISINE ANCHORED IN THE LAND WITH A BRIDGE TOWARD THE SEA. »



Foie gras of duck bathes in a seaweed broth.

Lobster claws, company for the black sausage and the Bigorre ham.

A long way from sauces, freshly squeezed juice and extractions are quintessential.

Extraction of black olive and the juice of salted cod to elevate the catch of the day.

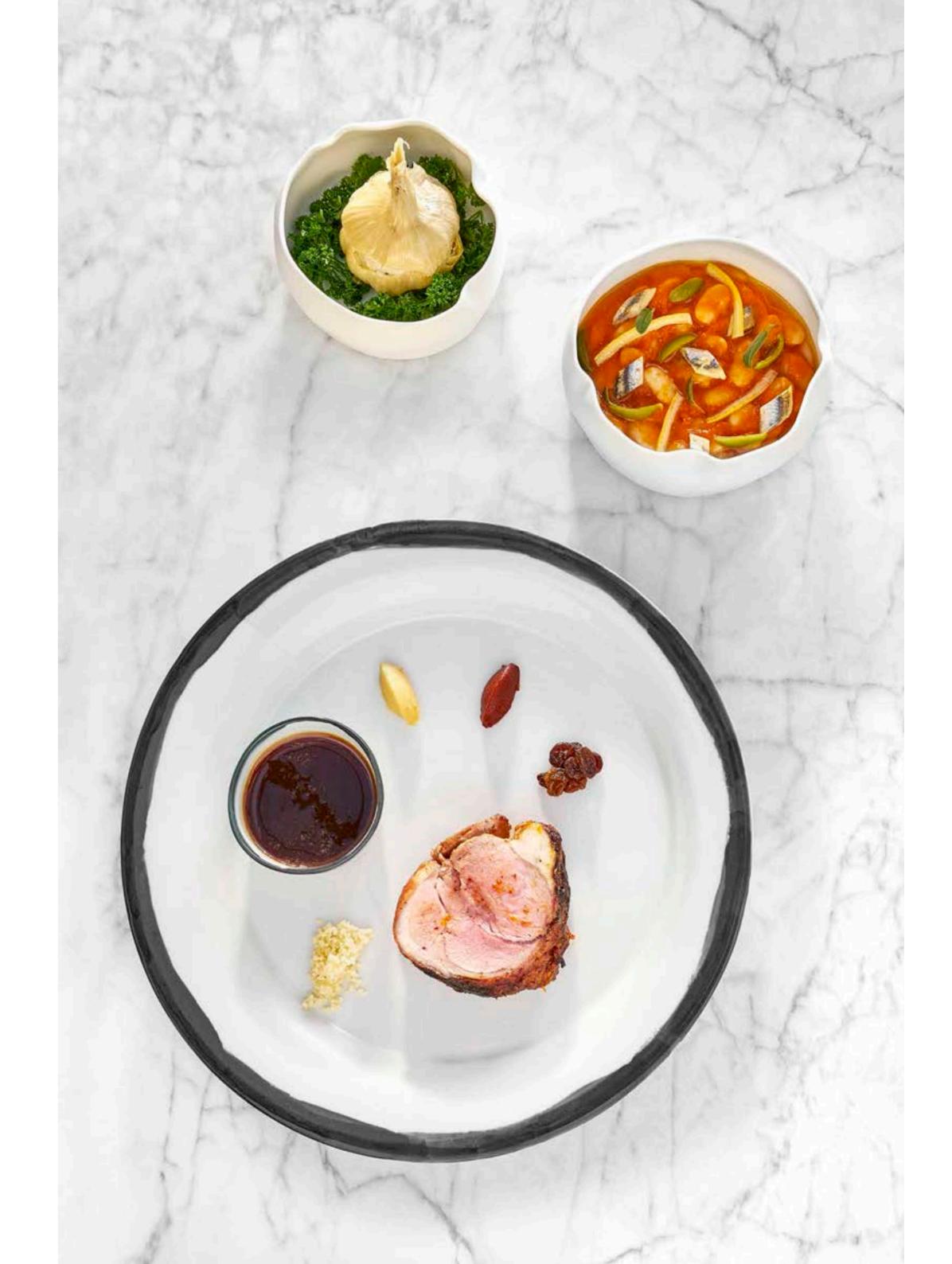
Juice of green olive to enliven a shoulder of lamb grilled over charcoal.





OLIVES, LAMB, POULTRY, HERBS: THE TREASURES OF THE BACK HILLS OF PROVENCE ARE ON THE PLATE.

The organic kitchen garden of the Domain produces most of the vegetables used in the preparation of the dishes while the hillsides, overgrown with wild herbs, supply fennel, thyme and mint... and, as well as that, honey from bee hives on the Domain is drizzled over ice cream and biscuits made with pollen.









La Bastide © Andrew PATTMAN



Tadao ANDO, Centre d'Art, 2011 © Simon SCWHYZER



Jean NOUVEL, Cuverie, 2008 © Château LA COSTE



Tadao ANDO, Centre d'Art, 2011 © Simon SCWHYZER



Tadao ANDO, Centre d'Art, 2011 © Andrew PATTMAN



© Andrew PATTMAN



© Andrew PATTMAN



GUGGI, Camix Meus Inebrians, 2009 Alexander CALDER, Small Crinkly, 1976 Louise BOURGEOIS, Crouching Spider, 2007 © Andrew PATTMAN



© Andrew PATTMAN



Sean SCULLY, Wall of Light Cubed, 2007 Tatsuo MIYAJIMA, Wild Time Flowers, 2009 © Andrew PATTMAN



Louise BOURGEOIS, The couple © Richard HAUGHTON



PRACTICE

CHÂTEAU LA COSTE

2750 Route de la Cride 13610 Le Puy S^{te} Réparade Tel.: 04 42 50 50 00

www.chateau-la-coste.com

VILLA LA COSTE

Rates from 600€/night www.villalacoste.com

RESTAURANT LOUISON

Lunch menu 65€ Menus 95€ and 145€

OPENING DATES

Villa La Coste January 2017 Restaurant Louison February 2017 Spa Spring 2017

PRESS CONTACT

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