ALL THE ARTS UNITE
AT THE HEART OF A UNIQUE EXPERIENCE
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 Passédat.

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.
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.
Alexander CALDER, Small Crinkly, 1976
Louise BOURGEOIS, Crouching Spider, 2007
Sean SCULLY, Wall of Light Cubed, 2007
Tadao ANDO
Louis BENECH
Louise BOURGEOIS
Alexander CALDER
Tracey EMIN
Franck O. GEHRY
Liam GILICK
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
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 FAÇADES.

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.
(cahier de matières relié et collé)
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.
A CUISINE OF THE LAND AND OF THE SEA
An art lover, passionate for the terroir of Provence, Gérald Passedat was the obvious choice to take the gastronomic reins of Villa La Coste.

On his first visit to Château La Coste, the Chef retained a marvellous memory of freedom and discovery. "A love at first sight for the imagination and energy that emanated from the place. A long way from simply being a museum, these liberated works gracing the landscape painted by Cézanne, constitute art that lives to the limit."

With the creators of the Domain he shares the same outlook and sense of generosity, as well as a love of art and a sincere attachment to the region of Provence. Values that inform and inspire the gastronomic cuisine of Louison as well as other areas of restauration within the Villa La Coste.

A CREATIVE MEETING
The challenge is considerable to respect the place, adapting 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.
IN PRACTICE

CHÂTEAU LA COSTE
2750 Route de la Cride
13610 Le Puy-Sainte-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

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