



## Conferences & Seminars

Open all year, your gateway to Provence.  
We have six locations in the historic village of Grignan.  
Your place to meet far from the noise of the world.



# Map of our properties

6 Properties :

2 Hotels

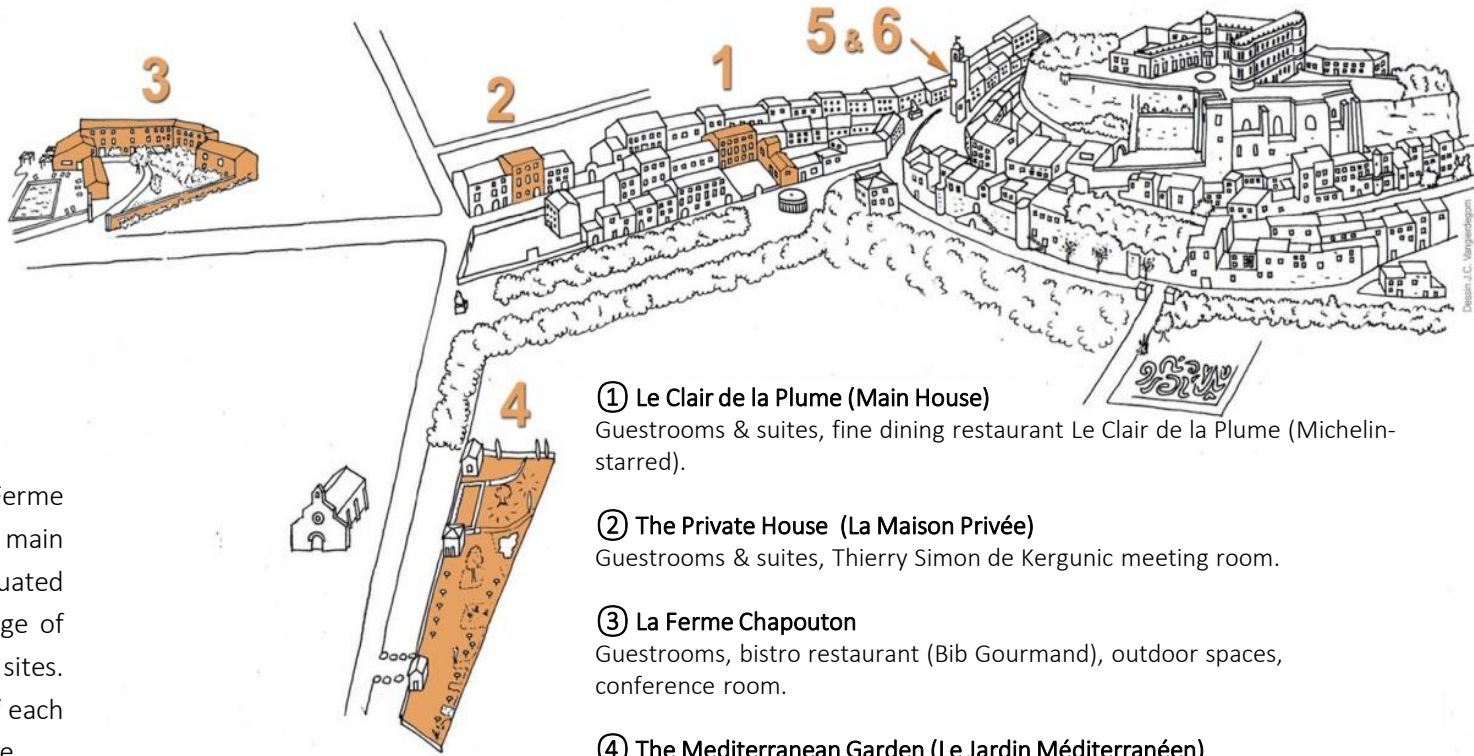
3 Restaurants

1 Wine & tapas bar

1 Boutique

Le Clair de la Plume and La Ferme Chapouton are the two main properties in our collection. Situated in the heart of the historic village of Grignan, we are spread over six sites. All are within walking distance of each other and the centre of the village.

The hotel is in charming location, guaranteed to provide a sanctuary from the outside world.



**① Le Clair de la Plume (Main House)**

Guestrooms & suites, fine dining restaurant Le Clair de la Plume (Michelin-starred).

**② The Private House (La Maison Privée)**

Guestrooms & suites, Thierry Simon de Kergunic meeting room.

**③ La Ferme Chapouton**

Guestrooms, bistro restaurant (Bib Gourmand), outdoor spaces, conference room.

**④ The Mediterranean Garden (Le Jardin Méditerranéen)**

Mediterranean garden, natural swimming pool, a summer restaurant & The Pavillon des Amoureux.

**⑤ Le Café des Vignerons**

Cafe, wine & tapas bar.

**⑥ La Boutique**

Homemade ice-cream, pâtisseries, & local artisanal produce.



# The Guestrooms

**Le Clair de la Plume 4\*** : 16 traditional guestrooms and suites

**La Ferme Chapouton 4\*** : 9 contemporary guestrooms

Our guestrooms are situated within buildings dating from the 18<sup>th</sup> and 19<sup>th</sup> centuries.

All guestrooms are classified as 4 stars. Amenities include; hospitality tray, bathrobes, air conditioning, satellite TV and complementary Wi-Fi.

We have a total of 25 guestrooms, 22 of these are available with double or twin beds.

As our buildings are historic we do not have lift facilities. We offer a luggage service upon request.

Breakfast is served at both Le Clair de la Plume and La Ferme Chapouton. We offer a delicious and generous array of homemade, local and seasonal produce.





# Meeting Spaces at La Ferme Chapouton (Over two floors):

Ground Floor: 65m<sup>2</sup> – U shape: 20 ppl - Classroom: 15 ppl - Theatre : 30 ppl

1<sup>st</sup> Floor: 75m<sup>2</sup> – U shape: 27 ppl - Classroom: 33 ppl - Theatre : 60 ppl



Our largest meeting room is located on the 1<sup>st</sup> floor. It is equipped with; a video projector, television, Wi-Fi, flipboard, screen, web camera, micro phone and speakers and has natural daylight.

We have a smaller semi-private space on the ground floor that we recommend is used as a welcome or break out space. However, it can be used for a sub group/committee. For those in need of fresh air we have a garden space for outside breaks.



# Meeting space at Le Clair de la Plume

Our meeting room 'Thierry Simon de Kergunic' is located in the private house. It is well-equipped with audio visual media and has an abundance of natural daylight. During breaks you may also use an outdoor terrace to enjoy the fresh air and sunshine.

Depending on your groups needs we can offer additional spaces for sub-committee meetings.

35m<sup>2</sup> - Boardroom : 12 ppl





# Outdoor Spaces (Weather permitting)

In fine weather in view of the Chateau, we offer our gardens for outdoor meetings. These spaces can also be used as a setting for drinks receptions or as break out areas.

**The Oak Garden** (La Ferme Chapouton): Green space with shading provided by mature oak trees, perfect as a hosting space for welcome



**The Mediterranean Garden:** Space to host up to 50 people for a sit down meal.

We offer brunches, lunch, dinner, BBQ's, and/or menus based around local produce such as truffle.

We are delighted to tailor make our offering to meet your groups needs.





# Other options...



Rustic...



Historic...



Unique...



Alfresco...

# The Restaurants

Michelin starred chef Julian Allano uses the best seasonal, local produce to create his dishes.

We offer three styles of restaurant dining:

- **Clair de la Plume Restaurant**, awarded a Michelin star, the menu comprises of four/five courses. The chef desires to take you on a journey to discover his local gourmet cuisine. We can host up to 40 people.
- **Le Bistro** à la Ferme Chapouton, awarded a Michelin Bib Gourmand. We can arrange group receptions, lunches and dinners, sit down meals and buffets. We can host up to 150 people.
- **Le Café des Vignerons**, wine & tapas bar. It has a relaxed ambiance, where we offer local wines paired with tapas.

We can create meals around specific seasonal themes should you wish, we also offer the possibility of BBQ's, food truck, brunch amongst others...





# Julien Allano 1\* Michelin Star

‘Sustainable gastronomy based on emotion’

He tells us ..

"Nothing is taken for granted, neither victory nor defeat. I strive everyday with my team to deliver the best. I cook with passion from the heart using local seasonal ingredients. I want to showcase the quality of the produce and bring out their character and purity without overcomplexity. The signature dishes are often the simplest!"

Our wine cellar boasts over 350 carefully curated references. We highlight in particular the local wines of our region ‘Grignan Les Adhemar’ AOC and The Rhone Valley. Our wine list has been ranked within the top 20 ‘best gastronomic restaurant’ category.



## We offer upon request:

- Discover local producers and their produce (selected by the chef).
- Seven course tasting menu with dishes explained at your table by the chef.
- Making your own wine cuvee with your name on the bottle.
- Cooking classes with the chef.
- Gourmet food and wine pairing with the chef and a sommelier from The University of Wine.





All inquiries:

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