PRESS FILE 2024





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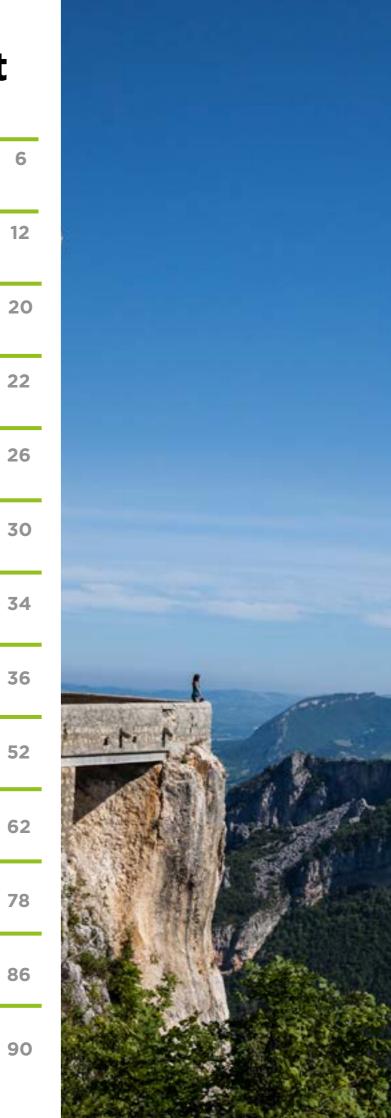
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Editorial

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 ».**

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 and 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.

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.

Tourism professionals in the Drôme offer you the possibility of travelling by taking the time to

David Lamare Director of the Drôme Attractivity Agency



Maison Roucas at Solérieux

Following the completion of over a year's building work, Eva and Jordan have breathed new life into this old Provençal farm by creating 5 spacious and comfortable 'chambres d'hôtes de charme' (with whirlpool baths in 3 of them). The exposed stone walls combined with the metal frames of the large glass spaces, combine tradition and modernity. And Jordan has swapped his work overalls for his cook's outfit: a 'bistro' style restaurant featuring French and Provençal specialities.

From 129 € for 2 persons, breakfast included.

Eva Depardon & Jordan de Barros - 07.86.37.66.12 www.instagram.com/maison_roucas www.facebook.com/MaisonRoucas

The Pavillon M at Grignan

After the Mas de l'Adret, here is Patrick and Françoise's daring new project: a villa built entirely in concrete within the heart of the listed village of Grignan. 5 comfortable chambres d'hôtes in a house at the lower end of the village, with well-being area (bubble bath, hammam, sauna and massage room) and bathing pool for a much needed and refreshing dip in the Provençal summer.

The + factor: truffle weekends in winter.

From 180 € for 2 persons, breakfast included.

Françoise & Patrick Meisch - 06 43 81 94 28 www.pavillonm.com

Le Saint Thiers à Saoû

Converted former inn at Saoû, renovated and featuring a tea room and restaurant offering light meals, a shady terrace on the first floor, new in 2023, and three 'gîtes de charme' for 2 people each. Antique and re-used furniture, passed on from the family or recycled and restored by local craft workers. Set at the heart of the village and close to Saoû forest with its wonderful walks. From 95 € per night for 2 persons. Mylène GILLES & Christian MERIEL 06 64 35 21 18 - www.lesaintthiers.com





La Parenthèse à Dieulefit

Situated amidst natural surroundings yet close to the village centre, 'la Cabane' and 'le Lodge', these two perched 100% wood cabins, are veritable cocoons in which lovers can enjoy a 'parenthesis'. All modern conveniences with a spa or very private Nordic bath on the shady terrace. Take full advantage of the restorative virtues of these tranguil surroundings and bring nature back into your universe.

From 200 € for 2 persons, breakfast included.

Estelle Faucher - 06 42 19 25 38 www.laparenthese-dieulefit.com

De vert et d'Ô at Vinsobres

4 'chambres d'hôtes de charme' (soon to be 5), set in a former wine producing estate, amidst Vinsobres vineyards, and offering wonderful views over the Ventoux. 'Trash walls', Kintsugi and vintage furniture mean you will be seduced by the 'arty' feel. After refreshing in the big pool comes dinner and Philippe's pleasure in indulging his guests.

From 120 € for 2 persons, breakfast included.

Table d'hôtes.

Philippe Colonges - 07 71 21 18 36 www.devertetdo.fr

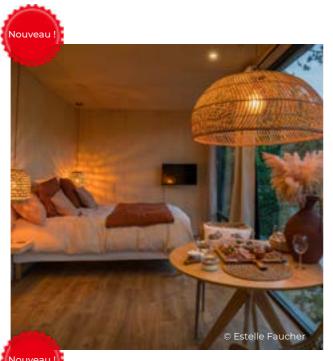
Bed In Shop at Romans-sur-Isère

Henceforth 6 sites (and a 7th in April) at the heart of the old town of Romans-sur-Isère! Where do vou want to sleep tonight? At the 'Tannerie'. the 'Bouquiniste', the 'Lavandière', the 'Tailleur', 'l'Apothicaire' or in a 'Chaumière?' (cottage).

François-Xavier Chambost has come up with this unique concept to bring new life to the historic town centre: unusual accommodation for nights in restored former shops.

From $60 \in \text{per night for 2 persons.}$

François-Xavier Chambost - 06 16 64 44 73 www.bedinshop.fr













Domaine des Balmes at Romans-surlsère

L"artsolite at St-Jean-en-Royans

Mathieu LOURMAS - 06 24 25 75 22 https://lartsolite.com

The Château de Vachères at Montclarsur-Gervanne

This defendable Château dating to the 15th-16th centuries, converted into a residence in the 17th century, and still in the throes of restoration is now open to visitors. Despite the numerous transformations, the almost 600 years of history of the building can be read in its fabric. During your visit, besides the history of the place, you can discover: the kitchens, the bakery, the polite apartments and the other rooms, all with their own purpose, finishing off with the grounds, the ice house and the lake. 2024 charge (from 15/04 to 15/09): 12€.

La bastide Rosa, an outbuilding of the Château des Balmes has been fully renovated to provide 5 suites and chambres d'hôtes, designed to provide a comfortable and out of the ordinary stay. In the countryside near Romans, a spot which is protected from both sound and light pollution, whilst only a few minutes away from the shops of Romans town centre. The + factor: organic lavender-based products from the estate.

From 140 € for 2 persons, breakfast included.

Chloé Lachaize - 06 47 01 82 23 domainedesbalmes.com

A new and unusual culture centre offering all of the following: art, good food, heritage and pop culture! At the heart of St-Jean-en-Royans, in an old textile mill, this atypical place will surprise you by the quality of its exhibitions and its incredible pop boutique! 3 exhibition spaces, a restaurant, a bar, an art and decoration shop and artists' accommodation. The centre is set in landscaped grounds.

A place where art and the singular combine to surprise you and awaken your senses.

Jean-Charles Piguet - 06 33 72 56 03 https://chateaudevacheres.fr

« Jean-Paul Gaultier and Stéphane Kelian, the story of an encounter ». An exhibition in Romans-sur-Isère, at the Musée de la Chaussure from 26.04 to 03.11 2024.

An event-based exhibition shedding some light on the meeting between two very different fashion universes with, on the one hand, Stéphane Kélian, Romans shoe manufacturer, renowned for his 'tressé' (platted) leather in the 1980s and, on the other hand Jean-Paul Gaultier, clothing designer and enfant terrible of fashion, widely appreciated and known to all.

The two men, who were seemingly at opposite ends of the fashion spectrum, met to create and make shoes between the mid-1980s and the mid-1990s. A surprising exhibition context and sartorial effects are associated with the shoes.

Pascale Vernès - 06 89 15 57 09 www.museedelachaussure.fr

Maison du patrimoine at Valence, inaugurated in june 2023

Or CIAP (Centre d'Interprétation de l'Architecture et du Patrimoine).

This is a new cultural space on the ground floor of the Maison des Têtes in Valence whose aim is to showcase local heritage and encourage visitors to see the area through different eyes. It features a permanent display devoted to the Valence plain, from the Rhône to the ramparts of the Vercors; a museum space dedicated to « Valence, military town » and a temporary exhibition space.

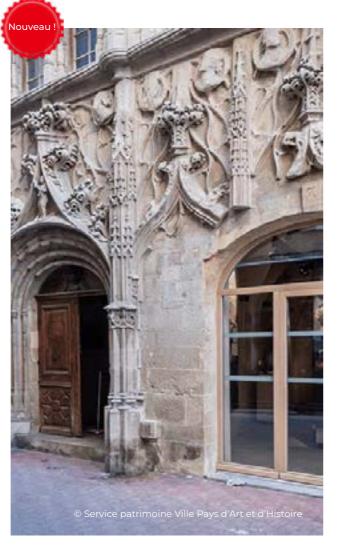
Maison des Têtes - 04 75 79 20 86

watch this space:

In Romans-sur-Isère, in the Maison du Mouton, one of the towns oldest buildings, dating to the 14th century, due to open in the Spring of 2024 is to be found the 'Maison du Patrimoine'. The building, which has been saved and restored, will be used to promote the landscapes of the 'Drôme des collines' and local architecture.

www.valenceromansagglo.fr





The Table de Cana in Valence

In January 2024 the Table de Cana Valence will be operational to deliver, from its kitchen at les Auréats, its promise to provide a network of committed sheltered good cooking, putting skills to the fore and sharing recipes, whilst all the while respecting the environment. Here in Valence, this new location will officially be the 10th 'Table' in a national network whose mission is to train people who are not actively employed in the restaurant trade. This is the culmination of a two-year project, encouraged from its beginnings by the Département de la Drôme, in the context of

its policy of supporting the 'Structures d'Insertion par l'Activité Économique' and the development of sheltered provision. du développement des marchés réservés.

https://valence-latabledecana.com Clément Nicot - 06 58 27 09 96 contact@latabledecana-valence.com

IGP Apricots in the Baronnies

Following an application which took 9 years to come to fruition, Baronnies apricots now appear in the official journal of the European Union as IGP (protected geographical area) produce. 88 villages are involved, in the Drôme, the Vaucluse and the Hautes Alpes; 11 apricot varieties are concerned, from June through to August and they must respect two criteria: 12% sugar and a «blushée » colour with red tones in 2/3 of the fruit. Spoil yourselves ! https://abricotdesbaronnies.com

Madame de Sévigné National opening on 28 February 2024

A film by Isabelle Brocard, with Karin Viard, Ana Girardot and Cédric Kahn. The plot is based on Madame de Sévigné's letters, a mid-17th century correspondence between her and her daughter, Madame de Grignan; a major work in French literature. Mother and daughter experience the torments of an extremely close and tormented relationship. A fitting showcase for the Château de Grignan!







Identity card

of the Drôme

THE DRÔME : THE 5 LANDS

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 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.

Drôme Provençale

Marquée par le sce<mark>au de</mark> l'olivier et de la vigne, la Drôme Provençale ouvre ses garrigues aux sonnailles des troupeaux de chèvres et de moutons. De Montélimar à Dieulefit, du Tricastin aux Baronnies, c'est dans un bouquet aromatique de thym et de lavande, de cyprès et de chênes verts que l'extraordinaire mosaïque de ses terroirs subit encore une influence méridionale. Des montagnes secrètes sous un ciel toujours bleu, la Drôme provençale saura vous séduire !

Drôme des collines

North of the 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

• The Vercors is an unforgettable setting which never fails to 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.

allée de la Drôme-Diois

et 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.

THE MAIN TOWNS

Hauterives / **Drôme des Collines**



the heart of Drôme des Collines, Hauterives congratulate itself can 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

beneath the Jacquemart. Press contact: the same as Valence

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 openair 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 Valence Romans Tourisme - Tel. +33(0)4 75 44 90 47 n.nicolas@valenceromanstourisme.com - www.valence-romans-tourisme.com

Tain-L'Hermitage / Drôme des Collines



Press contact: Nicolas Rideau - Directeur Ardèche Hermitage Tourisme at Tain-L'Hermitage - Tél. +33 (0)475 081023 n.rideau@ah-tourisme.com - www.ardeche-hermitage.com

Romans-sur-Isère/ Drôme des Collines

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.

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

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: Maeva Volle 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 rendez-vous 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: Eyal Adam - directeur OT de Coeur de Drôme - Pays de Crest et Saillans Tel. +33 (0)9 72 47 19 65 - payscrestsaillanstourisme.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 wellknown 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

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 OT du Pays de Dieulefit -Bourdeaux Tel. +33(0)4 75 46 42 49 - www.dieulefit-tourisme.com aline.raffy@dieulefit-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 Ellips6 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 - directeur OT Drôme Sud Provence à Pierrelatte Tél. +33(0)4 75 98 40 65 - www.drome-sud-provence. com - direction@drome-sud-provence.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

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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: Julie Foucher - Directrice OT Pays de Grignan- Enclave des Papes at Grignan Tel. +33(0)4 75 46 56 75 direction@grignanvalreas-tourisme.com www.grignanvalreas-tourisme.com

Montélimar / 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 - directrice OT de Montélimar-Agglomération Tel. +33(0)475010020 - www.montelimar-tourisme.com b.tarriotte@montelimar-tourisme.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

Identity card of the Drôme

The two regional parks

PARC NATUREL RÉGIONAL 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 mountainbikes, on snow racquets or cross-country skis.

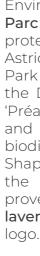
The natural element: Rich in fauna and flora. On the high slopes, ibex, marmots and black grouse disport themselves under the watchful eye of black grouse, European eagle owls (Grand-Duc) and royal eagles. This is fauna of great diversity: 65 mammal species, 135 species of nesting birds, 17 reptile and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

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

News: 21 new Drôme municipalities will join the park in the first half of 2024 / The Vercors obtains the prestigious label "International Starry Sky Reserve"

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







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PARC NATUREL REGIONAL DES BARONNIES PROVENÇALES

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

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 (04) 75 26 79 05 www.baronnies-provençales.fr vgudin@baronnies-provencales.fr



Identity card of the Drôme

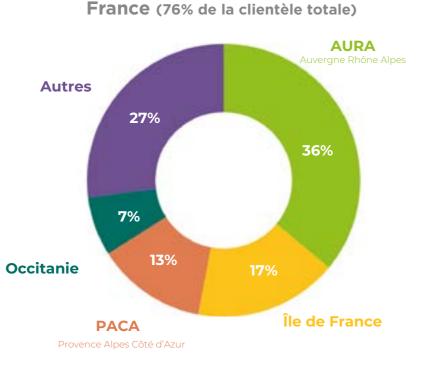
THE DRÔME IN A FEW FIGURES

Visitors

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 guickly 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.



Characteristics

Highest point: le Rocher Rond at 2456 m d'altitude

Area: 6 561 km² Density: 74 habitants/km² Communes : 364 Population : 519 458 habitants* Main towns: Valence 64 1483 hab.* Montélimar 40 399 hab.* Romans 32 911 hab.* Nyons 6771 hab.* Die 4803 hab.*

*Source recensement de la population INSEE (population totale en vigueur au ler janvier2021).

Accomodation capacity

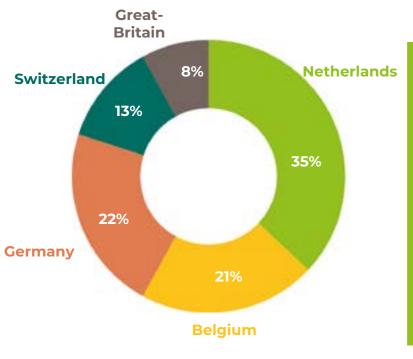
38 % in rented accomodation 62 % in second homes

Distribution of rented accommodation:

Outdoor accommodation: 46 % Gîtes and furnished accommodation: 20% Hôtel rooms: 17 % Group accommodation: 12 % Bed&breakfast: 5%

Source : Drôme tourist board observatory - 2022 figures

More: observatoire.drome-attractivite.com



Top 5 foreign markets

Tourism figures

12.8 millions accommodation

3.4 millions nights in rented

37^{ème} place in the department

700 millions d'€ spent by

TOP 5 OF DROME TOURIST ATTRACTIONS (NUMBER OF VISITORS)

Le Palais idéal du facteur Cheval à Hauterives : 267 000 La Ferme aux crocodiles à Pierrelatte : 267 000 Le Palais des Bonbons et du Nougat : 162 000 Le château de Grignan : 122 000 La Cité du chocolat à Tain-l'Hermitage : 104 000

6 VILLAGES CLASSIFIED «MOST BEAUTIFUL VILLAGES IN FRANCE»

LES PLUS BEAUX DETOURS : Crest and 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.



Grignan, Mirmande, Montbrun-les-Bains, La Garde-Adhémar, Le Poët-Laval et Châtillon-en-Diois.

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 (sources : Agence Bio - 2022)

- Organic production in the departement reached 34.6% of the SAU [total agricultural area] (whereas the French average is 8.5%). There are 1 819 farms and 64 878 certified organic hectares, 500 transformers and specialised retail outlets.

- 2 347 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 are

The Biovallée

The Biovallée covers both sides of the Drôme river, from its source to its mouth. The valley has always been a welcoming place and continues to be so. It's no coincidence if this organic name was chosen by its creators, people with vision. Organic can mean simply alive and this is a living valley. It's a well conserved area of 2,200 sq kms, covering 95 communes with only 58,000 inhabitants.

In the Biovallée, a whole set of initiatives are targeted to make the Drôme valley a national brand in terms of sustainability.

BIOVALLÉE capitalises, first and foremostm on a network of associations, companies, other organisations and citizens interested in ecology. Since the 1970s and the pioneering stage led by people newly settled in the area, the valley has had a strong emphasis on organic production and sustainability. For many years now, there have been a number of initiatives in the field of eco-building, the circular economy, low carbon transport, organic agriculture, agro-ecology and sustainable tourism

When it comes to tourism, over the last 10 years the community of eco-hosts have decided to pool their collective efforts and work towards a welcome and a tourist experience which respects the environment, biodiversity and local people. The Biovallée association provides support to hosts and makes their commitment and engagement with visitors more visible.

Association Biovallée at Eurre - Yannick Régnier -Director yregnier@biovallee.net - Tel.+ 33 (0)4 26 52 11 22 - www.biovallee.net

A pioneer structur :

LE CENTRE D'AGROECOLOGIE DES 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 (both deceased). 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 in-house: 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 at La Roche-sur-Grâne- Lise Prudhomme - Tel. +33 (0)6 42 85 72 07 communication@lesamanins.com - www.lesamanins.com





Agritourism actors

Agritourism 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.

In the Drôme territory, there are two main labels :

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



LE CLOS FOUGÈRES. LA FACE CACHÉES 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 at Châteauneuf sur Isère Tel. +33 (0)4 75 71 80 94 - info@closfougeres.com www.closfougeres.com

LES EYBRACHAS FARM

La rabasse' is the local Provençal name for the black truffle, which Virginie suggests helping you to discover during the winter season. Accommodation is provided in her chambres d'hôtes, with black truffle discovery days 'from the earth to the plate', including visit, transfometion and 'cassecroute de la rabassière' (snack).

An unusual activity: «La Confrérie du Diamant Noir de Derzas» is an Escape Game, complete with clues. It includes searching out truffles with a dog and the opportunity to experience a truffle tasting session at Réauville.

Ferme Les Eybrachas Virginie SIMIAN at Réauville Tel. +33 (0)6 86 91 88 99 - www.truffe-noire-drome.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 drome@accueil-paysan.com - www.accueil-paysan.com Tel. +33 (0)4 75 91 53 35







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 at Omblèze Tel. + 33 (0)4 75 42 93 18 - www.lafermedupescher.com



TZIG'ÂNE

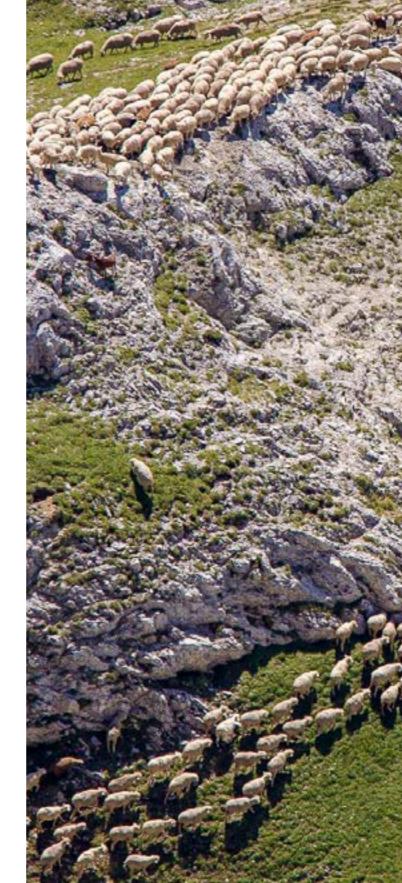
The pigeon loft, a 5-person ensuite room, a traditional caravan and 6 camping pitches beneath an oak wood, 300 mtres from the farm, feature in the 'accueil Paysan' chez Tzigâne. Free range poultry, kitchen garden, organic thyme growing for the herb and essential oil markets. See also the 17 donkeys trained for hiking. Set off for a walking tour with a donkey!

Alain & Pascaline Chambart at Bourdeaux Tel. 06 56 87 39 14 - https://tziganerando.com











The Drôme is good for you

For organic produce... to well-being...

The 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.

2024 season : April 1st to Novembrer 23.

Domaine thermal Valvital de Montbrun-les-Bains - Tel. 04 75 28 80 75 Julie Huet, director. www.valvital.fr

Our «charm» accomodation 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 Christophe Chalvidal Tel. +33 (0)4 75 00 19 30 www.chateau-lesoliviers.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 Tel. +33 (0)4 75 27 44 55 - 06 88 76 32 84 www.ferme-fortia.fr



LE MANOIR LE ROURE

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 139 \in for a double room.

Hôtel-restaurant Manoir le Roure**** at Châteauneufdu-Rhône Thierry LOUIS - Tel. +33 (0)4 75 90 93 64 https://manoirleroure.com

HÔTEL 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 Tel. +33 (0)4 75 96 49 87 - www.hotellacachette.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. Hotel with 55 rooms and 6 suites, 8 apartments and a modern SPA area.

Fac&Spera Hôtel et spa 4* at Tain-L'Hermitage Tel. +33 (0)4 75 08 65 00 - www.facetspera.fr

OUR FAVOURITE PLACES FOR ORGANIC AND WELL-BEING PRODUCTS

Ladrôme Laboratoire In Saillans, at the heart of the 'BioVallée', features a little boutique where you will find an entire range of products: aromatherapy, phytotherapy, floral elixirs and propolis,... Experts in organic aromatic and medicinal plants and featuring over 300 specimens. The company, which has been trading for 30 years, was the first in France to have its plant extracts certified as organic ladrome.bio

L'Essentiel de lavande produces 100% organic lavender and lavandin oil, extracted from flower calyxes grown using organic agriculture, in small batches, at la Bégude-de-Mazenc, in Drôme Provençale. Once distilled, the precious oil is recentred around an organic collection for the home end well-being. Odile Guerpillon also offers DIY workshops, picnic hampers and even massage sessions out in the lavender fields! essentiel-de-lavande.com

La Distillerie Bleu Provence, distillery at Nyonsfills the village with fragrance throughout the year with its various aromatic and medicinal plant stills, which process the plants on site. As well as the pretty perfumed shop, you can sign up for lavender wand workshops, cosmetic workshops or, for children, learn how to make soap distillerie-bleu-provence.com

La Maison Durance, is first and foremost the story of a family passionate about perfume who bought a little farm in 1997, producing flowers and lavender essential oil, at the heart of Drôme Provençale, at Grignan. Nicolas Ruth and her team imagine ever richer and more developed products Candles, nice smells for the house, the body and linen, which are traded throughout the world and which you can buy at factory prices at Grignan.

www.durance.fr



Sustainable tourism

Sustainable tourism is defined by the World Tourist Organisation as: "a form of tourism which takes full account of its current and future economic, social and environmental impacts, addressing the needs of visitors, the industry, the environment and host communities". Which is as much to say that it consists of many fields of action, including labels and other forms of certification.

In the meantime, here are a few examples from the Drôme which bolster our argument that the Drôme is strongly committed to sustainable tourism and that the actors and initiatives in this area increase on a daily basis.

In the Baronnies Provençales

Benefitting from the 'Valeurs Parc' label, hosts commit to carrying out their activity with respect for the environment and contributing to the management of the countryside, conservation of resources and rural integration. Belief in the local economy and engagement with the area also form part of the hosts' values. www.baronnies-provencales.fr/



In the Biovallée

The Biovallée association feeds into the eco-accommodation community. Founded 10 years ago it today includes actors who manage gites, chambres d'hôtes, unusual accommodation and campsites. Setting out to defend sustainable accommodation, in a spirit of sharing and mutual support, eco-hosts work together to strenghten their practice at the service of transition and change.

wwwbiovallee.net/lesecohebergeurs

In the Vercors

Tourist professionals qualify for the 'PARTNER Inspiration Vercors' label when they meet over 80% of a set of expected targets, concentrating on environmental protection. In concrete terms this means actions which relate to air quality, preservation of water resources, local supply, biodiversity, waste management and saving energy.

https://partner-inspiration-vercors.com

Valence Romans

The Valence Romans conurbation has recently created a local brand called «Toqué du Local ». This showcases economic actors engaged in shortened supply circuits and brings to the fore: food producers, restaurants, creative artisans, repair services, sites, events and many more besides!

https://toquedulocal.valenceromansagglo.fr/fr/

Porte de DrômArdèche

Porte de DrômArdèche has signed up to the **responsible tourism charter: 'ici on s'engage'!** This is a charter which allows local actors in tourism to engage with ecological transition and add value through the ecological responsibility of their actions: accommodation, visitor attractions, leisure sites and restaurants. Concrete actions take place, for example the provision of rain water collectors, reasonable sized portions in restaurants, recycling containers and the availability of composting to tourists.

www.autour-du-palais-ideal.fr/sorganiser/destination-eco-responsable

ADEME

The ADEME has produced a number of guides for businesses, local bodies and/or individuals. The guides contain useful information concerning the ins and outs of ecological transition and sustainable tourism, which we share on our site in the 'espace pro'. www.ladrometourisme.com/espace-pro/renseignez-vous/veille-et-documentation-thematique/ transition-ecologique-et-tourisme-durable

L'Agence d'Attractivité

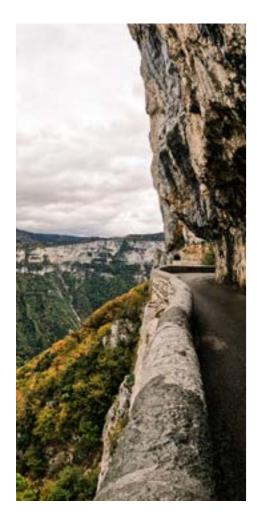
The 'Agence d'attractivité' helps professionals in the Drôme obtain certification such as: Ecolabel, Clé Verte. Ecotable or l'Etoile Verte.

Since 2021, 25 'Fonds Tourisme Durable' applications have been handled by the Agency in partnership with the ADEME (and 9 others are in the pipeline). Already 32 Drôme firms have been supported by Ademe, adding up to a total figure of over 600 K€ invested in ecological transition by people offering accommodation in the Drôme (with an average of 56% support from ADEME). Your contact - Bénédicte SEGURET in charge of Sustainable Tourism Tel. +33 (0)4 75 82 19 20 - bseguret@drome-attractivite.com



Living the ecological adventure involves trying out a new way of life through the incorporation of ecology into one's daily life, for a few hours, a few days or permanently. It's possible in the Drôme.

There are a few addresses we have selected especially for those wish to experiment with a different way of life and/or confirm their sensitivity to sobriety.



CHEMINS

Alexandre and Etienne organise multi-stage and re-sourcing trips using Cargo electric bikes and electric Méhari jeeps. They have carefully selected authentic, fun, unusual and 'connected' accommodation – naturally! And once you have embarked, there is the promise of some good learning experiences, creative workshops, and savoury and healthy food - naturally!

A company with a mission, 'Chemins' is a travel agency with SAS legal status: 'Économie Sociale et Solidaire (ESS).'

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

LE P'TNY DE LA MÉSANGE

This tiny house, at the heart of the Diois is for lovers of nature who are looking for a calm and isolated spot. Situated between Die and Châtillon en Diois, the gite lies at the end of a natural meadow. The « le bès » river is a few minutes away on foot, crossing the Nays Natura 2000 marshes.

A beaver observation path starts about 100 metres from the house.

Toinon Verdet - Tel. +33 (0)6 18 58 33 38 https://tinyhousealaferme.wordpress.com/

LA BICOQUE AT ECHEVIS

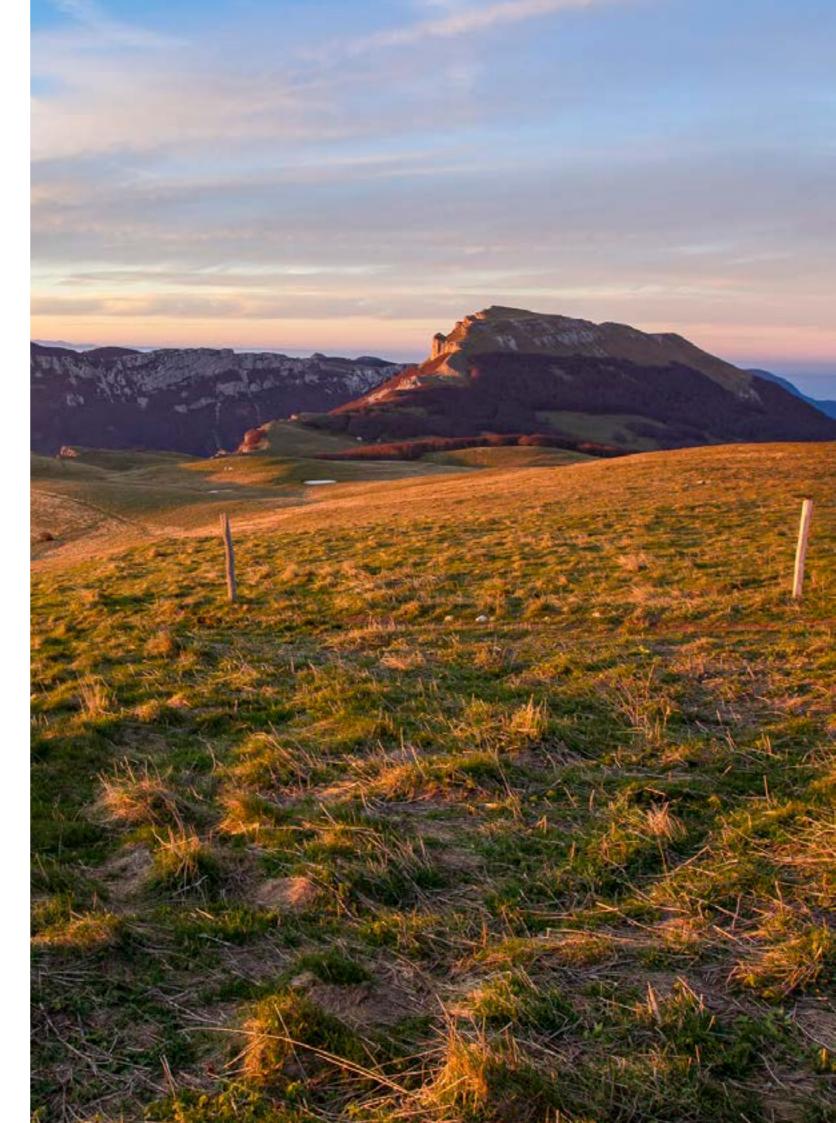
This pretty cabin is perched in the middle of a small farm, set amidst 40 hectares of wild nature and livestock pasture. It's ideal for getting a good night's starry sleep followed by a sunny day spent around the livestock, on the banks of the river and at the foot of the mountains. Raised three metres high on stilts, the Bicoque lends you wings but doesn't make you dizzy!

Camille Picaud - Tel. +33 (0)7 81 12 92 31 - www.alabicoque.com

LES CABANES DES TAUDONS

This cabin by the waterside welcomes you to a lovely little wild valley, extending to 10 hectares and with a fine natural swimming-pool. The cabin consists of one room and a mezzanine with two double beds. Sauna available. The 'cabane perchée' and the 'cabane aux oiseaux' set amidst trees bring you other sensations – more aerial in nature!

Alain Arnaud -Tel. +33(0)6 83 03 78 12 - https://cabanesdestaudons.fr



Industrial tourism

These are companies and factories which have decided to share their know-how and open their doors to visitors who are more and more interested in the provenance of products and the quality of the production process. For consumers who make the choice of turning towards responsibly sourced purchases.

Boutiques de savoir-faire

The « Boutiques de savoir-faire » created in the north of the Drôme, brings together nine emblematic businesses who wish to share their skills with tourists staying in the area. « We share a passion for our trades, the quality of our materials and our products » explains Emmanuelle Benoît, coordinator and organiser of this event..

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

Emblematic brands such as these already belong to the scheme:

REVOL PORCELAINE AT SAINT-UZE

The products of this family firm, founded in 1768, are to be found on the finest dining room tables, both in France and elsewhere, thanks to outstanding know-how. Research and development still continue, notably with the creation of a recycled ceramic paste.

www.revol1768.com/fr

JARS CÉRAMIQUE AT ANNEYRON

In 1857, in a little Drôme village, Pierre Jars started a family pottery business, with a clear founding principle and vision: combining the attractive with the useful. Since that time the business has continued to practice this genuine philosophy: the love of fine hand made products. .

www.jarsceramistes.com

LA CITÉ DE LA CHAUSSURE AT ROMANS-SUR-ISÈRE

Take a plunge into the universe of shoe making in Romans, an historic shoe capital. Opened in 2019, this unique French centre consists of a shoe shop featuring shoes entirely made in Romans and in local production centres open to visitors..

www.citedelachaussure.fr

MAISON BANCEL AT MOURS-SAINT-EUSÈBE

Maison Bancel has been an artisanal charcuterie since 1964, featuring traditional recipes from the Drôme. Its visitor centre brings together a trade, a set of skills and an interesting family history.

www.bancel-charcuterie.com

1083 AT ROMANS-SUR-ISÈRE

The 1083 workshop opens its doors to you so that you can discover jeans which are entirely dyed, sewn and made in France..

www.1083.com

See also : la Maison Pascalis, le pastier Saint Jean, Lafuma Mobilier, la Cité du chocolat Valrhona (cf p.41)

Other workshops also belong to the 'Entreprise et Découverte' national association :

LA CITÉ DE LA RAVIOLE MÈRE MAURY

At Romans-sur-Isère is museum devoted the iconic recipe of the Drôme: the raviole !

www.raviolesmeremaury.com/cite-de-la-raviole

LA SCOURTINERIE AT NYONS

La Scourtinerie in Nyons was founded in 1852 by Ferdinand Fert. The business makes scourtins, filters used in the extraction of olive oil. In the original workshop where the old machines still click away (weaving and pulling), you will be introduced to all the stages of making a scourtin.

https://scourtinerie.com

BRIOCHE PASOUIER AT ÉTOILE-SUR-RHÔNE

Guided by one of the staff, you can visit our factory and follow the production process of a 'pain au lait', from the arrival of the raw materials to packaging and expedition.

www.pasquier.fr/fr/l-entreprise/nos-boutiques

LA BISCUITERIE DE PROVENCE À SAINT-MAURICE-SUR-EYGUES

A museum and discovery visit to find out the history of the biscuit factory, its production methods, its commitment, its little trade secrets and even a small play area. Over 150 delicious specialities are produced on site.

www.biscuiterie-de-provence.com

Or, there again, there is Eyguebelle and the Distillerie du Vercors (p.51), Muséobulles (p.49), Vignolis (p.46), L'Essentiel de lavande, la Distillerie Bleu Provence and Durance (p.28)







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.

Les vins AOC/AOP drômois : les crus Hermitage, Crozes-Hermitage et Vinsobres, les Côtes du Rhône et Côtes du Rhône Villages (Rochegude, Rousset-lès-Vignes, Sainte-Cécile-les-Vignes, Suze-la-Rousse, Nyons, Saint-Pantaléon-les-Vignes et Saint-Maurice-sur-Eygues), l'appellation Grignan-Les-Adhémar, 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)

<u>Les vins IGP drômois :</u> Collines Rhodaniennes, Comtés Rhodaniens, Coteaux des Baronnies, Drôme, Drôme Comté de Grignan, Drôme Coteaux de Montélimar, Méditerranée Comté de Grignan, Méditerranée Coteaux de Montélimar

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 et le 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 <u>Crozes-Hermitage</u>, representing over 90% of production. They have a dazzling colour and are velvety on the palate, developing aromas of red fruits, spices, even leather. <u>The Hermitage</u> 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.



Destination «from Hermitage to St Joseph» : 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.

www.ard

Wine tourism experiences around Tain-l'Hermitage

LA MAISON M CHAPOUTIER

His business card speaks volumes. It describes him as a vinegrower, 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, electric bike tours, the school rooms and the gîtes.

Caveau M. CHAPOUTIER at Tain-L'Hermitage Contact : Aurore Biegel - Tel. +33 (0)4 75 08 92 61 caveau@chapoutier.com - www.chapoutier.com

www.ardeche-hermitage.com





LES DOMAINES PAUL JABOULET AINÉ

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. www.paul-jaboulet-aine.fr

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 ». A magical moment to experience as a family, amongst friends or between lovers.

LE VINEUM : boutique, wine bar & restaurant at the Domaines 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.

Vineum Jaboulet - Place du Taurobole at Tain-L'Hermitage Tel. +33 (0)4.75.09.26.20 - vineum.blogspot.com



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 Valley.

Cave de Tain-l'Hermitage at Tain-L'Hermitage Tel. +33 (0)4 75 08 20 87- www.cavedetain.com

In 2016, the Cave de Tain and Marie-Josée Faure created <u>Terres de Syrah</u>, 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!

Terres de Syrah - Bénédicte Bruley Tel. 04 75 08 91 91 - www.terresdesyrah.com b.bruley@terresdesyrah.com

New 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

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

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'!

The + point: a store selling local produce and a wine cellar at winegrower prices.

New: la balade en Combi WV !

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 www.baladesviticoles.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@orange.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 wine-growing 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).

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 KULBELWAGEN 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. 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 FRÈRE

The Maison Delas Frères l'Hermitage for the wine of prestigious wines. For 180 years the wine-gr demonstrated its demand appellation wines of the no This new site will contribut the Maison throughout the hub where visitors can b wine tourism experience.

Maison Delas Frères at Tain-l'Hermitage Valérie Antomarchi - Directrice oenotourisme et RP Tel. +33 (0)4 75 08 60 30 vantomarchi@delas.com - www.delas.com

VIN ET CHOCOLAT 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 CITÉ DU CHOCOLAT

Situated on the historic Valrhona site at Tain-l'Hermitage, the Cité du Chocolat celebrated its 10th anniversary in 2023. 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 : le Comptoir Porcelana, to live the Chocolate Experience in evry dish.

Cité du chocolat Valrhona at Tain L'Hermitage www.citeduchocolat.com



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.

2 En Drôme Provencale



Destination Drôme provençale : 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.

www.dromeprovencale.fr

L'appellation GRIGNAN-LES-ADHEMAR AOP

Grignan-les-Adhémar'wines 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.

ODG Grignan-les-Adhémar - www.grignan-adhemar-vin.fr

Le Café des Vignerons at Grignan, this new wine and tapas bar features the entire range of the Grignan-les-Adhémar appellation, at wine cellar prices. Every Thursday one of the local wine growers comes along to present the tasting sessions. www.cafedesvignerons.com

Les Côtes du Rhône Villages : St-Pantaléon-Les-Vignes, Rochegude, St-Maurice-sur-Eygues, Rousset-Les-Vignes, Suze-la-Rousse, Nyons et Sainte-Cécile-les-vignes. 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.

LES CAVES CATHEDRALES DU MAS THÉO

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 guarries.

Mas Théo - Laurent Clapier at Saint-Restitut Tel. +33 (0)4 75 46 04 59 contact@caves-cathedrales.fr www.facebook.com/mas.theol



OENOTOURISM AT 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 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 at Suze-la-Rousse Tel. + 33 (0)4 75 04 81 44 - leschateaux@ladrome.fr http://chateaux.ladrome.fr

DOMAINE DE GRANGENEUVE

picnic with the wine grower. © Alexandre Bienfait

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. 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. Lunch on the estate by a river and 'Pack vendange': I 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



The Romans had already chosen this spot! This much is evident through the remains, on the estate, of a large Roman wineproducing 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,

AT THE UNIVERSITY OF WINE AT SUZE-LA-ROUSSE

The Château of Suze-La-Rousse hosts the 'Université Du Vin'. a professional gualification awarding body. However nonprofessionals 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.

Université du Vin at Suze-La-Rousse Géraldine Gossot (directrice) Lisa Vanon (marketing et direction commerciale) Tel. +33(0)4 75 97 21 43 - www.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



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. Grape harvesting as it used to be has become the not to be missed autumn event in the Domaine Jaume (late September).

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®

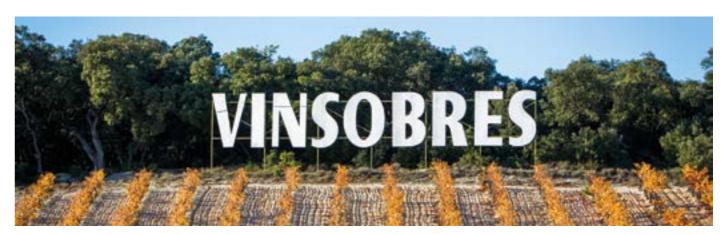
In the «Clos du Paradis» hill, the Roman legions set up camp to overlook the valley. In this wonderful magical spot, saturated with history, Alain and Philippe Viret produce great wines in a cellar-cathedral built with stones from a guarry close to the Pont du Gard. The vineyard (certified organic) has been worked under cosmoculture® since 1990. 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 product: 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 claybased storage).

Domaine Viret at Saint-Maurice-sur-Eygues Tel. +33 (0)4 75 27 62 77 - www.domaine-viret.com Contact presse : Marine Lavergne marine@domaine-viret.com

VINSOBRES AOP : 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.

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





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

Wine and olive tourisme 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 Contact presse : Emilie Ferrière communication.vignolis@vignolis.fr



VINE AND TRUFFLES

Unlock the secrets of one of the most emblematic products in Drôme provençale : the black truffle 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 Contact presse : Mélina Monteillet



VINE 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 at 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

The Diois vineyards are among the highest in France, making the men's work more difficult. They are used to the mountain climate. They have planted their vines at the foot of the Vercors to protect them from winter frosts. However, as we move closer to the south, the hot Mediterranean summer gives the Muscat grapes plenty of sunshine and allows them to gorge themselves with sugar. Viticulture would not be possible without the region's clay-limestone soils, which retain rainwater and nourish plantations even in the driest seasons.

The best known: the 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.

Also to be tasted: CRÉMANT DE DIE (sparkling wine), CHÂTILLON-en-DIOIS (the bulk of this wine is white,

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 «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.

https://clairette-de-die.mobi/fr 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.

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. The guided tour lasts around 45 minutes and finishes at the «Bar à Bulles» with a wine tasting session with a commentary.

La Cave de Die Jaillance at Die Tel. +33 (0)4 75 22 30 15 www.jaillance.com - accueil@jaillance.com

LE 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 weed-killers. Their Clairette is made in the purest traditions, and sparkles at between just 7° to 8° of alcohol. Gyropode on reservation

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









DOMAINE MAUPAS : BALADES EN CALÈCHE

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 . The Domaine de Maupas cellar is the starting point for a wine-tourism path(4km) called « Entre vignes et cabanons ». Domaine de Maupas - Cave Jérôme Cayol at Châtillon Tel. +33 (0)4 75 21 18 81- domaine-de-maupas@orange.fr http://domainedemaupas.com/



CAVE 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

The unclassifiable : the Brézème (the most southerly of the northern côtes du rhône)

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.

Nos coups de cœur : le Domaine Lombard, fervent défenseur de l'appellation (www.domaine-lombard. com), Le Château La Rolière, quand les 11 enfants de la famille Marchal et leurs descendants choisissent de s'impliquer dans le développement de la propriété (www.chateau-la-roliere.com) ou encore le Domaine Charles Helfenbein, le rouge le plus représentatif de l'appellation (FB Domaine Helfenbein Charles).

The Drôme, wine producing area and more. VERCORS DISTILLERY AT SAINT-JEAN-EN-ROYANS

Anne-Hélène and Eric Cordelle win all the prizes with their **organic single malt Séquoïa whisky** made with Vercors spring water. Double distillation, the first of which is at low pressure in the Nautilus still dreamt up by Eric. www.distillerie-vercors.com

SPIRIT & SENS AT VALAURIE

Philippe Froment has developed the **HOKKI SPIRITS**® label which revolves around the choices of HOKKI BLANC for natural brandy, HOKKI BLEU for aromatic brandy using local aromatic plants and HOKKI BRUN for cask matured brandy. www.spiritsens.fr

NICOLEAU DISTILLERY AT BUIS-LES-BARONNIES

Franck Nicoleau carries on a family tradition, which started in 1902, with **L'Elixir des Baronnies**. This consists of 3 plant-based liqueurs with notes of Provence (verbena, lime flowers and thyme). This means the preparation is based entirely on wild flowers hand-picked on the estate and in hills of the Baronnies.

www.domainenicoleau.com

EYGUEBELLE DISTILLERY AT VALAURIE

Ælred features fruit liqueurs, plant liqueurs and brandy produced in the tradition of the monks from the nearby Aiguebelle abbey. The brand still maintains a herb garden containing over 100 medicinal and aromatic plants which it regularly adds to. www.eyguebelle.fr

LE BREUVAGE AT ROYNAC

Baptiste Vassy serves both fresh and bottled, ready to drink, **artisanal cocktails**, offering a range of long-life aperitifs with low alcohol content (12 to14°C). His tasting workshops offer many anecdotes and are an outstanding source of information on the history of these drinks. www.lebreuvage.fr

AGRIPPA DISTILLERY AT MIRMANDE

Jérémy Sadoux has created the **gin Marginal**, based on juniper, with citrus fruit (oranges, lemons) and coriander. The local touch: rosemary and Sichuan pepper, which grows very well in Mirmande! https://distillerie-agrippa.com

MAISON M. CHAPOUTIER WINERY AT TAIN-L'HERMITAGE

Chez Chapoutier they have known worked with wine for 8 generations! Maxime has chosen to reveal the riches of the terroir in a new light by starting with an organic grape alcohol and producing **gin Sothis** which has exotic and floral notes. www.chapoutier.com

MAS THÉO AT SAINT-RESTITUT

Laurent Clapier has come up with **Ginger Spirit**, an aromatic wine brandy of a gin type. Double distillation in a still dating to 1926, with mallow and hyssop, both aromatic plants found locally. www.mas-theo.fr

NEW : The 'Université du Vin at Suze-la-Rousse now offers a **professional course in beer**. Aim: learning how to select and advise on beers in much the same way as wine. 51



The best of Drôme local produce

Generous and tasty, Drôme offers many products of great quality: **19 AOP** (appellation d'origine protégée), many Label Rouge, **19 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 Noire de la Drôme

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.

The three unions : www.truffes-en-tricastin.fr www.truffes-dromedescollines.fr https://truffesvaldedrome.fr/

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 <u>Maison de la Truffe et du</u> <u>Tricastin</u>. 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 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 Bernard Duc-Maugé 06 08 88 50 09



Olives et Huile d'Olive de Nyons

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.

Olive & Sens - La Ma NYONS Contact: Alexandra I

Contact: Alexandra PARIS. Tel. +33 (0)4 75 26 90 90 alexandra.paris@franceolive.fr - https://olive-et-sens.fr

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

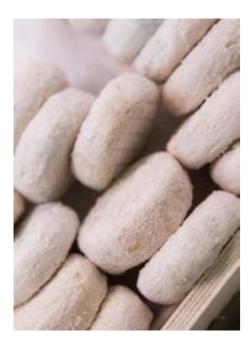
Olive & Sens - La Maison des Huiles d'olive et Olives de France at

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 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 www.picodon-aop.fr

Young Guinea-fowl from theDrôme - 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 Tel. +33 (0)4 75 60 15 00 (Sté Valsoleil at Montélier)





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 www.bleuduvercors-sassenage.com

La Raviole du Dauphiné

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 guickly 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

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 guinoa and amaranth, which contain 8EAA (essential amino acids).

Syndicat du petit épeautre de Haute Provence at Mévouillon Tel. +33 (0)4 75 28 51 86 - www.petitepeautre.com

Le Bleu du Vercors Sassenage - AOP



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

LMDES - Cave Noisel at St-Jean-en-Royans Tel +33 (0)4 75 48 37 73 http://cave-noisel.com/ Alain THOMAS - Imdes@Imdes.fr

Fruits of the Drôme



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.

Drôme is the leading apricot producing department.

Le Clos Fougères - la face cachée du fruit at Châteauneuf-sur-Isère.

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 Thyme of Provence, IGP Sisteron lamb and IGP Drôme poultry.



Essential oils of lavender from Haute-Provence - AOP



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.

To note : If you want to admire lavender in bloom, June and July are the preferred months. Ask at the tourist office for flowering periods based on geographic areas.

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

Drôme garlic - IGP



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. http://aildeladrome.com

After white or violet garlic...we now have bleck 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 www.tilleul-baronnies.com

À la table des Chefs !

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 !

We invite you to enjoy a meal at their table.

THE MICHELIN-STARRED CHEES

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 (and 11 stars in the world) 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 Contact presse: Catherine Bienvenu cbienvenu@cbrp.fr - www.anne-sophie-pic.com

Her additional addresses at Valence

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

Since May 2021, you might have encountered, on the roads of the Drôme, the 'PIC-up' truck belonging to Anne-Sophie Pic. Discover the street food made by the 'Cheffe' by ordering Pic'Burgers, sides and deserts prepared by the Maison PIC in Valence. Several sites, depending on the day of the week..





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 Reihles - 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. A Michelin green star.

Hôtel-restaurant

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

An annex :

La Ferme Chapouton à Grignan, Bib gourmand.

Tel. +33 (0)4 75 00 01 01 www.chapouton.com



THE MICHELIN-STARRED CHEFS

Sebastien Bonnet* - Le Kléber



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 & Julie BONNET at Grâne

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

His additional address:

Len'K, the 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 Tel. +33 (0)4 75 56 08 40 peppery note - my favourite spice". Arrived in December 2022.

Hôtel**** Restaurant Le Domaine du Colombier at Malataverne Tel. +33 (0) 4 75 90 86 86 contact presse : elodie.favard@domainecolombier.com www.domaine-colombier.com

His additional address: Sur place, Le Bistrot 270, Bib gourmand.

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 IJICHI 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)4 75 55 24 13 lacachette.restaurant@gmail.com www.lacachette-valence.fr

His additional address:

Le Bac à Traille . la bistronomie selon «Massa». Bib gourmand.

The chef's second-in-command, Keisuke Yokota, offers hearty, meticulously prepared cuisine, drawing as much on their knowledge of traditional French cuisine as on the flavors of their native Japan.

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

His additional address: Epithèque (currently closed). La Cuisine Buissonière, takeaway.

GREAT CHEFS OF THE FUTURE

Mathieu Chartron - Restaurant Chartron



Following 2 years in Paris Tel. +33 (0)4 26 50 05 76 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.

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 - Iouis@michelchabran.fr www.maisonchabran.com

Ses annexes

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).

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.

www.maisonchabran.com

Vincent et Keiko Dollat - Le Mangevins



At Vincent and Keiko's restaurant in Tainl'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 - lemangevins.fr

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 а 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

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.

vou will be challenged by the interior decoration. The smiling Alexandra completes this great adventure with the provision of 4 charming chambres d'hôtes at La Vieille Auberge.

Chez mon Jules at Vesc Tel. +33 (0)475042074 chezmonjules@gmail.com www.chezmonjules.com

Drôme by bike

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. With its rich and varied landscapes and relief, the Drôme invites you to take the time to discover it more intimately, at your own pace, by bike, along the water, and why not on an itinerary.



The 3 «véloroutes»

VIARHÔNA 67 KM DE VÉLOROUTE - VOIE VERTE IN THE DRÔME

With a length of 815 km, Via Rhona 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 nonmotorised 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 end of 2013 witnessed the opening of the V63 (Véloroute-Voie verte cycle route in the Viarhona leaflet: Discover heritage and other Isère valley) which follows the Isère for 42 km, tourism sites to visit along the way, as well as from Châteauneuf-sur-Isère (where the Isère accommodation details, restaurants and many and the Rhône meet) to St-Nazaire-en-Royans. other useful contacts. This is an opportunity to discover the heritage and the natural richness of the 'Portes du www.viarhona.com: a site which shows each Royans' and the 'Drôme des Collines'.

section stage by stage with downloadable information (5 Drôme sections Nos. 12/13/14/15/16).

I A VÉLOROUTE «VÉLODRÔME»

This Véloroute (cycle route) follows the byways from one bank of the l'Isère to the other. and minor roads of the lower Drôme Valley. It The passerelle (footbridge) at Châteauneuflinks up directly with the VVV ViaRhôna at the sur-Isère links up with the Viarhôna route. river Drôme crossing reserved for cyclists. A mountain-bike route (VTT26), 130 km in www.ladrometourisme.com/depensez-vous/ length, following the river Drôme from its destination-velo/vallee-de-lisere-v63/ source at la Bâtie-des-Fonds to its meeting with the Rhône at Livron also exits -to discover the Drôme valley in complete tranquillity. To note:

The Véloroutes allowing you to discover the Idea: A 100% fun day combining mountain 'arrière-pays' along transversal valleys (from biking and canoeing along the Drôme river. North to South: along the Valloire, the Galaure, https://canoe-drome.com/ the Herbasse, the Isère, the Drôme, the Jabron, the Eygues, the Ouvèze) are also planned.

www.velo-drome.com



LA BELLE VIA (EX -VELOROUTE VOIE VERTE VALLEE DE L'ISERE)

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

Already achieved : 19 km sur la Vallée du Jabron, departure from Viarhôna in Montélimar to Dieulefit.

15 km Au Fil de l'Eyques, from Nyons to Sahune, en VTT.

«ACCUEIL VÉLO» NATIONAL LABEL

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.

Agence d'Attractivité - Mélanie Sergent - Tél. +33 (0)4 75 82 19 26 msergent@drome-attractivite.com

Enjoy new tourist experiences, become a slow traveller ! With **CHEMINS** for example :



READY TO GO

Family Micro-Adventure in Drôme Provençale «Freewheeling…or almost». 3 days /2 nights, from 340 € / adult.

With our electrically-assisted cargo bikes and luggage-carrying accessories, you won't see the kilometers go by, and you'll be able to enjoy the magnificent scenery. a program of visits and learning encounters.

For an even more eco-responsible trip, arrival at Montélimar TGV station.

CHEMINS at Montelimar Tel. +33 (0)9 73 88 44 45 - www.chemins.voyage

Safran Tours agency also specializes in cycling itineraries.

For 30 years, we've been offering trips that give everyone the chance and experience to take the time to travel.

www.safrantours.com - Yvann Baussanne

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:

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

GÎTES 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 eighty gîtes and chambres d'hôtes meet the criteria demanded by the Gîtes de France.

Gîtes de France Drôme - Tel. +33 (0)4 75 83 16 45 direction@gites-de-france-drome.com www.gites-de-france-drome.com



THE DRÔMOISE CYCLOSPORTIVE

The Diois, 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.

Rendez-vous September 13-14-15, 2024 for the 17th edition ! www.cyclodromoise.com

LES CHEMINS DU SOLEIL : THE GREAT MOUNTAIN6BIKE 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.





The Drôme Outdoor

On foot

Over 5000 km of way-marked footpaths allow you to re-source 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/

<u>Please note</u>. Since October 2023 the city of Valence has become a town stage of **the road to Santiago de Compostella**. Pilgrims can have their credentials stamped before crossing the Rhône and continuing on towards the Ardèche.

A major itinerary:

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 1600 km long, which makes it one of the longest footpaths in Europe. (58km in the Drôme). He has been awarded the «European Cultural Route» and homologation GR965.

<u>Since 2017</u> 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.

www.surlespasdeshuguenots.eu info@surlespasdeshuguenots.eu



READY TO GO: Walk in the footsteps of the Huguenots, from Poët-Laval at Die

From April 1st to November 30 2024, 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: 660€/per person, using the 'formule liberté'.

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

Vercors escapade - Fabrice Apère at Die Tel. +33 (0)4 75 22 07 62 www.vercors-escapade.com



LES GRANDES TRAVERSÉES 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!

Association des Professionnels de G.T.V. Tel. +33 (0)4 75 48 17 88 info@vercors-gtv.com - www.montourenvercors.com

READY TO GO: Grande traversée du Vercors on racquets

From 04/02/2024 to 15/03/2024 - 7 days / 6 nights in a group gite. 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 $735 \in \text{per person}$.

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

Contact : Gil BOREL - Maison de l'Aventure à La Chapelle-en-Vercors Tel. +33 (0)4 75 48 22 38 - www.maison-aventure.com





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

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.

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».

Contact: La Drôme à Cheval (see above)





By scooter

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 56 € a day.

Scoot'Nomad at Roynac Tel. +33 (0)6 99.93.29.81 www.scoot-nomad.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 horsedrawn 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 campsite, in the midst of natural surroundings and beside a river). Price including the guide, the rental and the horse'food.



By gypsy caravan

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





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.

http://viaferratabuis.com

To 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.



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 », 23 in the «Vallée de la Drôme-Diois» guide and 18 in the «Vercors sud & Drôme des Collines" guide (new).

Published by FFME Drôme.

Comité Drôme de la Montagne et de l'Escalade at Valence: http://ct26.ffme.fr



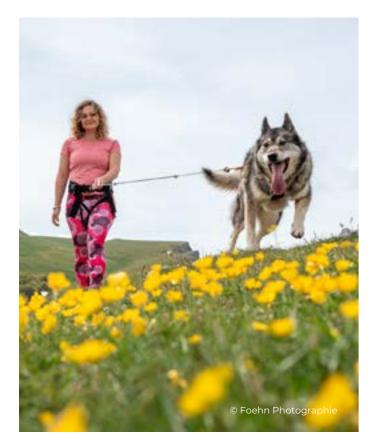
CAVING: The 'Parc naturel régional du Vercors' (a protected landscape) offers a permanent adventure with over 3 000 subterranean features (cave systems, caverns and pot holes) all for the pleasure of cavers.

Comité départemental de spéléologie 26 www.csr-rhonealpes.fr/cds26 La Maison de l'Aventure at La Chapelle-en-Vercors Tel. +33 (0)475482238 - 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 - CANI KART - CANI BIKE -HUSKY BIKE...

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.

And for even more thrills, opt for the 2 or 4-wheeled variants, on a bike or go-kart, pulled by a drawn carriage - it's the ultimate thrill !

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 www.golfclubvalence.com Golf de la Valdaine-Montélimar www.domainedelavaldaine.com Golf Club d'Albon www.golf-albon.com Golf Club des Chanalets www.golf-chanalets.com 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

Water Sports

Follow the river Drôme downstream in a canoekayak. 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.

The 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

FOREST ADVENTURE COURSES

Situated in sites of high environmental quality, around twelve 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!



WATER SPORTS FACILITIES

In the 'pays de la Clairette', and near Valence, two water centers! Discover the wate cable waterskiing 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

READY TO GO

Discovery of Saoû 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 waymarked 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 Maison de Site - Séverine Morin semorin@ladrome.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 headon 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!

Les stations de la Drôme www.lesstationsdeladrome.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'.

Les stations : Le Col de Rousset, Font d'Urle, Le Grand Echaillon, Herbouilly, Lus-la-Jarjatte (hiver uniquement) et Valdrôme (été uniquement).

Les stations de la Drôme www.lesstationsdeladrome.fr





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.

Sensations Nordiques at La Chapelle-en-Vercors Tel. +33 (0)613 98 46 79 (le soir) www.sensations-nordiques.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!

Winter sports

To the «classics» of Nordic skiing (360 km), Alpine skiing (50 km), cross-country skiing, snow racquets, sledging, 2 snowparks, handiski, we can now add:

SLEDDING DOGS

The Vercors plateau lends itself particulary to this activity. « ittle Siberia » has attracted 10 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).



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.

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.

BIATHLON

3 km from the village of Vassieux en Vercors, you will find the <u>Biathlon stadium of Raphaël</u> <u>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.







© Focus Outdoor



Drôme heritage



DRÔME'S CASTLES

Château de Grignan (XIIth - XVIIth centuries)

Heading from the Rhône Valley through the broad, vine-and-lavender-covered, 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.

New in 2024 : release of «Madame de Sévigné» by Isabelle Brocard, filmed in Grignan and Suzela-Rousse.

Château de Suze la Rousse (XIIth - XVIIth 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 into a grand 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 des Adhémar at Montélimar (XIth - XVIth 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.



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.

Contact presse : Marie DAVID / mdavid@ladrome.fr chateaux-ladrome.fr - Tel. +33(0)4 75 91 83 66

AND OTHER PLACES OF EXCEPTION

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 days and 93,000 hours, spread over 33 years, to 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- directeur Tel. +33(0)4 75 68 81 19 - www.facteurcheval.com direction@facteurcheval.com





Sublime Vercors Roads

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 to 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 Vernaiso

Contact : Pauline DILAS Chargée de mission Sublimes Routes du Vercors DGA Aménagement - Département de la Drôme Tel. (LD) +33 (0)4 75 79 26 98 pdilas@ladrome.fr



Crest - La Tour de Crest (XIIth - XVIIth 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 - sité géré par la Société Kléber-Rossillon Tel. +33(0)4 75 25 32 53 - accueil@tourdecrest.fr www.tourdecrest.fr/

Le Château de 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





The most beautiful villages of France

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

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 Montbrun-les-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

Extra : 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 Mathieu Adnot, directeur - Tel. +33(0)4 75 28 80 75

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 Marguise 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.

A rich cultural program brings the village to life all year round.

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

La Garde Adhémar, la Sentinelle

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)475044010 - www.drome-sud-provence.com

Close by, a magical place: Le Val des Nymphes

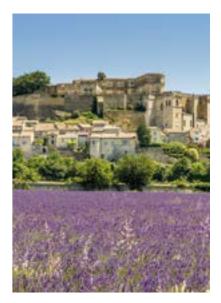
Beauty and peace reign in this paradisiacal little spot. Hidden in the Mediterranean scrub, shaded by cherry trees and immense oaks, with the gentle sound of a fresh spring emerging from the rock, this is the Val des Nymphes. In the midst of the scene stands the 11th-century Chapelle Notre-Dame, built 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.)

Châtillon-en-Diois

Spread around its rock where a castle once stood and situated at 570 metres altitude, Châtillonen-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







Le Poët-Laval et ses chevaliers

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

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



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 vears.

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

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.

Magaly Dumas -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 Tél. +33 (0)4 75 25 78 78

www.safrantours.com info@safrantours.com



Unusual accommodation

At a time when 'slow tourism' is gaining ground, the Drôme now facilitates one-off holiday experiences by offering 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.

Des Branches & Vous at Châteauneuf-sur-Isère Tel. +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.

Seventies Combi at Beaufort-sur-Gervanne Tel. +33 (0)6 16 12 12 88 www.seventies-combi.com



Les insolites du domaine des Ayasses

The project of Anne-Claire and Paco, two enthusiasts who welcome all year round to this fantastic place and who share their passions: hospitality, organic market gardening, nature, the Drôme and all its possibilities. The unusual sector has two wooden cabins and a Goutte d'Ô; the Adventure sector has 3 wood and canvas huts and a yurt in wood and natural materials. Members of the Biovallée ecohosting network®

Cabanes en bois, huttes, yourte et goutte d'ô, 7 habitats insolites at Vaunavey-la-Rochette Tel. +33 (0)6 88 05 91 11 www.gite-drome-ayasses.fr



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. 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.

Valsoyo at Upie Tel. +33 (0)4 75 60 58 06 - www.valsoyo.com



La Cabane du Trappeur

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.

Le Présent Simple at Cornillon-sur-l'Oule Tel. +33 (0)4 75 27 71 52 - lepresentsimple.com

Les Cabanes des Collines

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

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







Les cabanes de Carpat à St-Jean-en-Royans

The Drôme in festive mood -2024

27-28 JANUARY : VALENCE, PLANÈTE GOURMANDE: SALON TRUFFE, VIN ET CHOCOLAT Sale of truffles, local produce market, gastronomic workshops, catering. With the involvement of starred chefs!

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

3-5 FEBRUARY: L'ALICOQUE OR TNE 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 Provençales Tel. + 33 (0)4 75 26 10 35 - www.baronnies-tourisme.com

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 Cœur de Drôme Provençale Tel +33 (0)4 75 46 56 75 - www.grignanvalreas-tourisme.com

9-11 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 truffle-producing 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)475966129 - www.maisondelatruffe.com

23-25 FÉVRIER : CÔTES DU RHÔNE SEPTENTRIONALES 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

1-4 MARS - YOUNG WRITER 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.fetedulivrejeunesse.fr

3 MARS : 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 Ville de Romans - Véronique Auroux Tel. +33(0)4 75 05 51 51 - vauroux@ville-romans26.fr

7 AU 10 MARS : VERCORS QUEST AU DÉPART DE FONT D'URLE

Two dog sled races, at stages from Font d'Urle, in the sumptuous scenery of the South Vercors. www.vercorsquest.fr

18-23 MARS : FESTIVAL D'UN JOUR (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





18-19 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 Pays de Crest - Saillans Tel. +33 (0)4 75 25 11 38 www.valleedeladrome-tourisme.com

25-26 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

25-26 MAY: FETE DE LA RAVIOLE ET DE LA POGNE AT ROMANS-SUR-ISERE

Deux journées de festivités gourmandes au coeur de la ville. 35e édition. Ville de Romans - Pascale Vernès Tel. +33(0)4 75 05 51 41 - www.ville-romans.fr/fete-pogne-raviole

3-8 JUNE: FESTIVAL INTERNATIONAL DES SCENARISTES ET COMPOSITEURS A VALENCE

Valence scénario, le Festival des raconteurs et raconteuses d'histoires visuelles, sonores et musicales. 27ème édition. Valence Scénario Tel. +33 (0)1 44 84 38 11 scenarioaulongcourt.com

JUNE 20 : PASSAGE DE LA FLAMME OLYMPIQUE DANS LA DRÔME

Dans les villes de Pierrelatte, Dieulefit, Montélimar, Hauterives, Romans-sur-Isère et Valence.

WEEK-END MI-JUIN : FÊTE DE LA TRANSHUMANCE AT CHÂTILLON-EN-DIOIS AU PAYS DE LA CLAIRETTE DE DIE

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

FIN JUIN-JUILLET/ LES CONCERTS DU PALAIS IDEAL DU FACTEUR CHEVAL AT HAUTERIVES

Palais Idéal du facteur Cheval Tel. +33 (0)4 75 68 8119 - www.facteurcheval.com



2-6 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

JULY : MOZART FESTIVAL 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

7 JULY : LAVANDER 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

JUNE 23 TO AUGUST 20 : LES FÊTES NOCTURNES AT GRIGNAN

A theatre in the courtyard of the château de Grignan, in front of the Renaissance facade. Jean Bellorini mettra en scène une pièce de Corneille, Le Cid.

Château de Grignan - Marie David Tel. +33(0)4 75 91 83 66 - mdavid@ladrome.fr

8-9 JULY : MONTÉLIMAR 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 - www.montelimar-tourisme.com

4-7 JULY: ST PAUL SOUL FUNK FESTIVAL AT ST-PAUL-TROIS-CHÂTEAUX

Association Emergence Tel. 09 53 50 22 56 - www.saintpaul-soulfunk.fr



20-21 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 Tel +33(0)4 75 63 10 88 - www.fetedupicodon.com

JULY 28 TO AUGUST 3: CREST JAZZ FESTIVAL

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.crestjazz.com - Tel. +33 (0)9 51 20 57 02

6-18 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

23 - 31 AUGUST : FESTIVAL NATIONAL DES HUMOURISTES 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



13-15 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

20-26 SEPTEMBER : FESTIVAL DE L'ÉCRIT À L'ÉCRAN

Le festival offre un nouveau regard sur le 7ème Art et crée des passerelles avec le théâtre, la danse, la musique Pas de compétition, l'occasion d'offrir un second souffle à des œuvres originales, des films coups de cœur de l'année et un prix du public. 13ème édition

Tel. +33 (0)6 72 94 74 38 www.delecritalecran.com

17 NOVEMBER : FOIRE AUX FRUITS D'HIVER DE SAOÛ

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 : TRUFFES MARKET AT SAINT-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

21 DECEMBER : FÊTE DE L'OLIVE PIQUÉE ET DES VINS DU TERROIR

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 - https://olive-et-sens.fr

18 AUGUST : TERRA POTIERS AT MARSANNE

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 Tel. +33(0)4 75 01 00 20 - www.montelimar-tourisme.com

Notes



VOTRE CONTACT PRESSE :

Anne Catherine CHAREYRE Tél. +33 (0)4 75 82 19 28 - <u>acchareyre@drome-attractivite.com</u>

Retrouvez le dossier de presse, les communiqués, la photothèque et la vidéothèque dans l'Espace Presse sur le site internet : <u>presse.drome-attractivite.com</u>

Suivez-nous sur X : @dromenature

drome-attractivite.com