

René & Maxime  
**Meilleur**



**La Bouitte**



FROM FATHER TO SON, THE HEART OF THE SAVOY

*At La Bouitte, the best is still to come...*

**NEW THIS YEAR & MOMENTS TO ENJOY**

**Winter 2020 / 2021**

From 5th December 2020 to 25th April 2021

For a more in-depth discovery of the House and its history, of its territory, its philosophy and all that it offers (gastronomic restaurant, bistros, rooms, Spa and cosmetics brand "Meilleur Nature"), please read our full press dossier: [www.la-bouitte.com/en/press](http://www.la-bouitte.com/en/press)





## THE BOUITTE RELATED BY ITS GUESTS

*Here is a collection of extracts from letters from guests and winegrowers following their stay at La Bouitte...*

“*La Bouitte is above all the adventure of the Meilleur family, which over the last 45 years has been built around its creator and cornerstone, René. From the first minute, we feel caught up in the humanity of René and his son Maxime. Bright kind eyes. What is most striking and moving, is this natural kindness. The Meilleurs are Earthlings, rooted humanists, who know where they come from and have thus remained humble. Few Houses combine, to this level, the excellence of the culinary art and such an extraordinary human side.*

*The Meilleurs have achieved the holy grail of excellence while still remaining accessible. One can say that at La Bouitte, the best (translation of Meilleur in French) is not only in the plate but also in their simple contact and above all their generosity and their sense of sharing. They are serene people who shine and work as a family and their entire team is in this spirit.*

*Let's not forget the "ladies in the shadows" without whom nothing here would have the same shine. It is such a welcoming place that we almost believe that we are at home, in the middle of the mountains, with the*

*maze of corridors, lounges and frescoes in this comfortable chalet, discreetly luxurious but with no ostentation. Each decorative element, each piece of furniture is in its proper place (here there are no designer chairs). As for the Spa, by paying tribute to its territory, it invites full relaxation and losing track of time.*

*La Bouitte is far beyond fashion and unlike anything already known. The cuisine is rooted in the reality of its region, modern but not delusional, unique, precise, complex, without ever becoming superficial or excessive. There is no search for an effect: we are in the what is true. René and Maxime appear in their dishes. A seemingly simple dish can be revealed as memorable. As for breakfast, which wakes up the inner child in each of us, it is the "best" that we have ever tasted. A magic for all the senses.*

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*"Our aim is to make a fleeting moment unforgettable".*

## SOMMAIRE

- |   |  |    |  |
|---|--|----|--|
| 4 | La Bouitte obtains the "Living Heritage Company" Label                                   | 10 | Unforgettable wine moments: oenological evenings, winter 2020/2021                 |
| 6 | The mountain Bistrot, Simple & Meilleur, earns a Bib Gourmand in the Michelin Guide      | 12 | La Bèla Vya Spa, treatments and a constantly evolving brand of exclusive cosmetics |
| 8 | Unprecedented experience: the influence of high altitude on the barrel aging of red wine | 16 | Nature, gastronomy and sustainable development                                     |
|   |  | 18 | Practical information and tariffs  |



## LA BOUITTE BECOMES A LIVING HERITAGE COMPANY

The first House in History to be awarded 3 Michelin stars in the Savoy, La Bouitte in Saint Martin de Belleville has just been awarded the “Living Heritage Company” label. A mark of recognition awarded by the National Institute of Crafts which distinguishes emblematic French companies with **artisanal know-how or industrialists of excellence** who carry a strong heritage identity. Its criteria are the mastery of a complex and rare know-how, high technicality, and an attachment to a territory. Behind this distinction hides the improbable saga of a family (the Meilleur), and the passion, generosity, humility and hard work of a whole team.

A three-star House is all the more touching, as it feeds on a natural and cultural heritage, and delivers its unique interpretation. At La Bouitte, soul, artistic sense and a quest for perfection meet in a spirit of simplicity and truth. **René and Maxime Meilleur, father and son, are true autodidacts.** Away from all codes, they freely create their own score. Their credo: to transmit their love of the mountains, starting with the Belleville Valley - the largest ski area in the world with Les 3 Vallées - but also a largely preserved territory at the entrance to the Vanoise National Park.

### A world in itself, an art of living which reveals the Alpine Savoy.

If René and Maxime sign a culinary repertoire unique in the mountains thanks to its delicacy, hidden complexity and interaction with nature, they have also created a world of their own. From dining rooms to lounges, from the 15 personalised bedrooms of the hotel \*\*\*\*\* Relais & Châteaux to the Spa, everything is coherent and everything has a meaning. Through their artisanal gestures, over 40 years the Meilleur family have built this dream chalet with their own hands. A welcoming setting full of a rare heritage of popular art and Savoyard decorative art from the 17th century to present day. Precious furniture, paintings, sculptures, superb collections of pottery and old bells, agricultural objects, fabrics (from the Arpin spinning mill) make the House endearing and alive. A deliberately labyrinthine swirl! At La Bouitte, natural, gastronomic, cultural and architectural heritage merge in an unimaginable alchemy.

Out of this world and out of this time, La Bouitte has created an art of living, which draws its roots from an ancestral authenticity, and never ceases to reinvent itself. With incredible sense of detail, it embodies luxury, an artistic dimension of disarming simplicity and kindness.

*“La Bouitte is above all about sharing and transmission”.*

**NEW :**  
TOTAL  
IMMERSION COOKERY  
WORKSHOPS

René and Maxime Meilleur offer real enthusiasts the chance of a half day (from 8h30 to the end of lunch service) total immersion in the secrets of La Bouitte. A rare opportunity to discover, close up, the life, rigour and creativity of this brigade of cooks, bakers and pastry chefs, in the heart of a family House 🍷🍷🍷.

This immersion is exclusive, personalised and created à la carte for one person only, subject to availability. 290€ per person, by reservation (tél. : +33 (0)4 79 08 96 77).

6

FOR ITS 2nd YEAR,  
« SIMPLE & MEILLEUR » IS AWARDED  
THE MICHELIN GUIDE BIB GOURMAND



In December 2018, René and Maxime created an authentic mountain bistrot in Saint Martin de Belleville. A place of sharing and gustative discovery, very complementary to La Bouitte, which has just been awarded the Bib Gourmand in the 2020 Michelin. The menu pays homage to the best traditional Savoyard products, and brings old Meilleur family recipes to life. At the entrance to the chalet and on the lower level, "Simple & Meilleur" is a daytime place, offering tapas type bites to eat, revisited in a Savoyard spirit: platters of cold meats, Gillardeau oysters, smoked féra, beef onglets to enjoy with your fingers, cheese presented in large pieces, dried fruits. The welcoming bar & lounge, in a mountain decor with beautiful old wooden tables, make the House a real place for get-togethers. Around a hundred wine references, including a fine selection of wines by the glass reinforce the friendliness and interest of the place.

*"Simple & Meilleur brings our origins back to life".*





## UNIQUE EXPERIENCE THE INFLUENCE OF HIGH ALTITUDE ON THE BARREL AGING OF RED WINE

Passionate about wine, René and Maxime Meilleur have imagined a unique experience based on the influence of altitude on the aging of wine. Last January, they used piste machines to transport a 225 litre oak barrel up to their mountain restaurant Le Bouche à Oreille - at an altitude of 2,700 metres - in the 3 Valleys ski area.

An experiment conducted jointly with Michel and Fabien Brotons - also father & son - from the Clos de l'Ours. A young, promising biodynamic domain in Cotignac in the Var (Provence). The aim of this experiment is to confirm the effect of high altitude on the taste development of the high-ended red wine Ursus (90% Syrah, 10% Mourvèdre) by comparing it, in 12 to 14 months, with the same wine aged in similar barrels but at the vineyard, at an altitude of 230 metres.

The wine will be bottled manually at La Bouche à Oreille in April 2021, with followed by a wine tasting. Some of these bottles are intended for the restaurant's wine cellar.

This experience is no coincidence, as the passion for wine has been one of René and Maxime Meilleur's driving forces for over 40 years. **La Bouitte has one of the best wine cellars in the Alps** (1200 references), the result of 4 decades of research and encounters across vineyards.

*"Altitude improves the taste of wine in an unexpected way".*

## UNFORGETTABLE WINE MOMENTS: WINTER ŒNOLOGICAL EVENINGS 2020/2021

These evenings are above all human adventures, meetings and improbable alchemy leaving unforgettable memories. Since 2012, once a month, La Bouitte gives carte blanche to an exceptional winegrower, who offers 40 guests 7 to 10 wines that have marked his life. A real moment of sharing. The emotion is palpable. Some of the bottles represent a part of France's historical heritage. A unique opportunity in ones life to taste these wines. While their prices are sometimes stratospheric, the decision has been made to offer them to guests, making these events accessible to all.

On these occasions, the Chefs create tailor-made dishes, and many for the first time. This is why these evenings are a real laboratory of ideas and some of the food & wine creations will become future "classics" of La Bouitte.

### Programme :

**3/02/2021** : Domaine Étienne and Marielle Grivot en Bourgogne (including Vosne-Romanée 1er Cru Les Beaux Monts 2002, Echezeaux Grand Cru 2007, Clos Vougeaot Grand Cru 2002 et Richebourg Grand Cru 1999, all in magnums).

**24/03/2021** : Champagne Lanson (verticale from Lanson Vintage Collection 2009, 1996, 1990, 1981, 1976, 1964).

**22/04/2021** : Domaine Trévallon at Baux de Provence (vertical of their 2 cuvées in white - 2019 et 2012 - and in red - notably 2018, 2007 et 2001-).

*"When food and wine come together in communion,  
the emotion is ultimate".*



### Information & bookings:

+33(0)4 79 08 96 77

[info@la-bouitte.com](mailto:info@la-bouitte.com)

The evenings start at 7:30 p.m.

Participation: 310 € per person all inclusive, the wines being offered by domains. The evening includes 2 courses of appetizers, a starter, a fish dish, a meat dish, cheese, pre-dessert, dessert and desserts, all the wine, water and coffee/tea.

## THE BÈLA VYA SPA, TREATMENTS AND A BRAND OF CONSTANTLY EVOLUING EXCLUSIVE COSMETICS

Spa La Bèla Vya, "the good life" in Bellevillois dialect, is unlike any other. It is the natural extension of the soul of the House, of the surrounding natural and cultural heritage and even the culinary signature of the Chefs René and Maxime Meilleur.

It offers a complete aquatic area (lake-shaped pool with jets and waterfall for well-being and relaxation, a sauna heated by spruce wood, a hammam with citrus fruit, La Tanière des Marmots, an outdoor jacuzzi), treatment rooms, a herbal tea room, a solarium. A large trunk contains a treasure: an abundance of Himalayan pink salt full of ancestral health benefits.

"Meilleur Nature": oil, milk and cream pass from the kitchen into the Spa. Meilleur nature is the exclusive skincare brand based on epilobe extract, a plant used for centuries by Native Americans and which grows in the Belleville Valley. It is available in a complete range: face cream, body care elixir, exfoliation, mask, serum ... formulated with precious oils and waxes that preserve the skin from dryness thanks to their fatty acids, without synthetic dyes, parabens, SLS or ethanol.

*"The Spa and the Meilleur Nature line of cosmetics,  
we created them in the image of our valley".*

#### NEW IN THE SPA

##### New perfume 3195

Referring to the altitude of the mythical Cime de Caron peak, which dominates the landscape, this perfume reveals a delicate woody aroma. Sage, wild mint, tip of jasmine and musk.

40 ml - 65 €.

##### New - "Meilleur Nature Découverte" facial treatment

Purifying facial treatment with fireweed bathed in asses milk. Deep skin cleansing, exfoliation, signature potato mask, application of cream with relaxing movements. The potato, rich in potassium and vitamin C, decreases the appearance of acne and blackheads. This treatment brings freshness and radiance.

Duration 45 min 115 €

##### New - Nos échappées Belles

*(option to be included during a massage or facial treatment)*

Hot stones 15 €

Foot scrub 15 €

Collagen eye mask 15 €.

##### New - A pinch of salt (1 or 2 people)

Alone or as a couple, a bath with the addition of Himalayan salt, Epsom salt and saturated thyme essential oil . Himalayan salt extremely rich in mineral salts and trace elements, detoxifies and regenerates the body. The Epsom salt, has a relaxing action on muscles, which it detoxifies. Himalayan salt, extremely rich in mineral salts and trace elements detoxifies and regenerates the body. Epsom salt provides a relaxing action and relaxant to the muscles. As for the saturated thyme essential Oil, it is known for its physical stimulating effect. Use this experience to relax, release stress, relax muscle tension and soothe your skin.

Duration 30min 85 € for 1 person / 120 € for 2 people.

##### NEW - Bienvenue aux Marmottons

Pre-natal massage, using a neutral oil, combining slow and deep massaging, improves blood circulation and general body health while relieving mental and physical fatigue. This treatment is only offered between the beginning of the 4th month and the end of the 8th month.

Durée 50 min 135€ / durée 1h20 185€.

##### New - (since summer 2020) BREAKFAST & SPA

A morning of magical relaxation at La Bouitte, tasting the delicious "Berger" (shepherd) breakfast prepared by the Chefs René and Maxime Meilleur and enjoying our Spa: A gourmet breakfast served from 8 a.m. until 10.30 a.m., access to the spa from 10.30am its indoor pool, spruce sauna, citrus fruit hammam, outdoor jacuzzi and relaxation room.

70€ per person (pre-booked).

##### New - (since summer 2020) LUNCH & SPA

A morning in the Spa (indoor pool, spruce sauna, citrus fruit hammam, outdoor jacuzzi and relaxation room.) including a 25 min massage of your choice. Then extend the moment by enjoying lunch at the Simple & Meilleur Bistrot (starter, main course, dessert - excluding drinks).

119 € per person (offer valid every day subject to availability; access to the Spa from 10:30 a.m. to 12:30 p.m.).





## NATURE, GASTRONOMY AND SUSTAINABLE DEVELOPMENT: A DEEPLY ROOTED WAY OF LIFE

Since its creation, La Bouitte has been the expression of the Meilleur family's love for its valley, Les Belleville, at the entrance of the Vanoise National Park. Sustainable development, preservation of nature, the sharing of this natural and cultural heritage are in René's genes and those of his wife Marie-Louise, his son Maxime and his partner Delphine. They are the heart of their way of life.

**The chalet** (from the hotel to the restaurant not forgetting the lounges) **was built, for the most part, by the family themselves**, using traditional materials from the valley: **planks of hundred-year-old wood** from sheepfolds and mountain chalets, **stone slate and slate, blue Savoyard stone...**

In the kitchen, **all the products are not only seasonal, but completely fresh and used in their full**. Exclusive partnerships have been established with local producers (fish from Alpine lakes, meat from Savoyard breeds, vegetables, cheese, fruit, wine, etc.). 80% are local (Savoie, and particularly from Les Belleville in the summer). Fifty varieties of vegetables, mushrooms, fruit and aromatic herbs are picked from the meadows and forests around La Bouitte. Even rarer, René and Maxime have built a **fishpond** where a hundred trout develop. They are fished on demand for each table.

Absolute freshness of all products is guaranteed, which contributes to a great emblematic dish. **The carte blanche menu**- which allows the construction of the dishes to be adjusted to avoid any waste -, **the home-made** butter, bread, crozets, the creation of herbal teas and brandies with herbs and plants from the valley, bottled water on site to avoid transport of mineral water, **re-used** elsewhere when it is not fully drunk by guests, as well as the collection of rainwater to water the garden, strict selective rubbish sorting... so many commonsensical actions in favour of sustainable and responsible gastronomy.

Even **the spa treatments** and the House cosmetic brand (Meilleur Nature) **use local products**. Everything comes from the valley. And the creation of a laundry room allows the linen to be washed on site.

In this way, far from any fashion trend, **La Bouitte**, for 4 decades now, **has been revealing the soul of Alpine Savoy, the identities of the "terroirs" and all sorts of artisanal work**. Not only has it always taken care of the environment, but it is - more than ever for its guests - a passionate ambassador.

*"Staying close to nature is our daily life, our education".*

## PRACTICAL INFORMATION AND TARIFFS

**Location :** hamlet of St Marcel, 1500 m altitude, 2 km upstream from Saint Martin de Belleville (2 716 inhabitants) and 47 km from Albertville.

Access on skis possible in the winter. Free private shuttle service to Saint Martin. Private car parking and garage. Helipad 100m away. View over the entire valley, from glaciers to mountain pastures.

**Hôtel\*\*\*\*\* La Bouitte, Relais & Châteaux label.** Garden, lounges and "La Bèla Vya" Spa.

15 bedrooms including 7 suites, between 25 and 75 m<sup>2</sup>. Rooms equipped with flat screen satellite television satellite, safe, minibar (free for guests). Some have a fireplace, balcony and /or terrace. Bedrooms from 375€ to 649€ and suites from 480€ to 1,485€ in the winter, per night for 2 people; "shepherds" breakfast 39 €.

**Restaurant René & Maxime Meilleur, 3 stars in the Michelin Guide, 4 chefs hats in Gault & Millau, Relais & Châteaux label.** 2 dining rooms, a table d'hôtes and a terrace : 40 place covers.

Carte Blanche menus: 179€ (3 courses: excluding weekends), 209€ (4 courses), 239€ (5 courses), € 345 (8 courses).

Oenological evenings: 310€ (5 courses, including wine, water, coffee/tea).

**La Bouitte team:** 58 people (in winter, a little less in the summer) including 25 in the kitchen, 18 in the dining room and 15 in the hotel and Spa.

### **Cellar :**

1001 wine references, vintages from 1937 to 2019, between 36€ and 29,000€ per bottle. Food and wine mariages: wines by the glass available for all menus at 90€, 110€, 155€ and 360€ depending on the number and prestige of the bottles.

### **Spa "La Bèla Vya":**

Free access to the Aquatic Area for hotel guests. For non residents, the entrance fee is 30€ from 10.30 am to 12.30 pm, 35€ from 2 pm to 4 pm and 60€ from 4 p.m. to 8 p.m.

Treatment card down-loadable from : <https://www.la-bouitte.com/fr/spanature-mountain/massages>

### **Winter 2020 - 2021 opening dates:**

Every day from 5th December 2020 to 25th April 2021.



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René & Maxime  
**MeILLEUR**



La Bouitte



**LA Bèla Vya**  
Spa NATURE de montagne

Cosmétiques  
**MeILLEUR**  
Nature