

MICHELIN-STARRED CHEF ARNAUD DONCKELE JOINS EXECUTIVE CHEF YANN VINSOT TO CELEBRATE FRENCH CULINARY ART AT CHEVAL BLANC ST-BARTH ISLE DE FRANCE



Paris, October 2016 – From Thursday 3rd November to Sunday 6th November, the island of St-Barth hosts a glamorous gastronomic gathering; the third annual St-Barth Gourmet Festival. Suitably themed around the island's French traditions, nine Michelin-starred guest chefs will work together with the executive chefs of St-Barth's most exclusive hotels and restaurants in this deliciously exquisite culinary festival.

In celebration of the event, Cheval Blanc St-Barth Isle de France is delighted to welcome Arnaud Donckele, head chef of La Vague d'Or in Saint-Tropez. Arnaud was only 35 when he became the youngest chef in France to be awarded three Michelin stars. He started his career with Michel Guérard and Alain Ducasse before becoming the right-hand of Jean-Louis Nomicos at Lasserre, a landmark of Parisian gastronomy. These early experiences bestowed him with technical mastery, a foundation of discipline and confirmed his immense passion for cooking. In 2016 Gault et Millau applauded his talent with a five Toques distinction and a rating of 19/20.

For this year's Gourmet Festival, Chef Arnaud will be focusing on the aesthetics of his native region by bringing a touch of Provence to St-Barth. Together with the Maison's Executive Chef, Yann Vinsot, Arnaud will be offering *Fugue à St-Barth*, an exclusive dinner at La Case de l'Isle inspired by the Côte d'Azur serving dishes such as '*Zitone pasta with truffled foie gras and a mountain parmesan gratin*' and '*Purple artichokes braised in basil*'.

As well as delighting in Arnaud's culinary brilliance, guests at Cheval Blanc St-Barth Isle de France will enjoy bespoke experiences and Riviera-inspired events, such as the familiar smell of fresh Provençal lavender and daily screenings of vintage photography showcasing the legendary spirit of Saint-Tropez. On arrival and every night guests also find Provençal themed treats such as *calisson* or *tarte tropezienne*, with more surprises throughout the stay.

Cheval Blanc St-Barth Isle de France is offering a unique Gourmet Festival package which includes:

- 4 nights in a Beach Suite with daily buffet breakfast
- Chefs Arnaud Donckele and Yann Vinsot *Fugue à St-Barth* dinner for two at La Case de l'Isle
- Lunch for two at La Cabane de l'Isle
- Wine tasting with the Maison's Sommelier

Pricing on request www.chevalblanc.com

Additional visiting chefs to St-Barth – Christian Le Squer, Virginie Basselot, Fabien Lefebvre, Christophe Saintage, Gilles Marchal, Guy Martin, Sylvestre Wahid, Jérôme Banctel – will host special dinners on the island.

For further information on the festival please visit <http://www.tasteofstbarthgourmetfestival.com/>

- Ends -

NOTES TO EDITOR

Cheval Blanc St-Barth Isle de France

Cheval Blanc St-Barth Isle de France is the third Maison in the Cheval Blanc portfolio. On Baie des Flamands – one of the island’s finest beaches – it is home to 40 suites, bungalows and villas offering breathtaking panoramic ocean views, or leading onto lush tropical gardens. Delicious dining awaits guests at La Case de l’Isle, an island hotspot serving exquisite locally-inspired French cuisine, at La Cabane de l’Isle – the feet-in-the-sand beach restaurant, and at the stylish poolside White Bar. Guerlain treatments – the first in the Caribbean – can be enjoyed in the four treatment rooms or outdoor pavilion at the Cheval Blanc Spa.

The Maison’s design encapsulates the charm of the French West Indies, with a nod to the island’s glamorous heritage. The Cheval Blanc team offers a highly personalised ‘Art de Recevoir’ service, continuously ensuring guests are surprised and delighted with new experiences perfect for couples, groups of friends and families.

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LVMH Hotel Management

Cheval Blanc is the luxury hospitality brand developed by LVMH Hotel Management, a specialist entity of the LVMH Group. The group began with the 36-room Cheval Blanc Courchevel, followed by Cheval Blanc Randheli which opened in the Maldives in November 2013 and Cheval Blanc St-Barth Isle de France which joined the portfolio in October 2014. Other confirmed projects include la Samaritaine in Paris and Oman.

LVMH Hotel Management has complete ownership of the brand; its direction, design, service and management, led by its own, dedicated in-house team. This team of specialists, selected from across the luxury goods and hospitality industries, demonstrates the brand’s commitment to providing guests with a crafted and exclusive experience.

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