

PRESS KIT

WINTER
24-25



megeve

visitmegeve.uk

KEY FIGURES

14

ski touring routes

1

pedestrianised village centre

2

exhibition centres and 16 art galleries

33

hotels/residences including eleven 5-star hotels

135

restaurants, bars and party venues

400 km

of Evasion Mont-Blanc ski runs

2

indoor & outdoor ice-rinks

37,935

tourist beds

141

shops

40 km

of cross-country skiing routes

14

snowshoe trails and signposted footpaths

2

3 km sledge runs on snow + 1 on rails

1,195,000

winter overnight stays

12

horse-drawn carriages

2,487 m

Top of the ski area

1,113 m

altitude in the village

Clientèle

60% domestic 40% from abroad including Switzerland, EU, UK, USA

1

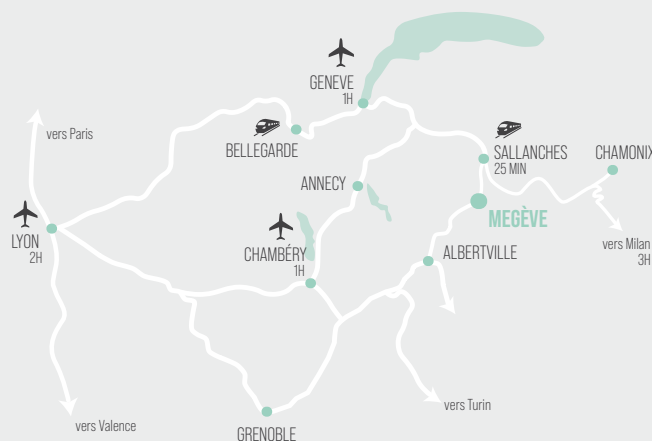
airport

1

casino

17

wellness and fitness areas



megève

A TRAILBLAZING VILLAGE FOR MOUNTAIN TOURISM

At the foot of Mont Blanc, nestled between forests and alpine mountain pastures, Megève combines the French art-de-vivre with a gentle rhythm of life. The fabulous destiny of this location all started more than one hundred years ago, encouraged by Baroness Noémie de Rothschild. She fell in love with Mont d'Arbois that she took the decision to build a ski resort there. Royal families, world leaders, and later on, fashionable Parisian artists then followed suit. In the words of Jean Cocteau, it became "the 21st arrondissement of Paris". It is a world of horse-drawn carriages, cobbled streets, extremely luxurious chalets, prestigious hotels and designer boutiques where the image of a picture-perfect resort belies the fact that behind it all is an authentic mountain village that lives and breathes all year long, offering miles of paths and ski runs that transform this destination into a gateway to escapism. The Toquicimes Festival, which takes place every autumn, is becoming increasingly well-known, transforming Megève into the capital of mountain cuisine, shining a spotlight on its farmers, the rich quality of its terroir and the skills of local artisans. Undergoing a transformation from an agricultural village into an internationally famous ski resort, Megève has charted a course of history that straddles tradition and innovation; one which has been moulded by iconic figures whose aim has been to continue its unique heritage while welcoming the warm wind of modernity. With the winter season rapidly approaching, this press pack collates a number of unique experiences which are taking place in the village of Megève.





MEGÈVE, PLANNING NOW FOR A BETTER FUTURE.

A SKI AREA LOOKING TO THE FUTURE

The SEM des Portes du Mont Blanc has just been entrusted with the management and operation of the ski lifts in Le Jaillet ski area (Megève le Jaillet/Combloux/La Giettaz) as part of a new Public Service Delegation (DSP). This DSP, which has been signed for a period of 20 years, sets out the vision and outlines the future for this area, which covers six communes (Sallanches, Cordon, Combloux, Megève, Demi-Quartier and La Giettaz) and two départements (Haute-Savoie and Savoie). The signing of this contract marks the culmination of a long period of collaborative work by member communes of the Syndicat Intercommunal à Vocation Unique (SIVU) ESPACE JAILLET, chaired since 2020 by Catherine Jullien-Brèches, the Mayor of Megève.

In addition to structural investments, such as replacing Le Jaillet gondola lift in Megève and the Beaugard chairlift, the operator of the Portes du Mont-Blanc is committed to continuing the changes begun in 2017. In other words, this means continuing to develop the human dimension of the SEM Portes du Mont-Blanc structure to give the resort a mountain leisure feel that is less industrialised and puts customer satisfaction and relations at the heart of its concerns.

The aim of this new contract is to be exemplary and

efficient in terms of sustainable development. In particular, it includes a flexible operating policy based on visitor numbers and weather conditions. The SEM is looking to develop its capacity for flexibility in order to maintain its services 'efficiently', while at the same time taking advantage of opportunities to develop its business (inter-season, leisure activities, skiing, etc.). Initiatives such as the giant swing, the panoramic play area in Le Jaillet, the 'Pas dans les Savoie' in Le Torraz or the food truck at the summit of Le Jaillet are all examples of this approach, which will remain a priority for the SEM as it strives to further enhance its customers' experience and develop its infrastructure.

In 2022-2023, 13% of turnover was generated by 'non-ski' activities, compared with 5% a few years ago. The number of journeys made in Le Jaillet gondola lift in summer has risen by almost 50% in five years. The next goal is to break the €1 million barrier in summer revenues, compared with the €850,000 achieved to date.



MEGÈVE DEVELOPS THE INTER-SEASON

In Megève, development of the inter-season is at the heart of concerns. The destination makes the most of its favourable geographical location, close to economic centres such as Geneva, Annecy and Lyon. The business tourism market is a clearly defined objective, as demonstrated by the opening of a new convention venue at Le Palais in June 2024. This convention centre is at the forefront of an overall business strategy, together with hotel owners in Megève, to keep the destination vibrant all year round. This goal is now within reach thanks to the hard work and commitment of all those involved who have been working together to achieve this aim.

Increasing numbers of engaged and proactive hotel owners in the village are actively working to extend their opening times, such as the 3-star Hôtel Au Coin du Feu, which has been open all year round for the past 8 years. For Nicolas Grivet, the manager, it is also a way of increasing loyalty and attracting good quality staff. These are win-win initiatives and a way of setting an example, as underlined by Nicolas Queval, Manager of the Novotel Megève Mont-Blanc, a hotel which is also open throughout the year.

As a result, other addresses are following suit. The 4-star Les Loges Blanches has decided to open its doors year-round as a result of the development of wedding and seminar facilities thanks to the convention centre. The 4-star Le Cœur de Megève and the 4-star Le Grand Hôtel du Soleil d'Or are going to be open eleven months each year.



A TAILOR-MADE WELCOME IN JUST A FEW CLICKS

Megève Tourist Office is breaking new ground with a customised guide for a tailor-made holiday, including activities, shops, accommodation and key sites, etc. It is continuously updated and expanded based on the information entered (needs, requirements, profiles) and the invaluable advice given by the reception teams in Megève. This information can be accessed using a QR code or sent by email for easy reading. This concept of an interactive digital travel notebook is a mine of information for visitors.

Jean-François Lhomme, a tourist advisor at Megève Tourist Office, welcomes this new tool with interest. *"The technology enables us to offer a completely personalised service. As a result, we can move away from standardised responses and put our visitors' needs at the heart of our services. The job of tourist advisor is changing and becoming more like a private concierge. In this way, we can continue to strive for the excellence for which our destination is known."*

CHRISTMAS



IN

MEGEVE



A TRADITION THAT HAS BEEN A FIRM PART OF MEGÈVE FOR OVER 50 YEARS!

From the first weekend in December, the village lights up and becomes the setting for magical moments that will fill young and old alike with wonder. Every year, during the traditional switching on of the Christmas tree lights, a show that is kept secret attracts more than 5,000 spectators to what has become a must-see event. This event announcing the start of the festive season, where the magic of Christmas is brought to life, will take place this year on Saturday 7 December at 7.30 pm.

For this show, now in its 15th year, the tree and lighting up of the village square will be presented in a new format. Until now, the fir tree, which came from community land or private plots in Megève and which some landowners dreamed of seeing as one of their trees taking pride of place in the square, weighed between 6 and 7 tonnes and had to meet specific standards (measure 23 metres in height and be intended for felling). This year, the shape and appearance have been redesigned. It will be a metal structure on which hundreds of fir trees from a local

nursery will be positioned to form a perfect cone. It will be decorated by a Parisian jeweller in a refined and elegant style in keeping with the spirit of Megève.

With the aim of showcasing the architectural heritage of Megève, the buildings which make up the heart of the village (the recently renovated church, bell tower and town hall, as well as the Tour Magdelain) will be illuminated to complete the display and will remain lit up throughout the year to keep the magic alive throughout the seasons. This feat has been made possible by engineers specialising in illuminating heritage buildings. Every evening in winter and summer, there will be a themed sound and light show linked to the season, combining projected images and spectacular effects (light sets and 3D audio technology).

MEGÈVE, THE CAPITAL OF ALPINE CUISINE

ONE RESTAURANT, 2 CHEFS: new MARC VEYRAT AND HIS WIFE CHRISTINE UNVEIL THEIR NEW PREMISES

The famous chef, known for his hat, returns to his first love - conjuring up memories of his rural childhood through 'a High-Definition Cuisine'. Located just a stone's throw from the village in a cosy hideaway with the heartfelt warmth of a family home, the chef masterminds an intimate dinner for up to 18 guests. Woodland treat, three-hour egg with wild hogweed, three woodland aromas (lichen, goosefoot, wild garlic), pine cone (genuinely smoked)... The dishes are set off to stunning perfection by a setting that will leave you speechless. This really is a restaurant in the heart of the forest which the chef, known for wild herbs, has carefully prepared for guests entering his woodland. It is a truly experience-based journey that introduces guests to the flavours and herbs of the mountains. Also working here is his wife, Christine Heckler Veyrat, also a chef, who officiates in a hearth kitchen to which only she holds the key. Flame, embers, ash and smoke - her mastery of the elements is evident even before the desserts are served, and all in an atmosphere that is always celebratory.

Marc Veyrat Menu: €395 not including drinks.

Christine Heckler Veyrat Menu: €180 not including drinks.

Foraging expedition with the chef package (as soon as the snow melts), including dinner, an overnight stay and breakfast with the 'world's best' chef, according to Relais & Châteaux.

From €2,700 for 2 people, not including drinks.

Open all year round for dinner on Thursdays, Fridays and Saturdays and lunch on Sunday.

Private hire option available.

marcveyrat.fr



megeve
présente
Le festival de la cuisine de montagne

Toquicimes
18 → 20
oct 2024

Parrainé par Yannick Alléno
Concours · Dégustations · Produits Locaux · Dédicaces · Masterclass · Animations...
toquicimes.com · megeve-tourisme.fr

Entrée Gratuite

Autumn marks the return of Toquicimes, with this 7th event taking place from 18 to 20 October sponsored by the multi Michelin-starred chef, Yannick Alléno. The festival, instigated by the destination and co-founded by Emmanuel Renaut, is back with a series of must-see attractions, including workshops open to all, culinary masterclasses and demonstrations, a farmers' market, a café boys' race, competitions open to professionals and amateurs alike: Chartreuse® Relais Desserts chocolate tart, best mountain pâté croûte and a family competition, with crozets as this year's theme. There are a few new events to look forward to, such as a French selection round for the 2025 Fondue World Championships and an auction of jackets signed by chefs in aid of the Antoine Alléno association on Friday 18 October. The event brings together around a hundred chefs, more than 200 apprentices from the Groisy Campus, around thirty producers and thousands of visitors to celebrate the five senses, the theme of this year's event.



new
**EMMANUEL RENAUT
 TAKES OVER LE PRIEURÉ**

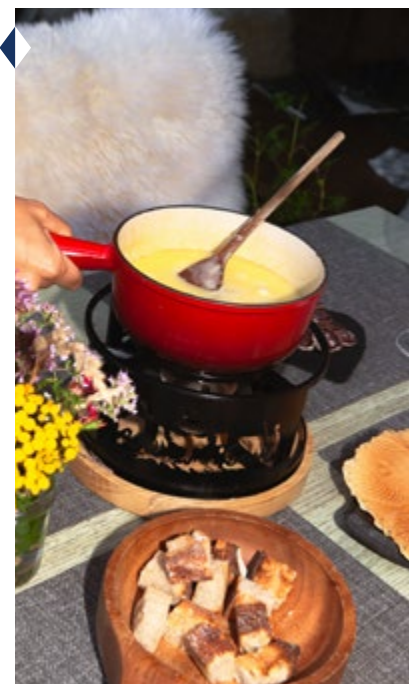
Emmanuel Renaut, a triple Michelin-starred chef, is taking over Le Prieuré with the same unwavering commitment to offer unique experiences based on his mountain culinary expertise. A new chapter is beginning for this legendary establishment located in the centre of the village, which has been run by the same family for three generations. Authentic dishes made using local ingredients can be savoured in a bistro-style atmosphere. There is a menu that changes with the seasons, from the chef's signature fondue to fish from the lakes and a fine selection of regional cheeses. Available every day: a breakfast menu to get the day off to a good start and the Le Prieuré menu (starter, main, dessert) for €40.

*Open every day from 9.00 am to 11.00 pm.
 leprieure-megève.com*



THE MEILLEURE FONDUE DE MEGÈVE

Fondue is not to be taken lightly in Megève. It is even the focus of a competition reserved for the village's restaurateurs, which returns every year to Toquicimes. The pre-selection rounds take place in front of a panel of renowned experts, including Michelin-starred chefs, MOFs, as well as the President of the Confrérie de la Fondue Savoyarde. Together, they have the difficult task of choosing the best fondue based on a number of specific criteria : the aromatic and the aesthetic appeals, the texture and, of course, the taste. A score is also given to how the food is prepared and presented, an important aspect at the very heart of a destination that has made excellence its hallmark. A total of 13 restaurants from the village to the mountain pastures joined the competition this year, the highest number of short-listed entrants since the competition was launched in 2017. 10 were selected to take part in the final, which will be held on Sunday 20 October during the Toquicimes. The contestant who stands out from the rest of the competition will have the honour and privilege of adding the 'Best Fondue in Megève' to their menu for the year. Who will dethrone Le Vieux Megève, the 2023 winner? Watch this space!





LA FROMAGERIE AT THE GRAND HÔTEL SOLEIL D'OR ^{new}

Following on from La Chocolaterie, which has now become an institution, the 5-star Grand Hôtel Soleil d'Or has opened a restaurant dedicated to cheese specialities, which is quite simply just called La Fromagerie. There is a vast selection of Alpine cheeses on the menu. Each has been chosen for its unique character and quality, and reflects the expertise of local farmers. The hotel invites you to sample these products in a meticulously thought-out setting, which combines an authentic Alpine feel with contemporary elegance. This intimate and welcoming place is in keeping with the hotel's core values. Tours of the cheese dairy are also organised in partnership with the farmers.

This is a gourmet opportunity to learn about the art of cheesemaking in the Alps.

Open every day from 7.00 pm to 10.00 pm. Savoie-style fondue from €32.

soleildor-megeve.com

LA BRASSERIE BENJAMIN ^{new}

A new gourmet brasserie with Alpine influences has opened at the Four Seasons Hôtel Megève. The menu, which includes Cévennes onion soup with Abondance gratin, traditional pâté en croute and sole meunière, has been designed by the chef Armando Acquaviva and his team to showcase French classics and local products. As for the pâtisserie, Jonathan Chapuis, who has been the pastry chef at the Four Seasons since 2019, has created a range of gourmet desserts embellished with mountain flowers and plants. These include meadowsweet chocolate profiteroles, two vanilla mille-feuille or Chartreuse baba... something to delight anyone with a sweet tooth! There is also, of course, a selection of outstanding wines, including some very rare grands crus from the Laffite Rothschild estate.

Fourseasons.com



MEGÈVE



ICONIC

NETFLIX BRINGS ITS CAMERAS TO MEGÈVE

When the hit series 'Emily in Paris' decided to screen a winter sports getaway last winter, it naturally chose Megève, the epitome of French elegance. It was chance to spot some of the village's landmarks when it was broadcast, including the village square, the Mont d'Arbois ski area and its restaurant Idéal 1850, as well as the Chalet des Fermes de Marie.

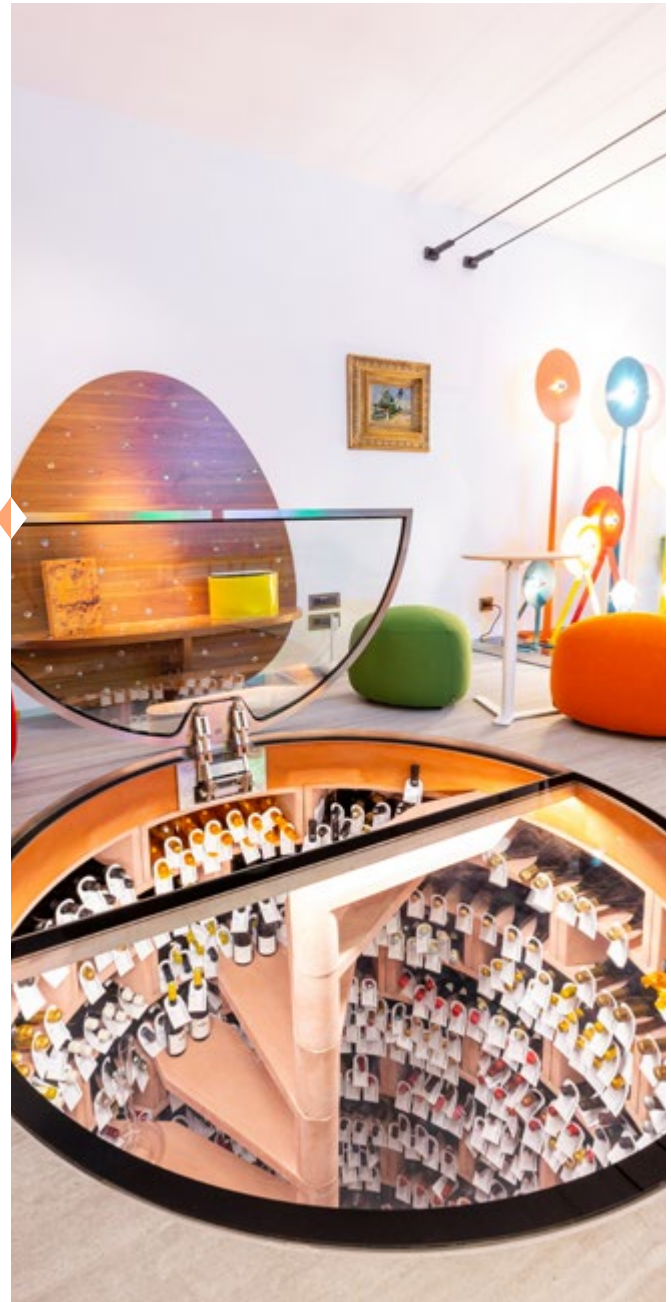
& UNIQUE



A CHALET DESIGNED AS A WORK OF ART

Magic Megève is a concept of contemporary serviced chalets that has rewritten the rules of luxury through art and design, where each space has its own unique feel. Floors, walls, staircases, ceilings, lighting, furniture, objects and sculptures... A whole host of renowned artists (Conrad Shawcross, Antony Gormley, Giovanni Ozzola and Mike Nelson) have been invited to turn this ten-bedroom chalet into a place for artistic expression. This extends from the spa to the lounge bar, and includes a cinema, a swimming pool that disappears under a movable floor and a spiral wine cellar with a glass top. While the property is a real showpiece, the range of services and concierge services on offer is out of this world. They include a chef and their team, a sommelier and a ski instructor, etc. All this ensures a holiday that is as exciting as it is luxurious.

www.themagicmegeve.com



A WALK IN THE FOOTSTEPS OF HENRY JACQUES LE MÊME, A VISIONARY ARCHITECT

Henry Jacques Le Même is known for having invented the concept of the 'ski chalet' in 1927. These were largely inspired by local farms and were commissioned by Baroness Noémie de Rothschild, who, together with the architect, shaped the architectural landscape of Megève. Sophie Blanchin, a Savoie Mont Blanc heritage guide, accompanies visitors on a walk which follows in the footsteps of this key architect who made such a major contribution to the Alpine feel of the village. The tour is guaranteed to be fascinating and includes the architect's own house/studio with its Le Corbusier-

style roof terrace, which nestles in a green setting that contrasts with the building's red ochre colour; Le Hameau open-air spa, a white concrete colossus set on a promontory in the village; and, of course, the iconic 'ski chalets' (there are over a hundred designed by him in Megève), some of which have been awarded the Heritage of the 20th Century accreditation. There are also the many hotels, schools and shops that he renovated. *The tour, which needs to be booked, lasts 1 hour 30 min. From €7 and from €95 for private tours. Sophie Blanchin: +33 (0)6 82 30 48 40*



A COMMITMENT BY THE SIBUET FAMILY TO CONTINUE TO PUT DOWN ROOTS IN MEGÈVE

The family, who have been in Megève for over 70 years, is committed to continuity and preserving the heritage of previous generations, while also adding that little something extra.

Following on from the 5-star Les Fermes de Marie and the 4-star Le Mont Blanc hotel, both true showpieces in the art of mountain living, it is now the turn of Le Lodge Park to be transformed into a 5-star hotel located in the heart of the village. For the family, it is important to continue to offer 'an authentic experience in the village of Megève', a place which they love so much.

This is also reflected in the development of complementary businesses. "Our grocery shop in the centre of the village is also about having an active presence in local life by maintaining small local shops to ensure a balance between luxury establishments and smaller stores."

Their challenge is to retain a family vision, which they believe will enable them to preserve the values that their customers cherish, namely being able to explore an authentic, natural village in every season, because "the mountains of the future are mountains that are alive all year round".

LE LODGE PARK GAINS A FIFTH STAR

The Sibuet family have been awarded a fifth star for Le Lodge Park. This is the result of meticulous renovation work in which the new 50 m² suites have been completely redecorated with a combination of tartan fabrics with leather, precious woods and fur throws - with a view of the mountains to boot. The ultra-chic refuge also boasts a new 800 m² area, which is a haven of well-being with an indoor swimming pool, saunas, steam room, fitness room, ice room and Himalayan salt room, not to mention a wide range of Pure Altitude treatments. A cosy, sophisticated trapper's hut atmosphere prevails in the dining areas, with locally sourced farmed meats cooked in the Argentine oven at the Beef Lodge, including the very promising T-bone d'Abondance, and top-class snacks served in the Lodge Bar by the fireplace.

www.lodgepark.com



A WORKSHOP WITH PLENTY OF SUBSTANCE

A sewing studio has been created on the second floor of the shop Le Grand Défilé & Arpin in the centre of Megève. From curtains and headboards to throws, sofas and cushions, Marion uses her magical fingers and acute sense of detail to help her customers realise their projects using fabrics selected from Arpin, of course, as well as a wide range of other materials. A new string to her bow is making the interior trim for premium vehicles. This is a unique opportunity for car enthusiasts!

Open every day in season, 10.00 am to 7.30 pm
boutique-defile.com
[@le_grand_defile_megeve](https://www.instagram.com/le_grand_defile_megeve)



MEGÈVE LUXURY WATCHES

In December 2023, Grégoire Martin-Regniault made a lifestyle change and came and settled in Megève, a village he has visited since childhood, where he has devoted his time to his passion for fine watchmaking. He has joined forces with Frederick Fontaine, a friend and Meilleur Ouvrier de France watchmaker who also founded the Atelier des Tocantes in Paris, to open a boutique specialising in the sale and servicing of top-of-the-range watches. As an added bonus, there is an area dedicated to second-hand goods to meet local demand from collectors, with some real finds, including vintage items that are sometimes over 50 years old. This is a shop where time stands still while Grégoire engages in enthusiastic discussions with his customers.

megeveluxurywatches.com

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WHAT'S NEW • MEGÈVE • WINTER 24-25 • WHAT'S NEW • MEGÈVE • WINTER 24-25

MIXOLOGY WORKSHOPS

Thomas Bencze, a master of the bar, has made a career out of the world of drink, winning prizes in mixology competitions along the way. Now he is opening a coffee shop and concept store to share his passion for the art of cocktails with other connoisseurs. At Le Studio Givré, his aim is to take the mystery out of the world of cocktails by organising tailor-made mixology workshops on request. Here, you can learn how to make the classics or create a unique cocktail. Children are also catered for with mocktail workshops.

Price: €69 per person (groups of 5) duration about 1 hour
€35 for children (group of 5 children aged 6 and over) duration 45 min
studiogivre@gmail.com - Tel. +33 (0)6 29 73 38 20

BREATHIT

MEGÈVE'S VERY OWN 'APÉRIGLOO'

In Megève, this Far North experience takes on a unique dimension. In the unspoilt Le Leutaz valley, which has the feel of a mini Canada, an igloo can be found that has been built by hand to the highest standards. Michael and Alban, both mountain and nature lovers, have ensured that this is the case. The project, which involves four people over the course of a week, involves gathering snow which, once hardened, is dug out to form an igloo 4.5 metres in diameter, with a capacity of around 20 people. This home made of ice, which then needs to be maintained regularly throughout the winter, is designed to welcome guests for an 'apérigloo' made with local produce, such as sausages, Val d'Arly cheeses and mountain bread served with mulled wine. It is a 3-hour trip that concludes under the stars. New for this winter is the Fondue trip, by prior arrangement only.

Snowshoes, poles and headtorches are provided. Meet at 5.40 pm at Le Leutaz car park. €38 for adults and €35 for children under 12 years of age. Private outings available on request:

*€295 for a group of 1 to 7 people
and €38 per additional person.*

Tel.: +33 (0)6 11 51 98 74



EXPERIEN

TAKING



AN UNBELIEVABLE POLAR EXPERIENCE

This breathtaking, mini expedition organised by Evolution 2 Megève starts with a snowshoe ascent through forests and ridges lasting between 1 hour 30 min and 2 hours 30 min (the guide adapts the itinerary according to the level of the group) to reach the summit of L'Alpette, where a professional musher awaits the adventurers. After a briefing and a chance to meet the dogs, participants are invited to board a sled for an unspoilt 20-minute ride. This is then followed by a short walk lasting just one hour to reach Pré Rosset. Here, a dinner full of local flavours (fondue bourguignonne or cheese fondue) and a night in a mountain pasture complete the feeling of getting away from it all.

A full day or half day outing

Evolution2.com/megeve

NICES



MEGÈVE, SYNONYMOUS WITH WELL-BEING IN THE MOUNTAINS

Spas in Megève set the standard around the world. Bespoke treatments are available at around ten locations. Whether the décor is driftwood or stone, each spa offers unique therapies, such as those of the Pure Altitude brand (created by the Sibuet family) made with wild flowers from the mountains. This range of natural products is used in the various hotels belonging to the Maisons & Hôtels Sibuet in Megève, of which the 5-star Les Fermes de Marie hotel is one example. The 5-star Four Seasons Megève Collection, the very first in the Alps, is the largest in the region (at 900 m²). It specialises in cell regeneration. Those who love more intimate spas should head for the Tata Harper spa at the 4-star Cœur de Megève hotel. Here, a signature massage and natural, organic treatments can be enjoyed. Dr Barbara Sturm's treatment programmes are also available at the 5-star Le Chalet Zannier Hotel. These are based on a scientific approach to skincare. At the 5-star M de Megève, a range of Clarins products are available in surroundings which combine Scandinavian and Savoie-style influences. In addition, there is a counter-current swimming area. At the 5-star Grand Hôtel Soleil d'Or, Gemology harnesses the benefits of trace elements and precious stones to offer invigorating treatments for individuals or couples. Last but not least, at the 4-star Les Loges Blanches, children take centre stage with Cinq Mondes, which uses dedicated techniques for massages for children aged 5 and over.





LE PALAIS MEGÈVE, A CENTRE FOR PLAY

With 33,000 m² for climbing, skating, socialising and relaxing, Le Palais Megève is a sports, cultural, well-being and entertainment complex. From the swimming pool and skating rink to the climbing wall and fitness room, this a welcoming place to spend some quality time between days of skiing and snowshoeing. Eisstock is worth a special mention. This is a sport that takes place on ice and is a bit like pétanque. It originates directly from our neighbours in the Alps. Two teams of three players, each equipped with discs (Eisstöcke) battle it out on the ice. The aim is to slide the Eisstöcke so they get as close as possible to a rubber puck, which is 12 centimetres in diameter. This game can be enjoyed with friends and family (from 7 years and over). Courses for children are also on offer during the winter: biathlon, climbing, swimming, theatre, gourmet workshops and drawing, etc. The full programme can be found on the website. Children can have some fun, and parents can enjoy some free time.

www.lepalaismegeve.com

MEGÈVE

GETS BUSY!

L'ÉLÉGANCE À MEGÈVE

From 17 to 19 January 2025, Megève will be the setting for a competition of elegance that unites lovers of mountain landscapes and fashion around a common passion: cars. Wearing outfits carefully designed to match their stunning cars (both vintage and modern) the 50 drivers will parade around a route made up in part of eco-responsible synthetic ice that uses neither water nor energy, before a panel of judges who will decide the winner. With an exhibition, parade and gala dinner, the event, which aims to be both sustainable and charitable, promises to delight fans of modern sophistication and vintage charm. The organisers will be donating money from auctions to charities (€35,000 was raised at the last event).

Eleganceamegeve.com

THE 'ENTRE DEUX EAUX' EXHIBITION

A dozen artists and craftspeople have responded to the invitation from Megève, 'the village between two waters', to explore the theme of water. Creators, craftspeople and visual artists have revisited the water cycle and present their representations of the material in all its forms (snow, ice, waterfalls and rivers, etc.) at the Edith Allard cultural centre at Le Palais. Ceramics, embroidery, beads, feathers, glass, river pebble mosaics - the means of expression are endless, and some pieces have been made specially for the exhibition. Among the exhibits is a group of five sculptures by the French ceramist, Benoît Pouplard depicting his interpretation of the worlds of winter; the sculpture 'Quasar', a frost of glass and leather by French glass artist Gérald Vatrin; and a set of four ceramic sculptures symbolising the passage of water through forest environments by Ellen Ekh Åkesson, a leading figure in international ceramics. This artistic approach also aims to raise awareness of the precious nature of this resource.

14 December 2024 to 4 May 2025

€6 for adults, €3 for concessions, free up to 15 years of age.

Winter programme

- 07.12.24 — Switching on the Christmas tree lights
- 13 to 15.12.2024 — French Cold-water Swimming Championships
- 23.12.2024 to 03.01.2025 — The Magic of Christmas
- 11 and 12.01.2025 — The VVF Grande Odyssée dog sled race
- 17 to 19.01.2025 — L'Élégance à Megève
- 18.01.2025 — L'Edelweiss
- 22 and 23.03.25 — Back to Back
- 28 to 30 March 2025 — Megève's spring flea market

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