



LA MAISON  
**PINTURAUT**  
LE PARTAGE EN HÉRITAGE

[ Presskit 2024-25 ]



**On the slopes** at the heights of Courchevel, a few snowflakes away from the altiport, five-star Hotel Annapurna has been the highest altitude hotel in the resort since it opened 50 years ago. Its name evokes the mythical Himalayan peak summited by mountaineers Maurice Herzog and Louis Lachenal, friends of the Pinturault family. The Annapurna also has the advantage of beginning with the letter «A,» which made it easy to find in the phone book in 1974, its founding year.

And what a hotel! Like an eagle's nest overlooking the peaks of Saulire, Grande Casse and Aiguille du Fruit, the Annapurna's unique location offers guests **one of the best views of Les 3 Vallées**, the world's largest ski area.

It is also one of the last hotels in Courchevel still owned by its founders the Pinturault family, a **family of independent hoteliers** who are celebrating the Hotel Annapurna's 50th anniversary in 2024 and expanding their collection of hotels under the name **La Maison Pinturault**.

This new entity, managed by Sandra Pinturault and her brother Alexis, who is also focusing on his skiing career, is committed to perpetuating the family's expertise and values: **the love of sport, the art of refined hospitality and the drive for excellence**.

These solid foundations combined with the highest standards and a close relationship with our guests — many of them loyal to the hotel over several generations — make the Pinturault family establishments the **last bastion of luxury and conviviality on a human scale**.

Our philosophy of hospitality, already present in our new addresses – the four-star Hotel Les Peupliers, Chalets Altaï, Épicerie du Praz and the restaurants Alpage, with one Michelin star, La Fèrma, the hotel restaurant, La Table de Mon Grand Père, and L'Étable des Lys – adds a new, **more hedonistic touch to the ski spirit of La Maison Pinturault**.

# LA MAISON PINTURAUULT

[ The art of hospitality in Courchevel since 1974 ]

# COURCHEVEL

[ A mythical resort ]

LOCATED IN THE TARENDAISE VALLEY OF SAVOIE, THE LEGENDARY RESORT OF COURCHEVEL IS ONE OF THOSE ICONIC DESTINATIONS THAT MAKE SKI ENTHUSIASTS, MOUNTAIN LOVERS AND WORLD TRAVELERS DREAM.

Officially established in 1946, **the resort is made up of six villages:** Saint-Bon-Tarentaise — the resort's historical birthplace — the village of Le Praz, now home to the Hotel Les Peupliers, Courchevel La Tania, Courchevel Village, Courchevel Moriond, and finally Courchevel 1850, named for its altitude of 1850 meters (6,100 ft) and home of the resort's highest hotel: the Hotel Annapurna.

Each floor of this iconic hotel has its own distinctive identity, unique features, and ski in-out access (except for Saint-Bon, which connects to the resort by shuttle) to help you best discover **Les 3 Vallées**, the world's largest ski area.

This unique alpine playground includes Méribel, Brides-les-Bains, Les Menuires, Saint-Martin-de-Belleville, Val Thorens, and Orelle.

This peerless ski resort contains 600 km (370 mi) of ski slopes — including 150 km (95 mi) in Courchevel alone — 180 green-blue runs and 140 red-black runs. Included among these runs are some of the world's most famous, such as the Eclipse, where Alexis Pinturault, the resort's golden boy, won the gold on his home soil at the 2023 World Ski Championships held in Courchevel.





## [ A multi-faceted resort ]



But skiing isn't everything. A favorite of the lucky few since the 60s, **the resort has also mastered the art of hospitality.** Every winter, you'll

find outdoor contemporary art exhibitions, irresistible open-air activities, including snowshoeing, dog sledding, fat biking, ski joëring, tobogganing, and paragliding, Michelin-starred restaurants, and a chic, sporty lifestyle offering luxury, fashion, design, and spa culture, all underscoring Courchevel's exceptional global reputation.

This dream setting, with views of the Croix du Verdon, the Saulire, and the Aiguille du Fruit peaks, is directly accessible from all of the Maison Pinturault establishments.

Hotel Annapurna sits at the summit of Les 3 Vallées resort, directly on the slopes between the Jardin Alpin and the altiport and next to the Pralong lift and the Pralong slope. **Its ski in-out location makes it one of the most sought-after spots in Courchevel.**

The Hotel Les Peupliers is another strategic address in Courchevel Le Praz, at a different altitude at the foot of the Forêt gondola, next to the ski jumps. This unique establishment is absolute heaven for experienced skiers, who can find peace and quiet in their nearby room after one last run down the red Eclipse or the Murettes slopes.



# A FAMILY LEGACY

## [ 50 years on the heights of Courchevel ]

THE PINTURAUT FAMILY, COURCHEVEL HOTELIERS FOR THREE GENERATIONS

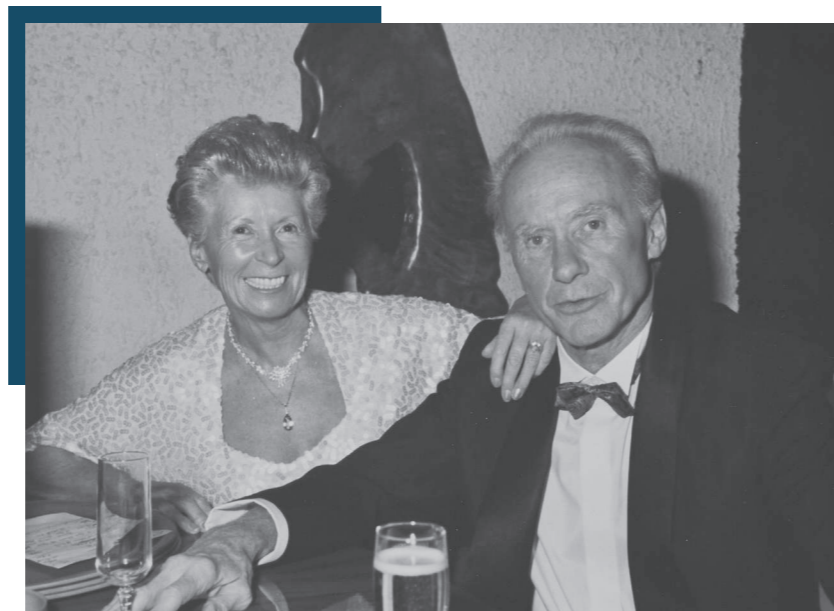
### Christiane and André Pinturault, the pioneers

Christiane and André Pinturault acquired Hotel Les Sherpas in Courchevel in 1961 followed by a parcel of land high above Courchevel in 1972.

At the time, no one was interested in the site. The construction of Hotel Annapurna was an epic undertaking that tested the family's finances and flexibility. **The hotel finally opened its doors for Christmas in 1974.**

How to reach the village center from these snowy peaks? The Annapurna Hotel created Courchevel's first shuttle service, freeing skiers from having to walk. And where to dine après-ski? Skiers could enjoy lunch or dinner in the region's first hotel restaurant, as well as hearty snacks by the fireplace and convivial evenings at the piano bar.

**Success soon followed.** Among the majestic pine trees planted by the family for an evergreen landscape, the Thursday night buffet became a winter tradition. The solarium was transformed into suites at the inspiration of Claude Pinturault, who joined his parents in 1984 before taking the hotel reins himself the following year.



### Claude Pinturault, the builder

In the 1980s, Claude Pinturault continued the family legacy, modernizing and developing the Hotel Annapurna. He added suites, expanded and remodeled the buildings, created a sunny terrace and a heated outdoor pool, added seminar rooms, and enlarged the ski room. He also installed a spa across from the indoor pool and continued to **welcome an increasingly loyal clientele**, some of whom have been coming to the hotel in winter for three generations.

Our teams also return every season. Some team members started with Christiane and André, others were hired by Claude. It's not uncommon to meet staff members who have worked with the Pinturault family for 10, 20 and or even 30 years. Regular guests return faithfully for the Hotel Annapurna's signature combination of simple luxury and conviviality.

**A family spirit reigns here** at every level, reinforced by the presence of our guests' children and the children of Sandra, Alexis and Cédric, all pampered by our teams.



## Sandra Pinturault, the entrepreneur

Sandra Pinturault joined Hotel Annapurna in 2013, after graduating from business school with a specialization in financial markets. Starting as a receptionist, she rose through the ranks to become Reception Manager and then Accommodation Manager, before taking over the **management of the Hotel Annapurna in 2019.**

A passionate equestrian and mountain lover and a connoisseur of art, gastronomy and wine, Sandra **brings her vision of an alpine *art de vivre*** to the Hotel Annapurna. By 2022, she had created three restaurants, including **the gastronomic Alpage, awarded a Michelin star in its first season.**

We can also thank this discerning entrepreneur for the beautiful renovations of many of our rooms, the children's club and the teenagers' room, as well as the discreet presence of the art photographs and street art she champions.

Sandra is also deeply committed to the well-being of her teams and firmly believes that Hotel Annapurna must set an ecological example in its choice of products and suppliers.

Since December 2023, **Sandra Pinturault has been at the helm of La Maison Pinturault Collection**, which includes the Hotel Annapurna and its restaurants, the Chalets Altaï, the Hotel Les Peupliers, the restaurants La Table de Mon Grand-Père, l'Étable des Lys, and the Épicerie du Praz in Courchevel Le Praz.



## Alexis Pinturault, the world class skier

Three-time World Champion, three-time Olympic medalist (with two bronze medals in the giant slalom and a silver in combined), multi-medalist and winner of five small and one large crystal globe, the youngest member of the Pinturault family has followed in the footsteps of his ski-loving parents and grandparents.

The most successful athlete in the history of French skiing and only the third French skier to win the overall World Cup, after Jean-Claude Killy and Luc Alphand, Alexis will eventually take over the management of Courchevel Le Praz alongside his wife Romane.

In partnership with his sister Sandra, Alexis is involved in the development of La Maison Pinturault, in particular, the construction of the Altaï Chalets. A few months ago, he and Romane celebrated the birth of their daughter Olympe, welcoming the fourth generation of the Pinturault family.

Discover 50 years of history spanning three generations in a self-published anniversary book, available this winter in all La Maison Pinturault boutiques and hotels.

This intimate family album tells the story of the Hotel Annapurna's wild adventures and the early days of the most prestigious resort in the Alps.



# HÔTEL ANNAPURNA

[ Luxury on a human scale ]  MICHELIN 2024

Half a century after its creation, the Hotel Annapurna remains the preeminent address in Courchevel, and one of the most welcoming. Ideally situated in Courchevel, the hotel has been redesigned over the years to adapt to changing lifestyles and needs, passing through eras and fashions without losing one bit of its soul or unique ambiance.

The Hotel Annapurna is bathed in sunshine and light, thanks to Christiane and André Pin-turault, who from the building's inception multiplied the number of windows, exposures, and bay windows to provide their hotel with **count-less panoramic views from every floor.**

## [ Rooms of character ]

A light-centric approach and a distinctive architecture have shaped the establishment's extraordinary character.

Far removed from the standardized structures built by large international groups, the Hotel Annapurna contains only 76 rooms and suites, each one unique, divided into five categories: from the single Vallée (17 sq m/183 sq ft) to the two-bedroom Everest Suite (145 sq m/1,560 sq ft), the Saulire rooms, Junior Suites, Familiales rooms with several exposures, and the Annapurna, Makalu, and K2 suites, whose names and generous volumes echo the imposing 8,000-meter (26,250-ft) mountain.

That's the magic of the Hotel Annapurna: **You can stay here year after year and each time discover it anew,** in a new room configuration,

enjoying another view of the valley, and benefiting from the exclusive services specific to each room category, including balneotherapy, sauna, terraces, bathtubs, lounges, and much more.

Together, these many facets create the unique **personality of this address, awarded a Michelin Key last winter.** This new distinction is awarded on the basis of five criteria of excellence: architecture and interior design, quality of service, personality and character, price to value, and contribution to the local experience, in order for travelers to enjoy not just a room for the night, but a unique and immersive experience deeply rooted in the specific character of the region. This is exactly what the Hotel Annapurna offers.









# THREE RESTAURANTS, THREE UNIVERSES

[ A gastronomic experience reinvented ]

Until a few months ago, the Hôtel Annapurna was primarily a luxury mountain hotel offering a full range of services: a spa and indoor-outdoor pool, a fitness center, a kid's club and outdoor playground, a teen room, a ski room and more.

Today, the hotel is also a **gourmet destination in its own right**, with a three-course gastronomic menu created by Sandra Pinturault for guests

staying at the hotel and non-hotel guests invited to make the ascent to discover the Hôtel Annapurna and its gastronomy, based on top-quality local and seasonal products. After a six-month renovation, featuring Atelier Giffon's exceptional architectural designs, **our three restaurants**, Alpage, Rendez-Vous and La Fèrma, reemerged in the winter of 2023, **each with its own unique ambience and concept.**



**Jean-Rémi Caillon**  
Executive chef at La Maison Pinturault,  
starred chef at Restaurant Alpage

A native of Roanne who has worked on the Côte d'Azur, in Paris and around Lake Geneva, 40-year-old Jean-Rémi Caillon first made a name for himself in Courchevel at one of the resort's other establishments a few hundred meters below. Trained in traditional French gastronomy and inspired by the likes of chefs Paul Bocuse and Auguste Escoffier, he is an avid traveler, a lover of Japanese cuisine and is devoted to the entire Alpine terroir and its "products, recipes, habits and traditions", with a pronounced love of foraging for wild herbs and plants. "Meat and fish will always play a major role in my cooking, but it's important to give plants their rightful place in our diet representing at least 50% of the dish", says Caillon.

His approach is applied across all of La Maison Pinturault's menus, from the Michelin-starred Alpage to the Étable des Lys and the Table de mon Grand-Père in Courchevel Le Praz.

**Téophane Faucher**  
Executive pastry chef at  
La Maison Pinturault

After arriving in Courchevel as sous-chef pâtissier, 27-year-old Téophane Faucher thought he'd stay a few months before opening his own patisserie. That is, until he met Chef Caillon and the Pinturault family, with whom he shares a love of challenges, seasonality and homemade products (featuring his exquisite brioches and viennoiseries, served at breakfast). Faucher sources his products as close to his kitchen-atelier as possible, using apples, honey and raw milk from neighboring farms to experiment with fermentation, decoction and other preservation techniques that allow him to make use of the best of the Savoyard terroir throughout the winter. According to Chef Caillon, he has a genuine chef's sensibility: «Téophane doesn't hesitate to taste, to add salt, pepper or vinegar, even if it means shaking up his recipes and his pastry expertise in order to accommodate the subtleties of the local products.»



**Valentin Peyrard**  
Executive head sommelier

A native of Clermont-Ferrand in the Auvergne, Valentin Peyrard has spent the last two winters building the Hôtel Annapurna's wine cellar, which now boasts 4,351 bottles and more than 600 references. He offers guided aperitifs and wine tasting evenings and has teamed up with Chef Jean-Rémi Caillon to create a totally new experience in Courchevel: La Table du Sommelier, where two to four guests seated in a privileged cocoon overlooking the presentation cellar are invited to select a bottle. The chef will then create a personalized three- or four-course menu around the chosen wine in a one-of-a-kind experience.

**Marine Civalleri**  
Executive restaurants Manager  
at La Maison Pinturault

Marine Civalleri came to Courchevel through her passion for hospitality, embarking on her first season at the Hôtel Annapurna in 2011. At the time, the hotel had only one restaurant, offering a lunch buffet and an evening menu reserved for guests. "Many regular guests ordered the same thing every day, had their own table and felt right at home in their vacation getaway. We got to know their little habits in order to please them," recalls Marine, who quickly came to love the Hotel Annapurna's distinctive ambience. So much so that she returned several seasons in a row. After honing her skills in other establishments, Marine returned in 2022 when Sandra Pinturault asked her to manage the dining room alongside Jean-Rémi Caillon — much to the delight of their loyal clientele.



# RESTAURANT ALPAGE

✿ MICHELIN 2024

[ Michelin-starred cuisine in the heart of the Alps ]

Conceived as a privileged moment of sharing with the chef, his brigade and the dining room team, **Alpage fully reveals itself only at nightfall**, when only 20 guests are invited to take their place in a peaceful, soothing environment in full view of the nature outside.

The forest greenery is adorned with enchanting lights and a magnificent full moon-effect pendant light for a dining experience close to the elements and the stars. Between stone and wood, we meet the craftspeople, gardeners, growers who celebrate the mountain landscape with their creations and expertise. Using oak from Albertville, granite from the Mont Blanc, fresh mountain herbs and dried flowers, unglazed ceramics by the artist Anne

Marmottan, and the musical universe of Courtourier du Son to accompany each sequence, **Chef Jean-Rémi Caillon's meticulously crafted dishes are a symphony for all of the senses.**

Chef Caillon celebrates Savoyard hospitality in his tender bougnettes and the French classics in his tartelette à la Gauloise. In menus of five to seven sequences, he uses sweet clover, lovage and Alpine herbs, unveils a rare Courchevel pepper and invites his guests to meet his favorite Savoy farmers, fishermen, foragers and growers throughout the meal. Using mushrooms, game, wild peas, trout and truffles for their ability to achieve the mysterious and ultimate flavor of umami, highlighted by all the other flavors.



# RESTAURANT RENDEZ-VOUS

[ La Table de l'Annapurna,  
traditional French cuisine ]

With its colorful mix of pine green, sunny yellow, glacier blue, and terracotta, its forest-motif wallpaper, and a multitude of convivial tables, **Restaurant Rendez-Vous is the vibrant, gourmet heart of the Hotel Annapurna.**

Residents and visitors alike enjoy traditional **French cuisine made with local, seasonal produce** and inspired by the master chefs of yesteryear. "We try to bring a touch of the extraordinary to dishes that have become ordinary", says Chef Jean-Rémi Caillon. His salmon à l'oseille, eggs en meurette, fine cuts of meat or fish, vegetarian dishes, and great classics of French cuisine, served on a platter, carved or flambéed in the dining room, are a feast for the eyes.

For dessert, pastry chef Téoéphane Faucher prepares Crêpes Suzette, Chartreuse Soufflé, and an irresistible buffet of French pastries: Flan Pâtissier and Apple Tatin Courchev'elle, his signature dessert made with pink praline.

True to the values of the hotel and its family-oriented and sports-centric clientele, the ultra-modular 80-seat restaurant allows our teams to easily set up large tables, both in the warmth of the interior and outside on the terrace overlooking the ski slopes.

In the evening, the atmosphere is even more convivial, punctuated by the presence of guest artists, musicians, singers and magicians.



# RESTAURANT LA FÈRMA

[ The taste of the Savoie ]

Enjoying a raclette or a fondue in good company while the snow falls outside is one of the greatest pleasures of a winter sport holiday. That's why we created La Fèrma restaurant, in the heart of the hotel, serving Savoyard specialties primarily based on cheese.

This sophisticated, intimate and cozy refuge for 15 people evokes a contemporary Savoyard farmhouse decorated in blue zelliges, wool, and wood to enhance the Savoyard specialties and strike a perfect balance between prestige and tradition.

Artisanal charcuterie, Vonezins fritters and delicious raclettes (plain, with wild garlic, Brézain cheese, etc.) complete the tapestry of flavors offered at the Hôtel Annapurna. Which has already become an experience not to miss.





# CUSTOM SERVICES

Committed to anticipating and satisfying the needs of a demanding clientele, the Hotel Annapurna draws on a wide range of services and

expert providers to satisfy every desire and guarantee a perfect stay for the entire family.

## [ Spa, fitness and wellness: A place to relax and unwind ]

Still in the same space since the hotel's inception, the 15-meter (49-foot) stainless steel indoor pool, renovated in 2019, opens to the surrounding snow-covered landscape, allowing guests to enjoy relaxing laps in full view of the snowfall. **Our spa also features a soothing salt wall, whirlpool, two saunas including a panoramic one, two steam rooms, and a sensory shower.**

For more personalized care, the hotel has installed two Codage treatment cabins, offering guests the very best in facial protocols.

Codage, a sophisticated made-in-France brand, was founded by brother and sister team Julien and Amandine Azencott. A nod to the Pinturault family's own history.

In their shared quest for excellence, Codage and Hotel Annapurna have formed an exclusive partnership to create a laboratory within the hotel to design a personalized serum for each guest. This on-site treatment is tailored to the needs of each individual skin type and applied as part of a complete and exclusive treatment or skin-care routine.

We also offer physiotherapy-osteopath sessions, a hair salon, and a sports trainer upon request in the freely accessible fitness area (cardio machines, treadmill, etc.) or during specially adapted classes, including aquaboxing, yoga, pilates and muscle strengthening.





## [ Family-friendly areas for kids and teens ]

A family hotel by nature, Hotel Annapurna offers an enchanting kid's club for 3 to 10 year olds: La Banquise des Petits. This indoor «polar» area all in white and blue gives children free rein to play, learn, and express their creativity under the supervision of an activity leader.

The outdoor playground at Base Camp IV, a reference to the last base camp for climbers

before they ascend the Annapurna, includes a real igloo, a 21-meter slide, and an «under the ice» fishing module, the perfect place to explore the far north or build a snowman.

For older kids, there's a specially equipped teen room upstairs, complete with a pool table, foosball, gaming consoles, and board games.



## [ Easy skiing from the ski room ]

Skis, boots, helmets, goggles...any equipment you could ever need can be rented or purchased at the Ski Shop Annapurna Sports, headed by Romain Dubost, who took the reins from his father.

The original ski room, renovated in 2019, has been expanded by 40 square meters (430 sq ft). Equipped with spacious, heated, top-of-the-

line individual lockers, guests can comfortably put on their boots while the ski valet prepares their skis and poles for the start of their run.

Upon their return, the valet returns the equipment to the lockers and makes any necessary adjustments.





## [ Bar and cigar lounge where the night comes alive ]

Since its inception, Bar 1974 has been the beating heart of the Hotel Annapurna, helmed by head bartender Alain Péant, an emblematic figure at the hotel for 40 years. For tea, a quick lunch, an aperitif, or a nightcap by the fireplace this is **the place to meet with family, friends, and regulars** to the rhythm of live piano, DJ nights, and jazz evenings all with accompanying gour-met snacks.

A smoking area for cigar, cigarette, and chicha lovers completes the bar. In the evenings, it's not uncommon to see card players engaged in endless games of poker or tarot.



## [ Parking and a fleet of shuttles for easy access ]

For guests arriving at Hotel Annapurna with their own vehicles, the hotel offers both **outdoor** and **secure indoor parking** with valet service, making it easy to park throughout your stay.

On-site, a **fleet of valet-driven hybrid Range Rover shuttles** makes it easy for guests to get around for shopping or strolling through the village center.



# HÔTEL LES PEUPLIERS

[ Experience the mountain year-round  
at this historic hotel ]

If the Hotel Annapurna is the highest hotel in Courchevel, **four-star Les Peupliers**, at an altitude of 1,300 meters (4,300 ft), is the lowest.

Located at the entrance to the picturesque village of Courchevel Le Praz on the edge of the forest and hiking trails, with your toes almost touching the waters of Lac du Praz and your head toward the Olympic ski jumps of 1992 (and possibly 2030), **Hotel Les Peupliers is one of the oldest addresses in the resort.**

Built in the 1930s by the Blanc family and taken over by the Gacon family, the Pinturault family purchased the property in 2022, **becoming only the third family to own the hotel in its nearly 100-year history.**

While Alexis and Romane Pinturault will take over in a few years at the end of Alexis's sporting career, the establishment is currently in the hands of General Manager Julien Chamoux, a close family friend.

## [ Cozy rooms and suites ]

Tastefully decorated in a more traditional mountain style with wood, friezes, Savoyard motifs and faux furs, Hotel Les Peupliers offers **18 ultra-cozy rooms and suites**, ranging in size from 20 to 40 square meters (215 to 430 sq ft) in the main building with views of the village and the lake.

Across the street and toward the lake, the convivial atmosphere continues at La Maison, a **14-room annex** with hotel-style apartments and separate entrances just a few meters from the ski lifts and slopes. Each of these unique rooms in a chic, charming family guesthouse can accommodate up to six people.



Julien  
Chamoux  
General Manager,  
Hotel Les Peupliers

Julien Chamoux, who worked for the Groupe Accor and the Cimalpes real estate agency in Courchevel, is a big fan of Courchevel as a destination, especially Courchevel Le Praz, where he loves "the family atmosphere and the village life all year round with schoolchildren passing skiers in the morning."





## [ A Thémaé spa inspired by the world of tea ]

The spa at Hotel Les Peupliers, complete with a relaxation corner, an hammam, a sauna, and a treatment room, is operated by the French brand Thémaé. Committed to organic, vegan, and paraben-free products and inspired by

the ancestral benefits of tea, Thémaé uses active antioxidant and soothing ingredients in its BioCosméceutique range to offer personalized treatments tailored to each client's specific needs.



# RESTAURANT LA TABLE DE MON GRAND-PÈRE

[ Refined family bistronomy ]



In an impeccable mountain setting, adorned with trophies won by the new owner and in-house ski champion Alexis Pinturault, restaurant La Table de Mon Grand-Père retains the **relaxed atmosphere** that has made it so popular with families, skiers and hikers in both the winter and summer seasons.

The warm and welcoming bar is a popular meeting place for locals and ski instructors, who adore the service and cuisine of chef Mathieu Canguilhem and his gastronomic touch applied to a **traditional daily menu** based on local and seasonal products under the direction of Jean-Rémi Caillon.



# L'ÉTABLE DES LYS

[ In the heart of the countryside ]



Set in a one-time village cowshed a stone's throw from the hotel in a charming alleyway in Le Praz, L'Étable des Lys offers the finest fruit and regional cheeses from the surrounding orchards and farms.

In this rustic setting with a beautiful vaulted stone ceiling and wooden furnishings, you can enjoy hearty traditional Savoyard cheese dishes, such as potchon, with potatoes and goat cheese, and matouille with the local tome cheese.





# L'ÉPICERIE DU PRAZ

[ The gourmet's den ]



Opposite the Hôtel Les Peupliers, L'Épicerie du Praz offers a selection of the finest products used by chef Jean-Rémi Caillon in the restaurants of La Maison Pinturault: La Marmottine bread, local cheeses, Savoy charcuterie and honey, as well as smoked fish, crozets, fine wines, artisanal fruit juices and condiments. Snacks, sandwiches, salads, pasta boxes and homemade pastries are also available on site.

Don't miss the Mousse du Chef, a soft, refreshing artisanal lager flavored with gentian root and citrus peel created by Jean-Rémi Caillon and brewed by Les Mousses du Dahu. Or the La Maison Pinturault specialty coffee, a personalized blend «characterized by its soft intensity, delicate roundness and subtle chocolate notes,» from Le Panier à Café in Annecy, a place that respects small producers and the traceability of each bean.









# THE ALTAÏ CHALETS

[ A pure creation of La Maison Pinturault ]

If the Hotel Annapurna and Les Peupliers are historical jewels to be reinvented, the **Chalets Altaï** represent a new field of expression for Sandra and Alexis Pinturault, who freely express their taste for **architecture, design, and eco-conception** in these new constructions.

Set in a tiny hamlet in the village of Courchevel Le Praz, at the end of a small road leading into the forest, the Altaï complex — named after a Eurasian massif hidden between Russia, Mongolia, China, and Kazakhstan — comprises **three secure chalets with shared parking**.

At this **confidential place**, you can enjoy discreet getaways in the peace and quiet of the countryside, far from the hustle and bustle of Courchevel 1850.

An idea of **luxury**, exemplified in the choice of equipment (wood-burning heat, triple glazing, eco-responsible insulation...), materials (local thermo-brushed wood, natural wool and fabrics, local stone...) and the selection of vintage designer furniture found on the Selency website by the architects of the Atelier Giffon studio, who headed up the project.

The chalets are characterized by **exceptional craftsmanship, refinement, and functionality with luxury** details and charming touches (handles in the shape of ski poles in the ski room, books, games, carefully selected furniture and dishes...). Each chalet has its own exclusive features, but they all have one thing in common: **magnificent panoramic living spaces**.



## [ Chalet Beloukha ]

Altaï's highest mountain chalet, with an area of 397 square meters (4,275 sq ft), offers four double bedrooms and an ingenious four-bed children's room.

The ski-in chalet accommodates up to eight adults and four children and includes a spacious, fully equipped children's playroom.



## [ Chalet Irbis ]

Named after the snow leopard, this 356 square meter (3,800 sq ft) «Zen» chalet complete with five bedrooms and bathrooms can accommodate 10 guests. Ski in hammam, sauna and herbal tea room.



## [ Chalet Khoton ]

Inspired by Mongolia's high-altitude Lake Khoton, the vast five bedroom, 506-square-meter (5,450-sq-ft) Chalet Khoton houses 10 people and boasts a spectacular 120-square-meter (1,300-sq-ft) spa with an indoor pool, and a complete wellness program, with Japanese baths, a steam room, sauna and Norwegian sauna in the spirit of a catamaran.

A massage room (Thémaé treatments), a gym and a ski room (the chalet is ski-in) are also available.

Attached to the Les Peupliers Hotel, all of the Altaï chalets benefit from the same hotel services: shuttles, breakfast, daily housekeeping, concierge service and access to the Thémaé Spa.



# LA MAISON PINTURAUT'S

[ commitment to the planet ]

Deeply convinced of the need to set new standards in environmental protection, La Maison Pinturault does its utmost every day to raise awareness of good practices among its guests and teams:

- Eliminating paper in rooms and introducing an app to replace the Guest Room Directory.
- Replacing disposable plastic bottles with reusable glass bottles.
- La Maison Pinturault restaurants use almost exclusively seasonal products from local suppliers and producers, French and European, with appropriate supply logistics. Exotic fruits and products from far away are prohibited. Menus can be adapted for vegetarians and vegans.
- Selective sorting in the kitchens (bread for animals, organic waste deposited in a composter before being used in vegetable gardens) and equipment to reduce water and electricity consumption.
- Reduce packaging and single-use plastics in the kitchen for staff and guests
- In 2024, Restaurant Alpage was awarded three Ecotable macarons, the label's highest level of distinction, following a complete and rigorous assessment of our establishment's practices.
- Choice of hygiene and personal care products for guests in large packs, made without paraben, silicone or other chemical compounds.
- The use of 100% EcoLabel cleaning products in the kitchen.
- A recycling program with an eco-digester to turn organic waste into compost.
- Installing dual-flush toilets and flow restrictors on taps and showers in bedrooms to save water.

LA MAISON  
PINTURAUT  
LE PARTAGE EN HÉRITAGE

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