



LA MAISON
PINTURAULT
LE PARTAGE EN HÉRITAGE

Dossier de presse 2025-2026



Caption: From left to right: Cédric, Claude, Alexis & Sandra Pinturault

LA MAISON PINTURAUT

The art of hospitality in Courchevel since 1974

Nestled at the heights of Courchevel, a stone's throw from the alpport, **Hôtel Annapurna** has stood at the pinnacle of the resort since 1974.

The Pinturault family arrived in Courchevel in 1961, bringing with them a pioneering spirit that for 50 years has defined the region's allure of glorious skiing and magnificent panoramic views of the iconic peaks of La Saulire, La Grande Casse and L'Aiguille du Fruit.

Following in the footsteps of their grandparents Christiane and André and their father Claude, Sandra Pinturault and her brothers Alexis and Cédric are the third generation to settle in Courchevel.

Together, they continue the family legacy in Courchevel 1850 at their historic stronghold the Hôtel Annapurna, with restaurants Alpage, La Fèrma and La Table de l'Annapurna and in Courchevel Le Praz at the Hôtel les Peupliers, with restaurants La Table de Mon Grand-Père, L'Étable des Lys and the gourmet boutique L'Épicerie du Praz. The three private Chalets Altaï are also available year-round.

These authentic establishments are united by a set of strong values: **the art of refined hospitality, a commitment to service, and the pursuit of excellence.**

A refined hospitality and culinary brand guided by Sandra Pinturault, while her brother Alexis carries on the family's sporting legacy as a professional skier.

COURCHEVEL

A mythical resort

POPULAR WITH MOUNTAIN ENTHUSIASTS AND GLOBETROTTING EPICURES ALIKE, COURCHEVEL CELEBRATES ITS 80TH ANNIVERSARY THIS WINTER

Officially established in 1946, the resort consists of six villages: Saint-Bon-Tarentaise, Courchevel's historical birthplace; Le Praz, home to the Hôtel Les Peupliers; Courchevel La Tania; Courchevel Village; Courchevel Moriond; and Courchevel 1850 at the summit of the resort, where the Hôtel Annapurna presides.

Each floor of the Hôtel Annapurna has its own distinctive identity and uniqueness, along with ski in-out access (except for Saint-Bon, which connects to the resort by shuttle) to help guests discover Les 3 Vallées. The world's largest ski area, Les 3 Vallées link Courchevel with Méribel, Brides-les-Bains, Saint-Martin-de-Belleville, Les Menuires, Val Thorens and Orelle, offering 600 km (370 miles) of ski slopes, including 150 km (95 mi) in Courchevel alone.

Celebrating its 80th anniversary this season, the Hôtel Annapurna offers guests an exceptional ski area, which earned the hotel the privilege of hosting the women's slalom event of the Alpine Ski World Cup in December 2025, followed by the men's super-G and downhill events in March 2026. The resort is also in the running to host one or more events during the 2030 Olympic Games in the Alps.

All of La Maison Pinturault's establishments offer direct access to the slopes. The Hôtel Annapurna in Courchevel 1850 sits alongside the Pralong lift, between the Jardin Alpin and the altiport. The hotel's ski in-out location has made it one of the most sought-after spots in Courchevel.

The Hôtel Les Peupliers is set in Courchevel Le Praz, a charming traditional mountain village with typical alpine buildings and narrow streets, near the Le Praz gondola lift.

The Chalets Altaï were designed for guests seeking peace and quiet. Nestled at the end of the Allée des Cerisiers, in the village of Courchevel Le Praz, the chalets are a few minutes from the Le Praz gondola lift. The chalets are easily accessible on foot or via a private shuttle.





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A one-of-a-kind resort

Courchevel is renowned for its unrivalled lifestyle in the French Alps, offering endless possibilities. In winter, the resort hosts outdoor contemporary art galleries and exhibitions and a thrilling array of outdoor activities: skiing,

snowshoeing, dog sledding, fat biking, ski joëring, tobogganing and paragliding. The resort is also famous for exceptional leisure and dining, with seven Michelin-starred restaurants, prestigious spas and luxury boutiques.



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Sandra Pinturault, the entrepreneur

Sandra Pinturault joined Hôtel Annapurna in 2013 after graduating from business school with a specialization in financial markets. She began her career as a receptionist and rose through the ranks to become Reception Manager followed by Accommodations Manager, before assuming **management of the Hôtel Annapurna in 2019**.

A passionate equestrian, mountain lover and connoisseur of art, gastronomy and wine, Sandra brings **her vision of an alpine art de vivre** to the Hôtel 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 fine art photography and the street art she champions**.

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

Since December 2023, Sandra has helmed La Maison Pinturault Collection, encompassing the Hôtel Annapurna and its restaurants, and in Courchevel Le Praz, Chalets Altaï and Hôtel Les Peupliers, with restaurants La Table de Mon Grand-Père and l'Étable des Lys and the gourmet Épicerie du 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), a 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 is on track to take the management reins of Courchevel Le Praz with his wife Romane.

In partnership with his sister Sandra, Alexis **is involved in** the development of La Maison Pinturault, particularly the **construction of the Chalets Altaï**. Last year, 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 an anniversary book, self-published last year and available in all of La Maison Pinturault's establishments.

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



HÔTEL ANNAPURNA****

50 years at the heights of Courchevel

Built in 1974 by Christiane and André Pinturault, the Hôtel Annapurna remains the highest address in Courchevel and was awarded a Michelin Key.

Ideally situated on the resort, the hotel has been redesigned over the years to adapt to changing lifestyles and needs, passing through

eras and fashions without losing its soul.

The Hôtel Annapurna is bathed in sunshine and light, and offers exquisite panoramic views from every floor, thanks to the building's many exposures and giant bay windows.

76 rooms of character

Each of the Hôtel Annapurna's 76 rooms and suites is unique. Divided into **five categories**, rooms range from the single Vallée (17 sq m/183 sq ft) to the two-bedroom Everest Suite (145 sq m /1,560 sq ft with a terrace overlooking the slopes and a private sauna), the Saulire rooms, Junior Suites, Family rooms with different exposures, and the Annapurna, Makalu, and K2 suites, which borrow their names and generous sizes from the imposing

8,000-meter (26,250-ft) mountain, complete the collection.

Guests can stay here year after year and each time discover the hotel anew, whether in a different room configuration or with a new view of the valley, and enjoy a wide array of exclusive services specific to each room category, including balneotherapy, sauna, terraces, bathtubs, lounges, and so much more. That's the magic of the Hôtel Annapurna.



Five suites refurbished for the 2025-2026 season

The Hôtel Annapurna is a family home in perpetual motion. Winter after winter, it evolves to satisfy and surprise the loyal clientele, some of whom have been coming to the hotel for decades.

Major new features for the 2025-2026 winter season include renovations to four Junior Suites and a redesign of the Everest Suite, the hotel's most emblematic suite, designed by Atelier Giffon.

Inspired by Sandra Pinturault's aesthetic, the new suites feature the same colour palette used in the other suites, incorporating woodwork of light oak, and natural textured materials such as wool.

This tasteful ensemble creates a warm and elegant ambiance with a touch of originality in the graphic carpets found throughout the Hôtel Annapurna, selected by Ege Carpets, designers of exceptional floor coverings.

« To renew ourselves and to satisfy our guests season after season, every year, we undertake hotel renovations, whether in the rooms, the spa or in our restaurants. Last winter, while anticipating next season's terrace project, we refurbished five of our suites, accomplished by the teams at Atelier Giffon and designed as an extension of the rooms' makeover that began when I became manager, specifically incorporating wood, stone and natural colors. »

Sandra Pinturault







EXCEPTIONAL SERVICES

A reinvented Codage spa

In addition to the 15-meter (49-foot) stainless steel indoor pool, our spa at the Hôtel Annapurna was redesigned this winter to offer a more spacious hammam and a new jacuzzi facing the mountains.

The spa features a soothing salt wall, two saunas (including one with panoramic views), and a sensory shower, providing guests and visitors with a rejuvenating experience close to the mountains.

For a more personalized experience, the hotel has created two treatment rooms with the

leading **French brand Codage**, whose in-hotel laboratory offers a rapid on-site service to create custom serums for each client's skin type that can be integrated into a complete treatment or used as part of an exclusive routine.

Also offered on site: physiotherapy and osteopathy sessions, a hair salon and a sports trainer upon request. These services are available in the freely accessible fitness area, equipped with cardio machines, treadmills and more, or during specially adapted classes, including aquaboxing, yoga, Pilates and muscle strengthening.

Family-friendly areas for kids and teens

A family hotel by nature, Hôtel Annapurna offers **La Banquise des Petits**, an enchanting kid's club for 3 to 10 year olds. This indoor "polar" area, with white-and-blue interiors designed by the architects at Atelier Giffon, gives children free rein to play, learn and express their creativity under the supervision of an activities leader.

Located near the terrace, the outdoor playground at Base Camp, a reference to the last base camp for climbers before they ascend

Annapurna mountain, includes a real igloo, a 21-meter slide and an "under the ice" fishing module.

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

There is also a screening room where families can enjoy a selection of animated and adventure films.

Enjoy easy skiing from the ski room

Skis, boots, helmets, goggles...you can rent all of your essential equipment or purchase a selection of high-end accessories at [Ski Shop Annapurna Sports](#).

The ski room is equipped with spacious, heated,

top-of-the-line individual lockers that allow you to comfortably put on your boots while the ski valet prepares your skis and poles for your first run of the day. Upon your return, the ski valet will help you remove your equipment and store it in the lockers.



Parking and a fleet of shuttles for easy access

For guests arriving at Hôtel 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 centre.





RESTAURANTS IN COURCHEVEL 1850

A gourmet destination in its own right

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« In our restaurants, hospitality is a driving force. It's our job to make everyone feel welcome and appreciated. The key is sincerity: the right words, an elegant gesture, and attentiveness at just the right moments. Our dedicated team delivers service with sensitivity and heart. Our vision of excellence prioritizes the kind of devotion that creates bonds and makes you want to come back.»

Marine Civalleri

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RESTAURANT ALPAGE

Michelin-starred cuisine in the heart of the Alps

Since its opening, one-Michelin star Restaurant Alpage has been committed to sustainable gastronomy and continues to set an example. Already awarded three Écotable macarons—the label's highest distinction—the restaurant is renewing its eco-responsible commitments this season with Jean-Rémi Caillon's locally sourced healthy, and demanding cuisine.

Alpage's gastronomy is deeply rooted in its terroir. The five and seven course menus are a series of tributes to the surrounding mountains and invite guests to discover the relations established with the valley's artisans, market gardeners, and producers. The menus showcase root vegetables, responsibly farmed

fish, alpine cheeses, and matured meats sourced from ultra-short supply chains. This unique experience is offered Wednesday through Sunday evenings in an intimate dining room that seats around twenty guests. The green of the forest is reflected in the oak from Albertville and the granite blocks from the Mont Blanc used to create the tables, as well as in the fresh herbs, dried flowers, unglazed ceramics by artist Anne Marmottan, and the soundscape by Le Couturier du Son, which accompanies each sequence.

It is a special moment of sharing with the chef and his team, close proximity to the wild and nourishing mountains.

« Alpage celebrates the nobility of simple things, the power of the land and the beauty of a sincere cuisine designed to last. A restaurant born out of an almost instinctive need to give meaning to what we do and allow the mountains to speak for themselves without unnecessary embellishment. Here, each ingredient has a name and each dish is an outstretched hand. We cook thoughtfully as we listen to and watch the snow fall. »

Jean-Rémi Caillon





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 at Lake Geneva, 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 haute cuisine, Jean-Rémi admires the likes of great chefs Bocuse and Escoffier and is influenced by his travels, especially in Japan, and the Alpine terroir's "products, recipes, habits and traditions," with a pronounced love of foraging for wild herbs and plants. "While meat and fish remain central to my cooking, it is essential that we give vegetables their due, ensuring that they make up at least 50% of the plate at every meal," says Caillon.

This approach can be found on the menus of all La Maison Pinturault restaurants, including the Michelin-starred Alpage and L'Étable des Lys, as well as La Table de Mon Grand-Père in Courchevel Le Praz.

Marine Civalleri

Executive Restaurant Manager at La Maison Pinturault

Marine Civarelli came to Courchevel via 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 had their own table, ordered the same thing every day and felt right at home in their vacation getaway. We got to know their daily habits in order to please them." She quickly came to love the Hôtel Annapurna's distinctive ambiance. So much so, that she returned several seasons in a row. After gaining experience at other establishments, she 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 LA TABLE DE L'ANNAPOURNA

Une cuisine de tradition française

The restaurant area at the Hôtel Annapurna is a place for meeting and gathering between runs or after skiing. With an ultra-modular design and a seating capacity of 80, the team—led by Marine Civalleri—can easily set up large tables indoors or on the terrace at the edge of the slopes.

The restaurant serves generous traditional French cuisine at lunch and dinner made with high-quality ingredients: seasonal vegetables, sustainable farmed fish, carefully selected meats and mountain cheeses. The cooking techniques are masterful, the sauces

sophisticated, and the traditional dining room rituals, such as flambéing and carving at the table, continue in the spirit of French haute cuisine.

Every day for dessert, pastry chef Téophane Faucher prepares crêpes suzette, tarts and other classic French pastries. In just two seasons, his flan pâtissier has become the restaurant's

signature dessert. As night falls, the atmosphere becomes even warmer and more convivial, punctuated by the occasional appearance of artists, musicians, singers or magicians.

« La Table de l'Annapurna is like a grand table set every day for our loved ones. I think of it as a family living room open to the world yet faithful to our roots. We serve an honest cuisine made with authentic ingredients, and our team is committed to welcoming our guests. »

People come here to get together, have fun and be surprised »

Jean-Rémi Caillon





NEW FOR HIVER 95/96

Winemaker dinners EVERY MONTH

Throughout the winter, La Maison Pinturault restaurants' head sommelier Valentin Peyrad will oversee the Restaurant Rendez-Vous' **weekly winemaker dinners**, in partnership with a favourite winery every week (Champagne, the Loire Valley, Burgundy, the Alps and Savoie, Côtes du Rhône, Bordeaux). Winemakers will present their featured wines, including older vintages, accompanied by a menu specially

created by chef Jean-Remi Caillon and his team. The perfect food and wine pairing experience intended for hotel guests, as well as wine lovers, and anyone who enjoys personalized experiences.

The tasting menu lasts approximately three hours and price varies according to theme. **Reservations required.**

Wine workshops EVERY WEEK

La Table de l'Annapurna restaurant will feature a wine-tasting workshop (focusing on four to five Savoyard, French or Italian wines) led by La Maison Pinturault's head sommelier. The workshop is designed to introduce guests to the art of wine tasting and expand their

knowledge of wine. Enjoy the opportunity to chat and learn about wine accompanied by bites prepared by the chef. **Reservations required.** Duration: 60 to 90 minutes; for four to ten participants; from €40 per person.

RESTAURANT LA FÉRMA

The taste of Savoie

One of the greatest pleasures of a winter sports holiday is enjoying a raclette or fondue while the snow swirls outside. Hence the creation of La Fèrma restaurant, serving all the Savoyard specialties in the heart of the hotel.

This refined, intimate and warm refuge for 15 people evokes a contemporary Savoyard farmhouse dining room, decorated with blue terra-cotta tiles, warm woolen fabrics, comfortable banquets, and light wood, all designed to enhance the specialties of the region. Diners enjoy such local specialties as artisan charcuterie, Savoie beignets, raclette, wild garlic and Brézain cheese in a setting that strikes the perfect balance between prestige and tradition.

A small selection of dishes from the Rendez-Vous restaurant menu is offered at each table, allowing non-cheese lovers to enjoy the magic of La Fèrma and the pleasure of being together.



BAR ET CIGAR LOUNGE

Where the night comes alive

At the heart of the Hôtel Annapurna since its inception, the bar is the domain of head bartender Alain Péant, an emblematic figure of the hotel, who has been serving his signature cocktails here for 40 years.

This winter, original creations by Jérémie LeBlanche, a French mixologist from the Thyme Bar in New York, will join our bar menu.

These unique and spectacular cocktails were designed to give a visual and epicurian experience, offering guests a surprising and original moment.

Guests can enjoy upscale comfort food at the bar throughout the day, including classic

dishes with a twist, such as black truffle croque-tartine and farmhouse club sandwiches. More indulgent gourmets can enjoy lobster rolls or the smoked raclette burger, all complemented with a selection of homemade pastries and other enticing desserts.

The bar is the perfect place to gather with family, friends and other guests to enjoy après-ski snacks and live music evenings, including piano performances, DJ sets and jazz. The bar's adjoining smoking area accommodates the enjoyment of cigars, cigarettes and hookahs.

In the evening, we often encounter card players engaged in endless games of poker, tarot, and other games to share.





HÔTEL LES PEUPLIERS****

An iconic, family-friendly hotel in the heart
of the village

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

Hôtel Les Peupliers is one of the oldest addresses in the resort, perfectly located at the entrance to the village of Courchevel Le Praz, at the edge of the forest and hiking trails, almost touching the waters of Lac du Praz and facing the ski jumps of the 1992 Olympic Games (and possibly the 2030 Games).

Hôtel Les Peupliers is the vibrant heart of Courchevel Le Praz; a destination in its own right in a village that's warm and authentic

Cozy rooms and suite

Hôtel Les Peupliers features 18 ultra-cozy rooms and suites in the main building ranging in size from 20 to 40 square meters (215 to 430 sq ft), all tastefully decorated in a traditional mountain style, with stone, wood and Savoyard motifs, and offering views of the village and lake.

with year-round residents, nearby boutiques, and a true village spirit. Another Courchevel to discover just a few minutes from Courchevel 1850 via the Le Praz gondola.

The hotel was built in the 1930s by the Blanc-Gacon family and purchased by the Pinturault family in 2022, as only the third family to own the hotel in its nearly 100-year history.

While Alexis and Romane Pinturault are expected to take over management of the Courchevel Le Praz establishments after Alexis's sporting career, they are currently in the hands of General Manager Julien Chamoux.

The convivial atmosphere extends across the street and toward the lake at **La Maison, a 14-room annex**, with separate entrances just a few meters from Lake Praz. La Maison can accommodate up to six people in a charming and chic bed-and-breakfast setting.



**Julien
Chamoux**
General Manager of Hôtel
Les Peupliers

Having worked for the Accor Group and the Cimalpes real estate agency in Courchevel, Julien 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, where schoolchildren pass skiers in the morning* ».





SPA ESTIME & SENS

Discover a new sustainable brand

The spa at the Hôtel Les Peupliers is now collaborating with Estime & Sens, a French brand certified by Ecocert and labelled by Cosmébio.

The spa's herbal tea room, hammam, sauna and treatment room now offer custom-made

products using 100% organic ingredients and carefully selected natural active ingredients that are effective, pleasurable to the senses, and environmentally friendly.

You can also experience **Estime & Sens** rituals in the wellness areas of the Chalets Altaï.



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LE BAR

Lively and welcoming

A popular gathering spot for locals and visitors alike, the bar embodies the hotel's friendly and lively spirit.

Throughout the day, the bar offers delicious snacks perfect for a comforting break or a quick bite between activities. Favorites include the "very, very big burger," pasta from La Montagnette, cheese and charcuterie boards, and Savoyard tartines. For a sweet treat, homemade pastries, crêpes and waffles complete the menu.



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RESTAURANT LA TABLE DE MON GRAND-PÈRE

Mountain bistrology and cuisine for sharing

La Table de Mon Grand-Père restaurant celebrates generous, convivial cuisine inspired by the mountains and local products in a refined mountain setting decorated with trophies won by the restaurant's new owner, ski champion Alexis Pinturault. Guests enjoy a menu of delicious and generous dishes, such as seasonal stews, matured cuts of beef, freshwater fish and vegetables grown by local gardeners.

A selection of signature dishes features Trufflifette and Crozotto and an extensive, must-try sharing menu.

For Les Peupliers Winter Live, held every first Thursday of the month, the restaurant comes alive with live music and a festive atmosphere

« At La Table de Mon Grand-Père, we share everything—delicious food and stories alike. Our cuisine is sincere, local and joyful. We dine as we gather after a day outdoors, with fresh cheeks, open hearts and hearty appetites. A mountain on a human scale. »

Jean-Rémi Caillon

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L'ÉTABLE DES LYS

In the heart of the countryside



A short walk from the hotel, down a charming alleyway in Le Praz, L'Étable des Lys, set in a former village stable, draws on the local cheese makers and farms to offer the region's finest cheeses.

In this authentic rustic setting, with a beautiful vaulted stone ceiling, guests can **enjoy hearty cheese specialties and traditional Savoyard dishes**, such as potchon (potatoes and goat cheese) and matouille (made with local tome cheese)

« You enter as if in a friend's house. Yes, it's rustic but in the best way possible. The wood creaks, the embers crackle and the cheese warms you. I wanted a place where people can gather, laugh and eat informally without any pretension. »

Jean-Rémi Caillon





L'ÉPICERIE DU PRAZ

The gourmet's den

At l'Épicerie du Praz, opposite the Hôtel Les Peupliers, you can buy the same **carefully sourced products used in La Maison Pinturault's restaurants**, including bread from La Marmottine, cheeses, Savoyard charcuterie, honey, smoked fish, crozets, fine wines, oils, beers, specialty coffees, artisanal fruit juices, and condiments.

Homemade sandwiches and pastries are also available on site. Les Rencontres Gourmandes de L'Épicerie du Praz, launched successfully last winter, are back for a second season. These gourmet events are an opportunity to enjoy convivial encounters with local artisans and producers, including winemakers, cheesemakers, growers and chocolatiers.

LE KIOSQUE

Sweet and savory delights

Located on the forecourt of Hôtel Les Peupliers, the Kiosque invites you to enjoy a gourmet break between descents or during a stroll in the village.

Designed to delight young and old alike, the Kiosque offers sweet and savoury treats, including freshly made crêpes, golden waffles, cotton candy, candy canes, marshmallows and the ever-popular mulled wine.





LES CHALETS ALTAÏ

La Maison Pinturault's exclusive expertise

Set in a tiny hamlet in the village of Courchevel Le Praz, at the end of a small road leading into the forest, the Chalets Altaï – named for a Eurasian massif hidden between Russia, Mongolia, China, and Kazakhstan – **comprises three secure eco-designed 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 amenities (wood heating, triple glazing,

eco-responsible insulation), materials (local thermobrushed wood, natural wool and fabrics, local stone) and the selection of vintage designer furniture found on the Selency website by Atelier Giffon studio, the architects in charge of the project.

The chalets emphasize exceptional craftsmanship, refinement and functionality, incorporating luxury details and charming touches (ski pole handles in the ski room, books, games, carefully selected furniture and dishes). Each chalet has its own unique amenities, with one thing in common: **magnificent panoramic living spaces**.



Le Chalet Beloukha

Altaï's highest mountain chalet, measuring 430 m² (4,628 sq ft), offers four double bedrooms, including an ingenious four-bed children's room.

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



Le Chalet Khoton

Inspired by Mongolia's high-altitude Lake Khoton, the vast, five-bedroom, 506 m² (5,450-sq-ft) Chalet Khoton accommodates 10 people and boasts an exceptional 120 m² (1,300-sq-ft) spa with an indoor pool and a complete wellness experience, including Japanese baths, a steam room and sauna, as well as a Norwegian sauna in the spirit of a catamaran.

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

Affiliated with the Hôtel Les Peupliers, all of the Chalets Altaï benefit from the same hotel services: shuttles, breakfast, daily housekeeping, concierge service, and access to the Estime & Sens spa.

« There's nothing better than being surrounded by loved ones to share moments of true happiness. We designed the Chalets Altaï precisely with this in mind. We started with everything we love to find when we travel together as a family: a warm, naturally comforting atmosphere conducive to sharing convivial moments and relaxation after days spent outdoors, whether skiing in the winter or hiking in the summer. I must admit that I have a soft spot for the incredible spa at Chalet Khoton, and I absolutely love the unobstructed views offered by each chalet. »

Alexis Pinturault





SUSTAINABILITY AND CSR POLICY

La Maison Pinturault's commitment to the planet

Firmly convinced of the need to set new standards in environmental protection, La Maison Pinturault works daily and over the long-term to raise awareness of good practices among its guests and teams. Here are some of the many initiatives that have been implemented:

- Selective waste sorting: bread is used for animal feed and organic waste is transformed via eco-digester into compost for vegetable gardens.
- Local sourcing of seasonal products from local suppliers and producers with appropriate supply-chain logistics.
- Restaurant Alpage obtained the 3-star Écotable label in 2024, the highest level of distinction awarded by the label, as a result of a comprehensive and rigorous analysis of the practices implemented within the establishment.
- Use of 100% EcoLabel cleaning products to minimize environmental impact. Measures are being implemented to obtain the 100% EcoCert certification.
- Reducing packaging and replacing disposable plastics with sustainable alternatives. Hygiene and care products are offered in large containers and are free of parabens, silicones and other chemical compounds.
- Installation of water- and electricity-saving equipment.

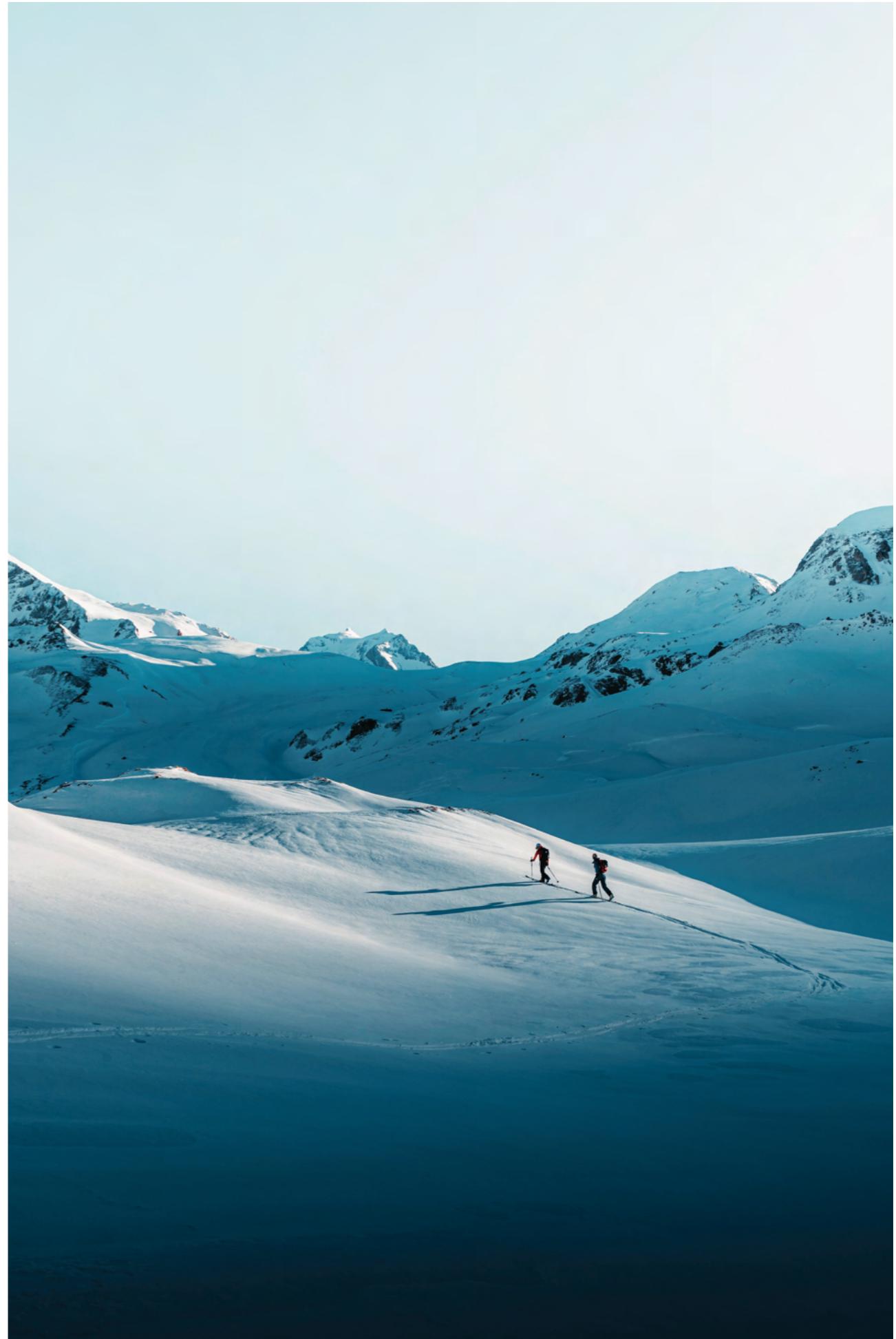
PRACTICAL INFORMATION

Hôtel Annapurna****

and restaurants Alpage, La Table de l'Annapurna, La Fèrma, L'Étable des Lys, Le Kiosque du Praz:
December 12 to April 12, 2026

Hôtel Les Peupliers****

La Table de Mon Grand-Père restaurant and L'Épicerie du Praz (closing on April 12):
November 3 to April 19, 2026



LA MAISON
PINTURAULT
LE PARTAGE EN HÉRITAGE

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